

Corporate *Golf*

At Wembley



SPICES GROUP
Venues | Events | Workshops | Catering

Jessica Clough, E: jessica@spicesgroup.com.au T: 6280 1352 M: 0430 882 234

Gosia Blasiak, E: gosia@spicesgroup.com.au T: 6280 1351 M: 0499 414 490



wembley
golf course

Why Have A *Golf* Day At Wembley?

A corporate golf day is the perfect opportunity to build and strengthen relationships in a relaxed and fun environment. Whether you are impressing new clients or thanking existing ones, networking, raising funds for charity or rewarding employees with a day of teambuilding, golf can be played by people of all age groups, from all walks of life.

As one of the best public golf courses in Australia, Wembley is just 10 minutes from the CBD. With two 18 hole golf courses and Australia's biggest and best driving range, we have many unique opportunities for your next corporate event.

Your dedicated event organiser will work with you to ensure your event runs smoothly from your initial enquiry through to the last putt. We understand that every day is unique and that the goals behind each and every corporate day vary. We have the flexibility to ensure we meet all of your expectations and provide memorable day for all involved.





Golfing Experience

Shotgun Start

Monday minimum 70 players	\$65.00pp
Tuesday to Thursday minimum 80 players	\$73.00pp
Friday minimum 100 players	\$78.00pp

One Tee Start

Monday to Friday	\$67.00pp
Minimum 30 players Maximum 40-50 players	

Optional Extras

- Club Hire - \$32.00, Premium Club Hire - \$55.00 per 18 holes
- PGA Professional for pre-tournament or on course pro tips - \$132 p/hr
- Additional on course banners - \$25.00
- On course hospitality cart – POA
- For other brand exposure opportunities such as personalised merchandise or grass logos, please discuss with your coordinator.

Inclusive of

- 18 hole green fee
- On arrival bag drop
- Motorised cart hire
- Personalised welcome signage
- Registration desk
- Briefing
- Driving range use during registration
- Designated banners on course locations x 6
- Personalised score cards
- Unique GPS advertising on cart tablet 's over 18 holes
- Score card processing
- Event Coordination



Mini Golf

With works due to finish mid 2016, our miniature golf course will be the perfect option for corporate days where time may be limited.

For more fun, relaxed activities, Wembley will offer a state of the art 18 hole Miniature Golf course, available for hire for corporate and social events. Mini Golf at Wembley will be set in beautiful landscaped gardens providing a lovely location for your event. With three difficulty levels this Mini Golf course will be a fantastic opportunity to socialise in a non-intimidating environment.

Why not use our Pavilion exclusively for a pre or post miniature golf event?

In the centre of the Mini Golf course you will find a gorgeous Pavilion where your guests will be able to enjoy drinks and canapés before or after the tournament. This beautifully appointed open space will let you make the most of the stunning surroundings and absorb the atmosphere of the lush gardens and water features.



Foot *Golf*

Why not try something different for your next sundowner? FootGolf is a great shake up at the end of a long day in the office and best of all, doesn't require any golf or soccer skills! Great for those who may be a little hesitant to swing a golf club.

The game is essentially golf played with a size 5 soccer ball and one's feet, rather than golf balls and clubs. Starting from the 'teeing' area, players kick the ball to the dedicated Foot Golf hole. The rules and winning concept correspond to that of golf, with the winning player scoring the least amount of kicks. Wembley Golf Course was the first 18 hole FootGolf course in Australia to be credited under the Federation for International FootGolf.

Golfing Information

Format

An Ambrose competition is recommended for all corporate golf days. This is the most social of all games and ensures a timely finish for all teams.

Use of Facilities

Guests are welcome to use the practice facilities to work on their putting or chipping pre-tournament.

Equipment

Clubs are available for hire for the day. Your coordinator will speak to you prior to your event about how many and what style are required. Clients may use their own golf balls for the tournament or purchase on the day.

Prizes

You may like to peruse our golf shop for some prizes for the day. Organisers receive a 10% discount on prize purchases.

Example golf day order of events

- Registration
- Pre tournament refreshments
- Possible golf clinic
- Event briefing – welcome, tournament rules
- Escorted to course and tee off
- Post tournament – shower and change if required
- Post tournament dinner
- Presentations



Golf and Catering Packages

Let us take care of the day for you with a fully hosted experience



The Tuart Package

\$225 per person

Golf experience
On-the-go golfers lunch
Tuart BBQ menu
Deluxe drinks package for 2hrs



The Banksia Package

\$185 per person

Golf experience
On-the-go golfers lunch
Banksia BBQ menu
Standard drinks package for 2hrs

Tailored packages can be created to suit your event. Please share your ideas with us!

Event *Spaces*

The Ambrose Room

Heart of our new hospitality development, The Ambrose Room combines modern, state of the art fit outs with great flexibility and highest quality. It offers capacity of 250 for a seated event and 350 for cocktail parties and can also be divided for smaller, more intimate gatherings. The Ambrose Room opens up to a magnificent timber balcony where you can enjoy uninterrupted views of surrounding green lawns, picturesque lakes, fabulous fountains and natural surrounding bushlands. The Ambrose Room also features a private meeting room for your exclusive use on the day.

\$750 venue hire

Swing View Room

The Swing View room is located on the top floor of the Swing Driving Range. Filled with natural light the room features views of Perth City skyline, golf course lakes and an outdoor area where guests can enjoy their pre-dinner drinks while taking in the stunning view from the balcony. The room is complete with modern in-built AV equipment and can accommodate 100 guests for a cocktail party and up to 60 for a seated event.

\$450 venue hire

Only have a short time to practice your swing?

You can easily book out some driving range bays so your guest can have a leisurely hit over lunch or dinner. 5 bays for 1 hour with unlimited balls \$250.00





Pre-Tournament *Snacks*

Sausage Sizzle

BBQ sausages, assorted rolls and fried onions, served with assorted condiments and coleslaw, potato and garden salad

\$20 per person

Golfers Lunch

Assortment of chicken, ham, roast beef and vegetarian rolls, served with soft drink or water and a chocolate bar

\$17 per person

Carved Roast Rolls

Carvery of beef, lamb, pork or chicken (pre-select one), served with coleslaw, potato and garden salad, red wine jus and condiments

\$25 per person

Packed for consumption on the course:

\$21 per person

BBQ Menus

Tuart BBQ Menu

3pcs of Chef's canapés on arrival

BBQ options

Seasoned MSA Grade Sirloin Steak
Moroccan Seasoned Chicken Breast
Tandoori Crusted Lamb Cutlets
Exmouth King Prawns
Mixed Vegetable Skewers
Prime Beef Sausage
BBQ Onions

Served With

Roast Potato with Paprika & Olive Oil
Char Grilled Seasoned Vegetables
Selection of Gourmet Bread Rolls

Salads

Greek Salad with Olives, Gourmet Greens & Marinated Fetta Cheese
Coleslaw with Home Made Dressing
Gourmet Garden Salad
Cherry Tomato, Bocconcini, Basil Skewers

Fruit and Cheese

Selection of Cheese with accompaniments
Fresh Sliced Fruit Platters

\$90 per person



Banksia BBQ Menu

3pcs of Chef's canapés on arrival

BBQ options

Seasoned MSA Grade Sirloin Steak
Moroccan Seasoned Chicken Breast
Prime Beef Sausage
Mixed Vegetable Skewers
BBQ Onions

Served With

Roast Potato with Paprika & Olive Oil
Char Grilled Seasoned Vegetables
Selection of Gourmet Bread Rolls

Salads

Greek Salad with Olives, Gourmet Greens & Marinated Fetta Cheese
Coleslaw with Home Made Dressing
Gourmet Garden Salad

\$60 per person



Canapé Menus

Networking menu
suitable for 3 hour function

Cold Canapés

Natural oysters with lemon
Chicken liver parfait with
toasted brioche
Assorted sushi with soy and
pickled ginger
Roquefort, beetroot and pear
waffle basket
Spiced beef salad with shaved
fennel and radish

Hot Canapés

Mini beef and Guinness pies
Chicken confit with quince glaze and
toasted brioche
Roast pumpkin and mozzarella arancini
Sautéed king prawns with avocado
and rocket
Roast vegetable skewers

\$45 per person

Cold Canapés

Goats cheese, heirloom tomato and
basil bruschetta
Prawn cocktail
Spiced beef salad with shaved fennel
and radish
Red onion marmalade and goats cheese
in a waffle basket
Duck rice paper rolls with teriyaki sauce

Hot Canapés

Pork, apple and chorizo sausage rolls
Seared scallop with avocado and lime
Sticky nam jim pork belly
Chicken satay skewers with peanut sauce
Roast pumpkin and mozzarella arancini

In for the night
suitable for 4 hour function

Substantial Dishes

Pulled pork slider with apple slaw, tomato relish and pickles
Tomato ratatouille with capsicum, eggplant and zucchini
\$70 per person

Live Stations



Oyster Station

Selection of freshly shucked natural oysters
Oysters Kilpatrick
Assorted condiments



Antipasto Station

Selection of continental meats
Pickled vegetables
Olives
Marinated feta
Turkish bread



Burger Station

Freshly cooked beef burgers
Toasted brioche
Selection of sauces
Choice of condiments



Dessert Station

Crème brulee
Mini cupcakes
Chocolate dipped strawberries
Mini doughnuts
Macaroons



Asian Station

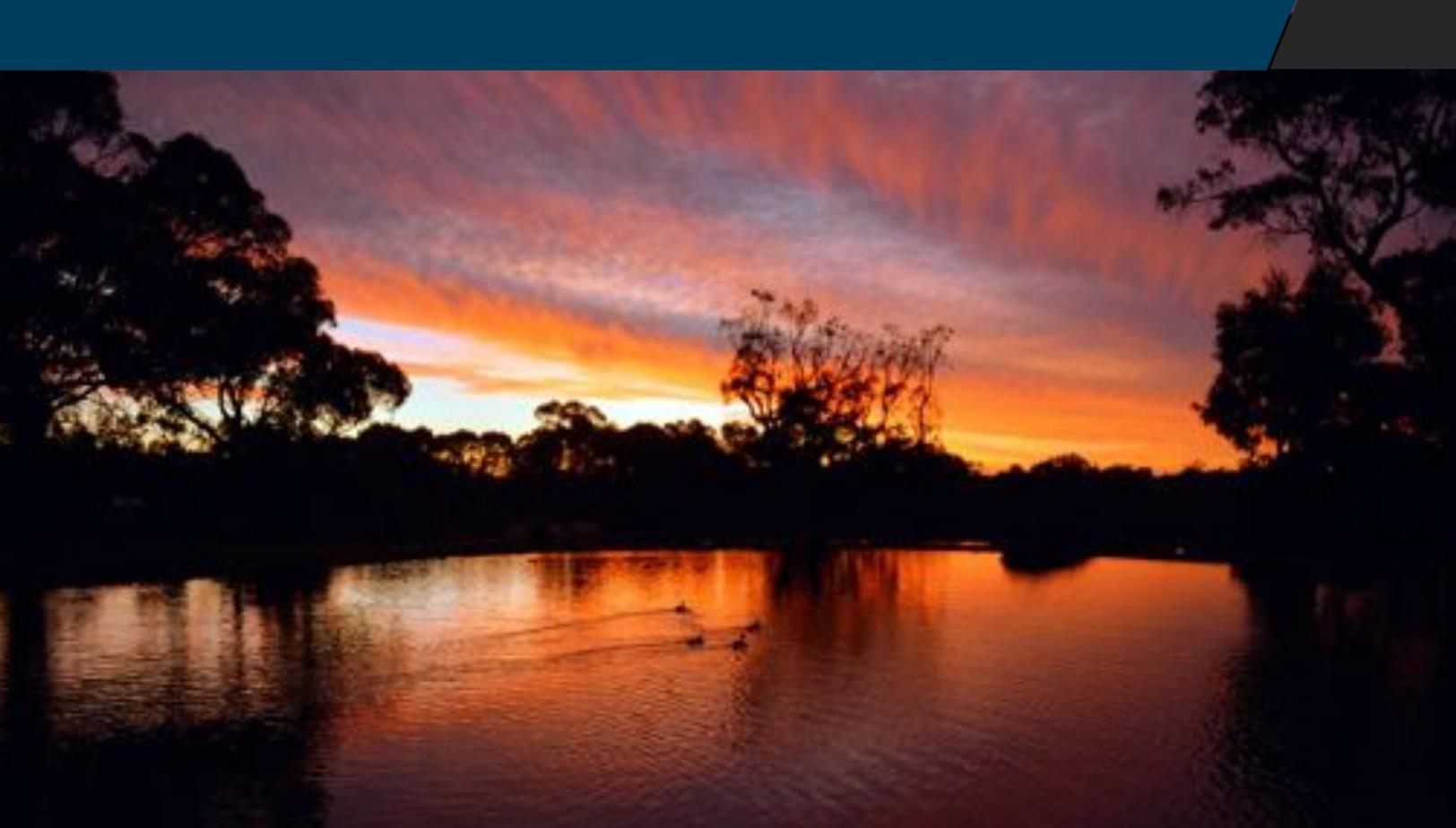
Assorted sushi
Pork steam buns
Stir fried chicken noodles
Selection of dipping sauces



Carvery Station

Roast beef
Honey roast ham
Assorted salads and accompaniments
Freshly baked assorted rolls

\$25 per person each



Seated Menus

Package One

Assorted bread rolls
Set entrée *or* set dessert
Set main meal
Freshly brewed coffee and tea
\$65 per person

Package Two

Assorted bread rolls
Set Entrée
Set Main
Set Dessert
Freshly brewed coffee and tea
\$75 per person

Premium Dinner Package

Chef's 4pcs canapés on arrival
Assorted bread rolls
Set Entrée
Choice of Main Course
Two side dishes for the table
Set Dessert
Freshly brewed coffee and tea
\$90 per person

Additional Options:

Cheese Platters	<i>\$7 per person</i>
Antipasto Platters	<i>\$7.5 per person</i>
Seafood Platters	<i>\$14 per person</i>
Fresh Fruit Platters	<i>\$6 per person</i>
Side Dish	<i>\$2.5 per person</i>



Menu *Selections*

Entrées

Pickled beetroot with goats cheese, pear, radish and asparagus salad.
Homemade gnocchi with caramelized pumpkin, slow roast zucchini, sage and pecorino.
House smoked duck breast with roast capsicum, red onion marmalade, quinoa and wild rocket salad.
Chicken confit with crispy bacon, wild mushrooms and shaved fennel salad.
Caprice chicken with buffalo mozzarella, heirloom tomato and basil dressing.
Tiger prawns with seared scallop, chorizo and wild rocket.
Garlic prawns with avocado, shaved fennel and baby spinach.
Twice cooked pork belly with apple and radish salad.
Smoked ocean trout with roast asparagus, confit baby roma and herb salad.
Air dried beef with beetroot, capsicum and quinoa salad.

Main Courses

Crispy skin salmon with roast asparagus, sweet potato and citrus aioli.
Grilled pink snapper with potato puree, roast broccolini, fennel and radish salad.
Free range chicken breast with chive mash potato, confit cherry tomato and baby spinach salad.
Paprika roast chicken with kipfler potatoes, caramelized pumpkin and wild mushrooms.
Roast fillet of beef with truffle infused potato puree, green beans and cabernet jus.
Braised beef cheek with sweet potato puree, glazed heirloom carrots and peppered leaf spinach.
Roast lamb rump with glazed root vegetables, wild mushrooms, shiraz and rosemary jus.
Linley Valley pork rack with broccolini, speck and herb rosti.
Roast pumpkin risotto with wild mushrooms, roast asparagus and parmesan.
Tomato ratatouille with capsicum, eggplant and zucchini.

Desserts

Vanilla bean crème brulee with almond biscotti and salted caramel ice cream.
Belgian chocolate panna cotta with raspberry coulis and white chocolate crumble.
Warm banana and pecan pudding with butterscotch sauce and vanilla bean ice cream.
Raspberry frangipane tart with summer berry coulis and vanilla bean ice cream.
Dark chocolate mousse with vanilla anglaise and salted caramel ice cream.
Summer berry pavlova with berry compote and almond biscotti.
White chocolate and raspberry parfait with vanilla anglaise and chocolate shards.
Compressed summer berry cronut with fresh cream and salted caramel ice cream.
Lemon cheesecake with summer berry and mint salad.

Beverage *Packages*

Standard Package

Redbank 'Emily' Sparkling
Alexander Fields Semillon Sauvignon Blanc
Alexander Fields Shiraz
Three tap beers
Assorted Soft Drinks

Three hours	<i>\$40 per person</i>
Four hours	<i>\$44 per person</i>
Five hours	<i>\$48 per person</i>

Deluxe Package

Veuve Moisans Cuvee Blanc de Blanc Sparkling
West Cape Howe 'Regional' Chardonnay or
Carilley Estate Unwooded Chardonnay
West Cape Howe 'Regional' Semillon Sauvignon Blanc
West Cape Howe 'Regional' Shiraz or
Carilley Estate Shiraz
West Cape Howe 'Regional' Cabernet Merlot
Three tap beers
Assorted Soft Drinks

Three hours	<i>\$52 per person</i>
Four hours	<i>\$56 per person</i>
Five hours	<i>\$64 per person</i>



Terms and Conditions

Attendance Numbers

Guaranteed minimum numbers must be received 14 days before the function. Final numbers must be given 7 working days prior to the event. Acceptance of extra numbers is dependent on availability of space and prepayment.

BYO

No food and beverages of any kind will be permitted to be brought in for consumption at the function by the Organiser or Guests.

Cancellation and Change of Dates

In the event of a cancellation, Management must be notified in writing, verbal cancellations will not be accepted. Deposits are fully refundable for all events with minimum of 12 months notice. Cancellation 3 months to 15 days prior to the event will incur 25% of estimated total amount of the function. Cancellation within 14 days of the event will incur 100% estimated total amount of the function. Change of dates is deemed as cancellation.

Cleaning

General cleaning is included in the cost of the function. The Organiser may incur additional charges in the instance where an event has created cleaning requirements that are considered, in the opinion of Management, over or above normal cleaning requirements.

Confirmation

Confirmation of a booking occurs on receipt of deposit payment and a completed booking form with signed terms and conditions. Payment of your deposit is acceptance of these function terms and conditions.

Damages

Organisers are financially responsible for any damage sustained to the function space, golf carts, property and/or surrounding grounds by the Organiser, Organisers' Guests, Invitees or other persons attending the function. Management does not accept responsibility for damage or loss of any goods left within the venue or at the course prior to or after a function. Organisers should arrange their own insurance and/or security.

Equipment Hire

Management will be pleased to assist with obtaining quotes for all of your hire equipment, entertainment and decoration requirements and the costs will be added to your final account. Please note that no items are to be nailed, screwed, stapled, or adhered to any surfaces in the venue. For any items not hired by venue, Management must be advised of all deliveries prior to the function and all deliveries must be marked with the name and date of the function.

Food and Beverage

At least 2 weeks prior to your function, we require confirmation of final arrangements of menus and beverage requirements. Please advise us of any vegetarian or dietary needs at this time. Whilst we will make every effort to comply with guests requests and take utmost care to avoid cross contamination, we will, to the extent permitted by law, not be held responsible for an adverse reaction to our food by any guest. Management insists that all clients with food allergies carry appropriate medical aids should an allergic reaction occur.

Golf Course Rules

The organiser will conduct their Group Golf Event in an orderly manner so as to uphold the image and integrity of Wembley Golf Course. The organiser will ensure that all invited guests are informed of this and will ensure the rules and regulations of Wembley Golf Course are followed.

Terms and Conditions

Minimum Spend

Minimum spends apply to all bookings. These will be quoted individually depending on seasonality and other requirement. Minimum spends apply to food and beverages only. Minimum numbers apply to all golf days.

Payment

Full payment is required 7 working days prior to your event. Payment by EFT, cash, company cheque or credit card is accepted. AMEX credit cards will not be accepted.

Price Increase

Management reserves the right to increase the package prices at any time without prior notification.

Responsible Service of Alcohol

Venue operates under the principles of the Responsible Service of Alcohol. Staff are instructed not to serve any alcoholic beverages to guests under the age of eighteen (18) years, or guests in a state of intoxication. Management reserves the right to exclude persons, without liability, from an event. The course itself is not licensed for the consumption of alcohol, this can be arranged by lodging an Extended Trading Permit (ETP) with the Department of Racing, Gaming and Liquor at a cost of \$200.00, no less than 30 days prior to the event. ETP is subject to Department's approval.

Room Hire

Room hire applies to all of our private function rooms. Included in your room hire is the cost of staffing, room set up, white linen tablecloths & serviettes, and the service equipment needed to provide your choice of food & beverages.

Security

Certain functions may require security personnel to be in attendance. Wembley Management reserves the right to apply this condition as seen fit. The cost of security personnel will be the responsibility of the function Organiser.

Signage

Clients are requested to arrange delivery and pickup of any corporate signage before and after the event date. Signage is required to be delivered two working days prior to the event and collected two working days post event. Management will not be liable for any freight/transport charges associated with signage.

Special Circumstances

In the event that the venue cannot be made available to the Organiser on the date(s) for which it has been booked for reasons of fire, flood, damage, industrial dispute, or any other reason, the Management shall not be liable for any loss, damage or injury whatsoever suffered by the client as the result of the unavailability of the venue.

Surcharge

Functions held on Public Holidays will incur an additional 15% on the total cost of food and beverages.

Tentative Booking

Bookings will be considered tentative only when tentative contract has been emailed to the client. Tentative booking can be held without obligation for a period of 14 days. Management reserves the right to cancel any unconfirmed booking without notice and reallocate the date to other enquiries.

Timings

For lunchtime bookings access to the room is from 10.00am the morning of the function. Lunchtime functions must conclude by 4.00pm. For evening bookings access to the room is from 5.00pm, and evening functions are required to conclude at 12.00am. Management will do all possible to accommodate special requests regarding access to the rooms.