

# CORPORATE GOLF 2020

## TWIN WATERS GOLF CLUB



### ABOUT US

Twin Waters Golf Club is a sportsperson's dream. The course is internationally recognized as one of the top six resort courses in Australia - naturally it's the best on the Sunshine Coast.

The 18 hole, par 72 championship course was designed by five times British Open champion Peter Thomson and partner Mike Wolveridge. The stunning setting and challenging layout combine to produce an enjoyable game of golf for all players.

Twin Waters Golf Club prides itself on its professionalism and the quality of its biggest asset, the golf course. Our staff strive to provide professionalism and service beyond expectation. We are confident that we will be able to meet your high standards and expectations. Our event coordinator will liaise closely with you from the early stages of deciding on format and budget, booking the event, through to ensuring your guests make their way out on the golf course on the day.

### SERVICES & PACKAGES

We offer a variety of set packages or if you prefer we can tailor a package to suit your specific requirements. We provide a dedicated group coordinator to liaise with you prior to the day to ensure a professional and successful event.

### STARTING OPTIONS

- Single Tee Start
- Two Tee Start
- Shotgun Start

### CORPORATE GREEN FEES

- Standard 18 hole green fees
- Half Day Sole use
- Exclusive Use Course Hire

### ACTIVITY UPGRADES

- Speed camera cop - measure the speed of your shot
- PGA Professional on course
- Trackman analysis with our resident PGA Professional





Twin Waters Golf Club's experienced team can look after any event from small groups to corporate or charity golf days with over 200 guests. Our package options have been developed to suit a variety of budgets and needs, making the process of creating a corporate golf day simple and effective. Most importantly they have been designed to make your event a smooth and successful experience for you and your guests.

We can also create a personalized package to suit your special golf day. We can put together a package to suit both your budget and needs upon request.

Contact our Golf Events Coordinator about a charity or corporate golf day on **07 5457 2444** to discuss a variety of options and to book an appointment for an on-site inspection.

## CORPORATE GREEN FEES

- **Standard 18 hole green fees** are \$82 per person and motorised cart hire is \$46.00, however we offer reduced rates for your golf day.
- **Half Day Sole use - (Not available Wednesday or Saturday)** \$7,500 including GST. For shotgun starts at 7.30am or 12.30pm for a minimum of 60 players. Includes motorised carts for up to 128 players and driving range balls for up to one hour prior to the shotgun start.
- **Exclusive Use Course Hire - (Not available Monday, Wednesday or Saturday)** \$10,000 including GST. For shotgun start at other times other than above for a minimum of 60 players. Includes motorised carts for up to 128 players and driving range balls for up to one hour prior to the shotgun start
- **9 Hole Package** - we have packages for 9 hole green fees, shared motorised carts and hire clubs, if required, starting from \$65.00 per person. Terms and conditions apply and may be discussed with our Golf Event team.

\*\* For events in excess of 128 players, additional cart transportation fees will be applied.

## STARTING OPTIONS

- **Single Tee Start** - This is our standard format suitable for smaller groups. Golfers start generally from the first tee in 7 and 8 minute consecutive intervals.
- **Two Tee Start** - This is a starting structure used for medium sized groups (from approximately 40 players) Golfers start from the first and tenth tees in 7 and 8 minute intervals, subject to availability.
- **Shotgun Start** - A shotgun start is a tournament format in which all groups of players tee off simultaneously from designated starting holes. This is the ideal start for larger groups of 60 or more, allowing all teams to return to the clubhouse at similar times for the post game function and prize presentations.





## EVENT SERVICES

As part of our services provided for the day, we will assist you with:

- A personal golf coordinator to ensure the smooth running of your day
- Starters and marshals on the golf course
- Personalised printed cart signs, scorecards, and rules sheets
- Competition markers (Nearest the Pin, Long Drive, Novelty Hole)
- Placement and pull down of on course corporate signage
- Event briefing
- Escort onto the course (for a shotgun start)
- On course drinks cart stocking a range of non-alcoholic & alcoholic beverages and snacks
- Locker rooms and towels
- Collation of score cards, if required
- Assistance with prize requirements
- In house PA systems, skirted registration and prize tables

## OTHER IMPORTANT INFORMATION

### Digital advertising

Twin Waters Golf Club is the only facility on the Sunshine Coast with GPS carts. We offer state of the art Visage GPS on all our golf carts where further promotion of your hole sponsor is possible through the GPS units when the company/business logo is provided for publication on the day. Details available from your golf events coordinator.

### Sponsor signage and activities

We are happy to erect signage on course and in the clubhouse for your event. On course signage erection charges will apply in excess of 6 signs as we provide the digital display option on the GPS units as an inclusion for your day. We request that all signage arrive 48 hours prior to the event and is collected within 48 hours after the event. All signage is stored at the sponsor's risk.

On course signage erection charges: Up to 5 signs - complimentary; 6 - 10 signs - \$200; 10+ signs - \$350 (includes marquees)

Twin Waters Golf Club does make provision for food and beverage samples to be brought to the Club by event sponsors for promotional purposes or prizes, subject to written approval by Twin Waters Golf Club. Whilst we will make every attempt to make sure you have an enjoyable day, safe service of alcohol rules apply on the golf course, in our restaurant and bar.

### Guest Responsibility

Our motorised carts must be driven responsibly and safely by a qualified driver's license holder. Players must abide by any instruction given to them by the Course Marshal. Any damage to golf carts will be the responsibility of the hirer of the cart, group organiser or organisation. Any damage caused to Twin Waters Golf Club property or fittings during the function is the financial responsibility of the organiser.

Guest car parking in our public car park is complimentary and is subject to availability. Twin Waters Golf Club will not accept any responsibility and shall not be liable for the loss or damage to any vehicle. Twin Waters Golf Club is not responsible for any loss or damage to personal items whilst using our facilities.





## OTHER IMPORTANT INFORMATION (CONTINUED)

### Dress Regulations

Players must wear only soft spike golf shoes or sports shoes, collared shirts with sleeves and tailored trousers, shorts or skirts. Players must not wear denim, board shorts, tracksuits or cargo pants.

We request that your guests are made aware of our dress standards to avoid any possible embarrassment on the day.

### Golf Club Requirements

Sharing of clubs is not permitted. Each player must have their own set of clubs. Left and right-handed hire clubs are available from the pro-shop. If any hire clubs are lost or damaged during the period of hire, the hirer is financially responsible for the loss or damage to the equipment.

Standard Hire Clubs	\$25.00 per set
3 balls and packet of tees	\$13.00 per pack

### Food and Beverage

There will be a drinks cart operating on the course on the day. It stocks non-alcoholic and alcoholic beverages, as well as hot and cold snacks. No eskies or alcohol are to be brought on to the premises or golf course. Any alcohol brought to the course will be confiscated. Purchases of our food and beverages must be paid for by the individual before departure or may be charged to your master account with prior arrangement. Vouchers are a great way to manage your food and beverage budget, and can be issued with any restriction as required.

### Booking and payment

When your booking request for a "Golf Package" is confirmed, a contract will be issued outlining all details and terms and conditions of your booking. A non-refundable payment will be required to secure the pricing and booking followed by a further 20% of the total cost 1 month prior and the balance is to be paid in one lump sum on or prior to the day, or as per the terms and conditions of the contract issued. Individual payments will not be accepted for Package bookings. Discount vouchers are not applicable on packages. A 0.7% surcharge applies to all Eftpos and Credit card transactions and a 3% surcharge applies to all American Express transactions.





## ALL INCLUSIVE GOLF DAY PACKAGES

### CYPRESS POINT PACKAGE

**\$98.00 PER PERSON**

**AVAILABLE FOR 40 OR MORE PLAYERS**

Includes 18 hole green fees, shared motorised carts, driving range balls before golf, your choice of one of the following menu options, 1 voucher (4 x 18 Holes Golf Incl 2 x Motorised Cart Hires), and function room for post golf prize presentations with microphone, lectern and appropriate dining furniture.

#### **Cypress Point Barbecue**

Barbecued rib fillet steak

Chicken Skewers

Balsamic Grilled onions

Salads:

Tossed garden salad

Coleslaw with fried noodles

Potato salad with bacon, egg & dill mayonnaise dressing

Salad Dressings & Condiments

Fresh bakery rolls

#### **Cypress Point Buffet**

Beef Stroganoff - tender strips of beef cooked in a hearty mushroom and sour cream sauce

Portuguese spiced chicken served with fresh pineapple and mint salsa

Roasted tomato and basil fettuccine in a cream sauce finished with aged Parmesan

Garlic, sea salt and rosemary roast potatoes

Seasoned jasmine rice

House tossed salad with fresh seasonal ingredients finished with balsamic vinaigrette

Maple roasted carrots and lentils combined with fresh salad greens and aromatic ginger dressing

Freshly baked dinner rolls and butter

#### **Hand made canapes**

Your choice of 6 hand crafted canapes from the following selection:

##### **Cold Selections**

Smoked Salmon Blini :-Smoked salmon and dill cream cheese served on a savoury pancake

Apricot Chicken Roulade (GF):- Apricot blended chicken breast topped with turmeric mayonnaise.

Vegetable Rice Paper Rolls (GF, VEG):- Fresh vegetable strips hand wrapped in rice paper served with chilli dipping sauce.

Sushi:- Assorted handmade sushi including beef teriyaki, tuna salad, california, chicken avocado, served with wasabi and Japanese mayonnaise.

Goats Cheese and Caramelised Onion Tart (VEG):- Individual petite tarts filled with creamy goats cheese and caramelised onion relish.

Antipasto Skewer (GF):- Skewered baby bocconcini, black olives, salami, cherry tomatoes, artichoke hearts, drizzled with balsamic glaze.

Cucumber & Fetta Rolls (GF, VEG):- Fetta & sundried tomato bites wrapped in thinly sliced cucumber strips.

Coconut Poached Chicken & Avocado Crostini:- Shredded coconut scented chicken served on mini toasts topped with a tomato & avocado salsa.

##### **Hot Selections**

Blue Cheese Arancini Balls (VEG):- Golden crumbed blue cheese risotto balls and aioli.

Lamb Kofta (GF):- Grilled lamb kofta served with minted yoghurt.

Duck & Maple Rolls:- Duck & maple mince wrapped in golden puff pastry accompanied by a plum dipping sauce.

Thai Fish Cakes:- Mini fish cakes topped with a fresh chill & tomato salsa.

Filo Wrapped Prawns:- Garlic prawns wrapped in a crispy fried filo pastry.

Vegetable Pakora:- Golden battered vegetable bites with a coriander & spinach dipping sauce.

Satay Chicken:- Grilled satay chicken skewers with sweet chilli sauce.

Mini Frittata (GF, VEG) Individual spinach, fetta & mushroom mini frittatas.



## ST ANDREWS PACKAGE

**\$108.00 PER PERSON**

**AVAILABLE FOR 40 OR MORE PLAYERS**

Includes 18 hole green fees, shared motorised carts, driving range balls before golf, Augusta buffet, 2 x 4 18 hole green fees and cart vouchers, and function room for post golf prize presentations with microphone, lectern and appropriate dining furniture

### St Andrews Buffet

Slow Cooked Lamb leg glazed with pomegranate & honey.  
 Skinless barramundi topped with a lemon & herb crust.  
 Portuguese spiced chicken served with fresh pineapple & mint salsa.  
 Baked creamy mushroom and spinach tortellini.  
 Garlic, sea salt and rosemary roasted potato.  
 Buttered corn on the cob.  
 Freshly baked dinner rolls with butter.  
 Your choice of 3 salads, select from:  
 Coleslaw with crunchy fried noodles & Japanese dressing.  
 Quinoa tabbouleh salad with zesty lemon dressing.  
 Caesar salad, crispy bacon, egg, croutons & creamy Caesar dressing.  
 Green bean & toasted flaked almond salad with sesame dressing.  
 Marsala lentil salad with spiced roasted carrots.

### Additional extras:

\$7.00 per person  
 Danish blue vein, King Island smoked cheddar, South Cape brie, quince paste, with assorted dried fruit and crackers.  
 \$5.00 per person  
 Selection of 2  
 Fresh seasonal fruit platter  
 Black Forest cheesecake  
 Passionfruit pannacotta  
 Warm apple crumble served with shipped cream  
 Chocolate mousse  
 Warm peach cobbler served with whipped cream  
 Selection of gourmet petite fours

### Seafood Buffet

Menu & Price Available on Request

### 2 Course Alternate Drop

Menu & Price Available on Request





## CATERING OPTIONS

Any of the following menu options can be substituted and /or added to the All Inclusive Golf Packages. Package prices may be adjusted accordingly. We also provide for special dietary requirements. Minimum 40 guests

### Quick Start Options

Created for events on a tight schedule or if you are wanting something quick and light before or after golf.

**Breakfast burger** Bacon, egg and cheese burger served with tomato relish \$ 6.50 per person

**Hamburger** Beef patty, cheese, tomato, lettuce, beetroot and grilled onions served on a fresh bakery roll with tomato sauce \$ 10.00 per person

**Golf Cart Lunch** Gourmet assorted sandwich and bottled water (placed on the player's carts before the shotgun start or tee time) \$ 10.00 per person

**Cheese Platter** Danish blue vein, King Island smoked cheddar, South Cape brie, quince paste, with assorted dried fruit and crackers. \$ 7.00 per person

**On Course Picnic Pack** \$ 18.00 per person

Gourmet assorted sandwich, slice of freshly made cake, chocolate bar, Piece of fresh fruit, bottled water

**Make a Burger Bar** \$ 20.00 per person

Beef burger patty, Grilled chicken, Grilled onions  
Seasonal fillings: lettuce, cheddar cheese slices, sliced vine tomato, beetroot  
Condiments and sauces; Bakers fresh bread rolls  
Crisp fries

