

BOX HILL GOLF CLUB

# BREAKFAST MEETING PACKAGE 2021



# BOX HILL GOLF CLUB

# BREAKFAST MEETING PACKAGE

(Minimum Number for catering 30)

## Continental Breakfast Buffet - \$25.00pp

Fruit Toast, Fresh Toast with an Assortment of Spreads, Assorted Breakfast Cereals with Fresh Milk, Fresh Fruit Salad Natural Yoghurt and a Tea, Coffee and Juice Station.

## Scrambled Eggs - \$22.00pp

Served on English Muffin, Rasher of Bacon, Tomato, Hash Brown

## Poached Egg - \$22.00pp

Served on English Muffin, Rasher of Bacon, Tomato, Hash Brown

## Baked Eggs - \$24.00pp

Served with English Muffin, Rasher of Bacon, Tomato, Hash Brown,

## Breakfast with the Lot - \$ 30.00pp

Choice of Scrambled or Poached Egg for all guests, served on English Muffin with Rasher of Bacon, Tomato, Sausage and Hash Brown. Fresh Fruit Salad, Natural Yoghurt and Assorted Cereal to share on each table and a Tea, Coffee and Juice Station.

## Optional Sides

Hollandaise Sauce - \$1.00pp

Sautéed Mushrooms - \$2.00pp

Baked Beans - \$2.00pp

Avocado - \$3.00pp

Selection of Chilled Juices - \$4.50pp



BOX HILL GOLF CLUB

# BUFFET OPTIONS 2021



# BUFFET OPTIONS \$48PP

## 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 Crackle (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

### Forest Fruits Sorbet (GF)

Served in a Hand-Crafted Chocolate Basket

### Caramel Sin Cake

Delicate Chocolate Cake with a Decadent Caramel Filling, Topped with Caramel Ganache  
and Finished with Mascarpone and Caramel Popcorn

### Baked Lemon Lime Cheesecake (GF)

Zesty Lemon Cheesecake with Bursts of Fresh Lime and Coconut, served with Vanilla  
Ice Cream and Cinnamon Crumble

### Raspberry New York Baked Cheesecake (GF)

Served with Raspberry Swirl Ice Cream, Raspberry Coulis and White Chocolate

### Citrus Tart (GF)

Tangy Citrus Tart served with Fresh Cointreau Infused Cream

### Pear and Ricotta Tart (GF)

Served with Roasted Almond Ice Cream and Almonds

Maximum of 90 Guests – Catering Conditions apply for groups larger than 70  
Prices Valid from 1<sup>st</sup> June 2021 - Prices subject to change.

BOX HILL GOLF CLUB

# COCKTAIL MENU 2021



# BOX HILL GOLF CLUB

## 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*

*Vegetarian Spring Roll with Sweet Chili Sauce (V)*

*Salt and Pepper Squid with Tartare Sauce*

*Arancini Balls with Aioli (V, GF)*

*Crunchy Crumbed Chicken Tenderloin Skewers (GF)*

*Hawaiian Pizza (GF upon request)*

*Margherita Pizza (GF upon request, V)*

*Cheese & Garlic Pizza (GF upon request, V)*

***Selection of 8 Items - \$30.00pp***

***Selection of 10 Items - \$34.00pp***

*Complimentary Tea and Coffee Station Included for your Event*



# COCKTAIL MENU

## GOURMET SELECTIONS

**\$46.00 PP – 4 Cold, 4 Hot, 1 Roving, 2 Sweet**

### **COLD**

*Smoked Salmon with Dill and Crème Fraiche on Rye*

*Roast Beef en Croute with Horseradish Cream*

*Goat's Cheese and Chive Profiteroles with Spanish Onion Relish (GF)*

*Spanish Salmon and Avocado Ceviche Shooter (GF)*

*Prawn Spoon with Green Asian Slaw (GF)*

*Stuffed Button Mushrooms with feta and Balsamic Glaze (V, GF)*

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

*Tortilla Chip with Mexican Salsa and Guacamole (V,GF)*

### **HOT**

*Salt and Pepper Chicken Ribs with Nahm Jim Dipping Sauce (GF)*

*Crunchy Corn Chip Crumbed Chicken Tenderloins with Chipotle Dipping Sauce (GF)*

*Mini Chicken Mignon (GF)*

*Peking Roasted Duck Spoon served with Plum Sauce (GF)*

*Coconut and Chili Prawn with Lime and Chili Sauce (GF)*

*Wonton Wrapped Firecracker Prawn with Spicy Thai Sauce*

*Beer Battered Barramundi Goujon with Lemon Mayo (GF)*

*Pork and Chive Dumplings with Asian Dipping Sauce*

*Pulled Pork Spoon with Ginger and Hoisin Dressing (GF)*

*Lamb Kofta with Garlic and Mint Yoghurt (GF)*

*Greek Meatballs with Tzatziki*

*Pea and Pumpkin Arancini Balls with Aioli (V,GF)*

*Crumbed Eggplant served with Sweet Chili Mayonnaise (V, GF)*

*Vegetable Gyoza with Black Vinegar (V)*

*Punjabi Corn Fritter with Tomato and Onion Relish (V)*

# COCKTAIL MENU

## **ROVING**

*Mini Beef Slider*

*Pulled Pork and Coleslaw Slider*

*BBQ Pork Bao Buns*

*Fish and Chips with Tartare Sauce (GF)*

*Fresh Oyster (GF)*

*Mexican Beef Tostada*

*Gnocchi with Italian Sugo Sauce*

## **SWEET TREATS**

*Lemon and Passionfruit Cheesecake (GF)*

*Assorted Mini Macarons*

*Bite Sized Profiteroles with Custard and Chocolate Topping*

*Chocolate and Strawberry Mousse Chocolate Thimbles (GF)*

*Chocolate Brownie with Fresh Cream (GF)*

*Wedding or Birthday Cake (cake supplied by client)*

***Feel like Something Extra.....Add a Platter to your Menu!***

***Cheese Platter \$60.00***

*Selection of Cheeses, Dried Fruit and Water Crackers*

***Antipasto Platter \$60.00***

*Selection of Cured Meat and Marinated Vegetables*

***Fruit Platter \$50.00***

*Selection of Seasonal Fruit*

***Sandwich Platter \$50.00***

*Selection of Gourmet Sandwiches*

***Dessert Platter \$70.00***

*Selection of Mini Cakes, Slices and Sweet Treats*



BOX HILL GOLF CLUB

# CORPORATE SEMINAR PACKAGES

2021



# BOX HILL GOLF CLUB

## CORPORATE SEMINAR PACKAGES

### PACKAGES

#### Lunch Options

##### Lunch Only Option 1.

\$25.00pp

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 Slices  
Continuous Tea and Coffee (Full Duration of Event)

##### Lunch Only Option 3.

\$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**

\$34.00pp

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 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**

\$34.00pp

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**

\$39.00pp

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 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 Slices  
Sweet Muffins  
Savory Muffins  
Shared Fruit Platter  
Bowl of Whole Fruits

**Morning Tea, Lunch and Afternoon Tea Option 2**

\$39.00pp

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

# DINING MENU 2021



# 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

**Alternate Service**

***Pumpkin and Pea Arancini (GF, V)***

*Pumpkin and Pea Arancini served on Rocket salad with Balsamic Reduction*

***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 Nahm Jim 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 - \$53 – Entrée / Main - \$55– Entrée / Main / Dessert - \$65**

*Prices Valid from 1<sup>st</sup> October 2021 - Prices and Menu Items' subject to change.*

# MAIN SELECTIONS

## **Filet Mignon (GF)**

*Grass Fed Hinterland Eye Fillet, Wrapped in Bacon with Confit Garlic Mashed Potato and Red Wine Demi Glaze*

## **Trio Pepper Sirloin (GF)**

*Grass Fed Gippsland Sirloin Marinated in White, Black and Lemon Pepper served with Creamy Potato Gratin*

## **Roast Pork Cutlet (GF)**

*Murray Valley Free Range Pork Cutlets Served with Braised Red Cabbage, Leek and Fennel, Creamy Mashed Potato and Beetroot Chutney*

## **Chicken Breast (GF)**

*Lilydale Grain Fed Chicken Breast, filled with Sundried Tomato, Feta and Spinach served with Passata and Sweet Potato Mash*

## **Herb and Sweet Paprika Crusted Barramundi (GF)**

*Australian Barramundi Roasted with a Herb and Sweet Paprika Crust, served with Cous Cous and Lentils*

## **Wild Rice Stuffed Capsicum (GF, V)**

*Fresh Capsicum filled with Wild Rice, Roasted Vegetables and Feta*

**Shared Bowls of Steamed Greens and Roasted Vegetables will be served to each table**

# DESSERT SELECTIONS

## **Forest Fruits Sorbet (GF)**

*Served in a Hand-Crafted Chocolate Basket*

## **Caramel Sin Cake**

*Delicate Chocolate Cake with a Decadent Caramel Filling, Topped with Caramel Ganache and Finished with Mascarpone and Caramel Popcorn*

## **Baked Lemon Lime Cheesecake (GF)**

*Zesty Lemon Cheesecake with Bursts of Fresh Lime and Coconut, served with Vanilla Ice Cream and Cinnamon Crumble*

## **Raspberry New York Baked Cheesecake (GF)**

*Served with Raspberry Swirl Ice Cream, Raspberry Coulis and White Chocolate*

## **Citrus Tart (GF)**

*Tangy Citrus Tart served with Fresh Cointreau Infused Cream*

## **Pear and Ricotta Tart (GF)**

*Served with Roasted Almond Ice Cream and Almonds*

# 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

### ***Cheese Platter \$60.00***

*Selection of Cheeses, Dried Fruit and Water*

*Crackers*

### ***Antipasto Platter \$60.00***

*Selection of Cured Meat and Marinated*

*Vegetables*

### ***Fruit Platter \$50.00***

*Selection of Seasonal Fruit*

### ***Dessert Platter \$70.00***

*Selection of Mini Cakes, Slices and Sweet Treats*

**Main / Dessert - \$53 – Entrée / Main - \$55 – Entrée / Main / Dessert - \$65**

*Prices Valid from 1<sup>st</sup> October 2021 - Prices and menu Item's subject to change.*



# BOX HILL GOLF CLUB

## LIGHT OPTION PACKAGES

2021



# BOX HILL GOLF CLUB

# LIGHT OPTION PACKAGES

Minimum 30 people for catering

## PACKAGES

**Option 1.** **\$25.00pp**  
Scones with Cream and Jam  
Assorted Slices  
Fresh sandwiches  
Party Pies  
Sausage Rolls  
Continuous Tea and Coffee (Full Duration of Event)

**Option 2.** **\$27.00pp**  
Sweet Muffins  
Assorted Slices  
Fresh sandwiches  
Party Pies  
Sausage Rolls  
Fresh Fruit Platters  
Continuous Tea and Coffee (Full Duration of Event)

**Option 3.** **\$30.00pp**  
Scones with Cream and Jam  
Assorted Slices  
Fresh Sandwiches  
Vegetable Frittata  
Party Pies  
Chicken Skewers  
Fresh Fruit Platters  
Continuous Tea and Coffee (Full Duration of Event)

**Option 4.** **\$33.00pp**  
Sweet Muffins  
Assorted Slices  
Fresh Baguettes  
Party Pies  
Sausage Rolls  
Chicken Skewers  
Fresh Fruit Platters  
Continuous Tea and Coffee (Full Duration of Event)

BOX HILL GOLF CLUB

# PROBUS & ROTARY PACKAGE 2021



# BOX HILL GOLF CLUB

## PROBUS & ROTARY PACKAGE

### OPTION 1 - \$40.00 pp

(Minimum of 30 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

***Beef Cheek (GF)***

Braised beef cheek served with creamy garlic mashed potato and braising reductions

***Roasted Pork Loin (GF)***

Served with roasted pumpkin, chat potatoes, green beans and homemade beetroot chutney

***Chicken and Asparagus Filo***

Served with creamy mashed potato and seasonal vegetables

***Roasted Chicken Fillet (GF)***

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

***Herb and Sweet Paprika Crusted Barramundi (GF)***

Australian Barramundi roasted with a herb and sweet paprika crust, served on parsnip and potato mash with steamed greens

***Fried Fish and Chips (GF)***

Served with garden salad

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

### DESSERT SELECTIONS

***Chocolate Indulgence*** chocolate brownie with chocolate fudge and oreo ice cream (GF)

***Pavlova*** with cream, strawberry and passionfruit (GF)

***Lemon and Lime Baked Cheesecake*** served with fresh cream (GF)

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

***Pecan Pie*** Served with vanilla ice cream

***Raspberry and White Chocolate 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 30 guests*

# BOX HILL GOLF CLUB

## PROBUS & ROTARY PACKAGE

### OPTION 2 - \$48.00 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

***Beef Cheek (GF)***

Braised beef cheek served with creamy garlic mashed potato and braising reductions

***Roasted Pork Loin (GF)***

Served with roasted pumpkin, chat potatoes, green beans and homemade beetroot chutney

***Chicken and Asparagus Filo***

Served with creamy mashed potato and seasonal vegetables

***Roasted Chicken Fillet (GF)***

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

***Herb and Sweet Paprika Crusted Barramundi (GF)***

Australian Barramundi roasted with a herb and sweet paprika crust, served on parsnip and potato mash with steamed greens

***Fried Fish and Chips (GF)***

Served with garden salad

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

#### DESSERT SELECTIONS

***Chocolate Indulgence*** chocolate brownie with chocolate fudge and oreo ice cream (GF)

***Pavlova*** with cream, strawberry and passionfruit (GF)

***Lemon and Lime Baked Cheesecake*** served with fresh cream (GF)

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

***Pecan Pie*** Served with vanilla ice cream

***Raspberry and White Chocolate 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 30 guests.*

*Prices Valid from 1<sup>st</sup> June 2021 - 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

### Additional Time in Function Rooms

Bookings exceeding a 5 hours duration are to be approved by the Function Manager when placing your booking.

Each additional hour - \$300.00 p/h

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

### COVID-19

**In the event that COVID-19 regulations prohibit your function from proceeding in the manner as initially booked postponement to a suitable date within 6 months of original booking will be offered. Postponement of your function must be organized no less than 14 days prior to the booked date of your function.**

**In the event that the Victorian Government passes a COVID-19 Mandate that will prohibit your function from proceeding on the booked date your function will be postponed to a suitable date within 12 months of the original booking.**

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