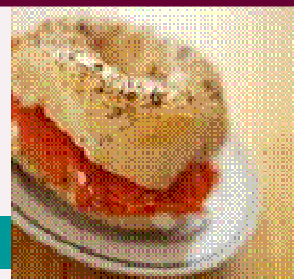
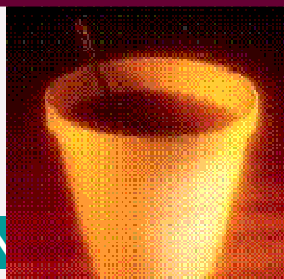


Oxley Golf Club

Seminar/Conference
Package

2011



We have 3 rooms available for Hire

- A.D BUCHANAN ROOM** - Accommodates up to 60 people
(depending on room set-up)
- Private Room with Courtyard for intervals
- JOHN OXLEY ROOM** - Holds up to 30 people (depending on room set-up)
- Perfect for small seminars
- FAIRWAYS ROOM** - Holds up to 150 people (depending on room set-up)
- (Subject to Availability) - Suits Information sessions & Function style Conferences

Rooms can be set up to include : Classroom, U Shape, Theatre Style

STANDARD SEMINAR INCLUSIONS

- White Board & Markers
- TV
- CD Player
- Flipcharts
- Fully Air Conditioned Room
- Overhead Projector & Screen
- Bottomless Tea and Coffee
- VHS/DVD Player
- Wireless Internet Connection
- Permanently Cooled Water

Optional Extra:

- Pads , Pens, Mints & Hot Chocolate \$ 6.50 per person

AVAILABLE FOR HIRE

- Data Projector \$100.00

STANDARD ROOM HIRE CHARGE

	Mon-Fri	Weekend
▪ 2 Hours or part there of	\$135.00	\$170.00
▪ ½ Day (4 Hours)	\$155.00	\$190.00
▪ Full Day (Over 4 Hours)	\$210.00	\$260.00

***** Extra charges may be incurred for Seminars with numbers exceeding 50 Persons**

Breakfast Options

Standard Buffet Breakfast (20+persons)

Served in the Fairways Room only

\$17.50 per person

Self Serve- Hot from Chafing Dishes

Buffet table set with Plates, Cutlery & Napkins

- ∂ Bacon Rashers
- ∂ Scrambled Eggs
- ∂ Sausages
- ∂ Baked Beans
- ∂ Hash Browns
- ∂ Grilled Tomato & Mushrooms
- ∂ Seasonal Fruit Platters
- ∂ Toast with Assorted Condiments
- ∂ Assorted Danishes & Croissants
- ∂ Tea & Coffee Buffet Station

*Linen & formal seating not included in this price

Deluxe Buffet Breakfast (20+persons)

Served in the Fairways Room only

\$24.95 per person

Self Serve- Hot from Chafing Dishes

Buffet table set with Plates, Cutlery & Napkins

- ∂ Bacon Rashers
- ∂ Poached or Scrambled Eggs
- ∂ Sausages
- ∂ Baked Beans
- ∂ Hash Browns
- ∂ Grilled Tomato & Mushrooms
- ∂ Toast with Assorted Condiments

Self Serve Selection of:

- ∂ Selection of Cereals with Milks
- ∂ Assorted Danishes & Muffins
- ∂ Seasonal Fresh Fruit Platters
- ∂ Croissants with a selection of spreads
- ∂ Tea & Coffee Buffet Station

*Linen & formal seating not included in this price

Morning Tea/ Afternoon Tea

1 Variety	\$ 4.50	per person
2 Variety	\$ 8.00	per person
3 Variety	\$11.00	per person

Please choose from:

Pikelets with Jam & Cream

Home Baked Cookies

Assorted Sweet Petite Muffins

Mini Danish Pastries

Baby Eclairs filled with Cream

Petite Cakes (Chocolate, Banana & Carrot)

Home Baked Scones with Jam & Cream

Baby Croissants with Assorted Spreads

Chocolate Lamingtons with Fresh Cream

Chocolate Custard Filled Profiteroles

Lunches Assorted Sandwiches/Rolls & Wraps

Fresh Cut Sandwich **\$4.50/round**

Choose from:

- ∂ White
- ∂ Brown
- ∂ Multigrain
- ∂ Gluten Free Bread

add **\$2.00/round**

Club Sandwich **\$6.50/round**

Choose from:

- ∂ White
- ∂ Brown
- ∂ Multigrain
- ∂ Gluten Free Bread

add **\$3.00/round**

Gourmet Rolls **\$7.50 /round**

Choose from:

- ∂ Pannini
- ∂ Focaccia
- ∂ Crusty Roll
- ∂ Sub Roll
- ∂ Croissant

Lavish Wrap **\$7.00 /round**

Cold Platters

***Large Platters serves 10-12 and Small Platters serves 4-6 people

Anti Pasta	Large	\$47.50	Small	\$29.50
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Selection of vegetable crudités, salami, kabana, olives, cheese, nuts, dips etc

Gourmet Cheese Board	Large	\$47.50	Small	\$29.50
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Selection of Dips, Crackers, Olives, Cheeses, Dried Fruits

Fruit Platter	Large	\$35.00	Small	\$21.00
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Selection of seasonal fruit slices

Vegetable Crudites with Dip	Large	\$29.50	Small	\$18.00
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Selection of vegetable crudités with dips

Hot Platters

- Available until 2.30pm

Asian Finger foods Platter	Large	\$50.00	Small	\$32.50
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Includes: Dim Sims, Spring Rolls, Wontons, Vegetable Samosa with Dunk Sauce

Assorted Finger foods Platter	Large	\$60.00	Small	\$34.50
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Includes: Chef's Selection of Baked & Fried Finger foods with Dunk Sauce

Lunches

Please choose two (numbers over 20) –

(50% each variety will be served):

Standard Options **\$12.50 per person**

- ∂ Quiche, Chips & Salad
- ∂ Thai Chicken Curry with Rice
- ∂ Crumbed Fish, Chips & Salad
- ∂ Beef Lasagne Chips & Salad
- ∂ Spinach & Feta Triangle & Salad
- ∂ Caesar Salad

Lunches - Continued

- ∂ Ploughman's Lunch
- ∂ Open Works Burger with Chips
- ∂ Sweet Chilli Chicken with Rice
- ∂ Hawaiian Chicken Snitzel with Chips & Salad

Deluxe Options

\$18.50 per person

- ∂ Steak with Chips and Garden Salad
- ∂ Chicken Cordon Bleu with Hollandaise with Garden Salad
- ∂ Grilled Barra Fillet with Chips and Garden Salad
- ∂ Grilled Lamb Cutlets with Mint Jelly & Garden Salad
- ∂ Sundried Tomato & Pesto Chicken Fillo with Garden Salad
- ∂ Fishermans Basket with Garden Salad

What about a Complete Seminar Package?

Standard Full Day Package

\$27.50 per person
(Minimum 10 persons)

Morning Tea

Consisting of
Fresh Baked Scones & Pikelets with Jam & Cream

Lunch

Selection of Fresh Cut Sandwiches

Filled with Assorted Fillings

Fresh Seasonal Fruit Platter(s)

Asian Finger Foods Platter(s)

Selection Asian Inspired Fingerfoods with Dipping Sauces

Afternoon Tea

Cheeseboard with Antipasta and Dip

*****Plus Mints**

Deluxe Full Day Package

\$37.50 per person
(Minimum 10 persons)

Morning Tea

Consisting of
Assortment of Petite Iced Cakes and Muffins

Lunch

50/50 Served

Crumbed Fish Fillets with Chips and Garden Salad
Or
Crumbed Chicken Cordon Blue with Chips & Salad

With Dinner Roll and Butter

Afternoon Tea

Fresh Fruit Platter
Gourmet Cheese Board

*****Plus Deluxe Inclusions- Hot Chocolate, Mints, Paper Pads and Pens**

Special Dietary Requirements

We are more than happy to cater for any special dietary requirements, attendees of your seminar may require. Please discuss your requirements with our Event Coordinator.

Morning Tea Options

Gluten Free*

\$6.50pp

- Gourmet Cookies
- Fresh Seasonal Fruit
- Berry Muffin

Lunch Options

Vegetarian

\$12.50pp

- Vegetarian Lasagne
- Stir fried Hokkein Noodles with Vegetables
- Vegetarian Omelette with Salad
- Spinach & Feta Fillo Pastry with Salad
- Plated Salad with Dinner Roll

Gluten Free*

\$13.95pp

- Ham Omelette with Salad
- Lasagne with Salad
- Grilled Fish with Salad

Sandwiches

Vegetarian

Please ensure when ordering sandwiches to specify if vegetarian fillings are required and if you would like them served separately.

Gluten Free*

\$6.50/round

Gluten free bread can be supplied for Sandwiches, please specify this when ordering. These sandwiches will be filled with Gluten Free fillings and served on a separate platter.

***Gluten Free Disclaimer**

We endeavour to provide Gluten free products, please be advised that all of these products are prepared in the same kitchen as Gluten items.

SEMINAR BOOKING POLICY

BOOKINGS

Tentative bookings are held for a period of 7 Days with no obligation. If we receive no confirmation of this function on or before the said period, the tentative booking will be deemed to have been cancelled.

To confirm your booking The Room Hire charge must be paid within 7 Days. Payments are to be made to Oxley Golf Club Inc. and can be paid by either Cheque/Cash/Credit Card.

ROOM CANCELLATION POLICY

Any booking cancellations must be made in writing to the Secretary Manager of Oxley Golf Club. A 75% refund will be paid on the cancellation made 6 weeks prior to the scheduled date. A refund of 50% will be paid on the cancellation made 4 weeks prior to the scheduled date. No refund will be paid on cancellation under the 4 weeks scheduled date expect under exceptional circumstances.

CATERING ARRANGEMENTS

All catering requirements (Menu and numbers) are to be arranged and confirmed no later than 72 hours prior to your booked seminar (exclusive of weekends). Charges are calculated on not less than this guaranteed number.

Payments are to be made to Oxley Golf Club either on the day or prior to Seminar. Cheques/Cash/Credit Card Facilities are acceptable.

CATERING CANCELLATION POLICY

Should you need to cancel within 72 hours of the Seminar, you will be responsible for payment of 75% of the total catering cost. Cancellations made within 24 hours of hours of the booked seminar will be required to pay the full catering cost.

Prior to confirmation of selected function menu and beverages, our prices are subject to variation without notice.

I agree to accept the above terms and conditions.

Name: _____

Address: _____

Phone: _____

Email: _____

Booked Date: _____

Signature: _____

Please return to office within 7 Days with Payment:

Fax: (07) 33795770

Post: 290 Boundary Road, Oxley, 4075

Email: michelle@oxleygolfclub.com.au