



Peninsula
Country Golf Club Inc.

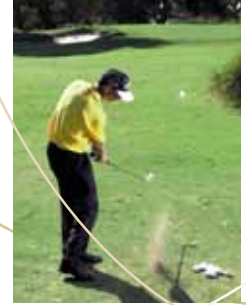
A golfer wearing a bright yellow polo shirt, black trousers, and a black cap with a white brim is captured in the middle of a golf swing on a lush green course. The golfer is positioned on the left side of the frame, facing right. The background shows a well-maintained golf course with a sand trap, trees, and a flag on a green in the distance. The scene is brightly lit, suggesting a sunny day.

Corporate Golf Days



When selecting The Peninsula Country Golf Club as the venue for your Corporate Golf Day, your guests will have access to two of Australia's top 30 rated golf courses and one of Australia's most historic Private Golf Clubs. The superb fairways and bent grass greens, natural vegetation and strategic bunkering are in true sand belt tradition that will challenge all levels of golfers.

Whatever the purpose of your golf day, our friendly and experienced staff can design a package to suit your every need. All you have to do is relax, enjoy the views of the course and bays, and have a great day.



Corporate Golf Days

Our Venue and its Facilities

At The Peninsula Country Golf Club we have a range of options and facilities to create the perfect corporate day for you.

Before or after golf, your guests will have access to all of the Club facilities which include a practice chipping / bunker area, putting green and driving range. There is also a lawn bowls green, croquet lawns and grass tennis courts which are available to incorporate into your day.

The Club's acclaimed kitchen brigade can cater for all food requirements ranging from on course lunch packs to gourmet BBQs to 3 course meals and whilst doing so, guests can enjoy selections from the Club's extensive wine list which offers a balance of great local, boutique and iconic Australian and International wines.



Corporate Golf Day Packages

The Peninsula Country Golf Club offers corporate visitors a choice of several packages, all of which can be tailored to suit your group's needs.



All Packages Include:

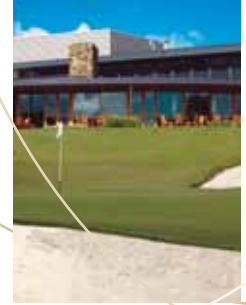
- Perpetual Company Trophy and a framed photo of the winners
- Green fees
- Personalised assistance from one of our PGA Professionals
- Schedule for official draw and commencement of play
- Arrangement of all catering
- Event management
- Supply of course maps with directions
- Placement and collection of all on-course competitions
- Organisation and set-up of company signage
- Collation of scorecards
- Handcarts and practice balls
- Use of Driving Range and Short Game area
- Use of Clubhouse facilities including fully equipped locker rooms



Corporate Golf Days



Corporate Golf Day Packages continued...



The following are our standard packages, which can be tailored to meet your needs.

Package from \$120 per person

Includes:

- 18 holes of golf

And either one of the following:

AM Package Selections

- Select one of the following breakfast options:
 - Continental Buffet Breakfast (see page 7 for menu) with brewed coffee, tea and orange juice, or
 - Egg and Bacon Rolls with brewed coffee, tea and orange juice
- Plus one of the following lunch options:
 - BBQ Lunch, or
 - After Golf Snacks

PM Package Selections

- Select one of following lunch options:
 - Light Buffet Lunch (see page 7 for options), or
 - On Course Snack Pack (see page 8 for inclusions)
- Plus one of the following after golf options:
 - BBQ Dinner
 - After Golf Snacks

Or to complete your day / evening in a more formal way just add a sit down meal.
See page 10 for additional catering options.

Corporate Golf Day Packages continued...

Additional Extras:

The following extras can be added to any of our packages:

- Golf Clinic by one of our resident PGA Professionals
- On-course refreshments – charged on consumption
- Arrangement of photographic and/or video equipment
- Organisation of trophies and prizes from our Golf Shop
- Hire of motorised carts, shoes and clubs available
- Beat the PGA Professional hole
- On course tuition



Corporate Golf Days

Continental Breakfast Menu

Selection of Danish pastries

Croissants

Muffins

Fresh sliced fruit



Light Lunch Menu

Please select two hot, one cold and one sweet items from the following menu:

Hot

- Gourmet mini pie selection
- Chef's selection of savory pasties
- Individual flaky pastry sausage rolls
- Assortment of above

Cold

- Variety of freshly made point sandwiches
- Turkish lunch roll filled with char grilled vegetables and continental meats
- Gourmet selection of pita wraps
- Assortment of above

Sweet

- Australian cheese plate with dried fruits, nuts and crackers
- Seasonal fruit platter
- Selection of assorted freshly made donuts
- Freshly baked muffins of the day
- Assortment of the above

All Light lunches are served from a buffet and with brewed coffee, Twining tea selection and fruit juice

On Course Lunch Packs

These packs are available as a lunch alternative which can also be distributed to all guests on course.

Lunch Pack includes:

- Sandwich
- Fruit
- Chocolate Bar
- Sports drink

Custom branding is available on request.



Gourmet BBQ Menu

Please select 1 or 2 BBQ items to be cooked by the Club's Chef and served per person from the following:

BBQ Items:

- 180gm Premium Eye fillet steak
- 180gm Scotch fillet
- Free range chicken breast
- Lamb cutlets (3 per person)
- Tasmanian Salmon fillet

All BBQ items served with:

- Sliced onions
- Bread rolls
- Caesar salad
- Salad of the day
- Gourmet sausage
- Baked jacket potato
- Condiments

Extra:

Seasonal fruit platters *\$2.50 per person*



Corporate Golf Days

Gourmet BBQ Menu continued...

Additional Gourmet BBQ Items

The following items are available to be added to your gourmet BBQ:

- Prawn skewer
- Antipasto selection
- Satay chicken skewers
- Bowl of golden fries
- Extra gourmet sausage
- Extra salad
- Australian Farmhouse cheese selection served with dried fruits and water biscuits
- Seasonal fruit salad with whipped cream



Additional Catering Options

Sit Down Lunch or Dinner

You may select a more formal option of a sit down lunch or dinner following golf.

2-Course sit down Lunch or Dinner

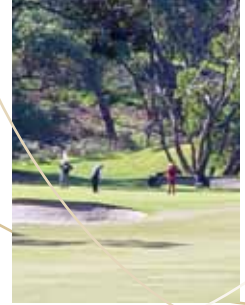
Select 1 Main from our dining menu (see page 12) which will be followed by an Australian Cheese platter served to each table.

\$15 per person – additional to basic package price

3-Course sit down Lunch or Dinner

Select 1 Entrée and 1 Main from our dining menu (see page 12) which will be followed by an Australian Cheese platter served to each table.

\$30 per person – additional to basic package price



Dining Menu

Entrée Options

Chef's Choice

Tasting platters with the chef's samples (Served per 2)

Peninsula house made soup of the day

Fish

Smoked Tasmanian salmon with lemon oil and a baby spinach salad

Poultry

Baby chicken roulade stuffed with Turkish apricots and dates, served with corn and coriander salsa

Hand made traditional gnocchi tossed with smoked chicken, garden peas and a light garlic cream sauce

Balsamic glazed semi-boned quail with a warm roasted root vegetable salad

Rillettes of smoked chicken with garlic crostini

Sweet soy braised duck leg with wok tossed greens

Vegetarian

Layered vegetable terrine with micro herbs and house made relish

Creamy roasted pumpkin risotto with aged parmesan and English spinach



Main Course Options

Pork

6 hour braised Otway pork belly with braised cabbage and ginger jus

Beef

Premium eye fillet of beef carved over pomme puree, wilted greens and rich red wine jus

Pickled girello with classic mashed potatoes, cabbage and parsley butter

Oven roasted seeded mustard crusted aged porterhouse carved to order with baby baked potatoes and a rich jus

Fish

Citrus and herb crusted ocean trout with braised leeks, and an orange buerre blanc sauce

Slow roasted salmon fillet with herb butter and wok tossed Asian greens

Blackened barramundi fillet with Mediterranean caponata and tomato fondue



Dining Menu continued...

Main Course Options continued...

Poultry

Tea smoked duck breast with braised red cabbage, dauphinoise potatoes and jus gras

Prosciutto wrapped chicken breast with pumpkin puree, balsamic jus and seasonal greens

Paillard of chicken with baby vegetables, and a herb white wine butter sauce

Lamb

Warrnambool lamb rack with roasted kipflers, and minted raisin jus

All main courses are matched with the freshest seasonal vegetables.





Dessert Options

Individual lemon tart with berries and crème anglaise

Layered apple and rhubarb crumble with pure cream

Duo of chocolate - chocolate and orange mousse served along side petit au chocolate

Sticky date pudding with butterscotch sauce and double cream

Bread and butter pudding layered with chocolate, raisins and marmalade

Gingerbread panna cotta with kaffir lime anglaise and berries

French chocolate fondant with double cream and strawberries

Trio of house churned gourmet ice creams (Dependant on availability)

Rich hazelnut pudding with honey anglaise

Melange of seasonal fruits with ginger syrup

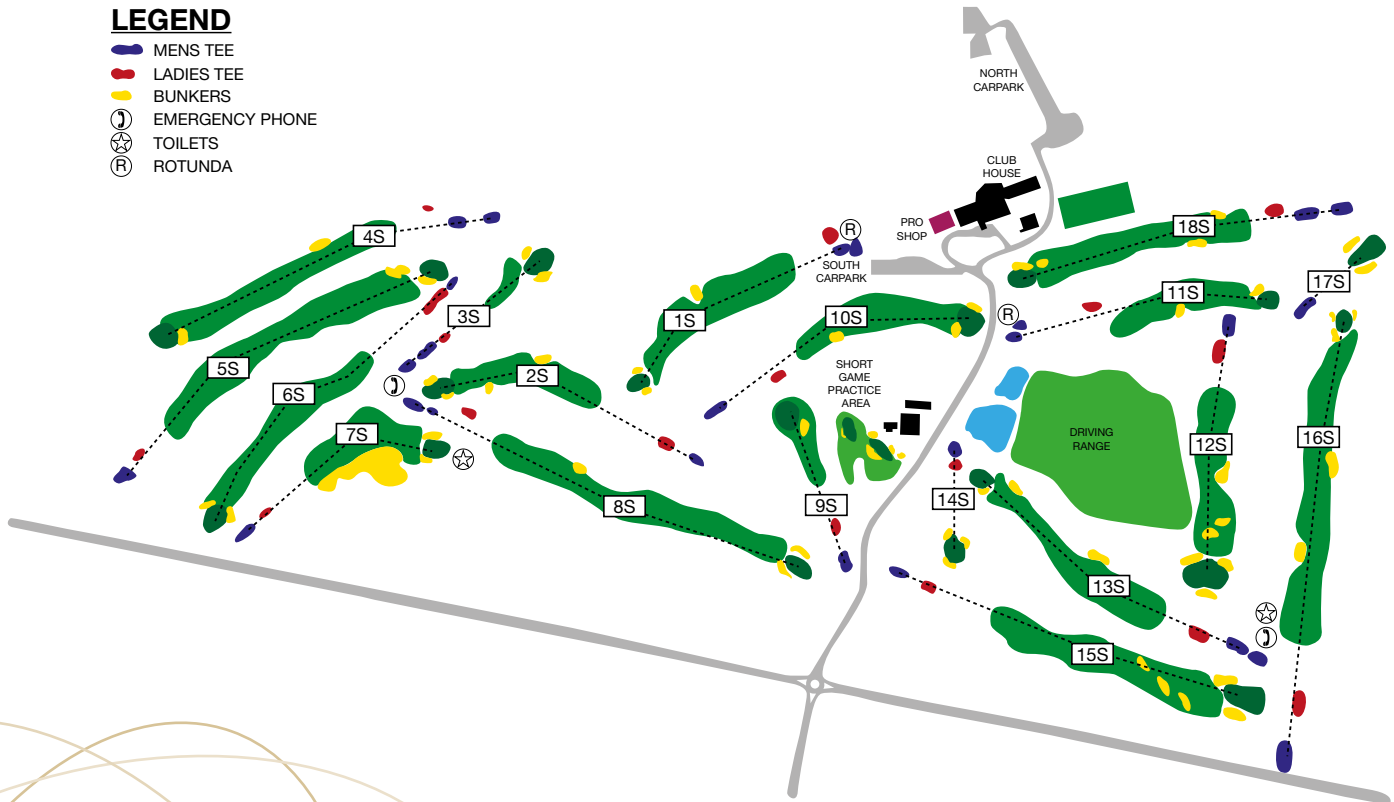
Frozen lime cheesecake with fruit salad salsa



South Course

LEGEND

- MENS TEE
- LADIES TEE
- BUNKERS
- EMERGENCY PHONE
- TOILETS
- ROTUNDA



North Course

LEGEND

- MENS TEE
- LADIES TEE
- BUNKERS
- EMERGENCY PHONE
- TOILETS
- ROTUNDA





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