

# *Mt Barker-Hahndorf Golf Club Trade Day Package*



*Mt Barker-Hahndorf Golf Club - Bald Hills Road, Mt Barker SA 5251*

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# Course

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## Green Fees per player

<u>Weekdays</u>		<u>Sunday &amp; Public Holidays</u>
1-20 players	\$22.00	\$25.00
21-60 players	\$20.00	\$22.00
61+ players	\$18.00	\$22.00

Note: Sunday rate for 21+ players if paid in full before the Friday of that weekend - \$20.00 per player

## **Hire of Whole Course**

Until 1.30pm	(not available Saturday, Sunday or Public Holidays)	\$1500.00
Until 4.00pm	(not available Saturday, Sunday or Public Holidays)	\$1900.00

Note: Overtime rate - \$350.00 per hour or part thereof

## **Hire Items**

Cart Hire (5 available)	\$35.00 each
Left & Right Handed Clubs (incl Pull Buggy)	\$22.00 each

## **Golf Professional**

Daniel Nichols & Ann Marie Knights

When planning prizes for your Golf Day look no further than the Mt Barker-Hahndorf Pro Shop; our prices are very competitive across the range of golf equipment.

We have a fully equipped Golf Shop, including Golf Balls, Tees, Clothing, Socks, Hats, Umbrellas and Sunglasses, catering for golfers of all standards.

We also carry a number of hire sets and buggies, as well as motorised golf carts, if you would like a quote on your requirements, please do not hesitate to contact me.

I look forward to helping make your golf day at the Mt Barker-Hahndorf Golf Club successful and enjoyable

Daniel Nichols - Club Professional  
Mt Barker-Hahndorf Golf Club  
Phone: 8391 0088                      Fax: 8398 2241

At the Mt Barker-Hahndorf Golf Club we understand that everyone's needs are different. Should you require something more personalised, please do not hesitate to ask.

Prices may change without notice

# Menu Options

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## **Snacks on Course**

Freshly made Meat and Salad Rolls	\$5.00 each
Freshly made Meat and Salad Sandwiches	\$4.50 each
Pies, Pasties and Sausage Rolls	\$3.20 each
Chocolate Bars	\$2.50 each
Selection of Chips and Nuts	From \$2.50 each

## **Before Tee-Off**

Tea and Coffee	\$2.00 each
Tea and Coffee and Assorted Danishes	\$6.00 each
Egg and Bacon Muffins	\$6.00 each
Egg and Bacon Sandwiches	\$6.00 each

## **Lunches**

### **Traditional Aussie BBQ #1 - \$12.00 each**

Sausages and bread, steak and onion, salad

### **Gourmet Aussie BBQ #2 - \$20.00 each**

Steak, shashlik, bratwurst, chicken breast, onion, salad & bread roll

### **Hot Carvery - \$20.00 each**

Soup (see selection below)

Hot Roast Carvery (selection of 2 meats)

Served with roast potatoes and a selection of seasonal fresh vegetables

### **Hot Fork Dishes - \$16.00each**

Selection of 2 dishes - Served with rice, green salad and bread rolls

Beef Stroganoff or,

Bombay Lamb Curry or,

Salt & Pepper Squid or,

Chilli Chicken with Hokkein Noodles or,

Thai Red Beef Curry

### **Golf Lunch #1 - \$14.00each**

Chicken Schnitzel with chips and green salad

Or Fish and chips with green salad

### **Golf Lunch #2 - \$20.00each**

#### **One Choice or Two Alternate Drop**

#### **Two Choices - \$2 extra per person per choice**

Sea salt and rosemary crusted rack of lamb with a sweet potato sauce

Chicken fillet Wellington with a truffle cream sauce

Atlantic salmon fillet with a creamy white wine sauce and capers

Chicken breast poached in white wine with asparagus gratin and hollandaise sauce

Beef fillet mignon topped with crisp pancetta & field mushroom sauce

Grilled pork fillet with an apple and quince sauce

Prices may change without notice

# Menu Options *cont.*

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Soup can be added to any of the above menus for an additional \$5.50 per person

**One Choice or Two Choice alternate drop**

Chicken and Sweet corn

Creamy Potato and Leek

Pumpkin garnished with Sippets

Dessert can be added to any of the above menus for an additional \$5.50 per person

**One Choice or Two Choice alternate drop**

**Two Choices - \$2 extra per person per choice**

Orange and almond cake (Gluten and dairy free)

Mango cheesecake with macadamia nuts and forest berry coulis

Sticky date pudding with butterscotch sauce

Miniature contreau crème with an analgise sauce

Brandy snap baskets served with seasonal fruit and king island cream

Double chocolate mud cake with a caramel ganache filling and raspberry coulis

## Cocktail Platters

**Cold selections:**

Smoked salmon on walnut bread and horseradish cream

Petit tartlet with fetta, roasted capsicum and shredded cucumber

Rare Roast beef on rye bread with English mustard

Camembert and quince paste on French bread

Prawn and keta caviar with a lime mayonnaise

Crudités platter with seasonal vegetables and dipping sauces

Miniature tandoori chicken and tortilla wraps

Californian Rolls with sushi wasabi dipping sauce

**Hot selections:**

Miniature spinach and fetta triangles

Assorted cocktail quiches

Mini spring rolls with sweet chilli sauce

Prawn tails wrapped in wanton pastry with mango chilli salsa

Tandoori chicken pieces with yoghurt ratio

Mushrooms with pesto

Deep fried Brie with currant jelly

Kashmiri meatballs with yoghurt ratio

Tempura cauliflower and broccoli with blue cheese dressing

Cocktail curry vegetarian samosas served with a dipping sauce

Turkey and cranberry pastry puffs

Min 6 choices	\$15.00 per person
10 choices	\$20.00 per person
15 choices	\$25.00 per person
Extra choices	\$ 2.00 per person

*Prices may change without notice*

# Beverages

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## Light Bottled Beers

Hahn Premium Light  
Cascade Light

## Standard Bottled Beers

Coopers Pale Ale,  
Coopers Sparkling Ale,  
Coopers Stout  
West End Draught,  
Carlton Cold,  
Carlton Draught,  
Victoria Bitter,  
Toohey's Extra Dry

## Premium Bottled Beers

Crown Lager,  
James Boags Premium,  
Heineken,  
Becks

## Beer on Tap

Hahn Super Dry,  
Tooheys Extra Dry,  
West End Draught,  
Hahn Premium Light

## Pre Mixes

Wild Turkey & Cola Cans,  
Jim Beam and Cola Cans  
Bundaberg and Cola Cans,  
Selection of Ciders

## White Wines

Beacon Hill Sauvignon Blanc  
Schild Estate Riesling  
Mt Monster Chardonnay  
Step Rd Sauvignon Blanc  
Geoff Merrill Sauvignon Blanc  
Grant Burge Lily Farm Frontignan

## Red Wine

Beacon Hill Shiraz & Bresford Highwood Merlot  
Mt Monster Cabernet  
Morambo Creek Shiraz  
Geoff Merrill Cabernet Shiraz  
Schild Estate Merlot

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Again thank you for thinking of the Mt Barker-Hahndorf Golf Club for your  
Trade/ Corporate Day

Not Only are we great for Trade/ Corporate Days  
We also specialise in

Weddings  
Lunches Tuesday - Sunday  
Friday Night Dinners  
Parties & Celebrations  
Seminars & Conferences  
Christenings  
Golf

### **Terms & Conditions**

#### Payment of Green Fees

A deposit of \$10 per guest/player is to be paid seven (7) days prior to *the day* by cash, credit card, (except Diners Club) direct payment or cheque.

This deposit is non-refundable for guests/players not attending or cancelling after confirmation

#### Final Payment

The organisers are liable for any payments due for goods and services within seven (7) working days of the event.

Payment can be made by cash, all major credit cards, direct payment or cheque.

#### Damage and Conduct

*The Organisers* are responsible for any damage sustained on *the day* to the Course or the Club including Golf Carts, Hired Clubs, Clubrooms and equipment, bathrooms and equipment.

*The Club* will not accept any responsibility for damage or loss of merchandise left in the Club prior, during or after the function. Organisers should arrange their own insurance and/or security.

*The Club* reserves the right to exclude or eject any or all-objectionable persons from the Golf Course or Club premises without liability.

It is understood that *the organisers* will conduct *the day* in an orderly manner in full compliance with Club Management and applicable laws.

#### Liquor Licensing

Laws regarding the responsible service of alcohol apply and guests under the age of 18 are not to partake of alcohol. Alcohol may only be purchased from the Mount Barker-Hahndorf Golf Club and is permitted to be consumed by guests both in the clubrooms, or outside the clubrooms and on the course.

Alcohol not purchased from the Mount Barker-Hahndorf Golf Club is not permitted and cannot be consumed by guests both inside the clubrooms, or outside the clubrooms or on the course.

#### Insurance

It is the responsibility of *the organisers* to obtain Public Liability insurance cover and/or advise their guests to obtain their own Public Liability Insurance cover for *the day*. *The Club* will take no responsibility for any claim or loss by *the organisers* or any of their guests.