

Mt Barker-Hahndorf Golf Club Trade Day Package



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

Phone : 8391 0547 Fax : 8398 2241

Email : admin@mtbarkergolf.com.au Web : www.mtbarkergolf.com.au

Course

Green Fees per player

<u>Weekdays</u>		<u>Sunday & 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

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.*

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

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

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.