



*Riversdale
Golf Club*



Welcome to Warmth & Sophistication

Riversdale Golf Club is one of Melbourne's most exclusive private golf clubs. We offer a variety of facilities to turn your special occasion into a memorable event.

Established in 1892, Riversdale boasts the best of old and new world warmth, style and sophistication. Open fireplaces, a large dance floor, private dining room and bar with sweeping views of the golf course and surrounding gardens are just some of the qualities our guests have always enjoyed.

At Riversdale, we recognise that the most important aspect of any function is the enjoyment and satisfaction of our guests. That's why we look forward to creating a tailored package that reflects your individual needs and budget.

Our Function Manager, Executive Chef and Sous Chef are proud to present our new menu, which offers a vast variety of choices. Individualised menus are designed to allow a combination of traditional fare with the best of contemporary cuisine.





Corporate Golf Day Prices

Non-Member Fee - \$80.00
 Member Introduced Fee – \$42.00
 (maximum of 3 x \$42.00)

<u>Hiring Of Equipment</u>	<u>Price</u>	<u>On Hand/Available</u>
Pull Buggy Hire	\$ 5.00	80 Available
Club Hire (Full Set)	\$35.00	20 Available
Shoe Hire	\$15.00	Various Sizes (Limited No.)
Electric Trolley	\$15.00	4 Available
Ride-On Golf Cart	\$35.00	7 Available
Basket Range Balls (40 Balls)	\$ 5.00	Unlimited

Please Note: If more than 20 club sets are needed, two weeks notice will be required.

BOOKINGS FOR ALL THE ABOVE IS HIGHLY RECOMMENDED

Golf Event Format

AM Field	8am Shotgun Start	PM Field	1pm Shotgun Start
7am	Registration Opens Breakfast Served	11am	Registration Opens Lunch Served
7.40am	Player Briefing (on patio)	12.30pm	Player Briefing (on patio)
7.45am	Golfers Move to tees	12.45pm	Golfers Move to tees
8am	Shotgun Start	1pm	Shotgun Start
12.30pm	Golfers return to clubhouse	5.30pm	Golfers return to clubhouse
12.45 – 1pm	Lunch Served & Presentation	5.45 – 6pm	Dinner served & presentation

Tee off times may vary depending on the season and the golf competition played.



Golf Competition

It is recommended that a **Team Ambrose** competition be played to enable rounds to be completed within four and a half hours and to maximise the enjoyment of your guests. Stroke play is not permitted.

On course competitions

Nearest the Pin on our famous Par 3's: Holes 1, 3, 14, and 17

Longest Drive on Holes 6 and 15

Straightest Drive on Hole 18

Golf Professional activities

Beat the Pro

\$450.00

Stationed on one of the famous Par 3's, golfers challenge Riversdale's Golf Professional to the best placed shot.

Buy a Shot from the Pro

\$450.00

Great way to raise money for a Charitable cause, teams have the option of purchasing a shot from Riversdale's Golf Professional.

Play with the Pro

\$450.00

Enjoy the added fun of the Riversdale Golf Professional moving from group to group with a tip or two for each player. He may have the few words that turn a slice into a perfect shot down the middle of the fairway.

Coaching Clinics

Beginner Clinics

From \$150.00

Involve non-golfers in your day with the invitation to a golf clinic conducted either prior to golf, or conducted on-course whilst your guests are playing. A series of clinics prior to your day to prepare your beginner golfers for a round of 9 holes can also be arranged.

Group clinic prior to golf

From \$200.00

Help your guests calm their nerves with a group clinic before the tee off. Have Riversdale's Golf Professional provide tips while practicing chipping, irons and woods on the practice fairway in readiness for the big game. Includes Practice Fairway set up.



Corporate Golf Day Conditions

For Visitors to Riversdale Golf Club

1. **Guest List**

A list of all attendee's names and residential addresses is to be provided in advance.

2. **Dress Regulation**

Traditional golf attire is to be worn at The Riversdale Golf Club.

Non metal Spikes are compulsory.

The following are NOT permitted:

- **Football or sporting type shorts, shirts with large emblems, shirts without collars, industrial type jeans (blue denim), running shoes, thongs or sandals or tracksuits.**

Standard of attire must be maintained at all times.

It is preferred that a tailored jacket be worn at all times within the Clubhouse Dining Room.

Ladies may wear tailored slacks, tailored knickerbockers & Bermuda shorts with long socks on the course and in the locker rooms.

3. **Course Rules, Care & Etiquette**

- Each visitor will be appointed as an "Honorary Member" during their visit to the Club.
- White discs mark area for men's play. Red discs mark area for ladies' play.
- Be at the tee well before starting time and play without delay.
- Never mark your card when it is your turn to play.
- Golf players must at all times observe the etiquette of the game, repair all divot holes and marks with sand, repair marks on greens and smooth out bunkers.
- Sand buckets are compulsory and provided free by the Club.
- Allow faster players to play through.
- Buggies may be taken across greens.
- Members of the Riversdale Golf Club who are playing on the course should be allowed precedence on the tee and be called through if they so desire.
- Aim to finish your round in four hours.
- The use of mobile phones is prohibited.

4. **Facilities in Clubhouse**

- Locker rooms and shower facilities are available at all times (Closing time 7.15pm).
- Bar facilities are available at normal bar prices. The Bar is open daily from 11:00am and closes at 7:15pm, unless for special functions.
- Motorised Golf Carts are available for hire through the Pro Shop. The Cart will take 2 people. Bookings are essential through the **Pro Shop Tel. 9807 1700.**

5. **Confirmation and Payment**

Final numbers must be confirmed at least seven days prior to the date of your Corporate Golf Day. If the actual number of attendees falls below those confirmed you will be charged for the number confirmed. An invoice will be mailed to you for all charges incurred and payment is required within seven (7) days of receiving the invoice.



Dress & Etiquette Codes

Dress on the Course:

Men: - Golf attire is expected to consist of tailored slacks or tailored walk shorts. Shirts must have a collar and be tucked in. Garments with any advertising slogans (except for discreet brand name and Club logos) are not permitted. The wearing of short socks is permitted provided they are white or white with a discreet logo.

Women: - Tailored slacks, skirts, tailored ¾ length pants or long shorts are required. Shirts must have a collar, abbreviated tops, leisure suits, track suits and jeans are not allowed.

Members Bar, Lounge Area, Dining Room and Terrace:

Men: Neat casual dress preferred at any time. Tailored jacket preferred after 5.30 pm on competition days (Thurs and Sat). Ladies: Neat casual dress acceptable.

Caps and hats are not to be worn inside. Smart casual wear is required for evening dining unless specified otherwise. Golf shoes are not permitted in the lounge, dining room or front foyer. Golf shoes are permitted in the bar only for short duration bar purchases. Shorts are not acceptable in dining room.

Golf Shoes:

Specifically designed golf shoes must be worn. Riversdale enforces a Soft Spike Policy.

Tees:

White discs mark area for men's play. Red discs mark area for ladies play.

Care of the Course:

Players **MUST** carry sand buckets and repair all divot holes with sand. Bunkers must be raked and pitch marks on greens repaired. Buggies may be taken across greens. Buggies must be fitted with wide tyres during winter.

Slow Play:

Be at the tee well before your starting time. Play without delay. Never mark your card when it is your turn to play. Allow faster players to play through. Aim to finish your round in 4 hours. The member is responsible for his or her group to keep up with those in front.

Mobile Phones:

The use of mobile phones is prohibited on the course, the practice areas and in the clubhouse. Their use is permitted in lower front foyer, the pro shop and car park. (Some dispensation may be allowed for Corporate Days and other special events.)

Practice:

Range balls ONLY to be used on the practice fairway until 4pm. Balls are available from the pro shop. Players must not collect range balls from fairway. Visitors are also invited to use practice nets, bunker area and practice putting green. No practice shots may be played on the course.

Locker Rooms:

Men and ladies are located downstairs opposite pro shop. Closing time – 7.15 pm.

Smoking:

Not permitted inside the clubhouse or on the course during days of total fire ban.



Facilities

- Conference Room
(Theatre style seating 40, Cocktail Parties 60)
(Formal dining seating up to 30)
- Main Dining Room
(Formal seating including dance floor up to 140)
(Cocktail Parties up to 200)
- Outside BBQ Catering
- Data Projector (From April 2010)
- TV & DVD
- Electronic Whiteboard
- Full PA System
- Fully Air Conditioned
- Fax & Photocopy Services
- Wireless Internet (From April 2010)

Room Hire

BOARD / CONFERENCE ROOM

Full Day	-	\$ 300.00
Half Day	-	\$ 180.00

DINING ROOM

Full Day	-	\$ 400.00
Half Day	-	\$ 250.00

CEREMONY

Garden	-	\$ 500.00
Indoor	-	\$ 300.00

Dress Code Policy:

Riversdale Golf Club enforces a strict dress code throughout the club.

Denim, runners, thongs, t-shirts, & track suits are not permitted.

It is the host's responsibility to ensure that his/her guests dresses appropriately.



Catering Options

Option One

Served Cold

Mixed Gourmet Sandwiches

4 Points \$6.00

6 Points \$7.00

½ Baguette \$8.00

Served in a plastic wedge to take on course please add \$0.20 cents

Fresh Fruit Platter \$45.00

Large Cheese Platter \$55.00 with fruit, nuts and crackers

Option Two

Served Hot

A

\$12.50 Per Person

Party Pies

Party Sausage Roll

Mini Spring Rolls

Mini Samosas

Mini Dim Sims

B

\$15.00 Per Person

Mini Quiches

Salt & Pepper Squid

Mini Pizza

Mini Dim Sims

Mini Spring Rolls

Mini Samosas

Option Three

Outside BBQ's on Terrace

A minimum number of 20 guests are required

A

\$16.50 Per Person

Grilled Burgers

Variety of Sausages

Two Salads (Chefs Choice)

Bread & Condiments

B

\$23.00 Per Person

Grilled Burgers

Scotch Fillet Steak

Variety of Sausages

Three Salads (Chefs Choice)

Bread & Condiments

C

\$37.50 Per Person

Eye Fillet Steak

Marinated Market Fresh Fish

Marinated Chicken

Gourmet Sausages

Prawn Skewers (\$2.50pp surcharge)

Three Gourmet Salads

Bread & Condiments



Breakfast Menu

Option One

\$18.50 per person

Fresh chilled Fruit Juices
Selection of Cereals
Assortment of freshly baked Danish pastries
Homemade Bacon & Egg pies

Freshly brewed Tea and Coffee

Option Two

\$25.50 per person

Fresh chilled Fruit Juices
Selection of Cereals
Assortment of freshly baked Danish Pastries
Scrambled Eggs with crispy bacon, spinach, mushrooms & grilled tomato

Freshly brewed Tea and Coffee

Morning & Afternoon Tea

Options

Tea and Coffee with Biscuits	\$ 4.50 per person
Tea and Coffee with Scones, jam and cream	\$ 6.00 per person
Tea and Coffee with Muffins, cream and butter	\$ 6.00 per person
Tea and Coffee with Danish Pastries	\$ 7.00 per person
4-points of Sandwiches	\$ 5.50
6-points of Sandwiches	\$ 6.00
½ Baguettes	\$ 7.00
Cheese Platter with Fruit, Nuts & Crackers	\$ 55.00
Fresh Fruit Platter	\$ 45.00



Lunch & Dinner Menu

Two courses - \$ 55.00 per person
Three courses - \$ 64.00 per person

Canapés on arrival can be added at \$ 12.00 per person

Please compile your menu by selecting
Two Entrées, Two Main Courses, Two Desserts
(Alternate Service)

Entrée

Potato and leek soup topped with preserved lemon herbed oil and red onion salsa

Roasted pumpkin soup with hint of curry and kafier lime leaves topped with toasted coconut and shallots

Zucchini and parmesan soup finished with a herb and three cheese crouton

Spinach ricotta and mushroom agnolotti with a truffle oil and leek confit

Prawn, bacon and scallop brochette on a wild mushroom risotto topped with fried garlic aioli

Roasted quail served on a French lentil ragout with slow cooked garlic and aged balsamic jus

Home cured Tasmanian salmon with horseradish and caper cream, drizzled with a lemon herbed vinaigrette and topped with a young cress salad

Wild mushroom terrine with tomato fondant and crispy pancetta

Wood smoked duck breast salad with a confit of cabbage and bacon, finished with a carrot and orange reduction

Spiced lamb salad with rock melon, fetta cheese and roasted peppers finished with a broken herb and garlic dressing



Main course

Char grilled lamb medallions served on a rosemary shiraz risotto with a marinated baby tomato salad and parsley oil

Oven roasted chicken breast stuffed with honey rum and chorizo sausage, wrapped in bacon and served on a garlic potato mash, topped with a creamy oyster mushroom sauce

Char grilled aged scotch fillet or eye fillet steak
Served on kipfler potato cakes with sautéed spinach and caramelised onions

Ducca crusted salmon fillet served on a herbed potato rosti and creamed fennel, topped with a red pepper and cherry tomato salsa and finished with crème fraiche

Mexican spiced veal medallion with five bean cassole and guacamole with a bitter chocolate jus and crispy tortilla wafers

Pork belly rotollo with minted apple date and apricot stuffing served on a saffron and preserved lemon couscous, with cumin roasted eggplant

Please note: menu is subject to change or vary due to seasonal availability of fresh produce

Desserts

Riversdale house made dessert tasting plate:
Consisting of white chocolate mousse, custard filled profiterole, lemon tart and dark chocolate dipped strawberry

Sticky date pudding finished with a rich creamed toffee sauce, toasted flaked almonds and vanilla bean ice-cream

Ginger spiced panna cotta served with caramelised vanilla bean infused rhubarb

New York baked cheese cake dusted with grated chocolate, served with confit of berries and whipped cream

Chocolate and beetroot self saucing pudding served with clotted cream

Rhubarb, apple and strawberry crumble served vanilla bean ice cream

Banana bacardi and raisin tarte tatin served with maple syrup and Belgian white chocolate ice-cream

Freshly brewed Coffee/Tea and Chocolate Mints are included and will be served after your meal



Cocktail Parties

Cold items

Spoons

Braised lentils with bacon and citrus vinaigrette dressing
Chive fondant with tomato relish and walnuts
Marinated chickpeas with crumbled Milawa goats cheese
Lightly pickled prawns with fresh basil

Sticks and skewers

Cherry tomato, basil, olive and fetta cheese
Duck breast and bacon
Prosciutto, melon and aged balsamic

Shots

Chilled sweet pea soup with slithered prawns
Oyster vichyssoise soup
Miso soup with tofu and seaweed

Canapés

Oriental style duck breast roll with wasabi mayonnaise
Tomato and bocconcini brushetta with whipped garlic cream
Natural Tasmanian oysters with a shallot and red wine vinaigrette
Smoked salmon on pumpernickel bread with crème fraiche
Sweet water prawns marinated in grilled red onion on a crispy wafer
Vietnamese style rice paper rolls with twice cooked pork & sweet ginger and chilli dressing

Served hot

Seared pancetta wrapped scallop speared with rosemary
Roasted marinated baby potatoes with a sour cream, chive and bacon topping
Caramelised onion and goat's cheese tart
New Zealand green lip gratinated mussel with a lime vinaigrette dressing
Marinated grilled octopus with red and green peppers and herbed mayonnaise
Toasted mini Riversdale club sandwich
Seared lamb and semi sundried tomatoes skewers
Sweet corn and onion fritters with a sweet chilli and onion mayonnaise
Roasted eggplant, fetta, olive and pesto involtini's



Hot Items cont..

Ratatouille tart
Mushroom and pancetta tart
Moroccan lamb kofta's with minted yoghurt
Tandoori chicken skewers with cucumber raita
Arancini sundried tomato balls
Roasted vegetable filo parcel
Chicken fetta and roasted vegetable filo parcel
Roasted peiking duck and apple wontons
Pork potstickers (steamed and pan-fried dumplings)
Tempura prawns with ginger soy dressing
Nut crumbed chicken wrapped in butter lettuce and pawpaw reduction
Variety of mixed filled mini quiches
Spinach and ricotta filo triangle
Thai style glass noodle and vegetable spring roll
Mini beef wellington
Spicy lamb and pinenut puffs
Thai style marinated beef skewers with Thai dressing

Chef's Selection of hot & cold canapés Pre dinner \$12.00 per person

Selection of 6 hot or cold canapés 1 hour \$25.00 per person
Selection of 8 hot or cold canapés 1 hour \$30.00 per person
Selection of 10 hot or cold canapés 2 hours \$34.00 per person
Selection of 12 hot or cold canapés 2 hours \$39.00 per person

**A selection of Premium Australian Cheeses with Fruit, Nuts and Crackers
may be added on at an additional cost of \$55.00 per Platter**



Grazing Menu

Roasted pumpkin, semidried tomatoes, baby spinach & wild mushroom risotto, finished with mascarpone cheese & shaved parmesan

Thai Green chicken curry & jasmine rice

Moroccan lamb on a bed of herbed cous cous with a tzatziki dressing

Gnocchi napoletana

Grilled salmon portions on a bed of stir fry noodles

Flathead tails & beer battered chips

Spanish Paella

Crispy chilli fish served on garlic & string onion fried rice

Penne pasta tossed with smoked salmon and spinach in a creamy sauce

Butter chicken curry served with cashew rice

\$ 6.50 per portion – 2 Selections

Grazing items are larger portions of food designed to be eaten standing up and can be served in conjunction with cocktail menu items.

Beverage Packages

Standard

Cascade Premium Light on Tap		
Carlton Draught on Tap	2 hours	\$ 24.00
Yellowglen Yellow	3 hours	\$ 28.00
Riversdale Shiraz (Tyrrell's)	4 hours	\$ 34.00
Riversdale Chardonnay (Tyrrell's)	5 hours	\$ 39.00
Soft Drinks & Orange Juice	Thereafter	\$ 5.00 per hour
Coffee & Tea		

Deluxe

Cascade Premium Light on Tap		
Carlton Draught on Tap	2 hours	\$ 26.00
Yellowglen Vintage Pinot Chardonnay	3 hours	\$ 34.00
Nobillo Marlborough Sauvignon Blanc	4 hours	\$ 41.00
Fermoy Estate Shiraz	5 hours	\$ 49.00
Soft Drinks & Orange Juice	Thereafter	\$ 6.00 per hour
Coffee & Tea		

Beverage packages may be tailor made upon request.
Beverages may be paid for on a consumption basis



Terms and Conditions

- **Confirmation**

Please confirm your booking within 7 days of your verbal reservation, by completing and signing the Booking Form and returning it with your deposit to the Riversdale Golf Club. The Club reserves the right to cancel your reservation, or allocate the venue to another member or client, if you do not confirm your reservation with the deposit.

- **Deposit**

The minimum deposit payable with your booking is \$500.00. You may pay the deposit by cheque made out to 'The Riversdale Golf Club'.

- **Attendants**

The minimum number of guests required for lunch and dinner functions is **30**. Please advise your expected number of guests, as well as your chosen menu 14 working days before your function date and confirm the final number at least 7 working days before the function date.

- **Minimum Amount Payable**

If the actual number of attendants falls below your confirmed number of guests, you will be charged for the confirmed number of guests.

- **Public Holidays**

A surcharge of 15% on the total costs of food and beverage will be added to your bill if your function is held on a public holiday.

- **Conduct**

The host/organiser and guests will conduct the function in an orderly manner and comply fully with the Club's House Policy. The Club reserves the right to exclude or eject any and all objectionable persons from the premises without liability.

- **Food and Beverage**

No food or beverages of any kind, other than wedding cakes or birthday cakes may be brought in for consumption by the host/organiser or any guest.

- **Liability**

The host/organiser is responsible for any damage to the Club or any property of the Club by any guest, invitee, or other person attending the function. The club is not liable for any loss of, or damage to, any property left by the host/organiser or guests at the premises during or after the function.

- **Cancellation**

The Club will refund your deposit, less a booking fee at the following rates:

10% of the deposit, if cancelled 30 – 60 days before the function

100% of the deposit, if cancelled less than 30 days before the function

- **Closing Time**

Functions must conclude by 12.30am, as required by the Club's licensing conditions.



Booking Form

Name of Host / Organiser: _____

Address of Host/Organiser: _____

Contact Phone No. (H) (B): _____ Mobile: _____

Day & Date of Function: _____

Duration / hours from: _____

Title of Function / Occasion: _____

Expected No. of guests: _____ Children: _____ Total : _____

Please note: Final number of guests must be confirmed no later than 7 days prior to function date

MENU CHOSEN

Hors d'oeuvres: _____

Entrée: _____

Main Course: _____

Dessert: _____

Special Request / Diet: _____

Cocktail Party Menu: _____

Morning-/Afternoon Tea: _____

Buffet: _____

Corporate Golf Day Menu: _____

WINE & BEVERAGE ARRANGEMENT

DEPOSIT: Please enclose a deposit of \$500.00 with this form. If paying by cheque, please make it payable to "Riversdale Golf Club". Bookings are considered tentative until receipt of the deposit and this signed booking form. By signing this form I acknowledge I have received and read the Terms and Conditions and agree to comply with them in all respects.

Signed: _____ Date: _____