



RYDE-PARRAMATTA
GOLF CLUB LTD

Thank you for considering Ryde-Parramatta Golf Club as the venue to host your next Corporate Golf Day.

Ryde-Parramatta Golf Club is an impressive Group 1 Club established in 1930. The course was re-designed by prominent Golf Course Architect, Ross Watson in 2000. Ryde-Parramatta has hosted a number of Championship Golf Tournaments including 2006 NSW Medal, 2008 NSW State Amateur and the Women's NSW Matchplay Championship.

Ryde-Parramatta Golf Club was nominated in 2006 and 2009 for the "Best PGA Metropolitan Pro-Am of the Year", and won the title in 2007.

The Clubs unique atmosphere and "old world" charm, away from the hustle and bustle of the city, blends well with a large open fireplace overlooking our new Function Terrace and Putting Green.

Ryde-Parramatta is situated close to the geographic centre of Sydney and convenient to all the main motorways.

Our Executive Chef and Service Staff offer the highest quality of food, presentation and service.

We have pleasure in providing you with our Corporate Pack which details all the information you require.

Should you have any further questions or if you would like to come and view our lovely venue, please feel free to contact me and we can make a mutually convenient time.

Once again, thank you for your enquiry regarding the facilities of Ryde-Parramatta Golf Club and we look forward to being of service to you in the near future.

Kind regards,

Erin Anderson
Functions and Events Co-Ordinator

Corporate Golf Information

Ryde-Parramatta Golf Club operates Corporate Days predominantly on a Thursday. Other days are available upon consultation with the Events Co-Ordinator.

Monday: Small groups can be accommodated after 1pm with a 2 tee start

Tuesday: Small groups can be accommodated after 1pm with a 2 tee start

Wednesday: Unavailable

Thursday: 7.30am and 1pm Shotgun starts are available in daylight savings months. 7am and 12pm Shotgun starts are available in winter months.

Groups of 100 plus will be offered the whole use of the course exclusively and can nominate their preferred starting time.

Friday: Small Groups can be accommodated after 12.30pm with a one tee start.

Corporate Golf Packages

Ryde-Parramatta Golf Club can offer a range of Corporate Golf Packages that can accommodate all clients.

Gold Package - \$ 145 per player

*RPGC Gold Package includes: Registration Catering
Green Fees (18 holes)
Formal 4 course Menu*

Silver Package - \$ 115 per player

*RPGC Silver Package includes: Registration Catering
Green Fees (18 holes)
Carvery Menu*

Bronze Package - \$ 88 per player

*RPGC Bronze Package includes: Lunch Pack
Green Fees (18 holes)*

Golf Only - \$ 75 per player

Our Corporate Packages includes

- *Registration sign & Desk*
- *Score Cards, Rules and Course Maps*
- *Welcome and Rules of the day by Head Professional*
- *Complimentary placement of up to 6 Sponsor Banners*
- *Set up and Collection of Novelty Events*
- *Complimentary Room Hire for Tudor Room and Function Terrace*
- *Complimentary Lectern & PA System*
- *Use of Locker Room and Shower Facilities*
- *Complimentary on-site Parking*

Extra Services Available.....

- *Competition Management - Registration - \$ 50*
- *Competition Management – Scoring - \$ 50*
- *Golf Coaching Clinic - \$ 150 per hour*
- *Assistant Professional to play with the groups - \$ 275 per Pro*
- *20 Electric (2 seater) Golf Carts - \$ 40 (18 holes)*
- *Extra Carts can be arranged at a cost of \$ 100 per cart (incl freight)*
- *Club & Buggy Hire - \$29.50 per set and \$5.50 per buggy*
- *Refreshments Cart - \$ 50*
- *RPGC Driver for Refreshments Cart - \$ 125 (5 hrs)*

We Recommend the following suggestions for Novelty Events

<i>Nearest The Pins on all Par 3's</i>	<i>4th, 7th, 12th, 17th</i>
<i>Straightest Drive</i>	<i>9th Hole</i>
<i>Longest Drive</i>	<i>2nd, 10th</i>
<i>Drive & Pitch</i>	<i>13th, 15th</i>
<i>Hole-in-One Hole</i>	<i>17th Hole</i>

Corporate Signage

Clients are more than welcome to have their Sponsors display their banners on our course. We offer a complimentary service to erect up to 6 banners. Extra banners incur a charge of \$ 40 per hour to install and dismantle.

All banners are to be delivered to the office no later than 2 days prior to the event. Signage will be ready for collection from the office after 12 noon the following day. Any banners not collected within 1 month will be disposed of.

Dress Code

Strict dress regulations must be adhered to at all times. It is the responsibility of the client that all guests are aware of our dress regulations prior to the event.

DENIM JEANS AND CARGO SHORTS ARE NOT ACCEPTABLE ATTIRE

*To avoid embarrassment please download our brochure from our website
www.rydeparramatta.com.au*

Shoes – Ryde-Parramatta Golf Club has a SOFT SPIKE ONLY policy and players with metal spikes on their shoes will be asked to have them changed over at the Pro-Shop before access to the course. Joggers are acceptable.

THONGS ARE NOT ACCEPTABLE ON THE COURSE OR IN THE CLUBHOUSE

FORMAL MENU

4 Courses

On Arrival

Chef's Selection of Hot and Cold Hors D'Oeuvres

Entrée

Select Two Choices from Entrée Menu for Alternate Serve

Main

Select Two Choices from Main Menu for Alternate Serve

Dessert

Deluxe Seasonal Fruit and Cheese Platter per Table

*Freshly Brewed Lavazza Coffee
A Selection of Sir Thomas Lipton Teas
R.P.G.C Chocolates*

\$68.00 per person

\$63.00 per person
3 Courses (No Canapés)

ENTRÉE SELECTION

*Pappardelle with Smoked Salmon, Tomato, Avocado and Garlic
in a White Wine Cream Sauce*

*Penne with Basil, Roquette and Pine Nut Pesto
with a Touch of Cream (V)*

*Veal, Pancetta, Sage & White Wine Ravioli
with Shaved Parmesan and Roquette*

*Prawn and Avocado Salad
Enticed with Gazpacho Salsa and Saffron Aioli (GF)*

*Tasmanian Smoked Salmon Engaged with Mesclun, Capers, Spanish Onion and Dill with Horseradish
Cream Sauce (GF)*

*Chicken Breast with Traditional Caesar Salad of Baby Cos Leaves,
Crispy Bacon, Parmesan Shavings and Garlic Croutons*

*Beef Fillet Involved with Oriental Salad
and Dressed in Chilli, Mint and Lime Dressing (GF)*

*Spiced Lamb Backstrap Enticed with Feta, Mango,
Coriander and Mixed Leaf Salad (GF)*

*Goats Cheese, Roasted Tomato and Basil Tart with Parmesan
and Roquette Salad (V)*

MAIN SELECTION

Chicken Supreme Injected with Mushroom Duxelle and Served with a Brandy Crème Sauce, Garlic Mash and Sugar Snap Peas (GF)

*Chicken Breast Pocketed with Sliced Lemon and Enticed with Moroccan Seasoning,
Served with Kumera Mash and Asparagus (GF)*

Crispy Confit of Duck Breast with Wild Mushroom and Sage Risotto with L'Orange Sauce

*Fillet of Beef Seared on both sides then Finished in the Oven.
Served with Potato Rosti, Field Mushroom and a Vine Ripened Tomato.
Topped with Bordelaise Sauce.*

*Baby Lamb Rump Marinated and Wrapped in Prosciutto.
Served with Polenta and Vegetable Timbale.
Dressed in Red Wine Sauce.*

*Braised Lamb Shank with Sauce Lyonnaise.
Served on Potato Mash.*

*Northern Rivers Veal Cutlet with Minted Pea Mash
and Semi Dried Tomatoes (GF)*

*Char Grilled Salmon Fillet Nestled on a Bed of Potato Au Gratin
and Asian Greens. Napped with Hollandaise Sauce (GF)*

*Pork Loin Cutlet with Porcini Mash and Spinach.
Topped with a Plum and Red Wine Sauce.*

VEGETARIAN SELECTION

*Roasted Mushroom, Shallot & Ricotta Ravioli
with a Cream Sauce*

Green Salad of Mesclun Leaves Combined with Feta, Tomato, Cucumber, Spanish Onion and Pitted Black Olives (GF)

Vegetable, Feta and Basil Frittata, Topped with Sun-Dried Tomatoes (GF)

Spinach and Ricotta Cannelloni with Napoletana Sauce

*Caramelised Onion and Feta Tart with Baby Cress
and Parmesan Salad*

Pumpkin, Sage & Feta Risotto with Roquette and Shaved Parmesan

(Please note we will happily cater for other dietary requirements with notice, please ask us.)

(GF) Denotes Gluten Free Items

(V) Denotes Vegetarian Items

CARVERY MENU

Scotch Fillet (300 g)

Natural King Island Yearling Beef

Gourmet Beef & Tomato Sausages

Salads

Selection of (3) Popular Seasonal Salads

Selection of Condiments

Freshly Baked Bread Roll with Butter

Desserts

Fresh Seasonal Fruit & Cheese Platters

Freshly Brewed Lavazza Coffee

Selection of Sir Thomas Lipton Teas

\$35.00 per person

REGISTRATION CATERING

Choice of

Bacon & Egg Rolls with Condiments

Or

Gourmet Mixed Sandwiches

(1 ½ per person)

Tea and Coffee

\$10.00 per person

LUNCH PACK

Packaged Gourmet Sandwich

Piece of Whole Fruit

Chocolate or Muesli Bar

Sports Drink or Water

\$13.00 per person