



C O R P O R A T E

G O L F
P A C K A G E S

F U N C T I O N I N F O R M A T I O N

Camden Golf Club (Studley Park) is conveniently located in Narellan and has easy access from the M5, Camden Valley Way and the Northern Road.

C A M D E N G O L F C L U B O F F E R S

A variety of standard golf packages (see enclosed).

A modern fleet of fifty one carts (50) golf cars with ability to source additional carts (at cost) if required.

Drinks at Clubhouse prices. Beer and soft drinks for consumption on the course Note:- Licencing requirements prohibit alcohol being brought onto the golf course site.

Display of logos and banners available in the Clubhouse and on the course.

Not to mention a quality 18 hole golf course measuring 5903 metres for men (5383 for ladies). The course has recently had major upgrading with further modifications occurring.

A variety of meals prepared by our recognized qualified chefs and staff.

A G R E A T V E N U E F O R

- Special occasion
- Networking opportunities
- Christmas functions
- Trade days
- Staff recognition

Alternatively we can tailor a package to meet your individual needs.

Contact Sharon Hoddy – Events Manager

or one of our friendly office staff

Phone: (02) 4646 1203

Fax: (02) 4646 1167

Email: sharon@camdengolfclub.com.au

GOLF PACKAGES - SEATED (MINIMUM 36 PEOPLE)

Includes 18 holes and a shared golf cart

ONE COURSE \$78/pp

TWO COURSE \$86/pp

THREE COURSE \$96/pp

Choose two entrees, two main & two desserts where required

Your selections will be served to your guests alternatively

All main meals are served with selected Vegetables, a Bread Roll and Tea/
Coffee

ENTREE

Seared Yellow Fin Tuna

Sugar snap salad & pickled radish, watercress & dill mayonnaise

Sliced Aged Prosciutto

Grilled zucchini & ricotta, sun dried tomato & olive tapenade

Buffalo Mozzarella

Heirloom tomatoes, basil & sourdough crumble

Poached King Prawns

Avocado mousse & baby cos lettuce, cocktail sauce & sumac

Smoked Tasmanian Salmon

Roasted beetroot, shaved fennel & horseradish cream

Confit Duck Salad

Candied walnuts & roquette, aged balsamic & orange glaze

MAIN

Corn Fed Chicken Breast

Pumpkin puree & honey roasted almonds, burnt butter & sage

Slow Roasted Junee Lamb Rump

Rosemary potatoes & caramelised onions, lamb gravy & seeded mustard

Black Angus Tenderloin Fillet

Mashed potato, roasted wild mushrooms & red wine jus

Crispy Skin Barramundi

Baked cauliflower & Monterey Jack cheese, grilled leek & basil pesto

Green Pea Risotto

Asparagus & marjoram, roasted hazelnuts & parmesan crisp

Berkshire Pork Belly

Celeriac puree & buttered cabbage, caramelised pear & caper sauce

DESSERT

Lemon Meringue Pie

With double cream

Italian Tiramisu Cheesecake

With mascarpone

Macadamia Tart

With chocolate gelato

Sticky Date Pudding

With butterscotch sauce & vanilla ice cream

Poached Apple Crumble

With Vanilla Custard

Double Chocolate Mousse

With mixed berry coulis

GOLF PACKAGES - BUFFET (MINIMUM 36 PEOPLE)

Includes 18 holes and a shared golf cart

PRICES PER PERSON

Package 1 - \$63

Choose 1 x Salad, 1 x Side, 1 x Protein

Package 2 - \$68

Choose 1 x Salad, 2 x Side, 2 x Protein

Package 3 - \$75

Choose 2 x Salad, 2 x Side, 2 x Protein, 1 x Dessert

Package 4 - \$82

Choose 2 x Salad, 2 x Side, 2 x Protein, 1 x Seafood, 1 x Dessert

Package 5 - \$92

Choose 2 x Salad, 2 x Side, 2 x Protein, 2 x Seafood, 2 x Dessert

* Protein option can be substituted for seafood at \$6 p/p extra

SALADS

Fattoush Salad

Lebanese cucumber & cherry tomato, mint, sumac and fried pita bread

Potato Salad

Baby capers and Spanish onion, seeded mustard and soft herbs

Spring Salad

Mixed organic lettuce and sun dried tomatoes, shaved parmesan and lemon dressing

Classic Caesar Salad

Cos lettuce and pancetta, sourdough croutons and hardboiled egg

Couscous Salad

Dried stone fruit and pine nuts, oregano and hazelnut dressing

Pasta Salad

Asparagus and tomato, ricotta and basil

Coleslaw

Apple cider vinegar, dill and parsley

SIDES

Steamed Seasonal Vegetables

Roast Potato

Garlic and rosemary

Sautéed Green Beans

Toasted almonds and parsley

Honey Glazed Carrots

Stir-Fried Vegetables

Bok Choy and broccoli, bean sprouts and ginger

Creamy Potato Bake

Bacon and parmesan

Baked Pumpkin

Almonds, sage and maple syrup

Steamed Jasmine Rice

PROTEINS

Grilled Chicken Breast

Thyme, lemon and salsa Verde

Roast Pork Shoulder

Apple sauce and gravy

Slow Cooked Grain Fed Beef Sirloin

Pepper sauce and selection of mustards

Braised Chicken

Kalamata olives and Swiss brown mushrooms, tomato and basil

Baked Leg of Ham

Pineapple and citrus glaze

Pulled Beef Brisket

Smoked BBQ sauce and caramelised onion

Lamb Shank Ragout

Rosemary gravy and peas

SEAFOOD

Barramundi Fillet

Fresh tomato and herb oil

Grilled King Prawns

Garlic butter and lemon

Seared Hokkaido Scallops

Champagne vinegar reduction and chervil

Baked Tasmanian Salmon

Capers and crème fraiche

Mixed Seafood Risotto

Saffron and fennel

Battered Flathead Fillet

Lemon and tartare sauce

DESSERT

Mixed Berry Cheesecake

Sticky Date Pudding

Pecan Tartlet

Chocolate Mousse

Sliced Seasonal Fruit

Selection of Fresh Muffins

Assorted cheese platter

ADDITIONAL EXTRAS

BREAKFAST

Bacon & Egg Rolls \$5 each

PLATTER SELECTION

Antipasti Platter \$80

Prosciutto, salami, bocconcini, assorted olives, sun dried tomatoes, marinated vegetables

Cheese Platter \$80

Brie, blue vein, cheddar, dried fruits, lavosh crackers

Mini Sausage Rolls (approx 36 peices) \$40

Vegetarian Samosas (approx 92 peices) \$40

Mini Beef Pie (approx 36 peices) \$50

Assorted Quiche (approx 36 peices) \$80

Vegetable Spring Rolls (approx 48 peices) \$60

Salt & Pepper Calimari (approx 60 peices) \$80

BBQ Chicken Wings (approx 60 peices) \$80

Pepperoni Pizza (approx 48 peices) \$80

Potato Wedges \$40

FINGER SANDWICHES - \$60 EACH (60 pieces)

Tomato, mozzarella & basil pesto

Chicken, lettuce & mayonaise

Smoked ham, mustard & cheddar

SWEET PLATTERS

Seasonal Fruit \$60

Assorted Cakes (approx 40 peices) \$60

FUNCTION TERMS AND CONDITIONS

All Function Terms

The Bar and Kitchen Manager/Supervisor will be available during the duration of your function. Please contact this person if you have any issues or special requests on the day.

Under no circumstances are guests to be served: SHOTS - DOUBLES – SPIRITS ON ICE

Lighting

Lighting may be turned down, but sufficient lighting must remain to ensure that staff and patrons can move around safely.

Security

All 18th Birthdays and 21st Birthdays will occur a security guard fee 1 x Guard per 60 adults

Other Functions do not routinely need dedicated security personnel. However based on numbers and individual function bookings the Club reserves the right to engage security personnel at a cost to the function organiser.

Courtesy Bus

The Courtesy Bus is available to Members or Non-Members in a 5km radius of the club. The Courtesy bus can only drop off at a private residence, Members are free and nonmembers incur a fee of \$5.00 per person.

Bookings must be made at the Bar prior to the function – 4646 1203

Guest Entry to Camden Golf Club

Camden Golf Club is a Registered Club and therefore has legal responsibilities under the Registered Clubs Act. All function guests must be signed into the Club as a temporary member or a guest of a member.

We ask that at least one of the function guests becomes a social member of the Club and agrees to sign in all guests who live within a five kilometre radius of the Club. All other guests are able to sign into the Club as temporary members.

Social membership is available at a cost of \$15.00 for 3 years which entitles the member entry to and use of the Club's facilities and also allows access to membership promotions.

Dress Regulations

Camden Golf Club's dress code must also be adhered to. The Dress Code is available for viewing at the Clubs' entrance. Essentially commonsense prevails - No thongs, no singlets, no offensive or revealing clothing. For further clarification please speak to our office staff. We understand that some themed functions may contravene our dress policy and should this be the case prior approval for entry to the Club may be granted. Shoes must remain on at all times.

Payment of a Deposit

To confirm your booking you are required to pay a deposit, this being the full room hire fee. Payment can be made in all conventional ways and is non-refundable, unless that date is re-booked. We understand that sometimes things do come up and we would be more than happy to transfer your deposit to another booking time should this suit. Deposits are accepted during business hours, Monday to Friday, or we can arrange a more suitable time if need be.

Catering

We have a number of different menu styles to suit different tastes and budgets included in this information kit. If you still cannot find exactly what you are after we would be more than happy to organise a special menu for you. We also cater for all dietary requirements provided we have at least ten (10) days notice.

We also require your serviette colours and menu selections at least fourteen (14) days prior to your function date. We also need your final numbers at least ten (10) days prior and your final account paid in full seven (10) days prior to your function date.

For a wedding we allow the bride and groom select their own cake designer and to arrange for the cake to be delivered to the Club prior to the reception. This will be kept in the cool room and set up on our dressed cake table.

Unfortunately we are unable to refund you should your numbers decrease during the final 10 days as you can appreciate the catering has already been confirmed.

Decorations

All decorations that guests bring must be taken down and taken home on the night we are not held responsible for any lost or broken items if they are left here. We do ask that no decorations are to be put onto the walls or railing or roof unless consulted with the Event Manager and agreed to.

We are more than happy for you to provide your own decorations. We do ask however that foil scatters, confetti or rice not be used inside the Club or on the surrounds. We are also more than happy to place any name cards or table decorations on the tables for you prior to the start of your functions.

Responsible Service of Alcohol Code of Conduct

Due to NSW Licensing laws no member or guests may bring food or drink (alcoholic or otherwise) onto licensed premises.

Gifts of this nature may be bought onto the premises only if they remain wrapped for the duration of the function and kept behind the bar for collection at the end of the function.

We also expect that the member hosting the function will conduct themselves and their guests in an appropriate and orderly manner in compliance with the Club's Code of Conduct. This Code of Conduct is available from the office however again commonsense prevails.

Camden Golf Club and all of its employees reserve the right to refuse the service of alcohol, if in their opinion a continuation of service would contravene the Club's obligations under the NSW Liquor Licensing Laws. All bar staff have been trained in the Responsible Service of Alcohol and no alcohol will be sold to persons less than 18 years of age or to any person believed to be intoxicated.

All of your guests should be reminded to bring current photo identification to avoid embarrassment.

Smoking

Camden Golf Club's function rooms are all smoke free areas however smoking is permitted in our outdoor smoking area. We also freely permit smoking to take place on our verandas ensuring that your guests do not wander too far from the function.

Children

Camden Golf Club is a family friendly Club and we welcome children of all ages. We do however have areas that children are not permitted by law, these being our bar and gaming areas. We ask that all children remain under adult supervision at all times and that they are refrained from entering the golf course property. They also must be quiet and seated during any Bingo session.

Damage and Loss of Items

The function organiser will be financially responsible for all damage to the Club's function facilities or function accessories for the duration of the function.

The Club is also unable to take responsibility for any loss or damage to personal items before, during or after a function. We can also take no responsibility for gifts or decorations brought onto the premises.

Thank you for the opportunity to provide you with this information. If there is anything else we can offer please don't hesitate to contact us on (02) 4646 1203.