

## BARBEQUE MENU (cont.)

### BBQ SELECTION

Satay chicken skewers Traditional Pork & fennel sausages  
Marinated Korean style pork ribs | Lamb Kofta  
Spicy American rubbed chicken wings Vegetables & haloumi kebabs

### POTATO & SALAD SELECTION

Creamy potato & Parmesan bake | Spicy potato wedges  
Spinach leaf, kale, pumpkin, beetroot & Persian feta  
Traditional Caesar salad: croutons, bacon bits & house dressing  
Greek salad  
Mixed leaf - cucumber, tomato, avocado, Spanish onion, mustard  
dressing Roasted vegetable & cous-cous salad  
Chickpea, beetroot, sweet potato & balsamic dressing Tomato,  
basil & bocconcini cheese | Coleslaw  
Potato, bacon, shallot, egg & mustard mayonnaise Tuna,  
green bean, cucumber, cherry tomato & egg

### DESSERT SELECTION

All served bite sized

Meringue, cream and fresh fruit | Baked New York style  
cheesecake | Belgium chocolate mousse cups | Vanilla panna  
cotta & berries Banoffee pie | Red velvet | Mixed cupcakes  
Carrot cake with cream cheese frosting | Chocolate cake

### OPTIONAL UPGRADES \$POA

Selection of local & imported cheese | Seasonal fruit platter  
Cheese & fruit grazing | Fresh seafood grazing | Antipasto & salami  
grazing

## BUFFET MENUS

### BUFFET MENU 1 - \$48

Choice of 1 roast / rotisserie / carvery Choice of 1 hot item  
Choice of 2 salads 1 dessert

### BUFFET MENU 2 - \$56

Choice of 1 roast / rotisserie / carvery Choice of 2 hot items  
Choice of 2 salads 1 dessert

### BUFFET MENU 3 - \$66

Choice of 2 roast / rotisserie / carvery Choice of 2 hot items  
Choice of 3 salads Choice of 3 desserts

All menus Include hot seasonal vegetables & baked artisan bread rolls

### ROTISSERIE / ROAST / CARVERY SELECTIONS

Maple glazed free range chicken | Mustard rubbed beef striploin

Crispy Asian or Italian inspired pork belly  
Rosemary and garlic studded lamb/ Greek slow cooked lamb

### HOT DISHES

(all served with rice)

House made traditional beef lasagna | Indian butter chicken  
Thai chicken red curry | Masaman beef curry | Pork & veal  
meatballs | Ravioli boscaiola | Hungarian beef goulash

### SALAD SELECTION

Spinach leaf, kale, pumpkin, beetroot & Persian feta Traditional  
Caesar salad; croutons, bacon pieces & house dressing  
Greek salad | Mixed leaf; cucumber, tomato, avocado, Spanish  
onion, mustard dressing Roasted vegetable & cous-cous salad  
Chickpea, beetroot, sweet potato & balsamic dressing Tomato,  
basil & bocconcini cheese | Coleslaw  
Potato, bacon, shallot, egg & mustard mayonnaise Tuna, green  
bean, cucumber, cherry tomato & egg

### DESSERT SELECTION

All served bite sized

Meringue, cream & fresh fruit Baked New York style cheesecake  
Belgium chocolate mousse cups Vanilla panna cotta & berries  
Banoffee pie  
Red velvet mixed cupcakes  
Carrot cake with cream cheese frosting

## OUR LOCATION



## CORPORATE & GROUP GOLF PACKAGES 2020

Hollywood Drive,  
Lansvale NSW 2166  
Telephone: 02 9728 7777  
Email: office@liverpoolgolf.com.au  
Pro Shop: 02 9727 2422

### OUR COMMITMENT TO YOU

We're delighted to introduce you to Liverpool Golf Club's Group Golf Packages where our passion is to provide you with the highest possible quality in service and facilities when it comes to your Group Golf event. We understand what it takes to make sure that your clients truly enjoy and appreciate your hospitality.

### OUR COURSE

Liverpool is a wonderful test of golf for both the experienced and novice player. Flanked by the Georges River and Prospect Creek as well as several internal lakes it often makes you stop and think if you are still in the center of Sydney.

In recognition of its unique layout, Liverpool has been the host venue for many major Championship events including the Australian PGA and the NSW Open on two occasions and a qualifying venue for the Australian Open since 2009.

### AVAILABILITY

The course is available for Corporate and Group Golf events on Tuesdays (all day), Wednesdays (after 12.00pm) and Fridays (all day). Please contact us if you wish to hold your event on alternative weekday. The course is not available for events on weekends.

### FEES

Golf and Cart Prices – (36 Minimum)

Green Fee Per Player	\$30.00 (18 holes)	\$22.00 (9 holes)
Golf Cart per hire (Up to 45 Carts)	\$32.00 per cart (18 holes)	\$24.00 (9 holes)

Extra carts can be arranged for additional fee

### INCLUSIONS

- Modern electric carts with GPS units
- Erection & removal of sponsor signs on the course
- Supply and set-up Nearest the Pin/Long Drive markers
- Score tabulation by our Pro Staff
- Registration tables
- Shotgun Start for 36 + Players
- Use of the Oak Point Function Room
- Audio Visual Equipment
- Digital projector & screens
- Microphones & lectern

### OPTIONAL EXTRAS (If not included elsewhere)

- On course drinks cart (Club driver). Beverages charged on consumption to your account  
Drink cart fee negotiable on consumption \$165.00
- On course drinks cart \$88.00  
(Own driver - must be RSA certified)
- On course BBQ (located at the junction of 4th and 12th holes with food charged on consumption to your account) \$115.00
- Professional Hire (for longest drive or nearest to pin) \$500.00
- Club Hire (12 clubs) \$25.00
- Driving range balls (35 balls) \$8.00

### TERMS AND CONDITIONS

A standard Group Golf Agreement must be executed and deposit paid in order to confirm your booking. This can be viewed at <https://liverpoolgolf.com.au/golf/corporate-group-golf/>

## FOOD AND BEVERAGES

The following beverage options are available:

- All beverages consumed on the day are charged to your account;
- Individual purchases with cash bar;
- Fixed price options for two or three hour packages with Standard or Premium products.

### FOOD

PRE-GAME (all charged at \$8.00 per player).

- Breakfast (8.00am - 8.30am morning shotgun start):

Juices  
Tea and coffee

- Light lunch (12.00pm - 1.00pm afternoon shotgun start)

Fresh open face sandwiches and wraps  
Juices  
Tea and coffee

### POST GAME

See our menu choices below:

## BARBEQUE MENU

\$60 / PERSON @ MIN 40 PEOPLE

1 gourmet item Choice of 2 BBQ items

Choice of 3 salad items/potato dishes Choice of 2 dessert items  
Freshly baked artisan bread rolls

### GOURMET SELECTION

Marinated lamb cutlets  
Aged scotch fillet minute steaks  
Garlic prawn skewers

