



- MOUNT OSMOND - CORPORATE & FUNDRAISING GOLF DAYS



MT OSMOND GOLF CLUB

Thank you for considering the Mount Osmond Golf Club as a venue for your Golf Day. We're only 15 minutes from the centre of the CBD and are blessed with stunning views of the City, Mount Lofty ranges and coast line.

Our mission is to provide you and your clients a truly memorable golfing experience that has been delighting our members and guests since 1927.

Our professional staff can assist you with the organisation of your event from registration to score collation to ensure that you have a successful and enjoyable day.

We invite you to make an appointment to inspect our facilities by contacting our Functions Manager or our Food and Beverage Manager on 8379 1673 or at functions@mogc.com.au.

To assist in making your Corporate Golf Day a memorable and stress-free day we include:

- Professional coordination of your day
- Hole allocation to best suit the size of your group to maximise player enjoyment
- Welcome and introduction to the Club to your guests from our PGA certified Golf Professional prior to tee off
- Post golf Dining Room set up including linen table cloths and serviettes
- Nearest the pin, long drive, straight drive and other novelty markers
- Use of fully equipped locker rooms and shower facilities
- Erection of sponsor signage on course (up to 10)
- Microphone, lectern, LCD screens with laptop connection
- Course directional maps
- Registration table
- Personalised Score cards
- Results collation

We can accommodate any size group for your Golf Day and have a range of tee off options including single tee, multi tee or shotgun start.

Groups of more than 80 players have the added bonus of exclusive use of the golf course.

Corporate Golf Days are held Mondays or Fridays (rates and availability for other days by negotiation)

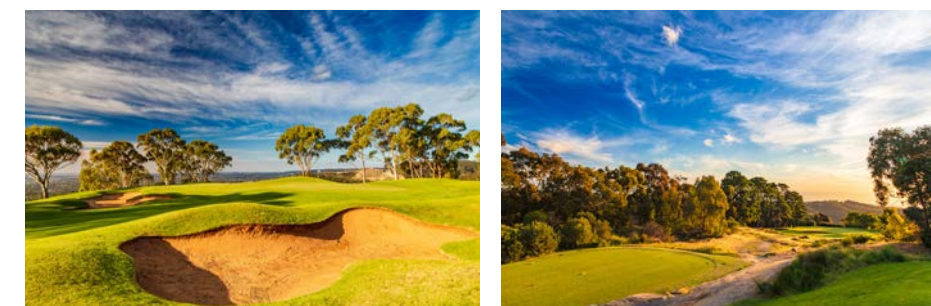
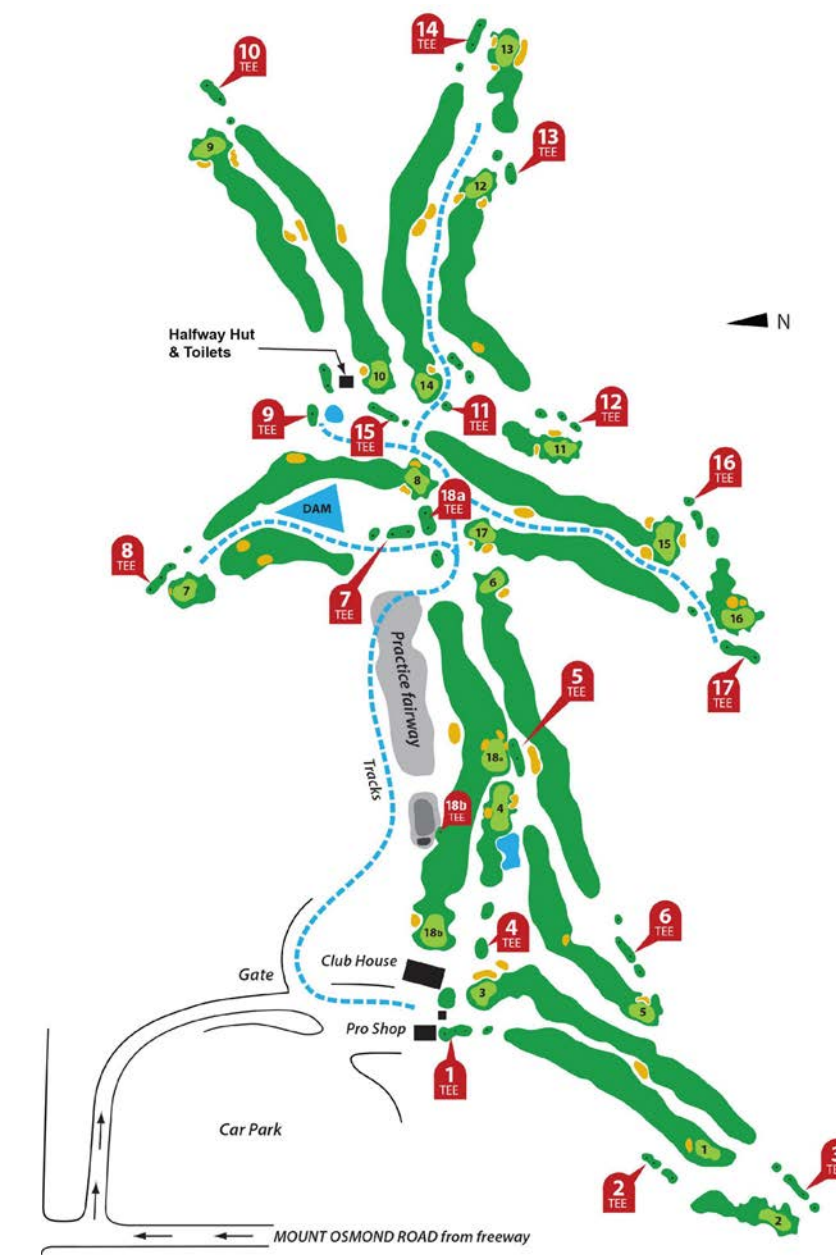
Golf Day Green Fees are \$65pp for groups up to 32 Players and \$60pp for groups of more than 32 players



THE COURSE

Our 18 hole course has glorious views of the City of Adelaide, Mt Lofty Ranges and coastline. The wide undulating fairways, challenging greens and stimulating course layout always make for a memorable round.

COURSE MAP



SIGNATURE HOLES

HOLE 3, 434M, PAR 4

Ranked the hardest hole on the course, this tough Par 4 used to be a Par 5. It is important you aim slightly right off the tee to allow you to hit your second shot into what is a very undulating green. Hit it right and you'll have to deal with a rather large tree.

HOLE 7, 265M, PAR 4

A risk v reward hole with a green that can be reached from the tee as it's only 240 metres as the crow flies. Flirt with danger and you're out of bounds on the left or a poor shot will have you in the water on the right. Play it safe and take an iron down the middle and a wedge to the green.

HOLE 12, 330M, PAR 4

Accuracy or distance is the key to your tee shot on this dogleg right Par 4. If you can clear the trees on the right you will put yourself in a great spot but if you go too far right you'll end up in the infamous Snake Gully.

HOLE 16, 132M, PAR 3

A beautiful little Par 3 with danger at the front and back. The green is guarded by some tricky bunkers at the front and basically say good-bye to anything long over the back. Choose your club wisely.

HOLE 18, 472M, PAR 5

A Par 5 to finish with out of bounds all the way up the right-hand side. Make sure you keep it left of centre to avoid the fairway bunkers down the right which come into play. From there the big hitters can have a go at the green but make sure you avoid the bunker on the right, or lay up to leave your favourite wedge distance. A genuine birdie chance to finish the round as you arrive back at the magnificent, historic Clubhouse.

COMPLETE PACKAGES

Remove all the stress of planning a golf day with our complete packages. All packages include 18 hole green fees. Corporate Golf and Fundraising held Mondays or Fridays or by special appointment Golf Days

FUNDRAISING GOLF DAY

\$140 per person | 40 - 140 persons

Give your guests a great day and see more funds raised go directly to your chosen charity.

- 18 Holes of golf with competitions on course
- Professional coordination of your day
- Team allocation, handicap and score calculation
- Set up of your promotional equipment on course
- Complimentary drinks cart & MOGC RSA Driver
- Packaged baguette at registration

2 course Lunch in our Heritage Clubhouse

Roast Carvery Buffet

Roast Terra Rossa Beef Rump

Crispy Skin Pork Belly

Thai style Barramundi in a lime and coconut sauce

Platters of premium Australian and imported cheeses, served with dried fruits, nuts and water crackers

2.5 hour Beverage Package

Studio Sparkling Chardonnay Pinot Noir

Studio Sauvignon Blanc

Rymill 'The Yearling' Shiraz

Coopers Pale Ale, Dry, Light, Carlsberg

Thatcher's Apple Cider

Soft drinks and fruit juice

Freshy brewed tea and coffee

STEAK & SWING

\$120 per person | 40 - 140 persons

Give your guests a great day and see more funds raised go directly to your chosen charity.

- 18 Holes of golf with competitions on course
- Professional coordination of your day
- Team allocation, handicap and score calculation
- Set up of your promotional equipment on course
- Complimentary drinks cart
- Packaged sandwich at registration

2 course Lunch in our Heritage Clubhouse

Reverse braised Angus Porterhouse served with smoky bacon sprouts, duck fat roasted potatoes and Shiraz jus

Platters of premium Australian and imported cheeses, served with dried fruits, nuts and water crackers

2 hour Beverage Package

Studio Sparkling Chardonnay Pinot Noir

Studio Sauvignon Blanc

Rymill 'The Yearling' Shiraz

Coopers Pale Ale, Dry, Light, Carlsberg

Soft drinks and fruit juice

Freshy brewed tea and coffee

CHAMPIONSHIP PACKAGE

\$160 per person | 40 - 140 persons

Give your guests a great day and see more funds raised go directly to your chosen charity.

- 18 Holes of golf with competitions on course
- Professional coordination of your day
- Team allocation, handicap and score calculation
- Set up of your promotional equipment on course
- Complimentary drinks cart & MOGC RSA Driver
- Packaged baguette at registration

3 course Lunch in our Heritage Clubhouse

Entree Course

Salt and Pepper Calamari, with pickled julienne vegetables topped with mango and chili salsa

Main Course

Hay Valley lamb rump with sweet potato puree, blistered tomato and rosemary jus

Alternate Drop with

Barramundi fillet with a warm salad of kipfler potatoes, green beans, roasted capsicum, kalamata olives and Spanish onion finished with a salsa verde

Platters of premium Australian and imported cheeses, served with dried fruits, nuts and water crackers

3 hour Beverage Package

Bird in Hand Sparkling Pinot Noir

Long Hop Pinot Gris

Angove's McLaren Vale Shiraz

Coopers Pale Ale, Session, Dry, Light, Carlsberg, Thatcher's Cider

Soft drinks and fruit juice

Freshy brewed tea and coffee



Packages may be altered to suit each group. Please consult the Food & Beverage Manager for alterations.

BOUTIQUE PACKAGES

For a more refined Golf Day to impress colleagues or clients, try one of our Boutique Packages. All packages include 18 hole green fees and are recommended for smaller groups from 4 to 20 people.

BIRDIES AND BEER

\$80 per person | 4 - 20 persons

Perfect for a relaxed day of golf and lunch.

- 18 Holes of golf

Lunch in our Heritage Clubhouse

Main Course

Angus Beef Burger. 100% Coorong Angus beef, melted cheese, bacon, caramelized onion, tomato, aioli and oak lettuce on a toasted burger bun served with beer battered chips

Pint of refreshing Cooper's Tap Beer

Post Golf Cheese Platter with Australian cheeses, served with dried fruits, nuts and water crackers

Boutique Package Bookings

For groups 4-20 persons
Monday/Thursday/Friday tee off between 7.30-8.00am. Lunch served after your round.

Tuesday/Wednesday tee off between 12.30-1.00pm Lunch served prior to tee off.

FAIRWAYS & FODDER

\$120 per person | 4 - 20 persons

Great for a fun day of golf with workmates or clients.

- 18 Holes of golf
- 600ml bottle of water

3 course Lunch in our Heritage Clubhouse

Entree Course

Salt and Pepper Calamari, with pickled julienne vegetables topped with mango and chili salsa

Main Course

Reverse braised Angus Porterhouse served with smoky bacon sprouts, duck fat roasted potatoes and Shiraz jus

Alternate Drop

Baked boneless Chicken filled with leg ham, onion and parmesan cheese on creamy mash potato served with a mushroom sauce

Post Golf Cheese Platter with Australian cheeses, served with dried fruits, nuts and water crackers

Bottle of 750ml Angove's Family Crest Shiraz or Cabernet Sauvignon between 4 persons

Self serve filter tea and coffee

ROUND & A RED

\$160 per person | 4 - 20 persons

A perfect way to hold an exclusive client meeting and enjoy a first class experience on and off the course.

- Golf cart hire (2 persons per cart)
Subject to Availability
- Bottle of 600ml water and 500ml can of Carlsberg beer at tee off

3 course Lunch in our Heritage Clubhouse

Entree Course

Roasted Pork Belly, with cauliflower puree, rocket and apple salad with star anise glaze

Alternate Drop

Pan seared prawns with roasted green chilli salsa, blistered tomato and snow pea tendrils

Main Course

Chargrilled Beef fillet soft polenta, roasted baby root vegetables served with a Shiraz jus

Alternate Drop

Barramundi fillet with a warm salad of kipfler potatoes, green beans, roasted capsicum, kalamata olives and Spanish onion finished with a salsa verde

Premium Cheese Platter with Australian and imported cheeses, served with dried fruits, nuts and water crackers

Barista crafted espresso coffee

Bottle of 750ml Rockford "Frugal Farmer" Grenache Mataro between 4 persons



Packages may be altered to suit each group. Please consult the Food & Beverage Manager for alterations.



ARRIVAL CATERING

Select one of our arrival options and combine it with a Lunch or Dinner Menu of your choosing or select one of the comprehensive 'Chef Selections' menus with all your catering requirements included.

Sandwiches \$7.00pp

Chefs' choice of freshly made sandwiches, pre-packaged for guests to take on course or eat upon arrival.

Baguettes \$9.00pp

Fresh Baguette with your choice of filling (options listed below) pre-packaged to eat on course.

- Leg ham, Swiss cheese and tomato with seeded mustard
- Chicken, avocado, mayonnaise and seasonal greens
- Roast beef with cheese, tomato and horseradish
- Smoked salmon, horseradish cream, Spanish onion, capers and rocket
- Mediterranean grilled vegetables with feta

Sausage Sizzle \$10.00pp

Gourmet sausages cooked by our chef on the terrace with condiments. Includes 2 sausages per person, onions, bread, sauces and coleslaw.

Bacon and Egg rolls \$12.00pp

Rasher bacon and egg rolls, fruit juice and filter tea and coffee provided in the clubhouse for your guests upon registration.

Make Your Own Burger \$16.00pp

Allow your guests to make their own burgers from our 'Burger Buffet' with beer battered fries. Includes in-house made Beef Burger pattie, burger bun, caramelised onion, cheese, tomato, beetroot and lettuce.

Continental Breakfast \$16.00pp

Selection of croissants, mixed Danish pastries, warm flavoured muffins, freshly sliced seasonal fruit platter, filter tea and coffee and chilled fruit juices.

Buffet Breakfast \$25.00pp

A complete buffet for your guests featuring crispy rasher bacon, scrambled eggs, gourmet sausages oven roasted mushrooms and herbed tomatoes with ciabatta bread and butter. Hot buffet served alongside Danish pastries and Filter tea and coffee and chilled fruit juices.

BEVERAGE PACKAGES

All beverages are for a 2 (two) hour period. An additional hour can be added to any of the packages for \$8 per person. All beverage packages include fruit juice, Bundaberg ginger beer and soft drink.

AMATEUR

\$28 per person

Studio Series
Sparkling Chardonnay Pinot Noir

Studio Series Sauvignon Blanc

Rymill "The Yearling" Shiraz

Coopers Pale Ale, Coopers Light, Coopers Dry

PROFESSIONAL

\$32 per person

Bird in Hand Sparkling Pinot Noir
or
Villa Jolanda Prosecco

Long Hop Pinot Gris

Thorn-Clarke Shiraz
or
Angove's McLaren Vale Cabernet Sauvignon

Coopers Pale Ale, Coopers Dry, Coopers Light, Carlsberg, Thatchers Apple Cider

MASTER

\$40 per person

Charles Pelletier Brut
"Blanc de Blanc" French Sparkling
or
Wicks Estate
Sparkling Pinot Noir Chardonnay

Wicks Estate Sauvignon Blanc
or
Skillogalee Riesling

Bremerton Selkirk Shiraz
or
Rockford Frugal Farmer Grenache Mataro Alicante

Coopers Pale Ale, Coopers Dry, Coopers Light, Session Ale, Carlsberg, Thatcher's Apple Cider

BEVERAGES ON CONSUMPTION

A tailored wine list from our current wine selection can be created to your liking and offered to your guests throughout your event. The chosen beverages, along with beers and soft drinks are charged to a main account and settled at the conclusion of the event. Partial pre payment required prior to event.

BYO wine

Bottled red, white and sparkling wine may be supplied by the client. \$15 per bottle corkage charge applies. It is recommended the wines are delivered at least 24 hours prior to the function.

ON COURSE BEVERAGES

MOGC can provide an RSA certified staff member and a motorised cart for \$35/hour.

This staff member will distribute beverages on course from our extensive range of packaged beer, soft drink, Gatorade and pre mixed spirit cans. A representative from your company is welcome to assist. If one of your clients hold an RSA, simply hire a cart from our proshop for \$50 and they can distribute drinks to your guests at their own pace.

All on course beverages are charged on consumption to the main Account. On course beverages are supplied in cans or PET bottles. Charity Fundraising days are permitted to provide their own stock for on course distribution. An on course corkage applies \$6.00 per player

WINE LIST

A full wine list is available upon request and alterations to select packages can be made upon consultation with the Food & Beverage Manager,



PRO SHOP SERVICES

Our Club Professional, Ian Pritchard and his staff are only too happy to assist in making your Corporate Golf Day one to remember.

Ian Pritchard, Certified PGA Professional, Winner of the 2014, 2015 and 2016 South Australian PGA Professional of the Year and Winner of the 2015 Australian PGA Professional of the Year has been the Professional of Mount Osmond Golf Club for fifteen years, providing expert advice to golfers of all skill levels about technique and golfing equipment.

PRO SHOP CORPORATE OFFERS

Standard Tee Gifts 2 Balls, tees, Ball marker, pitch fork and pencil	\$10	Range balls Warm up \$4 Medium \$6 Large \$10 Extra Large \$15	
Premium Tee Gifts 3 Balls, tees, Ball marker, pitch fork and pencil Bucket of warm-up range balls	\$20		
PGA Professional on course tuition Have our PGA certified Professional Ian Pritchard join you and your guests on course for the day to share his skills and knowledge with your guests. Give your guests the chance to have the Professional hit their tee shots off a hole of your choice. A great way to raise some money for a charity and have your guests learn a few tips from a professional in action.	\$100/hour	Golf Shoes Available for hire	\$20
		Club Set Hire Both right and left handed sets are available for hire	\$27.50
		Pull Buggies Hand carts are fitted with wide tyres, as it is a requirement for this course	\$5ea
30 minute Golf Clinics On site golf clinics conducted by our club professional	\$100	Speak to our experienced Pro Shop staff to assist you in organising prizes from our extensive range of premium quality golf merchandise and unrivalled professional advice. (08) 8379 1674.	
Golf carts A maximum of 12 electric carts can be hired at \$50 per cart. Additional carts can be hired through the office by prior arrangement from an external supplier. Two seater carts from \$110 per cart and four seater carts from \$200 per cart.	\$50/cart		





(08) 8379 1673

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