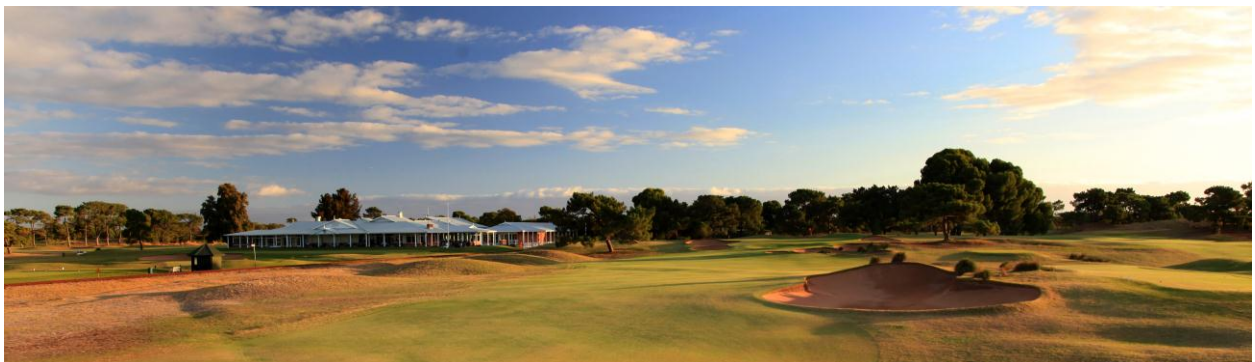




Royal Adelaide

Golf Club

Corporate Golf Packages 2012



328 Tapleys Hill Road, Seaton, SA 5023

www.royaladelaidegolf.com.au

P: 8356 5511

Welcome:

Thank you for considering The Royal Adelaide Golf Club for your Golf Event.

Royal Adelaide has long been considered South Australia's best course, and has for many years been highly rated by both Australian and International standards. The course underwent a major upgrade during 1998 in preparation for hosting the enormously successful Australian Open that year, which further elevated this reputation. We are regularly ranked in the top 100 golf courses in the world Golf Magazine (USA) as well as scoring a perfect 100 points in the Rolex Top 1000 course ratings, and our 14th hole (pictured below) was selected as one of the top 100 golf holes in the world.



The Club prides itself upon its high standard of cuisine and service and we anticipate that you would wish to avail yourself of this facility either for a luncheon or a dinner on the day of your event. Our menus and wine options are enclosed for your perusal.

There are many ways that our Club Professional can assist in enhancing your golf day. He can conduct a clinic prior to tee off for some or all of your players. He is happy to collect and check cards, and fully coordinate your prize winners, including nearest the pin and long drives. The charges for these services are most reasonable and enable you as the host to entertain the participants rather than having the worry of administration.

With ample car parking, beautiful surrounds, a fully air conditioned clubhouse and close proximity to the airport and city we make the perfect place for your golf event.

Our professional staff will ensure that your event runs smoothly so that all participants will fondly remember their day at Royal Adelaide. Please do not hesitate to telephone should you have any queries or would like to discuss hosting your Golf Event at Royal Adelaide.

In addition to our rich traditions, Royal Adelaide has a reputation for its friendly welcome, ambience and excellent cuisine. Whilst we have standard corporate golf packages, we are equally eager to provide those special extras to make your golf event a success.

Royal Adelaide offers a variety of additional services to ensure the success of your event, including on-course food and drinks, a golf competition co-ordinator and our golf professional is available to conduct golf clinics and/ or play a hole if required.

The designated days for corporate golf are Monday and Friday. Minimum number is 40 players. Small groups (under 24 players can be accommodated on other days).

Green Fees: (Peak Season)

Monday over 60 players	\$100
Monday under 60 players	\$120
Friday over 60 players	\$110
Friday under 60 players	\$120

Teeing Off:

40-71 players – multi tee start at club’s discretion
72 or more – 18 Hole Shotgun start

In addition to arranging your golf day, we can assist in arranging the following:-

- Gifts and prizes
- Nearest the pins, Longest Drives
- Professional golf clinics and roving professionals
- Photographers and videographers
- Bag drop service
- On-course signage (to be organized through Event Corp Signage – Phone 0419 841 869)

Pro Shop Charges

Golf Clinic – 2 professionals 30 mins	\$200
Scorecard tallying	\$55
Pro package – unlimited practice balls, unlimited pull buggies and rules advice	\$350
Professional Shop Overtime (30 min extension closing time)	\$50
Corporate Roving Pro	\$110 per hour, min 2 hours
Pull Buggy Hire	\$6pp
Range Balls	\$6 per bucket
Club Hire	\$50pp
Motorised Carts	\$50

*To protect the course Royal Adelaide is a walkers course. Motorised Carts can only be hired with a medical certificate that has been forwarded to the Club prior to play.

Breakfast Menu (valid until 31/12/2012)

Selection of freshly baked French pastries, plain croissants or almond croissants (croissants served with double cream, assorted jams, honey and whipped butter)	\$8.50
Bread basket with plain or toasted raisin, wholemeal or white breads (served with double cream, assorted jams, honey and whipped butter)	\$8.00
Bircher muesli: flaked oats marinated in yoghurt and orange juice, combined with melon, coconut shavings and dried fruits	\$11.00
Hot porridge with sultanas, dried apricots, honey	\$10.50
Continental - Selection of two of the cereals below plus fresh fruit platter and tea, coffee and fresh fruit juice	\$20.00
Selection of cereals: Cornflakes, Coco Pops, Rice Bubbles, Nutri- Grain, Weetbix and All Bran	\$9.0

Hot Selection

Bacon, cheese and a fried egg in a freshly baked English muffin	\$8.00
Two poached eggs on sour dough toast with crispy bacon and hollandaise	\$13.50
Field mushroom ragout, sauteed baby spinach, fried eggs and foccacia bread	\$13.50
Breakfast wrap, ham, smashed eggs Swiss cheese and house made tomato relish	\$9.00
Smoked salmon on an English muffin with scrambled eggs and chive crème fraiche	\$14.50
The lot, bacon, scrambled eggs, sausage, tomato and hash brown with toast basket and condiments	\$16.50

Full Breakfast

Includes one hot selection, Chef's selection of pastries, breads and cereals, fresh fruit platter, tea, coffee and fresh fruit juice	\$26.50
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Tea and Coffee/Juice (Charged on consumption)

Tea & Coffee	\$3.50
<i>A minimum charge of 30 people to apply for tea and coffee</i>	
Juice	\$3.00

Royal Adelaide Golf Club

Pre Golf Menu Options (cont)

Lunch (valid until 31/12/2012)

BBQ sausages and house made chicken skewers with caramelised onions, sauce, mustard and bread	\$11.00
Hot roast meat rolls, freshly carved roasted meat, served with onion gravy and mustards (Beef, pork OR lamb)	\$10.50
Gourmet hotdog, Parsley bratwurst in a freshly baked baguette served with a selection of relishes, mustard, cheese and sauerkraut	\$9.00
*Platters of assorted Baguettes, Turkish Breads or wraps (take away available)	\$9.50 per item
*Platters of sandwiches with assorted fillings (take away available)	\$6.50 per sandwich
*Fresh fruit	\$3.00
*Chocolate bars	\$3.50
*Gourmet health/muesli bars	\$3.50
*Peters Drumsticks, assorted flavours	\$3.50

*Items marked with * are able to be given on registration and taken on course.

Casual Meal

***To be eaten on verandah or the members/sprig bar (not in dining room)**

We recommend one or two of the following for a light pre golf meal.

\$12.50 per item (all dishes are served in a wooden boat, noodle box or paper cone and handed out on platters)

Hokkien noodles, chicken, Asian greens and herbs with cashew nuts and coriander

Panko crumbed garfish fillet and chips with house made tartare sauce

Salt and pepper squid and chips with chilli lime dressing

Thai green chicken curry

Chicken fillet cooked in an aromatic Thai green curry sauce, served with Jasmine rice

Our Drinks cart staffed by a Royal Adelaide member will make sure your players are kept hydrated for the day.

Cart Hire:

60 players or more	No charge
Less than 60:	\$100 cart hire
Drinks:	On consumption

On-Course Prices:

Coopers Pale Ale	\$5.00
Coopers Lager	\$5.00
Coopers Clear	\$5.00
Coopers Light	\$4.50
Water	\$3.00
Powerade	\$3.50
PET Soft Drink	\$3.20
Chips	\$2.50
Chocolate Bars	\$3.00

*For a second drinks cart to be on course the charge would be \$30 per hour.

Gourmet BBQ Menu - \$32 per person (valid until 31/12/2012)

Choice of three meats from the following

Eye fillet of beef, marinated with lime, fresh thyme and olive oil
Adelaide Hills lamb loin cutlets with rosemary, garlic and sea salt
Chicken breast with saffron, coriander, paprika and lemon
Grilled ocean trout fillet with gremolata
Fillet of kingfish with sesame, pepper and cumin crust
Grilled Tommy Ruff fillets with baby capers, lime and sour cream
Seared kangaroo fillet with quandong relish
Cajun style baby back pork ribs with sticky bbq sauce
Grilled prawn cutlets with honey, seeded mustard and Italian parsley
Pepper crusted beef fillet with red wine and garlic
Cajun spiced fried chicken breast with garlic yoghurt
Lamb, rosemary and garlic sausage and thick beef bratwurst (included as 1 option)

Side dishes - choice of two of the following

Baked potatoes with sea salt and sour cream
Caesar salad; cos lettuce, bacon, croutons, shaved parmesan, anchovies and caesar dressing
Fresh salad leaves with tomato, cucumber, avocado, fetta and capsicum and a white balsamic dressing
Salad of baby spinach, bacon, feta and pine nuts with oregano and lemon dressing
Sweet potato and cheddar gratin
Chat potato salad with bacon, egg mayonnaise, parsley, seeded mustard and gherkins

Served with freshly baked ciabatta plus condiments.

Additional meat choice \$7.50 per person. Cheese plate (2 per table) \$5.50 per person.

Choose any item from the dessert menu – Additional \$10.50 per person

Tea and Coffee \$3.50 per person

Royal Adelaide Golf Club
Post Golf Menu Options

Function Menu – \$58.50 per person 3 course meal (valid until 31/12/2012)

- \$54 where * soup option is chosen for entrée
- Additional entrée choice \$2.50 per person, additional main choice \$3.50 per person, additional dessert choice \$2.50 per person
- Minimum of 40 people
- Tea, coffee and chocolate included

Entrée:

Lamb shank and pearl barley soup

Potato, caramelized leek and truffle oil soup

Chicken, tomato, white bean and rosemary soup

Cream of potato and smoked salmon, with sour cream and chive soup

Caramelized onion and goats cheese tart with wild rocket salad

Salad of prawns, mango, macadamia nuts and avocado with lime dressing

Smoked Atlantic salmon terrine with salad leaves and a roasted pepper and basil salsa

Fettucini with Italian sausage, tomato and broccoli, with shaved parmesan

Seared scallops on a butter puff pastry tart with an avocado and coriander salsa and shallot dressing

Sesame crusted rare loin of Yellow fin tuna, soba noodle salad and wasabi aioli

Cajun crusted chicken fillet with preserved lemon dipping sauce and wild rocket salad

Smoked chicken salad with baby spinach, walnuts and apple balsamic dressing

Five spice roasted quail with a warm chickpea, mint and parsley salad and an orange and ginger reduction

Duck leg, slow cooked in orange, thyme and white wine with French lentils and vincotto dressing

Panko crumbed lamb loin cutlets with a salad of fetta, red onion, cherry tomatoes and olive oil

Function Menu (continued)

Main Course:

Fresh local King George whiting fillets, lightly crumbed and served with house made tartare sauce and fries

Tandoori spiced Ocean trout fillet with a salad of pineapple, mint and witlof with a yoghurt dressing

Seared fillet of Atlantic salmon with potato gnocchi, fresh peas, pancetta and verjuice with garlic aioli

Swordfish fillet roasted with fennel, red onion and chilli with pistachio pilaf and lime aioli

Panko crusted chicken breast with a warm salad of baby spinach, bacon and potato with balsamic dressing

Oven baked La Ionica chicken breast, cooked with verjuice, tarragon and sea salt with soft polenta and caramelized shallots

Lemon and parmesan crumbed chicken breast with house made hash brown, avocado and red onion salsa and vincotto

Chermoula baked La Ionica chicken breast with scalloped potato bake, broccolini and saffron dressing

Coorong Angus Sirloin steak with truffle oil infused potato puree with a roasted pepper and chilli jam and asparagus

Slow roasted Murray Valley beef fillet with a house made tart of roasted butternut pumpkin, matured cheddar and onion jam

Roasted rib eye of beef, bacon champ potatoes, asparagus spears, horseradish cream and shiraz jus
\$8.50 surcharge

Eye fillet of Murray Valley beef with potato and pumpkin galette, beetroot compote and red wine glaze

Roasted rack of lamb with a pearl barley, thyme and lemon risotto, chanterelle jus and fresh peas

Loin of lamb with macadamia and pepper crust, semolina gnocchi and tomato confit

Roasted rack of South Australian lamb with a tart of caramelised onion and fetta with roasted pepper jus

Harissa spiced double lamb cutlets with pearl cous cous, raisins and pine nuts with garlic yoghurt and gremolata

Function Menu (continued)

Main Course (continued):

Slow roasted rack of South Australian lamb with smoked eggplant, olives, preserved lemon and oven dried tomatoes

Native pepper spiced lamb loin with grilled polenta, asparagus spears, crisp chorizo and quandong relish

Thyme and garlic marinated lamb rack with truffle oil infused potato puree, baby roasted vegetables and vincotto dressing

Roasted loin of pork with apple and thyme stuffing, smashed vegetable cake and jus de roti

Served with one of the following:-

- Tossed garden salad with verjuice and McLaren Vale olive oil
- Wild rocket, parmesan and pear salad with white balsamic dressing
- Roasted root vegetables with candied balsamic and sea salt
- Steamed seasonal vegetables with almond and lemon dressing
- Roasted chat potatoes with sea salt

Function Menu (continued)

Dessert:

Sticky date and macadamia nut pudding with butterscotch sauce and vanilla bean ice cream

Baked soft centered chocolate fondant with vanilla bean ice cream

Raspberry and Drambui tart with fresh berry salsa

Baked blood orange tart with double cream and orange syrup

Pink champagne and strawberry pannacotta with champagne jelly and biscotti

Chocolate brownie with double chocolate ice cream and chocolate fairy floss

Apple and rhubarb crumble with ginger and walnut crust and sauce anglaise

Steamed vanilla and berry pudding with vanilla bean icecream

Soft meringue, Muscat and vanilla poached fruits and mascarpone cream

Raspberry sorbet, seasonal fruits, fresh mint and rose water syrup

Chocolate, mascarpone, espresso and savioardi layer cake

Almond and peach frangipani tart with double cream

Selection of fine cheeses with dried fruit, nuts and water crackers

Wine List: *Prices, varieties and vintages may change without notice***Sparkling**

Tomich Hill Chardonnay/Pino Noir	Adelaide Hills	\$30.00
Woop Woop Sparkling Shiraz	McLaren Vale	\$30.00
Jacobs Creek Reserve Pinot Chardonnay		\$32.00
Jansz NV		\$47.00

White

Tim Adams 'Mr Mick Rielsing'	Clare Valley	\$29.00
O'Leary Walker Riesling	Watervale	\$35.00
Aramis Sauvignon Blanc	Adelaide Hills	\$28.00
Pauletts Sauvignon Blanc	Clare Valley	\$30.00
Nepenthe Sauvignon Blanc	Clare Valley	\$36.00
Nova Vita Chardonnay	Adelaide Hills	\$33.00
Hahndorf Hill Pinot Grigio	Adelaide Hills	\$37.00

Red

Charles Melton 'Rose Of Virginia'	Barossa Valley	\$32.00
Hugh Hamilton 'The Villain' Cabernet Sauvignon	McLaren Vale	\$35.00
Koonara Cabernet Sauvignon	Coonawarra	\$40.00
Aramis Shiraz/Cabernet	McLaren Vale	\$29.00
Pauletts Cabernet/Merlot	Clare Valley	\$29.00
Tim Adams 'Mr Mick' Shiraz	Clare Valley	\$28.00
Charles Melton 'Father in law' Shiraz	Barossa Valley	\$32.00
Schild Estate Shiraz	Barossa Valley	\$30.00
O'Leary Walker Shiraz	Clare Valley	\$35.00
Torbreck 'Woodcutters' Shiraz	Barossa Valley	\$36.00
Elderton Shiraz	Barossa Valley	\$47.00

Bar Prices:

Tap Beer – 285ml Schooner

Coopers Lager:	\$4.80
Coopers Clear:	\$4.80
Coopers Light:	\$4.50
Coopers Pale:	\$5.00
Coopers Mild:	\$4.60
Coopers Stout:	\$5.40

Stubbies

Coopers Sparkling Ale:	\$6.30
Coopers 62 Pilsner:	\$7.50
Cascade Light:	\$6.00
Crown Lager:	\$6.90
Stella Artois:	\$7.50
Sapporo:	\$6.50
Heineken:	\$7.50

Jugs of Beer 1140ml

Coopers Lager:	\$16.50
Coopers Pale:	\$16.70
Coopers Mild:	\$15.50
Coopers Light:	\$15.00

Soft Drinks:

Glass:	\$3.00
Pint:	\$5.00
Jug:	\$11.50
Can:	\$3.30
Powerade:	\$4.00
Water:	\$3.50
PET Soft drink:	\$3.70

Option 1 - Consumption:

To be charged on consumption as per bar price list.

Option 2 - Packages:

Beverage Package 1:

2 hours \$20.50 pp/3 hours \$26.00 pp/4 hours \$31.00 pp/5 hours \$35.00 pp

\$2 per extra half hour after 5 hours.

Jacobs Creek Chardonnay Pinot Noir Sparkling White, Coopers Pale Ale, Coopers Light, Coopers Lager, Coopers Clear, Soft Drinks and Bottled Water

Plus choose 2 of the following wines:

Jacobs Creek Reserve Riesling
Jacobs Creek Reserve Sauvignon Blanc
Jacobs Creek Reserve Chardonnay
Jacobs Creek Reserve Cabernet Sauvignon
Jacobs Creek Reserve Shiraz

Beverage Package 2:

2 hours \$24.00 pp/3 hours \$31.00 pp/4 hours \$37.00 pp/5 hours \$43.00pp

\$3 per extra half hour after 5 hours.

Tomich Hill Chardonnay/Pinot Noir, Coopers Pale Ale, Coopers Light, Coopers Lager, Coopers Clear, Soft Drinks, Orange Juice and Bottled Water

Plus choose 2 of the following wines:

Tim Adams 'Mr Mick Riesling'
Nova Vita Chardonnay
Pauletts Sauvignon Blanc
Aramis Sauvignon Blanc
Schild Estate Shiraz
Tim Adams 'Mr Mick' Shiraz
Aramis Shiraz/Cabernet
Pauletts Cabernet/Merlot

Prices, wine varieties and vintages may change without notice

- Bookings**
- Upon receipt of an enquiry, a tentative booking will be made on behalf of the Organisation. On receipt of Application for Corporate Golf Event and deposit of \$1500 the Club will confirm the booking in writing.
 - Bookings for a Corporate Day will not be accepted without a selection of post golf catering.

- Application Form**
- The completed Application Form must be returned to the Club on or before a specified date (usually within 21 days of the date of enquiry).
 - The details provided via the Application Form will be the basis of the Royal Adelaide Golf Club's pricing for the event and therefore should represent a reasonable estimate of the anticipated numbers and requirements.
 - Non-receipt of the Application Form by the specified date may result in forfeiture of the tentative booking.

Pricing All prices quoted are valid until 31st December 2012.

Green Fees Green fees for Corporate Golf Events are determined by the Club Committee The green fee is applicable to all players in a Corporate Golf Event, irrespective of any affiliation any player may have with The Royal Adelaide Golf Club or our reciprocal Clubs. Any deviation from the above fees must be negotiated at the time of booking.

Confirmation Written confirmation will be forwarded by the Club as soon as practicable after management approval for the event has been obtained.

- Deposit**
- A deposit of \$1,500 is required upon approval of your Application.
 - The deposit is non-refundable and non-transferable, i.e. may not be transferred to an alternative date.
 - Payment of the deposit is required within 30 days of the date of invoice.
 - Non-receipt of payment of the deposit may result in forfeiture of the booking.
 - Receipt of payment of the deposit amount will be deemed as confirmation of the booking and your agreement to the Terms & Conditions as contained herein.

- Payment Terms**
- All costs incurred in relation to the conduct of the Corporate Event, less the deposit amount paid, will be invoiced as soon as practicable after the event.
 - Final payment (by cheque) is due within 21 days of the date of the invoice.

Minimum Charges All requirements (green fees, catering etc) will incur a charge of not less than 90% of the Number of Players stated on the Application Form, or the actual number attending on the day, whichever is greater.

- Minimum Number**
- A minimum of 72 players is required for exclusive use of the course; (such an event may be a shotgun or a multi-tee start).
 - Groups of over 60 players may have a one-tee or multi-tee start (Club to specify the most appropriate tees).
 - Formats for smaller groups are subject to negotiation.

Cancellation

- Effected by Client

Written notice of cancellation is required a minimum of eight weeks prior to the event's scheduled date. If cancellation is received according to these terms, the deposit will be returned to the client.

If less than eight weeks notice of cancellation is given, the deposit will be forfeited plus any other expenses incurred by the Club on behalf of the client will be passed on to the client.

- Effected by Club

The Club reserves the right to cancel or, where possible, reschedule an event to a mutually agreed date

a. In the event of circumstances beyond the Club's control, or

b. In the event that the course becomes unplayable due to weather conditions, such as excessive rain.

The deposit amount will be refunded in full or transferred to an alternate date in either of these cases.

Course Etiquette

The Royal Adelaide Golf Club is a highly-rated Championship Course. A reasonable standard of golf proficiency is therefore required of all participants in Corporate Golf Events and players should be conversant with the Rules and Etiquette of Golf as prescribed by The Royal & Ancient Golf Club of St Andrews.

**Dress Code
& Footwear**

Our Club has an appropriate dress code, and we ask that all guests respect it.

Course

Consistent with the standards of the Club, smart attire is required at all times.

- Males are required to wear collared shirts (tucked in), long trousers or tailored shorts with short club logo socks or long socks pulled up, and golf shoes without metal spikes.

- Female attire should be of an equivalent standard.

Denim clothing, track tops, leisure suits, shirts with messages or cartoons are specifically not permitted.

Footwear

Golf shoes should be worn on the Course at all times.

Ripple soles, metal spikes or thongs are not permitted.

Clubhouse

Golfing attire is acceptable throughout the Clubhouse but neither shorts nor golf shoes are permitted in the Dining Room.

Any player not conforming to these dress requirements may be denied access to the Course & Clubhouse. All Club and Professional Shop staff are empowered to enforce the dress code.

Tee Markers

Corporate Events normally play from the White Members' Tee markers for Men and the Red Tees for Ladies. The Championship Blue tees may not be used, except by prior arrangement. To improve the speed of play some corporate groups use the Short Course Gold Tees for Men. These are most appropriate for 'C' Grade players, and those without a handicap.

Motorised Carts

- Generally, motorised carts are only permitted at Royal Adelaide Golf Club by players who require them for a medical reason.
- Motorised Carts may be hired by the organisation for promotional purposes, and the delivery of food/drinks on course.
- Club by-laws pertaining to the use of motorised carts must be observed at all times. A copy of these by-laws will be provided at the time of booking confirmation.
- The Club may need to withdraw permission to use a motorised cart in order to protect the course as a result of wet weather.

Signage

- Express permission to erect signage or display promotional items (eg vehicles) on the course must be sought at the time of application.
- The erection and removal of signage is the responsibility of the Organisation.
- Signage must be erected and removed on the day of the event. In the event that Club staff are required to assist with signage, a wage surcharge will be applied.
- The provision of hardware (i.e. stakes, ropes etc) to erect signage is the responsibility of the client.
- The Organisation must contact the Club's Course Manager well prior to the event to arrange supervision by grounds staff of the placement and erection of signage to minimise any effect, or damage on the course.
- The Club may withdraw permission for the erection of any or all signage in the event of wet weather in order to prevent damage to the course.

Club Professional

- Should an organisation require the services of a Golf Professional for the event, eg for tuition or a clinic, the first option must be offered to the Club Professional, Cameron Howell.
- If the Club Professional is unavailable, his express permission must be sought and obtained to contract the services of another Golf Professional.
- Arrangements should be made direct with the Club Professional Cameron Howell - (telephone (08) 8356 8508)

Damage

The organiser of a Corporate Golf Event will be responsible for expenses incurred by the Club to repair damage to the Course, Clubhouse, or property belonging to either the Club or a third party caused by any participant(s) of a Corporate Golf Event.

Catering

Food

Final numbers for catering purposes must be notified to the Club at least 3 working days prior to the date of the event. This number will be the basis upon which the invoice for the event is prepared, irrespective of whether a lesser

Royal Adelaide Golf Club

number attend on the day. Obviously if more attend, the number present will be the basis of our charges.

Due to the requirements of the Food Act, on-course catering by the Organisation is discouraged. However, if specifically requested, is subject to prior negotiation and approval.

The chef has the right to substitute, at any time without notice any item on the menu due to seasonal, supplier or any other circumstances.

Refreshments

Refreshments, both On-Course and in the Clubhouse, are to be purchased from The Royal Adelaide Golf Club and will be charged on consumption.

Any alternative proposal must be submitted in writing and is subject to negotiation at the time of booking confirmation.

Hire Charges

The Organiser of an Event will be responsible for all charges for external hiring associated with the function and these will be invoiced at cost.

Smoking

Smoking is totally prohibited in the Clubhouse. Ashtrays are provided on the verandah for patrons who wish to smoke.

Mobile Phones

For the enjoyment of all patrons, we prefer that mobile phones are not used in the Clubhouse or on-course.

Amateur Status

Organisations must ensure that any prizes or testimonials awarded are not in contravention of the Rules of Amateur Status as defined by The Royal & Ancient Golf Club of St Andrews and supervised by the Australian Golf Union.

Generally, Prizes/Prize Vouchers to any one player must not exceed a retail value of \$750.

Queries regarding Amateur Status can be directed to the South Australian Golf Association (telephone (08) 8352 6899).

Occupational Health & Safety

In the interests of Occupational Health and Safety, organisers may not enter the Kitchen/Back of House areas. All communications on the day must be directed to the Event Manager or the House Manager.

Verification of Handicaps

To avoid any ill-feeling and problems, Organisers are encouraged to ensure players' declared handicaps are correct prior to presentation of trophies.

Royal Adelaide Golf Club

Application for Corporate Event:

ORGANISATION DETAILS:

Name of Organisation:

Contact Person:

Telephone Number(s):

Fax:

Address for Correspondence:

E-mail:

DATE OF EVENT:

GOLF DETAILS:

Intended Number of Players:

Preferred tee time:

Progressive start:

from

to

Shotgun (min 72 players):

AM / PM AM 8.00am or 8.30am

PM 12.00 (Winter) or 12.30pm

Multi Tee Start

Format of Golf: (eg, Ambrose.
Stableford etc.)

PROFESSIONAL SERVICES:

Please detail requirements. *See Terms & Conditions.* eg. Pre game clinic,
score cards, involvement of the Club Professional.

Do you intend to use the services of a professional other than the Club
Professional? YES / NO

If so, have appropriate arrangements been made as per the Terms and
Conditions, and who will be used?

PROFESSIONAL SHOP ACCOUNT

Do you require an account to be set up for purchases made through the

Pro Shop (excluding green fees)? YES/ NO

Are account details as above? YES/ NO (Please provide details)

SIGNAGE

Is on-course signage required and if so, where is it to be erected?

(eg. 1st tee etc.) Please also provide delivery date of signage, as well as size/quantity.

CATERING REQUIREMENTS

Style of Catering required eg Formal meal, BBQ

FOOD

Pre Game:

On Course:

Post Game:

No. of Guests:

REFRESHMENTS

Pre Game:

On Course:

Post Game:

Method of Payment:

Charge to Corporate organisation.

(Applies to catering & refreshments only)

Players to pay individually.

TERMS & CONDITIONS

On behalf of the above named organisation, I hereby agree to the Terms & Conditions for Corporate Golf Events as set by The Royal Adelaide Golf Club Incorporated.

Signature

Date

Printed Name

Position

Royal Adelaide Golf Club



328 Tapleys Hill Road, Seaton, 5023
Phone: 8356 5511

Golf Operations Manager – Paul Stuchbery
E-Mail: paul@royaladelaidegolf.com.au