



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.

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 Garden 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,

Cheryl Lloyd
Functions & Events Manager



Our Corporate Package Includes....

- ***Registration Sign***
- ***Registration Desk***
- ***Score Cards, Rules and Course Maps***
- ***Welcome and Rules of the day by Head Professional***
- ***Placement of Corporate Signage***
- ***Set-up and Collection of Nearest The Pins, Longest Drive and Straightest Drives***
- ***Presentation Table and Microphone***
- ***Complimentary On-Site Parking***
- ***Use of Locker Room and Shower Facilities***
- ***Full Use of Clubhouse Facilities***

Extra Services Available....

- ***Registration and Starting of Field***
- ***Golf Clinic***
- ***Professional to play with the groups***
- ***20 Electric 2 seater Golf Carts***
- ***Extra Golf Carts (if required)***
- ***Club & Buggy Hire***
- ***Refreshment Cart & Driver Hire***
- ***Scoring of Cards at Completion of Game***

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

*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)*

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

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.*

(GF) Denotes Gluten Free Items

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*

(GF) Denotes Gluten Free Items

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

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

Sticky Date and Fig Pudding

Traditional Sticky Date pudding served warm and moated with Butterscotch Sauce

(GF) Denotes Gluten Free Item

All Desserts are Garnished with Crème Chantilly and Strawberry

DELUXE BUFFET MENU

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 Sir Thomas Lipton Teas
R.P.G.C Chocolates

\$60.00 per person

HOT BUFFET MENU

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 Cacciadore
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 Salad

Condiments

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

Dessert

Deluxe Seasonal Fruit and Cheese Platter per Table

\$45.00 per person

BARBEQUE 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

Freshly Baked Bread Rolls with Butter

Dessert

Deluxe Seasonal Fruit and Cheese Platters

\$45.00 per person

CARVERY MENU

Scotch Fillet (300g)

Natural King Island Yearling Beef

Gourmet Beef and 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 Tomas Lipton Teas*

\$ 35.00 per person

COCKTAIL MENUS

COCKTAIL PACKAGE 1

*6 Canape Choices per person
Freshly Brewed Lavazza Coffee and a
Selection of Sir Thomas Lipton Teas
R.P.G.C. Chocolates
\$24.00*

COCKTAIL PACKAGE 2

*8 Canape Choices per person
Freshly Brewed Lavazza Coffee and a
Selection of Sir Thomas Teas
R.P.G.C. Chocolates
\$29.00*

COCKTAIL PACKAGE 3

*10 Canape Choices per person
Freshly Brewed Lavazza Coffee and a
Selection of Sir Thomas Teas
R.P.G.C. Chocolates
\$36.00*

Minimum 30 people

COLD CANAPE SELECTION

Vietnamese Rice Paper Roll

*Choice of Prawn, Thai Beef, BBQ Pork,
Spiced Chicken or Vegetable*

Smoked Salmon, Cream Cheese & Dill en Croute

BBQ Duck and Cucumber Pancake

Duck with Mango & Sesame Chutney Tart

Roast Beef, Tomato Jam & Rocket Tart

Cajun Beef & Avocado Salsa Mini Tortilla

Chicken & Lemongrass Wontons with Chilli Caramel

Chicken, Mango & Mint Tart

Parmesan Shortbread with Feta, Sun dried Tomato & Pesto

Goats Cheese, Pesto and Tomato Tartlet

Corn Pancakes topped with Avocado Salsa

Sushi Platter

*Assorted Nigiri Rolls
Salmon, Prawn and Smoked Eel*

HOT CANAPE SELECTION

Salt & Pepper Squid

With Lemon Aioli and Chips

Prawns in Bacon

Marinated Prawns, Wrapped in Bacon

Sugar Cane Skewer

Choice of: Satay Chicken, Seafood & Kaffir Lime or Sesame Beef

Lamb Shank Pithivier

Mini Pie

Wild Mushroom and Truffle

Mini Sausage Roll

Moroccan Beef or Plain Beef

Cocktail Meatballs

*Choice of: Flame Grilled, Chinese Chilli or
Chicken & Macadamia Nut*

Savoury Puffs

*Choice of: Spinach & Ricotta, Spiced Lamb &
Pinenut or Curry Chicken*

Spring Rolls

*Choice of: Barramundi & Sesame, BBQ Peking Duck or
Shitake & Leek*

Calzone

*Choice of: Smoked Salmon, Caramelised Onion & Blue Cheese,
Smoked Ham or Feta & Pesto*

Savoury Assortment

Quiche Lorraine

Turkey & Cranberry Bite

Oregano & Pepperoni Ball

Vegetable Samosa

Chicken & Pumpkin Pattie

Vegetarian Assortment

Corn & Hummus Puff

Lentil & Sweet Potato Ball

Spinach, Pumpkin & Ricotta Puff

Chickpea & Pumpkin Pattie

Wine List

White Wine

Scotchman's Hill 'The Hill' Chardonnay	Bellarine Peninsula, VIC 17
Scotchman's Hill 'The Hill' Sauvignon Blanc	Marlborough, NZ 17
Swan Bay Pinot Grigio	Bellarine Peninsula, VIC 22
Tulloch Semillon Sauvignon Blanc	Hunter Valley, NSW 23
Pebble Bay Sauvignon Blanc	Marlborough, NZ 23
Bimbadgen Semillon Chardonnay Verdelho	Hunter Valley, NSW 23
Wirra Wirra 'The Lost Watch' Riesling	Adelaide Hills, SA 25
Tulloch Vineyard Selection Verdelho	Hunter Valley, NSW 27

Red Wine

Scotchman's Hill 'The Hill' Cabernet Shiraz	Bellarine Peninsula, VIC 17
Rymill 'The Yearling' Cabernet Sauvignon	Coonawarra, SA 21
Rymill 'The Yearling' Shiraz	Coonawarra, SA 23
Bimbadgen Shiraz Cabernet Merlot	Hunter Valley, NSW 23
Swan Bay Pinot Noir	Bellarine Peninsula, VIC 26
Tulloch Merlot	Hunter Valley, NSW 27
Penfolds Koonunga Hill Special Release 'Seventy Six' Shiraz Cabernet	South Eastern Australia, SA 28
Tulloch Pokolbin Shiraz	Hunter Valley, NSW 31

Sparkling Wine

Stony Peak Brut	Bellarine Peninsula, VIC 17
Bimbadgen Sparkling Semillon	Hunter Valley, NSW 22
Tulloch Sparkling Cuvee	Hunter Valley, NSW 27

Fortified Wine (60ml glass)

Penfolds Club Tawny	3.50
Penfolds Grandfather Tawny	5.50

BEVERAGE PACKAGE

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

<i>3 Hours</i>	<i>\$24.00 per person</i>
<i>4 Hours</i>	<i>\$28.00 per person</i>
<i>5 Hours</i>	<i>\$30.00 per person</i>
<i>Premium</i>	<i>\$36.00 per person</i>

*(Premium Beverage Package includes the same as above
packages, PLUS House Spirits and an Upgrade in Wine &
Champagne)*

NON-ALCOHOL BEVERAGE PACKAGE

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

<i>5 Hours</i>	<i>\$15.00 per person</i>
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Drinks may also be purchased on consumption