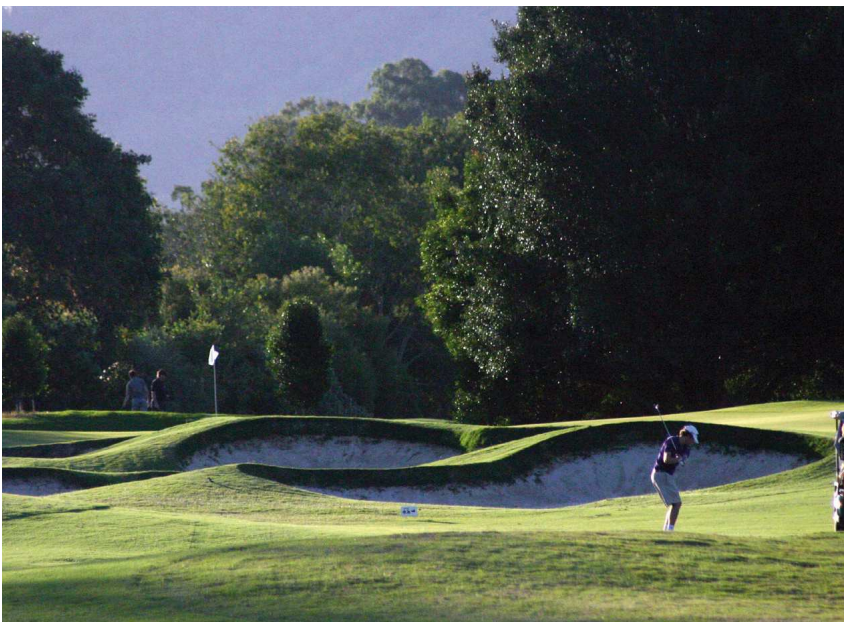


GOLF DAY PACKAGES 2012



INDOOROOPILLY
GOLF CLUB

Golf Days at Indooroopilly

Thank you for considering Indooroopilly Golf Club for your next corporate or fundraising event.

Indooroopilly Golf Club (IGC) boasts a 36 hole championship golf course and 4 function rooms that will suit any size golf day. IGC is nestled in the Long Pocket reach of the Brisbane River, an easy and accessible 10 minutes from the city with ample parking.

Our friendly staff will ensure everything runs smoothly from registration to presentation and through to 'last drinks'.

IGC caters for any style of event with a relaxed and flexible approach. A variety of catering choices are available to match your event, whether it be our famous hot ham rolls or a sausage sizzle at registration; an informal BBQ for 20 or a more formal sit-down dinner for 200. We also have an extensive beverage selection including Australian and International wines to complete your golf day experience.

A variety of prizes for your day are also available from our golf shop and you can choose from well known brands at great prices.

Whether you are raising funds for a charity, rewarding your staff with a day on the golf course or spoiling your clients and suppliers, IGC is the ideal venue for your next corporate golf day. Contact the golf coordinator on 3721 2129 or visit our website www.indooroopillygolf.com.au for more information.



The Team at Indooroopilly Golf Club...

Golf Coordinator

Direct phone: (07) 3721 2129
www.indooroopillygolf.com.au
Meiers Rd, Indooroopilly, 4068

Fax: (07) 3870 5013
golf@igcgolf.com.au
PO Box 188, Indooroopilly, 4068



INDOOROOPILLY
GOLF CLUB

GENERAL INFORMATION

GOLF COURSE PRICING STRUCTURE

Full Course shotgun:

Day	Members Course - on application	Social Course
Monday	\$5250	\$4750
Tuesday	N/A	\$5250
Wednesday	\$8000	\$5500
Thursday	\$8000	\$5750
Friday	\$9000	\$6600

- Inclusions:**
- Exclusive use of the golf course
 - Signage and promotional items set up and collection by IGC staff (see below schedule)
 - Valet bag drop
 - Function room hire and set up for pre/post golf function and presentations
 - Complementary use of the driving range
 - Indooroopilly Golf Club operational staff to assist, direct and brief players
 - Registration area set up including team and alphabetical lists of players
 - Placement and retrieval of on course minor competition markers such as nearest the pin (ntp)
 - Provision of score cards and a players information note detailing competition and activities
 - Access to showers and change room facilities

Green fees for alternative course starts:

START	Day	Rate
Mini shot gun and 'Two-Tee' (32-60 players)	Monday-Thursday	\$80pp
	Friday-on application	\$85pp
One tee	Monday-Thursday	\$70pp
	Friday-on application	\$80pp

ADDITIONAL SERVICES

Cart hire	up to 60 carts available*	9 holes -\$25	18 holes -\$40
Compiling	\$140		
Signs/hole theming	1-6 holes Free of Charge	7-11 holes \$250	12-18 (max) \$350
Range tokens	\$6 (35)		
PGA Pro	Golf clinic, on course tuition or long drive or par 3 tee shots - Price on application		
Putting comp.	-useful as a 19th hole in the shot gun field or to provide a break for seminars/meetings		\$150 for up to 36 players
Marquee hire	IGC has five (3x3) marquees @ \$50 each (includes set up and pack down)		
Club hire	9 holes- \$20	18 holes- \$30	Premium- \$60

- * **Transport surcharge for extra carts over 60.....currently \$35**
Golf Cop (measures swing speeds)..... approx. \$450
NB - signage opportunities are available to smaller groups - please speak with the golf coordinator about your requirements.

To secure your booking, the following deposit is required:

Group/Booking		Deposit Required
One Tee Social (no function room required)-	8-72 players	Full anticipated Green Fee amount
One Tee Corporate-	8-32 players	Full anticipated Green Fee amount
One Tee /2 Tee/ mini shot gun Corporate -	32-60 players	\$1000
Full course shot gun Corporate -	60 + players	\$2000



CATERING SELECTIONS

REGISTRATION SELECTIONS

Hot ham roll served with grilled onions, on a crusty bread roll with wedges and condiments	\$ 8.00
Lunch packs including a Panini with gourmet filling, fruit and nut health bar, fruit and a bottle of water or sports drink	\$14.00
Ham and cheese croissants	\$6.00
Bacon and egg rolls or muffins	\$6.00
Sausage sizzle cooked with onions, bread roll and sauce	\$7.00
Hamburger OR chicken burger buffet - sizzling hamburger patties or tandoori chicken thigh fillets with salad accompaniments, wedges, onion and sauces	\$16.00

ON COURSE OPTIONS

Sausage sizzle cooked with onion, bread roll and condiments cooked by IGC staff (minimum of 100 guests)	\$8.50
Honey and soy chicken wraps with lettuce, tomato, onion and garlic aioli	\$8.50

Drink cart selections

Sandwich	\$6.00
Red Rock Chips	\$3.50
Assorted Chocolate bars	\$3.50

AFTER GOLF

SAVOURIES

Chefs Selection of 8 items	\$20.00
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CHEESE PLATTERS

\$9.00 pp

ANTIPASTO PLATTERS

\$7.50 pp

BARBEQUE OPTIONS

BEEF 'N' REEF (minimum 20 guests)

Beef Scotch fillet

Salt 'n' Pepper Squid

Beef and herb sausages

Grilled onions

Selection of fresh salads (3)

Seasoned wedges

Baked bread basket

Condiments

\$42.50 pp

LONG POCKET RUMP (for the heavy hitters)

100 Day grain fed 500gr Rump

Seasoned wedges

Coleslaw

Green seasonal salad

Baked bread basket

Condiments

\$35.00 pp

PLATED OPTIONS

2 COURSE- Please choose either 2 Entrees and 2 Mains or 2 Mains and 2 desserts \$52 pp

3 COURSE- Please choose 2 Entrees, 2 Mains and 2 Desserts \$60 pp

Please choose 2 dishes from each course as an alternate drop

ENTREE

Creamy potato and spinach soup

topped with crispy chorizo sausage

Caramelised onion and garlic gnocchi

served with shaved grana padano and gorgonzola cream sauce

Twice baked spinach and ricotta souffle

accompanied by fresh tomato relish

Pan seared scallops

with pancetta crisps, sweet corn puree, brown butter, truffle emulsion and micro herbs

MAINS

Fillet of beef

on a potato and leek galette with horseradish cream and wine jus

Pistachio Crusted Lamb Rack

served with lyonnaise potato, baby root vegetable and a grain mustard sauce

Quarter Roast Chicken

on top of creamy polenta and wild mushroom sauce

Grilled Atlantic Salmon

served with a fresh herb and cucumber salsa, soba noodles and almonds

DESSERTS

Baked New York Cheesecake

with berry coulis and chantilly cream

Bailey's Chocolate Mousse filled choux pastry

with white chocolate ganache and chantilly cream

Vanilla Bean Brulee

with a passionfruit glaze served with pistachio and almond biscotti and cream

BEVERAGE SELECTIONS

Prices cannot be listed online due to liquor licensing laws, please contact us on 3721 2121 or at golf@igcgolf.com.au for pricing enquiries.

ON COURSE BEVERAGES

Bottled Water
Soft Drink
Gatorade
Cascade Light Can
Carlton Mid Can
Pure Blonde Can
XXXX Gold
Crown Lager Aluminium Bottle
Rum, Scotch Bourbon ready to drink can

AFTER GOLF FUNCTION BEVERAGES

Draught beers

Pure Blonde
285ml
Carlton Midstrength
285ml
Cascade Premium Light
285ml

Soft drinks and orange juice

285ml

Bottled beers

Peroni Leggera
Crown Lager
Cascade Premium
Peroni
Heineken
Corona
Asahi

Basic spirits (served with the mixer of your choice)

Rum, Bourbon, Vodka, Scotch, Gin
Full nip
Half nip

Wine selection

Rothbury Estate Semillion Sauvignon Blanc
Rothbury Estate Shiraz Cabernet
Rothbury Estate Cuvee

For beverage packages or a more extensive wine list please ask your Golf Coordinator

SPONSORED BEVERAGES

The use of sponsored beverages is solely at the Club's discretion.

Subject to agreement:

Option 1- The clients account will be credited the wholesale value of the product supplied (beer only) and the normal retail price will be charged for the number of items consumed. Wine will be charged at \$15.00 per bottle corkage fee.

Option 2- Client provides IGC with one (1) unit of sponsored beverages for every one (1) unit of sponsor supplied beverages used during the event.

Option 3- Client provides IGC with 2 units of sponsored beverages for every IGC unit of beverages used during the event.

RSA

It is the Club's responsibility to enforce the responsible service of alcohol legislation. Service of alcohol will be refused to any patron who demonstrates they have consumed excess alcohol. On course eskies will be limited to mid strength beverages in accordance with RSA laws.

BOOKING SHEET

Date of golf day _____

Official name of event _____

Contact person _____

Start (please circle) Full shotgun Mini shotgun One tee Two tee

Tee off time _____

Number of players _____

Number of carts _____

Registration catering selection _____

 Numbers for registration _____

Post golf catering selection _____

 Numbers for post golf _____

Address _____

Phone number _____

Mobile number _____

Email address _____

I have read and agree to all the terms and conditions as outlined.

Signature _____

Please debit my credit card (\$ amount) _____

Credit card number _____

Expiry Date _____

Credit Card Name _____

Signature _____

Please note that credit cards attract a processing fee: Visa/Mastercard 0.75% and AMEX/Diners Club 2.5%

Please scan and return via email to golf@igcgolf.com.au

OR fax to (07) 3870 5013

TERMS AND CONDITIONS

BOOKING/PAYMENT POLICIES

Deposits:

< 32 players=	full anticipated green fees
32 to 60 players=	\$1000
Full course booking=	\$2000

NB* The event is not considered confirmed until both the booking sheet (attached) and the deposit are received.

Payment:

All golf days will be invoiced after the event unless other arrangements have been made with your coordinator. The final invoice will be issued on a strict 7 day account.

NB* For any one tee, two tee or mini shot gun booking, there is a minimum guarantee of 75% of the booked green fee amount.

Cancellations and Postponements

	Booking	8-60 players	Full Course
Postponement	> 60 days notice	deposit transferred to new date	deposit transferred or 50% re-funded if a suitable date cannot be found
	< 60 days notice	deposit transferred or 50% re-funded if a suitable date cannot be booked	No refund of deposit
	< 30 days notice	No refund of deposit	No refund of deposit
Cancellation	> 60 days notice	50% refunded if the course is suitably re-sold .	50% refunded if the course is suitably re-sold
	< 60 days notice	No refund of deposit	No refund of deposit

Cancellations and postponements due to weather conditions

Cancellations due to unsuitable course conditions will be at the sole discretion of IGC. In the event of wet weather conditions the course superintendent will evaluate the course the morning of the event and decide on cart usage for the day. If carts are deemed unsuitable for use on the day, clients will be able to walk with pull buggies.

If the course is closed by IGC prior to the commencement of the day, all efforts will be made to make an alternative date for rescheduling. If this is not possible the deposit will be refunded to the client. If the course is deemed available to play but the client decides not to proceed the client is liable for all green fees, cart hire fees and catering costs if they choose to cancel the event. Exemptions to this policy are at the discretion of the golf coordinator—requests for exemption must be received in writing.

CATERING REQUIREMENTS

Menu requirements for pre-golf, on course and at presentations after golf are required 14 days prior to your golf day. Final numbers for catering must be advised 3 days prior to the event.

FINAL DETAILS REQUIRED- General details (competition format, signage, beverage selections, NTP's, Long Drives, room set up etc.) should be finalized 14 days prior to the event.

SIGNAGE/MARQUEES

IGC staff is responsible for all on-course set up. With any full course booking we will set up items on 6 holes free of charge (eg. signs/promotional vehicles/table, umbrella and chair). Any additional on course items/signage (maximum of 18) will be charged according to the schedule in the 'Packages' booklet. Clubhouse signage is restricted to registration area and your assigned function room. Banners are not to be hung on external balconies. All movement of larger equipment on course must be under IGC staff supervision.

NB* All banners/promotional materials will be available the next working day for pick up by the organiser unless other arrangements have been made with us.

DAMAGE

The client is financially responsible for any damage to IGC property incurred during the event. The Club will take all necessary care but will not accept responsibility for damage or loss of any gifts or other possessions left on the Club premises before, during or after an event. Responsibility for arranging any insurances lies with the client. Any function the Club deems necessary may be subject to a security fee.

MOTORISED CARTS

Indooroopilly Golf Club has 60 motorised carts for hire at \$42.00 per cart. We can hire additional carts for the day which is priced on application (includes transport costs). All motorised golf carts used on course must be provided by IGC and their use is dependant on course conditions on the day. Carts must be booked prior to the event and the use of carts is at the complete discretion of IGC. An IGC staff member will drive all hospitality carts unless prior arrangements are made with the sales coordinator.

SPONSORED BEVERAGES

The use of sponsored beverages is solely at the Club's discretion.

Subject to agreement prior to the event:

Option 1- The clients account will be credited the wholesale value of the product supplied (beer only) and the normal retail price will be charged for the number of items consumed. Wine will be charged \$15.00 per bottle corkage fee.

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STAFFING REQUIREMENTS

IGC staff will serve food and beverages at registration, on drinks carts and at after golf functions. Staff are also available to erect banners up to the specified number of banners for each event. Additional staff, if required (for example on course sausage sizzle and other additional services throughout the day), for the preparation of the day will be charged at \$35.00 per hour.

FIRE SAFETY

Fire safety laws prohibit the use of heaters, heat producing devices, open flames, lamps, lanterns and pyrotechnic displays inside the building and only permits their use outside under strict supervision. Permission must be sought from the Club's insurers.

COURSE RENOVATIONS

Minor course renovations, temporary tees and greens are considered a necessary part of course management. These scenarios are avoided where possible but will not attract lower green fees as a result. Major course renovations will have at least a 2 week recovery time after renovations and the course is then deemed suitable for play.

DRESS REGULATIONS

Please ensure that your guests are aware of the dress requirements prior to the event.

Dress Code

please wear neat attire-

- collared shirt
- tailored pants / shorts / skirts (avoid denim)
- covered shoes or soft spiked golf shoes
- white sports socks

No torn or distressed clothing, T shirts, tracksuits, board shorts or football shorts.

Dress regulations apply immediately upon entry to the Indooroopilly Golf Club and pertain to all club practice areas, car parks, golf shop, clubhouse surrounds and on the golf course.