

BOX HILL GOLF CLUB

BREAKFAST MEETING PACKAGE 2022



BOX HILL GOLF CLUB

BREAKFAST MEETING PACKAGE

(Minimum Number for catering 40)

Continental Breakfast Buffet - \$24.00pp

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 - \$25.00pp

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

Poached Egg - \$25.00pp

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

Baked Eggs - \$26.00pp

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

Breakfast with the Lot - \$ 32.00pp

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

LIGHT OPTION PACKAGES

2022



BOX HILL GOLF CLUB

LIGHT OPTION PACKAGES

Minimum 30 people for catering

PACKAGES

Option 1.	\$27.00pp
Scones with Cream and Jam	
Assorted Slices	
Fresh sandwiches	
Party Pies	
Sausage Rolls	
Continuous Tea and Coffee (Full Duration of Event)	
Option 2.	\$29.00pp
Sweet Muffins	
Assorted Slices	
Fresh sandwiches	
Party Pies	
Sausage Rolls	
Fresh Fruit Platters	
Continuous Tea and Coffee (Full Duration of Event)	
Option 3.	\$32.00pp
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.	\$35.00pp
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

CORPORATE SEMINAR PACKAGES

2022



BOX HILL GOLF CLUB

CORPORATE SEMINAR PACKAGES

PACKAGES

Lunch Options

Lunch Only Option 1.

\$27.00pp

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

Lunch Only Option 2.

\$29.00pp

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.

\$30.00pp

Individual Salad per Guest (Select 1 Salad)
- Mediterranean Chicken Cous Cous salad
- Pesto Chicken Salad
- Greek Lamb Salad
- Pumpkin, Pinenut and Feta Salad
Sandwich Platter
Fruit Platter

Morning Tea or Afternoon Tea and Lunch Option 1

\$35.00pp

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
Shared Fruit Platter
Bowl of Whole Fruits

Lunch Option 1 (select 5 items)

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

\$35.00pp

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

Shared Fruit Platter

Bowl of Whole Fruits

Lunch Option 1 (select 5 items)

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

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

CANAPE MENU 2022



BOX HILL GOLF CLUB

CANAPE 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



CANAPE 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

Goats Cheese Tart with Fig and Honey

Spanish Salmon and Avocado Ceviche Shooter (GF)

Prawn Spoon with Green Asian Slaw (GF)

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

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

Prices Valid from 1st October 2021 - Prices and Menu subject to change

BOX HILL GOLF CLUB

DINING MENU 2022



BOX HILL GOLF CLUB

DINING MENU

PRE DINING CANAPÉS

\$14.00 PP

Includes Steamed Mini Dim Sims, Chicken Skewers, Italian Meatballs, Vegetarian

Arancini and Salt and Pepper Squid

ENTRÉE SELECTION

Alternate Service

Pea, Parmesan and Mozzarella Arancini (GF, V)

Served on Rocket Salad with Balsamic Glaze

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

Served with Sugo and Basil Sauce

Smoked Chicken Tart

Served with Asparagus in Cream Sauce served with Rocket and Parmesan Salad

Coconut Prawns (GF)

Served with Watercress Salad and Nahm Jim Sauce

Traditional Beef Carpaccio (GF)

Seared Pepper Eye Fillet, Anchovy Oil, Crispy Caper Berries, Flax Seeds, Parmesan and Dill Aioli

Lamb Kofta (GF)

Spicy Lamb Kofta Skewers served with Mint Yoghurt and Paprika

Gravlax and Fennel Salad (GF)

Fennel and Rocket Salad with Goats Cheese and Citrus Dressing

Rare Duck Breast Salad (GF)

Served with Asian Rice Noodle Salad

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

Prices Valid from 1st February 2022 - Prices and Menu Items' subject to change.

MAIN SELECTIONS

Filet Mignon (GF) +\$8.00pp

Grass Fed Hinterland Eye Fillet, Wrapped in Bacon with Confit Garlic, Potato Gratin, Sauteed Spinach and Red Wine Demi Glaze

Trio Pepper Sirloin (GF)

Grass Fed Gippsland Sirloin Marinated in White, Black and Lemon Pepper served with Broccolini and Rosemary Infused Maldon Sea Salt Kipfler Potato

Roast Pork Cutlet (GF)

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

Twice Cooked Apple Cider Pressed Pork Belly (GF)

Murray Valley Free Range Pork, Braised in Apple Cider and White Wine served with Apple Mash, Fennel Salad and Star Anise Orange Syrup

Chicken Involtini (GF)

Pancetta Wrapped Lilydale Chicken Breast, Parmesan, Ricotta and Spinach served with Rich Almond Romesco Sauce and Sage Roasted Sweet Potato and Green Beans

Rosemary and Garlic Chicken Mignon (GF)

Tender Lilydale Chicken Breast Infused with Rosemary and Garlic Butter Wrapped in Streaky Bacon, Served with Potato Gratin and Sauteed Spinach

DESSERT SELECTIONS

Chocolate Indulgence (GF)

Rich Chocolate Cake with Chocolate Fudge, Chocolate Gravel and Forest Fruits Sorbet

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

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

Citrus Tart (GF)

Tangy Citrus Tart served with Fresh Cointreau Infused Cream

Caramel Sin Cake

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

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 1st February 2022 - Prices and menu Item's subject to change.

BOX HILL GOLF CLUB

BUFFET OPTIONS 2022



BUFFET OPTIONS \$53PP

CHOICE OF 2

Grass Fed Gippsland Sirloin of Beef served Medium with Horseradish Cream (GF)

Maple Glazed Boned Leg Ham served with Dijon Mustard (GF)

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

Murray Valley Free Range Loin of Pork served with Apple Smash and Pork Crackle (GF)

Rolled Turkey Breast with Cranberry Sauce (GF)

Buffet Served With

Traditional Gourmet Garden Salad, Rosemary Infused Maldon Sea Salt Roasted Chat Potatoes, Pumpkin, Carrots and Steamed Green Beans

ADDITIONAL BUFFET OPTIONS \$5PP

Thai Green Chicken Curry served with Steamed Rice (GF)

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

Beef Lasagne

Vegetable Lasagne (V)

DESSERTS - CHOICE OF 2 Alternate Service

Chocolate Indulgence (GF)

Rich Chocolate Cake with Chocolate Fudge, Chocolate Gravel and Forest Fruits Sorbet

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

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

Citrus Tart (GF)

Tangy Citrus Tart served with Fresh Cointreau Infused Cream

Caramel Sin Cake

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

Maximum of 90 Guests – Catering Conditions apply for groups larger than 70
Prices Valid from 1st February 2022 - Prices subject to change.

BOX HILL GOLF CLUB

PROBUS & ROTARY PACKAGE 2022



BOX HILL GOLF CLUB

PROBUS & ROTARY PACKAGE

OPTION 1 - \$42.00 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

Lamb and Mushroom Ragout (GF)

Braised Lamb Shoulder, in a Red Wine Sauce with Mushrooms and Rosemary upon Creamy Polenta

Chicken and Leek Filo

Served with creamy mashed potato and seasonal vegetables

Chicken Involtini (GF)

Rolled Chicken Breast filled with Aged Parmesan, Ricotta and Spinach served with Sweet Potato and a Rich Almond Romesco Sauce

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

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 - \$50.00 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

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 1st February 2022 - 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