



Pennant Hills
Golf Club

Corporate Golf



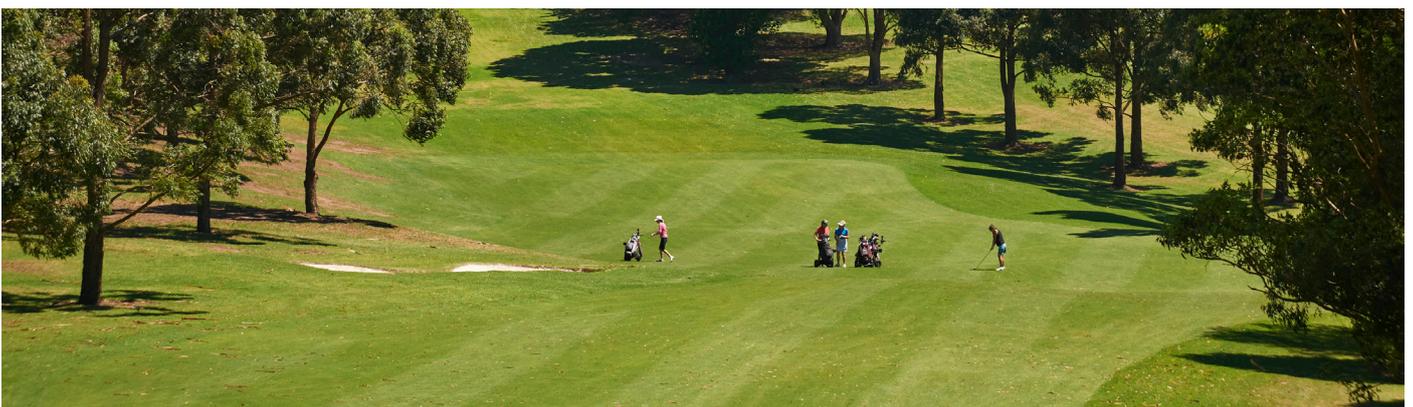
Corporate Events

Thank you for considering Pennant Hills Golf Club for your next corporate event, we would be delighted to welcome you and your guests to what is often described as the most picturesque course in Sydney.

Pennant Hills Golf Club is one of Sydney's premier private golf clubs, it is a par 71 championship course that is suited to players of all standards. To complement the on-course experience, our function facilities are second to none with top quality catering and friendly hospitality in a welcoming environment.

The Club enjoys an enviable reputation for the quality of its corporate golf events and entertainment with many corporate groups coming back year after year.

You don't have to be a large organisation to host an affordable and memorable golf and entertainment event. We specialise in small business groups of 24-54 players as well as catering for larger corporate or charity bookings of up to 144 players.



Your Day at Pennant Hills Golf Club

Corporate golf days typically take five hours for 18 holes. Tee times are available from 7:30am and are allocated based on your request as well as the number of players you have booked. Groups in excess of 80 players will be guaranteed exclusive use of the course for the time allocated.

Before the Round

Your event commences with a pre-round breakfast and espresso coffee made to order by our team of professional baristas. Our dedicated team of golf professionals will complete your event registration before providing a player briefing and offering a few tips on how to tackle our course.

After the Round

Enjoy a refreshing hot shower prior to your postround food service. We will coordinate the function for your every need ensuring your guests leave with fond memories of your hospitality at Pennant Hills Golf Club.



Our Packages

We offer three packages at Pennant Hills, each have been designed by golfers for golfers and ensures that your guests walk away from your event having had a superior experience.

All packages include:

- Event management prior to the event and throughout your day by our Golf Operations Manager
- Green Fees for 18 Holes (9 Holes available on request)
- Motorised Golf Cart Hire (for up to 54 pax – 27 carts). For any additional players carts will be externally hired at an additional cost of \$130 per cart. Minimum of 1 months' notice is required to confirm availability.
- Personalised company logo scorecards and maps distributed to all players
- Player registration, briefing and starting of the field
- Managed draw and starting holes allocation
- Setting up 'nearest to pins', 'longest drive' or other novelty on course competition
- Practice putting, chipping greens and practice nets are available for use
- Score card collection and competition results compilation
- Assistance and management of all prizes if required
- Access to the private member's locker rooms for guests to refresh

Additional Upgrades:

- Club Hire - \$60 per set
- Shoe Hire - \$10 per pair
- PGA Professional for the Day – includes pre game clinic, on course tuition/play, post round guest engagement -\$500
- Prizes for your Golf Day - Any prizes purchased for your Golf Day from the Pro Shop are entitled to a 15% discount off RR
- On-Course Refreshment Cart - \$150 for a PHGC RSA Qualified staff member to operate, Beverages charged on-consumption.



Our Packages



Quintessential (\$160pp) Minimum 24 people

Morning Catering

On Arrival:

- Barista made coffee and tea
- Selection of house made breakfast bread tarts
- Seasonal fruit platter

Post-game:

- Grazing cheese and charcuterie boards
- Chef's selection of canape platters

Afternoon Catering

On Arrival:

- Barista made coffee and tea
- Selection of sandwiches / deli rolls / wraps

Post-game:

- Grazing cheese and charcuterie boards
- Chef's selection of canape platters

Our Packages



Premium (\$190pp)
Minimum 40 people

Includes:

- PGA Professional for the Day – pre-game clinic, on course tuition/play and post round guest engagement (valued at \$500)

Morning Catering

On Arrival:

- Barista made coffee and tea
- Gourmet Chef cooked breakfast BBQ (build your own breakfast burger)

Post-game:

- Gourmet BBQ Buffet or 2 course plated lunch (alternate drop)
- 2 hour beverage package

Afternoon Catering

On Arrival:

- Barista made coffee and tea
- Selection of sandwiches / deli rolls / wraps
- House baked Danish pastries

Post-game:

- Gourmet BBQ buffet or 2 course plated dinner (alternate drop)
- 2 hour beverage package

Our Packages



Ultimate (\$230pp) Minimum 50 people

Includes:

- Player Welcome Gift
- PHGC prize pack consisting of trophies for 1st, 2nd, 3rd and three (3) novelty events (value \$1050)
- PGA Professional for the Day – Includes pre-game clinic, on course tuition/play and post round guest engagement (valued at \$500)

Morning Catering

On Arrival:

- Barista made coffee and tea
- The 'Full English' buffet breakfast

Post-game:

- USA Smoke house BBQ Buffet or 3 course plated lunch (alternate drop)
- 2 hour beverage package

Afternoon Catering

On Arrival:

- Barista made coffee and tea
- Gourmet Chef cooked BBQ lunch (build your own lunch roll)
- Assorted gourmet salads

Post-game:

- USA Smoke house BBQ buffet or 3 course plated dinner (alternate drop)
- 2 hour beverage package

Menus

Morning

House made bread & egg tarts

Bacon & cheddar

Cumberland sausage & baked beans

Spinach & ricotta

Chorizo & tomato

Gourmet breakfast BBQ – Chef cooked

Build your own brekkie burger:

Warm potato bread burger buns

Fried eggs

Bacon

Pork & herb chipolatas

Hash browns

Sauces / mustards / pickles & relishes

The 'Full English' Breakfast buffet

Selection of breads for toasting

Scrambled eggs

Crispy bacon

House made baked beans

Slow roasted tomato

Cumberland chipolatas

Garlic roasted field mushrooms

Afternoon

Pre-golf BBQ lunch - Chef cooked

Build your own lunch roll:

Warm crusty long rolls
120gm Scotch fillet 'minute steaks'
Lamb and rosemary sausages
BBQ onions
House slaw
Sauces / mustards / pickles & relishes

Gourmet BBQ Buffet

150gm Black Angus Sirloin
Lamb and Rosemary sausages
Free-range chicken kebabs / lemon and thyme marinade
Char grilled field mushrooms / garlic butter
BBQ onions
Potatoes cooked in their skins / sour cream / chives
Sauces / mustards / relishes
(Substitute fish option available upon request)

Choose two salads:

Traditional Greek salad / Seasonal garden salad / Classic Caesar /
House slaw / New potato salad

USA smokehouse BBQ

All meats are slow smoked in house

Choose 1 meat:

Old Bay spice rubbed Chicken Maryland
Salt & pepper rubbed Beef Brisket
Secret house spice rubbed Pork Neck
Smokey BBQ basted Beef short rib
Rosemary & garlic salt rubbed Lamb shoulder

Accompaniments:

Soft white roll
Hot links sausage
House slaw
Grilled sweet corn on the cob / chipotle butter
Mac & Cheese
Dill pickle
Sauces / mustards / pickles & relishes

Menus

Plated Options

2 course or 3 course

Choose 2 dishes from each course

Entrée

Heirloom tomato salad / Buffalo mozzarella / fried capers / sherry vinegar reduction / soft herbs V GF

Goat's curd tart / onion marmalade / baby beetroot / pistachios / celery leaves / extra virgin olive oil V

Panko crumbed King prawns / kewpie mayo / daikon pickle / bean sprouts

Confit Pork Belly / smoked apple / crackling crumbs / ale jus / upland cress GF

Scallop ceviche / coriander / lime & chilli dressing / sesame mayo / fried onions GF

Slow cooked Beef short rib / carrot and ginger puree / white kimchi GF

Shaved Serrano Jamon / fried haloumi / caramelised pineapple & jalapeno salsa / pine nut crumble GF

Main Course

Char grilled 200gm NY striploin / king brown mushrooms / smoked potato puree / asparagus spears / beef reduction GF

Pan fried Cone Bay Barramundi / masala potatoes / charred green beans / cumin yoghurt / baby coriander leaves GF

Twice cooked duck Maryland / miso puree / white cabbage & sesame slaw / soy braised shiitake mushrooms

Baked NZ King Salmon / pickled beets / shaved radish / creamed cauliflower / red vein sorrel / sauce vierge GF

BBQ free-range chicken breast, fondant kipfler potatoes, green peas, shallots, bacon jam, chicken broth GF

Ricotta and polenta gnocchi, caramelised Brussel sprouts, pumpkin puree, hazelnuts, black cabbage, burnt butter V GF

Hot smoked Junee Lamb rump, chimichurri, baked sweet potato, charred broccolini, puffed black rice, pan jus GF

Dessert

Rocky Road / chocolate crackle / macadamia ice cream

Summer berry pudding / citrus meringue / vanilla anglaise / cream Chantilly

Passionfruit curd tart / blood orange gelato / coconut whip / toasted coconut

Chocolate caramel mess – Chocolate mousse / rock salt caramel ice cream / pretzel crumble / crème patisserie

Vanilla bean panna cotta / macerated strawberries / granola praline

Warm date pudding / toffee sauce / rum & raisin ice cream / short bread crumble

(Gluten and dairy free options available upon request)



Corporate, Small Business and Group Golf Booking Terms and Conditions

Final Numbers Golf Services - Course Non-Exclusive Booking Conditions:

We require final confirmation of the number of player's 7 days prior to the event; this number will be used as the minimum charge amount. In the circumstance you cannot commit to the number of golfers booked, you must notify the Corporate Golf Co-Ordinator to discuss alternative arrangements. Changes within 7 days where player numbers reduce will incur equivalent green fee charges.

Food & Beverage

In course non-exclusive events, final numbers for food & beverage are required 72 hours prior to the event. This number will be used as the minimum charge amount.

No food or beverage may be brought onto The Club premises for consumption during a function unless by prior arrangement and is done so solely at Pennant Hills Golf Club's discretion. Fees may apply.

Insurance

Pennant Hills Golf Club will take care but not accept responsibility for the loss of, or damage to any equipment or merchandise left on the premises prior to, during, or after a function.

Damage

The client will be financially responsible for damage to The Club's property during corporate golf days, including but not limited to locker rooms, motorised carts, golf course and club house equipment and facilities. There will be additional charges for any necessary repairs or excessive cleaning which will be passed directly to the client.

Signage

Signage is welcomed to be placed by our Course Staff at tee locations, or the practice putting green. A labour charge may be made if there are more than five banners required to be displayed on the course. This charge is to cover the additional labour component. The Club accepts no responsibility for storage of signage prior to, or after the event. Any signs not collected seven (7) days after the golf event will be removed from the premises.

Deposit Requirements

We ask that the Golf Day Acceptance Form be returned to Pennant Hills Golf Club along with a non-refundable deposit of \$500 for less than 60 players or \$1200.00 for greater than 60 players, at the time of booking your golf day. This will secure your event with us and will be deducted from the final invoice. Payment of the deposit confirms your acceptance of the booking conditions. Where bookings have been made less than 90 days in advance, Golf Day Acceptance Form and deposit must be received within 5 working days of the booking being made.

Weather Conditions

The golf course will be declared closed by our Golf Operations Department and Course Superintendent, should it be deemed unplayable due to extreme weather conditions. In this case where there has been no play, an offer to reschedule to an alternate date will be made.

Please note that the use of carts after or during periods of heavy or continuous rainfall may be restricted or denied without notice by the Course Superintendent.

Should the course be closed to carts on the day of your event, any costs incurred by the Club for the hire of additional carts on these days remains your responsibility.

Cancellations on your behalf will incur the total charge of pre-booked goods and services.

Hole in One Policy

Pennant Hills Golf Club allows Hole in One Competitions to take place on event days providing they are run in accordance with Golf Australia’s Rules of Amateur Status. The organiser of the event must advise the Golf Operations Manager of Pennant Hills Golf Club, in writing, that such an event is to take place.

Final Payment

Requests for credit must be made in advance. Where approved an itemised invoice will be forwarded within 48 hours of your event taking place. Payment may be made within 7 days by cheque or direct deposit. We do accept credit card payments, however an administrative fee of up to 1.5% will be charged.

Cancellation Policy

Cancellations in excess of 60 days will result in a full refund of your deposit but you will incur a \$200 administration fee. Cancellations between 30-60 days will result in a 50% refund of your deposit minus a \$200 administration fee. Cancellations within 30 days will result in your deposit being forfeited and you will incur a \$200 administration fee.

I hereby accept to abide by the conditions of Pennant Hills Golf Club for my golf event:

Signed _____

Date ____/____/____



Pennant Hills Golf Club Event Booking Form

This form must be returned along with your deposit. A booking cannot be confirmed until this form is received by Pennant Hills Golf Club.

Contact Details

Organisation/Booking Name _____

Main Contact _____

Phone _____ Mobile _____ Fax _____

Postal Address _____

Email _____

Proposed Date ___/___/___ No. of Players _____

Package Selected _____

How did you hear about Pennant Hills Golf Club? (Please tick the appropriate)

- PHGC Website
- Member of the Club
- Google Search
- Attended another event at the Club

Name _____

Signature _____

Date ___/___/___

Office Use Only

Booking Request form received: Yes No

Deposit received: Yes No



