

BOX HILL GOLF CLUB

CELEBRATIONS & FUNCTIONS PACKAGE 2020



BOX HILL GOLF CLUB

Index

1.	Buffet Package	3
2.	Dining Menu Package	5
3.	Cocktail Menu.....	9
4.	Functions Wine List	13
5.	Breakfast Meeting... ..	18
6.	Light Package Options.....	20
7.	Corporate Seminars.....	22
8.	Probus & Rotary.....	26
9.	Terms & Conditions.....	29
10.	Function Car Parking.....	33

BOX HILL GOLF CLUB

BUFFET OPTIONS 2020



BUFFET OPTIONS \$45PP

CHOICE OF 2

Sirloin of Beef served Medium with Horseradish Cream (GF)

Maple Glazed Ham served with Dijon Mustard (GF)

Leg of Lamb Infused with Rosemary served with Mint Jelly (GF)

Loin of Pork served with Apple Sauce and Pork Crackles (GF)

Rolled Turkey Breast with Cranberry Sauce (GF)

Buffet Served With

Traditional Garden Salad, Roasted Chat Potatoes, Pumpkin and Carrots
Steamed Green Beans and Condiments

ADDITIONAL BUFFET OPTIONS \$5PP

Chicken Curry served with Steamed Rice (GF)

Beef Lasagne

Vegetable Lasagne (V)

Sweet Potato, Eggplant and Chickpea Curry served with Steamed Rice (GF, V)

DESSERTS - CHOICE OF 2

Honey Panna Cotta (GF Option Available)

Served with Pistachio Nut Crumble and Biscotti

Citrus Tart (GF)

Served with Vanilla Coconut Gelato

Blood Orange Sorbet (GF)

Served in a Chocolate Basket

Chocolate Lava Cake

Served with Raspberry Sorbet

Pecan Pie

Served with Kahlua Cream

New York Baked Cheese Cake (GF)

Served with Strawberry and Cointreau Romanoff Cream

BOX HILL GOLF CLUB

DINING MENU 2020



BOX HILL GOLF CLUB

DINING MENU

PRE DINING CANAPÉS

\$12.00 PP

*Includes Steamed Mini Dim Sims, Chicken Skewers, Fried Prawn Cigars,
Vegetarian Arancini and Salt and Pepper Squid*

ENTRÉE SELECTION

Cheese Arancini (GF, V)

Creamy Cheese Arancini served with Lemon Aioli

Smoked Chicken Tart

Smoked Chicken and Asparagus in Cream Sauce served with Rocket and Parmesan Salad

Coconut Prawns (GF)

Coconut Coated Prawns with Watercress Salad and Sanbei Sauce

Smoked Salmon Bruschetta

Smoked Salmon served atop Crunchy Bread with Cream Fraiche, Capers and Rocket

Lamb Kofta (GF)

Spicy Lamb Kofta Skewers served with Mint Yoghurt and Paprika

Spinach, Goat's Cheese and Pinenut Ravioli (V)

Served with Sugo and Basil Sauce

Main / Dessert - \$45 – Entrée / Main - \$47 – Entrée / Main / Dessert - \$57

Prices Valid from 1st January 2020 - Prices and Menu Items' subject to change.

MAIN SELECTIONS

Deconstructed Beef Wellington

Sirloin cooked Medium with Mushroom Duxelle, Pastry, Creamy Mashed Potato, Asparagus and Red Wine Jus

Roast Pork Lion (GF)

Served with Potato Gnocchi, Greens, Port Wine Glaze and Sautéed Cinnamon Apple

Roast Duck Breast (GF)

Served with Wild Mushroom Pate, Potato Gratin, Bok Choy and Pomegranate Glaze

Chicken Breast (GF)

Chicken Breast filled with Sundried Tomato, Feta and Spinach served on Sugo Sauce Sweet Potato Mash with Green Beans

Oven Roasted Ora King Salmon (GF)

Served with Pea Risotto Cakes, Crispy Curled Sweet Potato and Wasabi, Lemon Aioli

Lamb Rack (GF) - Additional \$5.00pp

Served with Crunchy Garlic and Rosemary Potato Gems, Pea Puree and Blistered Cherry Tomato

DESSERT SELECTIONS

Honey Panna Cotta (GF Option Available)

Served with Pistachio Nut Crumble and Biscotti

Citrus Tart (GF)

Served with Vanilla Coconut Gelato

Blood Orange Sorbet (GF)

Served in a Chocolate Basket

Chocolate Lava Cake

Served with Raspberry Sorbet

Pecan Pie

Served with Kahlua Cream

New York Baked Cheese Cake (GF)

Served with Strawberry and Cointreau Romanoff Cream

Main / Dessert - \$45 – Entrée / Main - \$47 – Entrée / Main / Dessert - \$57

Prices Valid from 1st January 2020 - Prices and menu Item's subject to change.

CHILDREN'S MENU

\$15 12 Years and Under (Please Choose 1 Main)

Mains

Chicken Nuggets and Chips
Fish and Chips
Beef Sliders and Chips

Dessert

Ice Cream Sundae

ADDITIONAL EXTRAS

Antipasto Platter

\$60 per table

Cured meats, marinated vegetables, dip and croutons

Cheese Platter

\$65 per table

Australian cheeses, crackers and dried fruit

Bowls of Garden Salad for the Table

\$2 per person

Bowls of Steamed Vegetables for the Table

\$2 per person

Bowls of Roasted Chat Potatoes for the Table

\$2 per person

Main / Dessert - \$45- Entrée / Main - \$47 - Entrée / Main / Dessert - \$57

*Prices Valid from 1st January 2020 - Prices and Menu Item's
subject to change.*

BOX HILL GOLF CLUB

COCKTAIL MENU 2020



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COCKTAIL MENU

PARTY SELECTIONS

Caramelized Onion Tarts with Feta (V)

Crumbed Eggplant served with Aioli (V, GF)

Assorted Sandwich Platters

Mini Sausage Rolls with Tomato Sauce

Party Pies with Tomato Sauce

Meatballs served with Tomato Relish (GF)

Steamed Chicken Mini Dim Sim with Soy Sauce (V)

Vegetarian Spring Roll with Sweet Chili Sauce (V)

Salt and Pepper Squid with Tartare Sauce

Prawn Twister with Sweet Chili Sauce

Arancini Balls with Lemon Aioli (V, GF)

Honey Soy Chicken Skewers (GF)

Hawaiian Pizza (GF upon request)

Margherita Pizza (GF upon request, V)

Cheese & Garlic Pizza (GF upon request, V)

Selection of 8 Items - \$28.00pp

Selection of 10 Items - \$32.00pp

Complimentary Tea and Coffee Station Included for your Event



COCKTAIL MENU

GOURMET SELECTIONS

\$42.00 PP – 4 Cold, 4 Hot, 1 Roving, 2 Sweet

COLD

Smoked Salmon with Dill and Crème Fraiche Bellini (GF)

Roast Beef en Croute with Horseradish Cream

Goat's Cheese and Chive Profiteroles (GF)

Mozzarella and Olive Tapenade Crostini

Prawn Shooter with Green Asian Slaw (GF)

Mini Rubens served on Pumpernickel

Assorted Mini Maki with Ginger, Wasabi and Soy (GF)

Tortilla Chip with Salsa and Guacamole (GF)

HOT

Honey Soy Marinated Chicken Skewers (GF)

House Crumbed Chicken Tenderloin with Creamy Chili Sauce (GF)

Mini Chicken Mignon (GF)

Peking Roasted Duck Spoon served with Plum Sauce (GF)

Prawn Cigar with Sweet Chili Sauce

Thai Spiced Prawn (GF)

Beer Battered Barramundi Goujon with Lemon Mayo (GF)

Pork and Chive Dumplings with Asian Dipping Sauce

Pilled Pork Spoon with Chili Lime Dressing (GF)

Beef Kofta with Garlic and Mint Yoghurt (GF)

Cheese Arancini Balls with Peri Peri Aioli (V,GF)

Crumbed Eggplant served with Aioli (V, GF)

Vegetable Gyoza with Black Vinegar (V)

COCKTAIL MENU

ROVING

Mini Beef Slider

Pulled Pork and Coleslaw Slider

Fish and Chips with Tartare Sauce (GF)

Fresh Oyster (GF)

Mexican Beef Tostada

Marinated Beef Shaslik (GF)

SWEET TREATS

Assorted Tarts

Assorted Mini Macarons

Bite Sized Profiteroles with Custard and Chocolate Topping

Chocolate and Strawberry Milk Chocolate Thimbles (GF)

Chocolate Brownie with Fresh Cream (GF)

Wedding or Birthday Cake (cake supplied by client)

Function Wine List

SPARKLING WINE

	Bottle	Glass
Charles Heidsieck NV Brut Reserve Golden champagne, with persistent effervescence. A nose that is both complex and delicious.	\$120.00	
Piper-Heidsieck Brut NV (France) A lively, fresh and vibrant champagne	\$80.00	
Chain of Fire Brut Curvee (South Eastern Australia)	\$24.00	\$6.50
Yellow Piccolo - 200ml (VIC)		\$9.00

WHITE WINE

	Bottle	Glass
Robert Oatley Signature Series Sauvignon Blanc Passionfruit, cut grass and a hint of lime zest soar across this long, fine, crisp dry white.	\$36.00	\$8.50
Babich Sauvignon Blanc (Marlborough, NZ) Vibrant fruit flavor's with a fantastic clear finish	\$34.00	\$8.50
Pepik Chardonnay (Tasmania) A fruit driven Chardonnay exhibiting primary of green apple, Honeysuckle and melon leading to a soft yet crisp clean Palate of citrus, guava and grapefruit flavor's	\$39.00	\$9.50
Off Road Riesling (Clare Valley SA) Dominated by fresh lime with a hint of quince and spice	\$33.00	\$8.00
Beach Hut Pink Moscato (South East Aus) Luscious summer fruit sweetness with a hint of spritz	\$29.00	\$7.40
Barefoot Chardonnay (Sth Eastern Australia)	\$24.50	\$6.50
Barefoot Sauv Blanc (Sth Eastern Australia)	\$24.50	\$6.50
Barefoot Pinot Grigio (South Eastern Australia)	\$24.50	\$6.50



ROBERT OATLEY

Function Wine List

RED WINE

Bottle

Glass

Wirra Wirra Church Block Cabernet Sauvignon

Shiraz Merlot (McLaren Vale, SA)

Matured in oak barrels, exhibiting rich fruits

\$39.00 \$9.70

Robert Oatley Signature Series Shiraz

Soft, fleshy-textured Shiraz displaying blueberries

\$36.00 \$8.50

Raging Bull Premium Shiraz (Barossa, SA)

Loaded with sweet juicy fruit, bitter chocolate and intense raisin flavours. Velvety smooth.

\$35.00 \$8.60

Raging Bull Cabernet Merlot (Coonawarra, SA)

Coffee, blackcurrant and vanilla bean flavor's with a toasty oak finish

\$35.00 \$8.60

Raging Bull Cabernet Sauvignon(SA)

Juniper and mulberry aromas along with a roasted coffee and almond intensity

\$35.00 \$8.60

Barefoot Shiraz (South Eastern Australia)

\$24.50 \$6.50



ROBERT OATLEY

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Bottle

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ROBERT OATLEY

BOX HILL GOLF CLUB

BREAKFAST MEETING PACKAGE 2020



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BREAKFAST MEETING PACKAGE

(Minimum Number for catering 30)

Continental Breakfast Buffet - \$22.00pp

Fruit Toast, Fresh Toast with an Assortment of Spreads, Assorted Breakfast Cereals with Fresh Milk, Fresh Fruit Salad and Natural Yoghurt

Scrambled Eggs - \$18.00pp

Served on Sour Dough Bread, Rasher of Bacon, Tomato, Hash Brown

Poached Egg - \$18.00pp

Served on Sour Dough Bread, Rasher of Bacon, Tomato, Hash Brown

Baked Eggs - \$20.00pp

Served with Sour Dough Bread, Rasher of Bacon, Tomato, Hash Brown,

Breakfast with the Lot - \$ 25.00pp

Choice of Scrambled or Poached Egg for all guests, served on Sour Dough Bread with Rasher of Bacon, Tomato, Sausage and Hash Brown, Fresh Fruit Salad and Assorted Cereal

Optional Sides

Hollandaise Sauce - \$1.00pp

Sautéed Mushrooms - \$2.00pp

Baked Beans - \$2.00pp

Avocado - \$3.00pp

Selection of Chilled Juices - \$4.50pp

Complimentary Assorted Tea and Freshly Brewed Coffee Station with all Breakfast Packages



BOX HILL GOLF CLUB

LIGHT OPTION PACKAGES 2020



BOX HILL GOLF CLUB

LIGHT OPTION PACKAGES

Minimum 30 people for catering

PACKAGES

Option 1. Scones with Cream and Jam Assorted Slices Savory Muffins Fresh sandwiches Continuous Tea and Coffee (Full Duration of Event)	\$21.00pp
Option 2. Scones with Cream and Jam Assorted Slices Fresh sandwiches Party Pies Sausage Rolls Continuous Tea and Coffee (Full Duration of Event)	\$24.00pp
Option 3. Scones with Cream and Jam Assorted Slices Fresh Sandwiches Party Pies Chicken Skewers Vegetarian Frittata Fresh Fruit Platters Continuous Tea and Coffee (Full Duration of Event)	\$29.00pp
Option 4. Assorted Mini Tarts Assorted Slices Fresh Baguettes and Sandwiches Party Pies Chicken Skewers Fresh Fruit Platters Continuous Tea and Coffee (Full Duration of Event)	\$32.00pp

BOX HILL GOLF CLUB

CORPORATE SEMINAR PACKAGES

2020



BOX HILL GOLF CLUB

CORPORATE SEMINAR PACKAGES

PACKAGES

Lunch Options

Lunch Only Option 1.

\$24.00pp

Gourmet Party Pies
Sausage Rolls
Fresh Sandwiches
Vegetarian Frittata
Continuous Tea and Coffee (Full Duration of Event)

Lunch Only Option 2.

\$28.00pp

Gourmet Party Pies
Marinated Chicken Skewers
Vegetarian Frittata
Fresh Baguettes
Selection of Sweet Mini Tarts and Slices
Continuous Tea and Coffee (Full Duration of Event)

Lunch Only Option 3. (Based on numbers attending)

\$28.00pp

Individual Salad per Guest (Select 1 Salad)

- Chicken Caesar
- Pesto Chicken Salad
- Greek Lamb
- Pumpkin, Pinenut and Feta Salad

Sandwich Platter
Fruit Platter

Morning Tea or Afternoon Tea and Lunch Option 1

\$32.00pp

Continuous Tea and Coffee (Full Duration of Event) Selection of Soft Drink included with Lunch Menu

Morning Tea or Afternoon Tea Option 1 (select 2 items)

Scones with Cream and Jam
Assorted Mini Tarts and Slices
Sweet Muffins
Savory Muffins
Shared Fruit Platter
Bowl of Whole Fruits

Lunch Option 1 (select 5 items)

Savory Muffins
Party Pies
Sausage Rolls
Marinated Chicken Skewers
Vegetarian Frittata
Fresh Sandwiches
Fresh Baguettes
Shared Fruit Platter

Morning Tea or Afternoon Tea and Lunch Option 2

\$32.00pp

Continuous Tea and Coffee (Full Duration of Event) Selection of Soft Drink included with Lunch Menu

Morning Tea or Afternoon Tea Option 2 (select 1 item)

Chia Pod with Mixed Berries
Yoghurt and Muesli Mix
Individual serve Hummus Dip with Fresh Vegetables
Toasted Ham and Cheese Croissant

Lunch Option 2 (Based on numbers attending)

Individual Salad per Guest (Select 1 Salad)

- Chicken Caesar
- Pesto Chicken Salad
- Greek Lamb
- Pumpkin, Pinenut and Feta Salad

Sandwich Platter
Fruit Platter

Morning Tea, Lunch and Afternoon Tea Option 1

\$37.00pp

Continuous Tea and Coffee (Full Duration of Event) Selection of Soft Drink included with Lunch Menu

Morning Tea Option 1 (select 2 items)

Scones with Cream and Jam
Assorted Mini Tarts and Slices
Sweet Muffins
Savory Muffins
Shared Fruit Platter
Bowl of Whole Fruits

Lunch Option 1 (select 5 items)

Savory Muffins
Party Pies
Sausage Rolls
Marinated Chicken Skewers
Vegetarian Frittata
Fresh Sandwiches
Fresh Baguettes
Shared Fruit Platter

Afternoon Tea Option 1 (select 2 items)

Scones with Cream and Jam
Assorted Mini Tarts and Slices
Sweet Muffins
Savory Muffins
Shared Fruit Platter
Bowl of Whole Fruits

Morning Tea, Lunch and Afternoon Tea Option 2

\$37.00pp

Continuous Tea and Coffee (Full Duration of Event) Selection of Soft Drink included with Lunch Menu

Morning Tea Option 2 (select 1 item)

Chia Pod with Mixed Berries
Muesli Slice
Yoghurt and Muesli Mix
Individual serve Hummus Dip with Fresh Vegetables
Toasted Ham and Cheese Croissant

Lunch Option 2 (Based on numbers attending)

Individual Salad per Guest (Select 1 Salad)

- Chicken Caesar
- Pesto Chicken Salad
- Greek Lamb
- Pumpkin, Pinenut and Feta Salad

Sandwich Platter
Fruit Platter

Afternoon Tea Option 2 (select 1 item)

Chia Pod with Mixed Berries
Muesli Slice
Yoghurt and Muesli Mix
Individual serve Hummus Dip with Fresh Vegetables
Toasted Ham and Cheese Croissant

BOX HILL GOLF CLUB

PROBUS & ROTARY PACKAGE 2020



BOX HILL GOLF CLUB

PROBUS & ROTARY PACKAGE

OPTION 1 - \$39.00 pp (Minimum of 40 Guests)

Two Course Meal with a choice of the following selections
Please choose 2 Main Meals and 2 Desserts for alternate service.
A vegetarian option is available and we can cater for any dietary requirements.

MAIN SELECTIONS

Lamb Shank (GF)

Braised lamb shank served with creamy garlic mashed potato and braising reductions

Roasted Pork Loin (GF)

Served with crackle, roasted chat potatoes, seasonal vegetables and homemade chunky apple sauce

Chicken and Asparagus Filo

Served with creamy mashed potato and mixed vegetables

Roasted Chicken Fillet (GF)

Stuffed with semi sundried tomato, spinach and fetta served on sweet potato puree and greens

Grilled Fresh Barramundi (GF)

Served in a Seafood Bisque

Fried Fish and Chips (GF)

Served with garden salad

Traditional Christmas Roast (December or Christmas in July) (GF)

DESSERT SELECTIONS

Apple and Cinnamon Crumble Served with vanilla bean ice cream (GF)

Pavlova with cream, strawberry and passionfruit (GF)

Lemon Meringue Tart Served with fresh cream (GF)

Honey Panna Cotta Served with pistachio nut crumble (GF)

Sticky Date Pudding Served with butterscotch sauce and vanilla ice cream (GF)

Pecan Pie Served with Kahlua Cream

Baked Blueberry Cheesecake (GF)

Christmas Pudding with Custard (December or Christmas in July)

Included in your package is complimentary Room Hire a Tea and Coffee Station with a Complimentary Jug of Soft Drink on each table. Complimentary use of PA, Data Projector and Projector Screens. Minimum number of people required to book the event is 40 guests

BOX HILL GOLF CLUB

PROBUS & ROTARY PACKAGE

OPTION 2 - \$46.00 pp

Three Course Meal with a choice of the following selections.
Please choose 1 Entrée, 2 Main Meals and 2 Desserts for alternate service.
A vegetarian option is available and we can cater for any dietary requirements.

ENTRÉE SELECTIONS

Soup of the Day (Chefs Selection)

Antipasto Platter for Each Table

MAIN SELECTIONS

Lamb Shank (GF)

Braised lamb shank served with creamy garlic mashed potato and braising reductions

Roasted Pork Loin (GF)

Served with crackle, roasted chat potatoes, seasonal vegetables and homemade chunky apple sauce

Chicken and Asparagus Filo

Served with creamy mashed potato and mixed vegetables

Roasted Chicken Fillet (GF)

Stuffed with semi sundried tomato, spinach and fetta served on sweet potato puree and greens

Grilled fresh Barramundi (GF)

Served in a Seafood Bisque

Fried Fish and Chips (GF)

Served with garden salad

Traditional Christmas Roast (December or Christmas in July) (GF)

DESSERT SELECTIONS

Apple and Cinnamon Crumble Served with vanilla bean ice cream (GF)

Pavlova with cream, strawberry and passionfruit (GF)

Lemon Meringue Tart Served with fresh cream (GF)

Honey Panna Cotta Served with pistachio nut crumble (GF)

Sticky Date Pudding Served with butterscotch sauce and vanilla ice cream (GF)

Pecan Pie Served with vanilla coconut gelato

Baked Blueberry Cheesecake (GF)

Christmas Pudding with Custard (December or Christmas in July)

Included in your package is complimentary Room Hire a Tea and Coffee Station with a Complimentary Jug of Soft Drink on each table. Complimentary use of PA, Data Projector and Projector Screens. Minimum number of people required to book the event is 40 guests.

Prices Valid from 1st January 2020 - Prices subject to change.



Terms and Conditions

The following terms and conditions are designed to ensure your function runs smoothly. Should you have any queries regarding this contract, contact our Functions Manager.

1. ROOM HIRE CHARGES

We base our Room Hire charges on the value of the catering ordered. Minimum spend on catering at \$1,500 incurs no Room Hire Fee.

Room Hire Fee applicable to catering spend under \$1,500

\$0 to \$500 – Room Hire Fee incurred is \$700

\$501 to \$800 - Room Hire Fee incurred is \$500

\$801 to \$1,100 - Room Hire Fee incurred is \$300

\$1,101 to \$1,500 – Room Hire Fee incurred is \$200

Room Hire Fee for bookings with no catering spend - \$1,500

Boardroom Hire Charges

Up to 4 hours - \$150.00

Up to 8 hours - \$300.00

The Boardroom is suitable for up to 12 guests with catering available at an additional cost.

2. NUMBERS

Monday, Wednesday, Friday, Saturday and Sunday Functions

All function bookings on the above days are subject to a minimum catering charge of 30 Adults and may also incur a Room Hire Fee.

Tuesday and Thursday prior to 6pm Functions

All function bookings on the above days are subject to a minimum catering charge of 60 Adults and may also incur a Room Hire Fee.

In the event that numbers fall below the minimum confirmed attendance no deductions will be given.

3. CONFIRMATION OF BOOKING

A booking will be considered confirmed when the signed Booking Application Form is returned along with the Deposit. If this does not occur within 14 days of original tentative reservation, Management reserves the right to cancel the booking and allocate the date to another client.

A receipt of the Deposit will be forwarded upon request.

4. ROOM HIRE, SET UP AND DELIVERY

Function Rooms are booked for a maximum 5 hour event duration, all evening functions must conclude no later than 12am. Bar Service will cease 30 minutes prior to the completion of all events. Where prior arrangement has been made with the Function Manager clients will be allocated set up and break down time for their function. All deliveries to the Box Hill Golf Club must be advised to the Functions Manager prior to delivery and must be delivered to the venue booked and marked with the name and date of the function. All decorating will be done by the client within the guidelines of Box Hill Golf Club. Any items that have not been collected after the function will be disposed of within fourteen (14) days.

5. ROOM ALLOCATION

The Box Hill Golf Club reserves the right to assign another room for the organized function in the event the room originally designated for such function is not available or inappropriate in the opinion of the Club.

6. FUNCTION DETAILS

Details of all arrangements including menu, beverage requirements and timing must be advised to the Functions Manager no later than 14 days (2 weeks) prior to the event.

7. ENTERTAINMENT

We are happy to assist in the arrangement of DJ's Bands and entertainers to suit your requirements, please note however that you **must receive prior approval from the Function Manager before organizing entertainment. Entertainment may be refused in the event that this has not been approved by the Function Manager upon placing your booking.**

Entertainment is restricted to the hired Function Room and is not permitted outside of this area, in the event that this is not adhered to Management reserves the right to stop the entertainment. The musician's award stipulates that members must receive a meal, the cost of which is charged to the hirer.

8. FINAL ATTENDANCE

The final number of guests attending the function is required 10 days prior to the event, for catering and billing purposes. Should a final number not be received, the attendance indicated on the Booking Application Form or the actual number in attendance, whichever is higher, will be applied for billing purposes.

In the event that numbers fall below the confirmed attendance no deductions will be given.

9. PRICES

All prices are current at the time of quotation and are subject to revision, prior to signing the Booking Application Form. Rates and prices are inclusive of GST, unless otherwise indicated.

10. CANCELLATION

In the event of a function cancelling, the following terms are applicable:

- i. Cancellation within 90 days of booked date will receive a refund of 75% of their deposit.
- ii. Cancellation within 60 days of booked date will receive a refund of 50% of their deposit.
- iii. Cancellation within 30 days but more than 14 days of booked date will forfeit their deposit.
- iv. **Cancellation within 14 days of booked date will forfeit their deposit and incur a charge of 50% catering costs based on Booking Application attendance figures.**

Please sign your acknowledgement of the above conditions:

Name: _____ Signature: _____ Date: _____

11. PAYMENTS:

- i. Guarantee of Payment: The contract signatory is personally liable to pay all monies in full to the Box Hill Golf Club pursuant to this agreement. Where the invoice has been requested to be addressed to another person, company or entity, personal liability for full payment remains the responsibility of the contract signatory.
- ii. Deposit: The Deposit must be paid within 14 days of the tentative booking. Deposit payment date may vary when presented with late booking.
- iii. Pre-Payment: The Box Hill Golf Club will provide the client with a catering invoice when final numbers are confirmed 10 days prior to the function, payment can be made via credit card (Master card or Visa), cheque, BPay or direct credit to The Box Hill Golf Club's account.
- iv. Invoice Payment: Where discussed prior with the Function Manager functions can be paid on invoice within 7 days of the function.

12. SECURITY

Box Hill Golf Club reserves the right to cancel or close down any function that they believe will affect the smooth running of the business, security or reputation of the club. Box Hill Golf Club also reserves the right to refuse service and request individuals to leave the premises at any time. In the event of a disruptive and or violent incident the function will immediately be closed down, this decision is at the sole discretion of Box Hill Golf Club. Security will also be booked and payable by you if deemed appropriate by the Functions Manager

13. LAWS AND REGULATIONS

At no time will the client commit any act or permit its employees, agents or invitees to commit any act that is illegal or offensive or is in breach of any statutes, by laws, orders, regulations or other provisions having the force of the law including but not limited to the Box Hill Golf Club's Liquor Licence and Fire Regulations.

14. PROPERTY DAMAGE

The Box Hill Golf Club does not accept responsibility for damage to, or loss of any client's property left in the Club prior to, during or after a function. Organizers are financially responsible for any damage sustained to the Club's fittings, property or equipment by clients, guests or outside contractors prior to, during or after a function.

15. REGULATIONS

It is understood that the client will conduct their function in an orderly manner and in full compliance with The Box Hill Golf Club rules and dress regulations which include:

- i. CLUBHOUSE. Neat attire required at all times. No beachwear or tracksuits. Clean joggers, boat shoes and leather sandals are permitted as is neat and clean denim. No Singlets Male Partons
- ii. Smoking is NOT permitted inside the clubhouse.

16. CONSUMPTION

No food or beverages may be brought onto the premises with the exception of celebratory cakes and lolly buffets, with prior approval from the Function Manager.

17. SIGNAGE

Nothing is to be nailed, screwed or stapled to any wall, door or other surface or part of the building. Approved BlueTac or 3M Hooks only. Signage in public areas is to be kept to a minimum and must be approved by the Functions Manager. The client must obtain written permission from the Functions Manager before using either the name or trademark of The Box Hill Golf Club, in any manner.

18. SPECIAL EFFECTS

Smoke Machines, Special Balloon Effects and/or Pyrotechnics cannot be operated without prior authority from the Functions Manager, due to the effect on the smoke detectors. The Functions Manager must be informed of the proposed use of the above equipment in writing fourteen (14) days prior. Should the Fire Brigade respond to an alarm in a function room, which has been set off by the unauthorized use of Smoke Machines, Special Balloon Effects and/or Pyrotechnics, the client will be liable for any charges incurred to The Box Hill Golf Club.

Booking Application Form

Name of Function: _____

Name of Business: _____

Name of Main Contact: _____

Postal Address: _____

Home/Business Phone: _____

Mobile: _____

E-mail: _____

Day and Date of Proposed Function: _____

Monday, Wednesday, Friday, Saturday and Sunday functions minimum catering charge of 30 guests and may incur Room Hire Fee

Tuesday and Thursday functions prior to 6pm minimum catering charge of 60 guests and may incur Room Hire Fee

Guest Arrival Time: _____ Function Completion Time: _____

Please note that Room Hire is for a duration of 5 hours unless authorized by the Function Manager, with all evening functions completed no later than 12:00am. Bar Service will cease 30 minutes prior to the completion of all events. Function host will receive 1 hour prior to guest arrival time to set up and decorate, this is not included in the 5 hour function duration time.

Anticipated Numbers:

Adults: _____ Children (under 12 years only) _____

Final number of guests attending and all dietary requirements are required 10 days prior to your function

Dance Floor Required: _____

Entertainment Type: _____

****Entertainment is subject to Function Managers approval and must be advised when placing in your booking or may be refused.***

Deposit payment of \$500 accompanies this form, payments can be made via Credit Card, Direct Deposit BPay or with Cheques being made payable to Box Hill Golf Club. Bookings are considered tentative until receipt of the required Deposit and completed Terms and Conditions is received by the Club.

I acknowledge having received a copy of the terms and conditions pertaining to the booking of events at Box Hill Golf Club. I further comply with all aspects of these conditions on acceptance of this application.

Name (please print): _____

Sign: _____ Date: ____/____/____

How did you hear about functions at Box Hill Golf Club?

Facebook Internet Email Referral Other: _____

Directions to Riversdale Road Golfers & Functions Car Park



Riversdale
Road Golfers &
Function Car
Park

Follow Red Arrows to
Riversdale Road
Golfers & Functions
Car Park

Follow Yellow Arrows
Along Walking Path to
Club House –
1 to 3 Minute Walk up
Slight Incline

Red Road Block
Indicates Blocked Road

