



YARRA YARRA
GOLF CLUB

CORPORATE GOLF



W www.yarryarra.com.au

T 03 9575 0595

F 03 9575 0585

E golfevents@yarryarra.com.au

567 Warrigal Road, Bentleigh East, Victoria 3165 Australia

WELCOME TO YARRA YARRA

Established in 1898 Yarra Yarra is one of Melbourne's most prestigious golf clubs, boasting an immaculately presented Sandbelt golf course and heritage listed Clubhouse.

The golf course, designed by the famous course architect Alex Russell in partnership with the great Dr Alister MacKenzie, has been the scene of many major tournaments in its history, leading to world-wide recognition by amateurs and professionals alike.

The quality of the golf course is only one of the many ingredients which contribute to making a golf day at Yarra Yarra successful. Our experienced golf event managers know what it takes and can cater to your specific requirements to ensure your golf day is special and unique.

Yarra Yarra's impressive Clubhouse in its picturesque setting, features superb amenities, with a choice of four function rooms, in which to entertain your clients and guests. This combined with our outstanding cuisine and attentive staff, creates an experience you won't find anywhere else.

A golf day should create a sense of anticipation and deliver a memorable experience golfers will want to repeat. Yarra Yarra delivers it all; simply, quietly and professionally.

CORPORATE GOLF DAY PACKAGES

Yarra Yarra will provide the perfect setting for your company to entertain and impress clients and colleagues, both on and off the golf course.

From a large charity or corporate tournament to a golf day or meeting and golf for a select group of clients, Yarra Yarra offers a comprehensive range of packages designed to eliminate the stress and time involved in organising the perfect event.

Our aim is to not only meet your expectations but exceed them with the highest quality of service and dining and of course, the immaculately presented Sandbelt golf course.

The course is available on Mondays for charity and corporate golf days. We can cater for up to 128 players for either an AM or PM multi tee start. Smaller groups of up to 74 players may be catered for on other days by arrangement.

All corporate golf day packages include:

18 Hole green fee

Selected pre and post golf food and beverage packages

Event management

Online invitation, RSVP and golf day management system

Registration office to welcome golfers

Pre-game player briefing and starting of the field

Course map and pull buggy

Nearest the pin, long drive and other on course event set up

Post golf scorecard and results collation



CORPORATE GOLF PACKAGES

Minimum 24 Golfers

Pricing (per person)

		Monday	Wednesday	Friday
Package 1	Includes light breakfast or lunch and post golf gourmet grill	\$185	\$200	\$220
Package 2	Includes light breakfast or lunch and post golf two course meal (served 50:50) OR Post golf canape menu selections (eight pieces)	\$190	\$210	\$225
Package 3	Includes light breakfast or lunch and post golf three course meal (served 50:50)	\$195	\$215	\$235

Tee Times

Morning

1 October to 31 March

8:00am multi tee start

1 April to 30 September

7:30am multi tee start

Afternoon

1 October to 31 March

1:00pm multi tee start

1 April to 30 September

12:30pm multi tee start

WORK AND PLAY PACKAGE

Minimum 8 golfers / Maximum 24 golfers

Pricing (per person)

Monday	\$110
Wednesday	\$120
Friday	\$150

Tee times

Available Monday, Wednesday and Friday afternoons.

Our Golf Events Coordinator will confirm availability at time of booking,

Includes

- Morning meeting / conference and green fees for 9 holes of golf
- On arrival tea, coffee and orange juice
- Morning tea—freshly baked muffins and Danishes
- Lunch—delegates select one course from our daily menu
- Electronic whiteboard, flip chart, data projector, screen and internet
- Yarra Yarra tee pack and course map
- Pull buggy
- Post golf score card and results collation (if required)

Additional Services

- Post golf beverages and catering services
- Upgrade to 18 holes of golf
- On course services
- Golf Professional services

Book between 1 April & 30 September and receive a 15% discount on all packages



GOLF PROFESSIONAL SERVICES

Practice Fairway

\$200

A great addition to your corporate day - we'll set up the practice fairway for your guests prior to their arrival. Price includes set-up, unlimited use of Srixon practice balls and practice fairway services

Beat The Pro

\$450

Stationed on one of our famous par 3's, golfers challenge Yarra Yarra's Golf Professional to the best placed shot. Can anyone hit it closer to the pin than the Golf Professional?

Play With The Pro

\$450

Enjoy the added fun of the Yarra Yarra Golf Professional moving from group to group with a tip or two for each player. They may have the few words that turn a slice into a perfect shot down the middle of the fairway.

Group Clinic Prior To Golf

\$250

Help your guests calm their nerves with a group clinic before they tee off. Have Yarra Yarra's Golf Professional provide tips while they are practicing chipping irons and wood on the practice fairway in readiness for the big game. Includes practice fairway setup.

ADDITIONAL SERVICES

Merchandise and Trophy Ideas

Your corporate golf event is a day that you want your clients to remember. The Yarra Yarra Golf Shop can help design a gift pack for your guests.

Packs can be made to your company specifications and you can have your corporate logo and/or Yarra Yarra Golf Club logo placed on the item of choice. You may select from shirts, hats, gloves, balls and pitch repairs or we can organise and produce what you require.

For further information please contact the Yarra Yarra Golf Shop on 03 9575 0595 or golf@yarrayarra.com.au

Course and Clubhouse Signage

\$250

Please note the use of steel pickets for all signage displays are not permitted.

All on course signage must be erected by Yarra Yarra Golf Club staff.



ON COURSE SERVICES

Terrace BBQ

Café/10th Tee

Minimum 50 guests

Lamb kebabs	\$12 per person
Sausage sizzle (gf)	\$8 per person
Pulled meat sliders (pork, chicken or beef)	\$9 per person

Snack Selections

Available on course in self-serve eskies OR

Beverage cart service operated by a Yarra Yarra team member	\$200
Whole fruit oranges/apples/bananas (df) (v)	\$2.50 each
Mini Magnum ice cream (v) (gf)	\$3 each
Assorted sandwiches	\$7.50 each
Gourmet filled rolls	\$9.50 each
Gourmet filled baguettes	
Selection of chocolate bars	
Selection of potato chips	

Beverage Selections

Charged on a consumption basis

Schweppes soft drink and sport drink varieties (600ml)
Water (600ml)
Australian draught beers

Please note:

Glass is not permitted on the golf course

All food and beverage must be supplied by the Yarra Yarra Golf Club

Yarra Yarra Golf Club adheres to the responsible service of alcohol

Vegetarian (v) Gluten Free (gf) Dairy Free (df)



MENU OPTIONS

Light Breakfast

Choose one item

Filled mini baked muffins & Fresh fruit platter (v)

English muffin, free-range egg, smoked bacon, cheese & tomato chutney

Fresh sliced fruit platter and Bircher muesli (v)(gf)

All served with a selection of percolated coffee and assorted tea

Light Lunch

Choose one item

Platter of sandwiches and Bostcastle mini pies

Filled and rolled tortilla wraps with Bostcastle mini pies

Selection of mini quiches, pies and sausage rolls

Add an additional item for \$8 per person

Post Golf Canapes

Cold Canapes

Blue cheese mousse, red grape cheek, rice crisp (v)(gf)

Smoked salmon tartar, fresh savoury pancake (df)

Spicy capsicum tartelette with Kalamata olives (v)

Yarra Valley feta and olive frittata, bush tomato chutney (v)(gf)

Urumaki sushi, pickled ginger, soy and wasabi (gf)(df)

Freshly chucked oysters, natural or spiced tomato dressing (df)

Hot Canapes

Peking duck, vegetable spring rolls, spiced plum (df)

Moroccan rubbed lamb sticks, citrus yoghurt (gf)(df)

Double crumbed golden camembert wedges (v)

Lemon peppered calamari bites, garlic aioli (df)

Pan fired vegetable dumplings, homemade sweet chili (v)(df)

Charcoal crumbed king prawn tails, garlic mayonnaise (df)

Crumbed porcini & spinach arancini balls, tomato chutney (v)

Individual gourmet Bostcastle pies, tomato ketchup (df)

Chili beef Mexican empanadas (df)

Vegetarian (v) Gluten Free (gf) Dairy Free (df)



MENU OPTIONS

BARBEQUE

Post Golf Gourmet Barbecue

Choose three salad items

Kale, organic quinoa with roasted beetroot & Persian feta in an orange dressing (v)(gf)

Traditional Greek salad with extra virgin olive oil & reduced balsamic (v)(gf)

Roasted potato salad, mayonnaise, Spanish onion, seeded mustard & chives (v)(gf)

Asian coleslaw, coconut dressing, fresh coriander & fried shallots (v)(gf)(df)

Chefs harvest salad with a vinaigrette emulsion (v)(gf)(df)

Cajun pasta salad, Kalamata olives, roasted peppers, onions & mayonnaise (v)(df)

Choose three barbecue items

Tuscan chargrilled porterhouse (gf)(df)

Lemon baked wild barramundi (gf)(df)

Gourmet thick sausages (gf)(df)

Sumac Tasmanian salmon (gf)(df)

Sticky roast beef short ribs (df)

Spiced lamb burgers (gf)(df)

Fried chickpea falafels (v)(gf)(df)

Barbequed tandoori chicken (gf)(df)

All served with crusty baked bread rolls and condiments to suit

Gourmet lamb spit \$15 per person

Dessert

Single plated dessert or shared to the table \$15 per person

Cheese platter on the buffet \$12 per person

Vegetarian (v) Gluten Free (gf) Dairy Free (df)



MENU OPTIONS

LUNCH AND DINNER

Select two menu items per course to be served alternately.

Minimum 20 guests required for alternate drop.

Entrees

Blue cheese soufflé, spiced tomato chutney, roquette & parmesan (v)
King prawns, wakami salad, kewpie mayonnaise (gf)(df)
Duck breast, beetroot puree, Persian feta, hazelnuts, orange vinegar (gf)
Sous-Vide Tasmanian salmon, crème fraiche, fried capers, shaved fennel (gf)
Sundried tomato & asparagus frittata, feta cheese, olive tapenade, pine nuts (v)

OR

Shared Entrees

Charcuterie, shaved cured meats, baby cornichons, charred bread (df)
Dip of the day, grilled crusty bread, olive oil, reduced balsamic (v)
Salt & pepper calamari, aioli, cabbage & sesame salad, lemon (df)
Porcini & spinach arancini, spice tomato chutney (v)
Shucked oysters, lime foam (2 each) (df)

Mains

Free-range chicken breast, herb creamed polenta, charred asparagus, hollandaise (gf)
Fillet of wild barramundi, scordalia crushed potato, buttered beans, citrus beurre blanc (gf)
Roasted lamb rump, sweet potato puree, confit tomato pearls, roast mushroom, Tuscan jus (gf)
Chargrilled Gippsland beef fillet (200g), pommes Anna, roasted broccolini, sauce bordelaise (gf)
Confit duck leg, pommes de jour, roasted baby carrots, orange infused jus, snow pea tendrils (gf)

Desserts

Layered hazelnut mousse, salted caramel, fresh berries, gold pearls (v)
Lemon tart, toasted almonds, sweet cream, Belgium ganache (v)
White chocolate tart, berry puree, cream chantilly, fruit macaroon (v)
Blueberry panacotta, granola crumble, strawberries (v)(gf)
Macadamia cheesecake, caramel, 70% cocoa ganache (v)(gf)

OR

Shared Desserts

Local cheese plate, crackers, quince jam & walnuts (v)(gf)
Layered Italian tiramisu (v)
Sticky date pudding, caramel, strawberries & sweet cream (v)
Assorted petit fours & cannoli (v)
Seasonal fruit platter, passionfruit coulis, cream chantilly (v)(gf)(df)

Vegetarian (v) Gluten Free (gf) Dairy Free (df)



BEVERAGE PACKAGES

Classic Package

Patrick "P Series" Chardonnay Pinot Noir
Patrick "P Series" Shiraz
Patrick "P Series" Sauvignon Blanc
Australian Draught Heavy and Light Beer
Soft Drinks and Orange Juice

Two Hour	\$30.00 per person
Three Hour	\$34.00 per person
Four Hour	\$39.00 per person
Five Hour	\$44.00 per person

Silver Package

Rococo Premium Cuvee NV
Scotchman's Hill "The Hill" Cabernet Shiraz
Scotchman's Hill "The Hill" Sauvignon Blanc
Australian Draught Heavy and Light Beer
Soft Drinks and Orange Juice

Two Hour	\$36.00 per person
Three Hour	\$41.00 per person
Four Hour	\$45.00 per person
Five Hour	\$49.00 per person

Gold Package

Rococo Premium Cuvee NV
McGuigan "The Shortlist" Shiraz
Swan Bay Pinot Grigio
Australian Draught Heavy and Light Beer
Soft Drinks and Orange Juice

Two Hour	\$42.00 per person
Three Hour	\$48.00 per person
Four Hour	\$53.00 per person
Five Hour	\$57.00 per person

Diamond Package

Paul Louis Brut Champagne
Aramis Shiraz
Red Claw Chardonnay
Scotchmans Hill Pinot Noir
Prancing Horse "Pony" Chardonnay
Shaw & Smith Sauvignon Blanc
Australian Draught Heavy and Light Beer
Soft Drinks and Orange Juice

Two Hour	\$47.00 per person
Three Hour	\$52.00 per person
Four Hour	\$56.00 per person
Five Hour	\$60.00 per person

All beverages are available on consumption



TERMS AND CONDITIONS

BOOKING CONFIRMATION Confirmation of a booking is to be made using the attached booking form within fourteen (14) days of making the initial enquiry. A deposit is required to secure all bookings; this is to be paid within seven (7) days of invoice issue date. You will be issued this invoice once the attached booking request form is returned.

CANCELLATION Cancellations with six (6) or more months notice from the golf day date will receive a 50% refund on deposits paid. Cancellations with less than six (6) months notice will receive no refunds on deposits paid.

FINAL ATTENDANCE The final number of guests attending, food and beverage requirements and all other event requirements are required fourteen (14) days prior to the golf day. This is the minimum number of guests for which you will be charged. You will be issued with an Event Order with all details of the day which is required to be returned signed by a company representative nine (9) days prior to your event.

PAYMENT Full payment is required nine (9) days prior to the golf day date. Accounts created on the day of the golf day will be charged to the nominated credit card listed on the booking request form post event.

WET WEATHER POLICY On your golf day, if due to weather conditions players are put at risk or the golf course is deemed unplayable; YYGC will then consider alternate arrangements. No refunds will be offered.

INSURANCE Whilst YYGC will take the utmost care, no responsibility will be accepted for the loss, or damage to, any equipment or merchandise left on the premises prior to, during, or after your golf day. Organisers are financially responsible for any damage sustained to the YYGC property by their guests during the golf day.

REGULATIONS

DRESS All guests are required to comply with the YYGC dress standards. These are available on the YYGC website www.yarrayarra.com.au/golf/dress standards. YYGC reserves the right to refuse entry or participation of any guest who does not comply with the dress standards.

SMOKING Smoking is not permitted inside the Clubhouse. Smoking must be in designated areas. Please refer signage's and staff assistance.

MOBILE PHONES Mobile phones are not permitted to be used inside the Clubhouse at any time, except in the locker rooms.

FOOD AND BEVERAGE Dietary requirements must be given at the time final attendance numbers are provided fourteen (14) days prior to the event. YYGC reserves the right to charge for additional meals if notice is not given prior. Under no circumstance may food or beverages be provided from a supplier other than YYGC.

GUEST LIST Guest list required for all events.

RESPONSIBLE SERVICE OF ALCOHOL YYGC operates in accordance to the responsible service of alcohol. You will be responsible for ensuring your guest's behaviour is acceptable. YYGC reserves the right to:

- Refuse service of alcohol to minors less than 18 years of age.
- Refuse access or service to people who are suspected of being intoxicated, quarrelsome, disorderly or behaving in a violent manner and will be asked to leave the premises.

BOOKING REQUEST FORM



PLEASE PRINT

Company/Charity:

Billing Address: _____ Suburb: _____

State: _____ Post Code: _____

Organiser Name:

Phone Number: _____ Mobile: _____

Email Address:

Event Date: _____

Number Of Expected Guests: Golf: _____ Lunch/Dinner: _____

Package Choice:

- Package 1 Package 2 Package 3
 2 Course Lunch OR
 Canapes

Catering Cart: Yes No

If Yes - Charge food & beverage charges to: Master Account Individual

Include: Alcohol Non Alcoholic Chips Chocolate Bars Sandwiches

Pre Golf Beverages: Master Account Individual

Post Golf Beverages: Beverage Package Master Account Individual

Rental Motorised Buggies: Master Account Individual

Rental Shoes/Clubs: Master Account Individual

Signage: Yes No

Comments:

Events Orders are to be finalised 14 days prior to event, including final guest numbers and dietary requirements. This is the minimum number of guests for which you will be charged.

I acknowledge receiving a copy of the Yarra Yarra Golf Club Terms and Conditions and agree to comply with all respects of such conditions on acceptance of this application.

Name: _____ Signature: _____

Date: _____

METHOD OF PAYMENT

Please select one method of payment



PAYMENT BY CREDIT CARD / EVENT DAY CHARGES

I have read and understood the terms and conditions. I authorise Yarra Yarra Golf Club Limited to debit my credit card below the amount of \$2,000 to secure my confirmed booking request. This credit card will be used to settle all accounts on the day of the event.

Please note all credit card payments will incur a 1% surcharge

Visa Mastercard AMEX

Card Number: _____ Expiry: ____ / ____

Cardholder Name: _____

Cardholder Signature: _____ Date: ____ / ____ / ____

PAYMENT BY DIRECT DEBIT

Please ensure you enter your Company/Name or provided reference number in the description (reference).

Account Name: Yarra Yarra Golf Club

BSB (Branch): 083 337

Account Number: 515 109 419

PAYMENT BY CHEQUE

Cheques are to be made payable to Yarra Yarra Golf Club.

Due to longer clearance times, payments by cheque will be required fourteen (14) days prior to the event.