



Your Corporate Golf Day

Why The Wyong Golf Club?

Nestled amidst the breathtaking landscapes of the NSW Central Coast, The Wyong Golf Club beckons with its serene ambiance and convenient location, just a short 15-minute drive from the M1 Pacific Motorway, Wyong exit. Spanning approximately 49 acres of pristine land, our parkland-style golf course offers the ideal setting for your next group golf event. Whether it's a social gathering, corporate outing, or charity fundraiser, our dedicated team of Golf Professionals excels in orchestrating memorable and successful golf days.

With 18 challenging holes to test your skills, along with comprehensive packages, we will ensure that every aspect of your Golf Day is meticulously planned and executed.

Trust our team to make your event one to remember, where camaraderie thrives and unforgettable moments unfold against the backdrop of our stunning course.

GET IN TOUCH

02 4352 1361
events@wyonggolfclub.com.au
www.wyonggolfclub.com.au



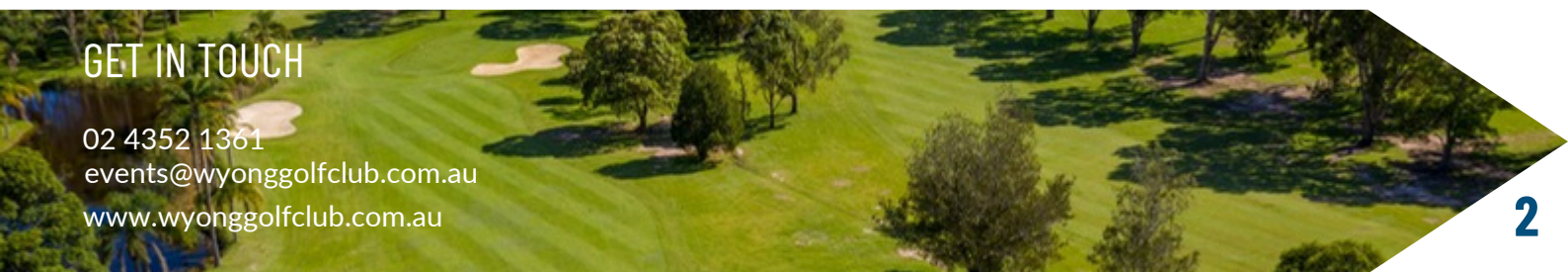
Picture This:

The entire golf course at your disposal, exclusively reserved for your event, ensuring privacy and uninterrupted play. The day kicks off early with a shotgun start, setting the tone for an exhilarating round of golf. Add a personalised touch to elevate your brand or company with a tailored competition and presentation, adding an extra layer of excitement and camaraderie among your guests. Include our drinks and snacks cart to keep your golfers energised and refreshed throughout the game.

At The Wyong Golf Club, we don't just host events; we curate unforgettable experiences, ensuring your corporate golf day is nothing short of extraordinary.

GET IN TOUCH

02 4352 1361
events@wyonggolfclub.com.au
www.wyonggolfclub.com.au





Pricing:



FULL GOLF COURSE \$4000 or SHARED COURSE

Personalised Competition &
Presentation + \$300

\$45 pp - Weekdays
\$55 pp - Sunday Mornings



GOLF CARTS \$50ea



DRINKS & SNACKS CART SERVICE \$300

GET IN TOUCH

02 4352 1361
events@wyonggolfclub.com.au
www.wyonggolfclub.com.au

But, It's Not Just All About Golf!

That's where our esteemed Executive Chef, Chris Matthews, steps in. Chris has curated a range of packages designed to cater to your every need, ensuring that your day is memorable.

Whether it's a gourmet buffet or a bespoke menu crafted just for you, Chris and his team will leave your guests raving about the culinary delights long after the last putt has been sunk.



BREAKFAST KICKOFF

From a quick roll-to-go or a full buffet



LUNCH OR DINNER

Choose from our most popular options or design a bespoke menu

GET IN TOUCH

02 4352 1361
events@wyonggolfclub.com.au
www.wyonggolfclub.com.au

BREAKFAST

Rolls & Go BBQ

\$20 per person

Sausage & Egg or Bacon & Egg rolls.

Self-serve tea & coffee facilities

Buffet Breakfast

\$37 per person

Includes Eggs, bacon, sausages, baked beans, roasted tomato, pastries, juice & self-serve tea & coffee facilities

LUNCH or DINNER

Golfers BBQ Lunch

\$42 per person

Includes: 200g Rump Steak or 150g Chicken,
2 sausages, salad, potato, onions, bread roll & sauces

Alternate Drop Single Course

\$47 per person

includes a Beer*, wine* or soft drink

Choose 2 to be served alternatively

oven-baked honey-glazed salmon on a bed of sweet potato mash, garlic broccolini, grilled prawns,
finished with a warm drizzle of Bearnaise sauce
pumpkin-asparagus finished with cheesy white sauce

RED WINE & rosemary lamb rump served with mashed potatoes, butter beans, cauliflower puree & rich red wine jus

twice-cooked pork belly with pumpkin puree, honey carrots, confit potatoes, finished with a roast beetroot jus

red capsicum stuffed with mushroom, zucchini, corn, rice, topped with cheese & finished with a Moroccan cream sauce (V)

Bacon-wrapped chicken breast stuffed with camembert cheese, sundried tomato, spinach
on a bed of creamy MASHED potato, beans
finished with a creamy garlic sauce

200g eye fillet with potato gratin, pea & parsnip puree, broccoli florets, blistered cherry tomatoes
finished with a thyme & red wine jus

barramundi fillet topped with a warm tomato, capsicum, olive, caper, onion & basil salsa
served with roast sweet potato, grilled eggplant & asparagus

If for any reason these options aren't to your liking our Chef will happily discuss other options

GET IN TOUCH

02 4352 1361

events@wyonggolfclub.com.au

www.wyonggolfclub.com.au

Terms & Conditions

Confirmation

We require a signed copy of the contract agreement form to be returned to us with the requested deposit to confirm your booking.

Dress Rules

Club Dress Regulations apply to all functions.

Personalised Competition and Presentation

Corporate banners and prizes must be delivered to Wyong Golf Club Pro-shop at least 48hrs prior the event.

Names and Golf-Link numbers need to be advised at least 48hrs prior to the event. Score cards will be made available on the day of the event.

Payment

The client is liable to pay all money due under this agreement. We do not provide credit. All catering

accounts must be finalised with a credit card or cash seven days (7) before the date of your function.

Beverage accounts (Bar Tabs) must be paid at the completion of the event.

Catering Menu Selection

Please choose your menus carefully. Quantities will be recommended for general consumption. Whilst every effort will be made to exceed you and your guests' expectations, we cannot be responsible for overconsumption, incorrect menu selection or quantities ordered by you. Additional charges will apply for extra catering provided. Consideration will need to be given to your guests' needs and any special dietary

requirements before your menu selection.

Cancellations

In the event of cancellations the following terms will apply:

- All cancellations must be in writing.
- If an event is cancelled three (3) months before the function date the deposit will be refunded in full.
- If an event is cancelled within three (3) months from the function date the deposit may not be refunded.
- Cancellation within seven (7) days of the event date will incur the full cost.

Final Numbers

The final numbers are to be confirmed at least seven (7) days before the event. Increases may be acceptable if adequate notice is given. It is your responsibility to notify us of the final numbers.

Consumption Drugs

Wyong Golf Club does not condone the use of drugs. Any guest or attendee found to be using or supplying drugs at Wyong Golf Club will be removed from the premises and the function shut down immediately.

Duty of Care

In accordance with our Responsible Service of Alcohol policy, we reserve the right to refuse supply of liquor if we feel the client or guest appears to show signs of intoxication or is underage.

Contractors/Suppliers

Wyong Golf Club can supply you with a list of preferred suppliers. You may also choose to engage a supplier of your own. Please advise your event coordinator of all

contractors/suppliers contact information 7 days before your function. We do not permit the use of confetti, rice, crepe paper, open flame candles or sprinkles within premises. No smoke or fog machines are permitted. Decorators, contractors and suppliers hired must be fully insured and be able to provide a copy of their Public Liability Certificate. Wyong Golf Club accepts no responsibility for the damage or loss of equipment or goods left on the premises before and after a function. Clients are responsible for any damage caused by their guests and contractors/ suppliers used for the event.

Delivery and Pick Up of Equipment

The Club must be notified in advance of all deliveries and collections made on behalf of the client. No Payment for the delivery of goods from third-party operators will be accepted and must be made by the client in advance.

Assistance in moving equipment will only be permitted if prior arrangement has been made and resources allocated to assist.

Consumption of Food and Beverage

Wyong Golf Club does not allow for any food to be brought onto the premises (special occasion cakes excluded e.g. Wedding, birthday cake). Wyong Golf Club does not permit the removal of any food from the premises. The consumption of beverages not purchased on premise is not permitted.