



Thank you for considering choosing Ryde-Parramatta Golf Club as the venue for 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 for the PGA Metropolitan Pro-Am of the Year, and won the title in 2007.

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 making your Golf Day a success!

Kind regards,

**Erin Anderson**  
**Functions and Events Coordinator**  
[events@rydeparramatta.com.au](mailto:events@rydeparramatta.com.au)

## Course Availability for Corporate Golf

Ryde-Parramatta Golf Club is available for Corporate Golf Days predominantly on a Thursday. Other days are available upon consultation.

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 exclusive use of the course for the day and can nominate their preferred starting time.

## Our Corporate Packages include .....

- Registration sign & Desk
- Score Cards, Rules and Course Maps
- Welcome and Rules of the day by Head Professional
- Complimentary placement of A3 signage on each tee – please speak with our Events Team
- 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 each( 18 holes)
  - Club & Buggy Hire - \$29.50 per set and \$5.50 per buggy
  - Refreshments Cart - \$ 50 + cost of beverages
  - RPGC Driver for Refreshment Cart - \$ 125
- (RPGC Driver must be used when alcohol is served from Refreshment Cart)

## Corporate Golf Package Pricing

Ryde-Parramatta Golf Club offers a range of Corporate Golf Packages to accommodate all client needs and budgets.

### 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)  
Hot Buffet or Barbeque Buffet Menu

### Bronze Package - \$ 88 per player

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

### Golf Only - \$ 75 per player

## We recommend the following Novelty Events

Nearest The Pins on Par 3's                      7<sup>th</sup>, 12<sup>th</sup>, 4<sup>th</sup>, 17<sup>th</sup>  
(Listed in order of distance. The 17<sup>th</sup> is played over a body of water.)

Straightest Drive    9<sup>th</sup> Hole

Longest Drive    2<sup>nd</sup>, 11<sup>th</sup>, or 16<sup>th</sup>

Drive & Pitch    13<sup>th</sup>, 15<sup>th</sup>

Hole-in-One Hole    17<sup>th</sup> Hole

(We are able to arrange Hole-In-One Insurance to enable you to offer higher value prizes for this Hole!)

## Care of the Course

- All players are to carry and use a sand bucket to repair divots and pitch repairers for pitch marks on greens. Bunkers must be raked after use.
- Electric Golf Carts are not to be driven within the blue lines surrounding the green. No more than 2 persons are to travel on the golf cart at any one time. Reckless or careless driving, as determined by Ryde-Parramatta Golf Club staff, will result in golf cart confiscation.

## Dress Code

Ryde-Parramatta Golf Club has a proud history and established standards. As a guest of the Club it is required that all attendees of your Event comply with our dress regulations. For your information the current dress regulations can be located on our website via the following link <http://www.rydeparramatta.com.au/dresscode.pdf>

# 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

Select Two Choices from Dessert Menu for Alternate Serve

Or

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

Scallop, Prawn and Bamboo Shoot Steamed Dumplings Enticed  
With Candied Lemon and Micro Coriander.  
Accompanied with Pork Siu Mai and Soy Infusion

Smoked Salmon Gravalax Engaged with Mixed Leaves.  
With a Horseradish Foam.

Crab, Marscapone and Smoked Garlic Ravioli with a Tomato, Avocado  
and Pinot Gris Cream Sauce

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

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

Roquette and Lemon Zest Linguine With Chicken, Tomato, Avocado,  
Garlic, Cream and White Wine.

Asparagus and Baby Bocconcini, With Chilli Chicken Wonton Salad

Chicken Breast with Bacon, Egg, Cos Lettuce, Avocado, Tomato and Watercress. Dressed in  
Mustard Vinaigrette. (GF)

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

# Main Selection

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

Corn Fed 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

Beef Tournedos Served with Potato Rosti and Vegetable Tortenette,  
Snow Pea Tendrils and Bordelaise Sauce.

Beef Tenderloin Medallion with Paris Mash, King Prawns and a Red Wine Jus.

Northern Rivers Veal Cutlet with Minted Pea Mash  
and Flavourburst Truss Tomatoes (GF)

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

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

(GF) Denotes Gluten Free Items  
(V) Denotes Vegetarian Items

# Dessert Selection

## **Fruit Flan**

Crème Patissiere filled Shortcrust Pastry topped with Glazed Seasonal Fruit

## **Baked Chocolate and Macadamia Ricotta Cheese Cake**

A Base of Macadamias and Chunks of Dark Chocolate Topped with a Ricotta Filling with hints of Vanilla and Citrus

## **New York Cheesecake**

New York Style Baked Cheesecake

## **Cappuccino Cake**

Dense Chocolate and Coffee Cake Soaked in a Liqueur Syrup and Finished with a Fresh Cream Froth of Vanilla and Coffee

## **Lemon Meringue**

Sweet Pastry Tart Filled with Zesty Lemon Curd and Finished with Peaks of Caramelised Italian Meringue

## **Chocolate Brulee**

Dark Chocolate Brulee Tart with a Chocolate Ganache Glaze Lightly Dusted in Dutch Cocoa Powder

## **Jaffa Torte (GF)**

Flourless Orange Cake Finished with a Light Milk Chocolate Mousse

## **Caramel Mousse**

Banana Caramel Mousse Finished with a Caramel Glaze Wrapped in Marbled White Chocolate

## **St Honore**

Mini Croquembouche Filled with Crème Patissiere and Finished with Toffee

## **Panna Cotta (GF)**

Fresh Lime and Coconut Liqueur Panna Cotta

**All Desserts are Garnished with Crème Chantilly and Strawberry**

(GF) Denotes Gluten Free Items

# Vegetarian Selection

## Entrée

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

Caramelised Onion and Feta Tart with Baby Cress  
and Parmesan Salad

## Main

Roast Vegetable Frittata (GF)

Spinach, Pumpkin and Ricotta Pastry

# Children's Menu

## Main Selection

Ham and Pineapple Pizza, Thin and Crispy on a Tomato Base

Tempura Whiting Fillet

Served with Fries and Seasonal Salad or Steamed Vegetable

Southern Style Chicken Tenderloins

Served with Fries and Seasonal Salad or Steamed Vegetables

## Dessert Selection

Vanilla Ice-Cream with Chocolate Topping

Fruit Salad with Vanilla Ice Cream

\$18.00 per Child (12 and Under)

(GF) Denotes Gluten Free Items

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

# Deluxe Buffet Menu

## On Arrival

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

## Entrée

### Individual Seafood Plate

King Prawns, Rock Oysters and Smoked Salmon Garnished with Capers, Spanish Onion, Dill and Mesculin Leaves

## Main

(Choose Four)

Slow Roasted Double Smoked Leg Ham  
Seasoned Barbequed Chicken with Lemon and Moroccan Spice  
Grain Fed Sirloin of Beef with a Mustard Crust  
Leg of Lamb with Garlic and Rosemary  
Chicken Cacciatore  
Butter Chicken  
Beef in Guinness  
Beef Stroganoff

## Sides

Steamed Rice (For Wet Dish Choices)

Cocktail Potatoes with Lemon and Butter

Selection of Seasonal Vegetables

Or

Selection of Seasonal Salad

## Condiment

Selection of Mustards and Sauces  
Rich Meat Gravy  
Freshly Baked Bread Rolls with Butter

## Dessert

Selection of Australian Cheese with Fig Paste, Dried Fruit and Crackers

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

\$65.00 per Person

# Hot Buffet Menu

## On Arrival

Chef's Selection of Hors D'Oeuvres

## Main

(Choose 3)

Slow Roasted Double Smoked Leg Ham  
Seasoned Barbeque Chicken with Lemon and Moroccan Spice  
Grain Fed Sirloin of Beef with a Mustard Crust  
Chicken Cacciatore  
Butter Chicken  
Beef in Guinness  
Beef Stroganoff

## Sides

Steamed Rice (For Wet Dish Choices)  
Cocktail Potatoes with Lemon & Parsley  
Selection of Seasonal Vegetables  
Or  
Selection of Seasonal Salads

## Condiments

Selection of Mustards and Sauces  
Rich Meat Gravy  
Freshly Baked Bread Rolls with Butter

## Dessert

Deluxe Seasonal Fruit and Cheese Platters  
Freshly Brewed Lavazza Coffee  
A Selection of Sir Thomas Lipton Teas  
R.P.G.C. Chocolates

\$45.00 per Person

# Barbeque Buffet Menu

## On Arrival

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

## Main Course

### One (1) choice of the following:

Cattleman's Cutlet (400g)

100 Day Old Grain Fed Rib Eye on the Bone

**Or**

T-Bone (400g)

Natural Tasmanian Yearling Beef

**Or**

Porterhouse (300 g)

100 Day Old Grain Fed Sirloin of Beef

**Or**

Scotch Fillet (300g)

Natural King Island Yearling Beef

### Plus One (1) choice of the following:

Char Grilled Salmon Fillet

**Or**

Tuna Steak with Tapenade

**Or**

Marinated Chicken Breast

Choice of Asian Inspired or Citrus Herb Marinade

**Or**

Chicken Supreme

Chicken Breast Pocketed with Brie, Avocado and Wrapped in Bacon

**Or**

Pork Sirloin Steak

### Plus the following items:

Gourmet Beef or Lamb Sausages

Cocktail Potatoes with Lemon and Butter

Mushrooms Sautéed in Butter and Parsley

Selection of Seasonal Salads

Freshly Baked Bread Rolls with Butter

## Condiment

Selection of Mustards, Rich Meat Gravy

## Dessert

Deluxe Seasonal Fruit and Cheese Platters

Freshly Brewed Lavazza Coffee & Selection of Sir Thomas Lipton Teas

\$45.00 per Person

# Pizza and Pasta Menu

## **Entrée - Bruschetta**

Tomato, Spanish Onion Basil on Herb and Garlic Panedicasa

## **Main - Pasta**

(3 Choices)

Wild Mushroom and Thyme Risotto

Pumpkin, Sage and Fetta Risotto

Penne Pesto with Semi Dried Tomato

Gnocchi Napoletana

Spaghetti Bolognese

Veal Pancetta, Sage and White Wine Ravioli

Linguine with Smoked Salmon and Dill

Spinach and Ricotta Cannelloni

Roasted Butternut Pumpkin and Sage Ravioli

## **Main - Pizza**

(3 Choices)

**HAM AND PINEAPPLE**

Traditional Style with Fresh Pineapple and Ham

**VEGETARIAN**

Mushrooms, Roast Capsicum, Olives, Onion and Garlic

**NEW YORK**

Marinated Chicken, Roast Capsicum, Mushroom, Olives,  
Spanish Onion, Fetta Cheese, Garlic and Oregano

**MEATLOVERS**

Combination of Meats, with an option of Barbeque Base  
Topped with Mozzarella Cheese

**MEATBALL**

Flame Grilled Meatballs with Bacon and Tomato

**MARGHERITA**

Tomato Base with Mozzarella and Basil Leaves

**SPINACH**

Tomato Base with Spinach, Olives, Pine Nuts and a Blend of  
Parmesan and Mozzarella Cheese

**FOUR CHEESE**

Tasty, Mozzarella, Parmesan and Blue Vein Cheese

**GARLIC AND ROSEMARY**

Roasted Garlic Base with Rosemary Sprigs and Parmesan Cheese  
Dressed in Rocket and Lemon Juice

\$32.00 per Person

(Available for Maximum 30 guests)

# Cocktail Menu

## Cocktail Package 1

6 Canape Choices  
per person  
\$24.00

## Cocktail Package 2

8 Canape Choices  
per person  
\$29.00

## Cocktail Package 3

10 Canape Choices  
per person  
\$34.00

## Cold Canapé Selection

Spicy Chilli Prawn Skewers  
Vietnamese Rice Paper Roll With Soy Infusion  
Choice of Prawn, Thai Beef, Spiced Chicken or Vegetable  
Gravalax, Fennel and Horseradish Tartlets  
BBQ Pork Pancake  
Moroccan Lamb, Baba Ghanoush and Parsley Tartlets  
Roast Beef, Tomato Jam & Rocket Tartlets  
Thai Beef Served on Potato Rosti With Coriander Pesto  
Mini Bagel Topped with Turkey, Cranberry and Brie  
Chicken, Mango & Mint Tartlets  
Feta Cheese, Pesto and Tomato Tartlets (V)  
Caramelised Onion, Mascarpone and Blue Cheese Tartlets (V)  
Herb Blini With Goats Curd and Candied Olives (V)  
Mini Frittata with Baby Spinach, Feta and Caramelised Onion (V, GF)

## Hot Canapé Selection

Prawns Wrapped in Katifi Pastry With Coconut and Pistachio Nuts  
Chicken & Lemongrass Wontons with Chilli Caramel Dipping Sauce  
Duck Pithivier With Star Anise and Poached Quince  
Savoury Petite Gourmet Pies  
Choice of:  
Wild Mushroom and Truffle (V)  
Lebanese Lamb With Pomegranate  
Quail with Thyme, Lemon and Verjuice  
Moroccan Sweet Potato Pastie (V)  
Spring Rolls With Dipping Sauce  
Choice of:  
Barramundi and Sesame  
BBQ Peking Duck  
Shitake and Leek  
Veal Rolled and Stuffed With Baby Capers, Garlic and Breadcrumbs  
Chicken Skewer With Marissa Spice, Sliced Orange Segment and Lime Leaf

(V) Denotes Vegetarian Items (GF) Denoted Gluten Free Items

### ROOM HIRE FEE MAY APPLY

*Minimum 30 people*

*Cakeage \$2.00 per person*

*With Cream, Strawberry & Mixed Berry Coulis \$3.00 per person*

# Beverage Packages

Includes – Domestic Beers, House Red and White Wine,  
Domestic Sparkling Wine, Soft Drinks, Orange Juice and Mineral Water

Premium Beverage Package includes the same as above packages, PLUS House Spirits and an Upgrade in Wine & Sparkling Wine

3 Hours	\$24.00 per person
4 Hours	\$28.00 per person
5 Hours	\$30.00 per person
Premium	\$36.00 per person

## Non-Alcoholic Beverage Package

Includes – All Soft Drink, Orange Juice, and Sparkling and Mineral Waters

5 Hours	\$15.00 per person
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# Wine List

<u>Sparkling Wine</u>	<u>Glass</u>	<u>Bottle</u>	<u>Red Wine</u>	<u>Glass</u>	<u>Bottle</u>
Yellowglen Sparkling	200ml (piccolo)	5.5	Hanwood Cabernet Sauvignon	187ml (piccolo)	4.90
Ryde-Parramatta Chardonnay Pinot Noir		15.0	Ryde-Parramatta Cabernet Merlot		14.90
Stony Peak Brut		17.0	Rosemount Estate Shiraz Cabernet, NSW	5.50	18
Bimbadgen Sparkling Semillon		22.0	Rymill Cabernet Sauvignon, SA	6	23
<u>White Wine</u>	<u>Glass</u>	<u>Bottle</u>	Bimbadgen Shiraz Cabernet Merlot, NSW	6.50	24
Hanwood Chardonnay	187ml (piccolo)	4.90	Swan Bay Pinot Noir, VIC		27
Ryde-Parramatta Semillon Sauvignon Blanc		14.90	Devil's Lair Fifth Leg Red, WA		27
Wolf Blass Red Label Chardonnay		17	Penfolds Koonunga Hill 'Seventy-Six' Shiraz Cabernet, SA	7	29
Scotchman's Hill Sauvignon Blanc, NZ	5.50	18	Tulloch Shiraz, Hunter Valley, NSW		31
Rosemount Semillon Sauvignon Blanc	6	18	Penfolds Thomas Hyland Cabernet Sauvignon, SA		32
Lindemans Reserve Verdelho Hunter Valley, NSW	6.50	20	Penfolds Bin 28 Kalimna Shiraz, SA		39
Swan Bay Pinot Grigio, VIC		22	Rosemount Mountain Blue Shiraz Cabernet Sauvignon, NSW		58
Pebble Bay Sauvignon Blanc, NZ	7	24			
Sideways Chardonnay, WA		25			
Wirra Wirra Riesling, SA		26			
Devil's Lair Fifth Leg White, WA		27			
Secret Stone Sauvignon Blanc, NZ		31			