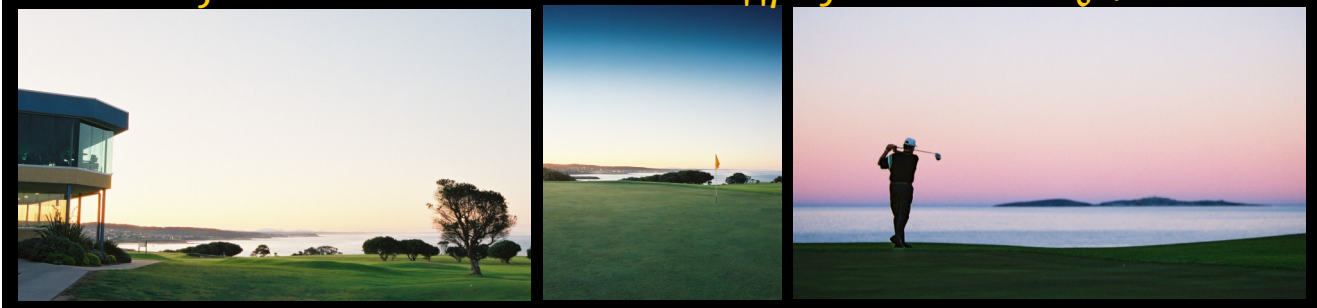




**Narooma Golf Club. Our venue speaks for itself. . .**

**PO Box 38 • Narooma • South Coast NSW • Ph. 02 4476 2522 • [www.naroomagolf.com.au](http://www.naroomagolf.com.au)**



# Packages

## Full Day Package

\$47.50 Per Person

Your day will include:

- Room hire of the 1st Hole, Seahorse Function Room or Bluewater Room fully set to suit your requirements. Check room capacities to choose a suitable room.
- Use of audio visual equipment, subject to availability.
- Bottle of Mount Franklin water for each person.
- Note pads, pens and mints.
- Tea, coffee and selection of biscuits on arrival.
- Tea, coffee and a selection of homemade slices, cakes & muffins for morning tea.
- Finger food buffet option with juice for lunch.
- Brain Recharger Power-break for afternoon tea.

## Half Day Package

\$38.50 Per Person

Your day will include:

- Room hire of the 1st Hole, Seahorse Function Room or Bluewater Room fully set to suit your requirements. Check room capacities to choose a suitable room.
- Use of audio visual equipment, subject to availability.
- Bottle of Mount Franklin water for each person.
- Note pads, pens and mints.
- Tea, coffee and selection of biscuits on arrival.
- Tea, coffee and a selection of homemade slices, cakes & muffins for morning tea.
- Finger food buffet option with juice for lunch.

## Room Capacities

for Full and Half Day Packages. These differ from standard capacities due to allowance for catering.

### *1st Hole Meeting Room*

Minimum of 8 people

Maximums Theatre Style ~ 25 Classroom ~ 20 Boardroom or U-shape ~ 16

### *Seahorse Function Room*

Minimum of 20 people

Maximums Theatre Style ~ 40 Classroom ~ 30 Cabaret Style ~ 40 U-shape ~ 20

### *Bluewater Room*

Minimum of 30 people

Maximums Theatre Style ~ 100 Classroom ~ 60 Cabaret Style ~ 80 U-shape ~ 40

## Room Hire

If your requirements differ from those listed in our packages you can create your own. Simply select the room and catering required from the following pages.

### 1st Hole Meeting Room

Maximum room capacities	Theatre	45
	Classroom	24
	Boardroom	26
	U-shape	20
Hire charge	\$40.00	

### Seahorse Function Room

*Not too big, not too small and what a view, ideal for daytime business meetings, training days or luncheons.*

Minimum of 20 people.

Maximum room capacities	Theatre	70
	Classroom	40
	Boardroom	30
	U-shape	26
Hire charge	\$80.00	

Hire period Restaurant must be cleared by 4.00pm

### Bluewater Room

*For larger meetings, conferences, workshops and conventions with 180° coastal and island views this room is second to none.*

Minimum of 30 people.

Maximum room capacities	Theatre	200
	Classroom	96
	Cabaret	192
	U-shape	40
Hire charge	\$150.00	

Hire period 9.00am ~ 5.00pm

### Room hire charges include:

Air conditioning in all rooms

Tables and chairs set to specified plan

Microphone and lectern (not available in 1st Hole)

Jugs of water and glasses

Use of AV equipment

Welcome sign in foyer

Room hire charges do not include catering or beverages

\* Please note room capacities are at the maximum and do not allow for catering requirements.

# Catering

All pricing is per person

## Beverages

- Tea and coffee station (available with room hire only bookings)  
Herbal tea & NesCafe coffee sachets, sugar and milk \$3.50
- Orange, Apple, Pineapple or Tomato juice. Served at the break of your choice  
\$2.50

## Morning and afternoon tea and Conference break-out treats

- A. Tea, coffee and a selection of biscuits \$3.30
- B. Tea, coffee and a selection of homemade slices, cakes and muffins  
\$5.50
- C. Tea, coffee, slices, cakes and fresh fruit platters \$7.70
- D. Brain Recharger Power Break \$8.80  
Tea, coffee plus muesli bars, bananas, homemade health slice featuring dried fruits and nuts plus protein/health smoothies

## Lunch

1. Finger food buffet option \$16.60
    - Lovely selection of freshly cut club sandwiches
    - Platter selection of homemade pizza varieties
    - Smoked chicken, sage and steamed leek risotto balls
    - Platters of quiche and pastry bites served with a variety of dipping sauces
    - Flat grilled foccacia fingers
    - Homemade mini sausage rolls
    - Marinated Thai style chicken skewers with a variety of dipping sauces
    - Grilled cup mushrooms, stuffed with bocconchini, prosciutto and basil
    - Fresh seasonal fruit platters
    - Tea and coffee
  2. Light lunch option \$13.50
    - Selection of freshly cut sandwiches, Panini, grilled foccacia, savoury croissants and fresh fruit
  3. Soup and quiche option \$14.50
    - All our soups are made with the finest ingredients and stocks with no preservatives or boosters. Served with a big waddie of crusty bread and ciabatta.
    - After the soup we will serve a selection of quiche and frittata with roquette side salad and zucchini fritters.
  4. Plated main course option \$17.50
    - Fresh herbed rubbed sirloin of beef served with a choice of sauce.
    - Veal Scaloppine - Tender veal slices, sautéed with fresh sage, paddock mushies and leeks finished with sherry pan reduced creamy sauce on mash.
    - Roast of the day served with fresh vegetables.
    - Crispy beer battered fresh local fish fillets with chips and salad
    - Plump chicken breast lightly char grilled and stuffed with camembert cheese and fresh asparagus, served with hollandaise sauce.
    - Thai beef salad with steamed coconut rice.
    - Grilled chicken breast served on creamy mash potato, stuffed with mozzarella and baby spinach then topped with creamy seeded mustard and white wine sauce.
    - Smoked salmon Caesar salad with the works
- Please select two of the above to be served alternately.

## Audio Equipment

- Cordless microphone in Seahorse Function Room and Bluewater Room
- Microphone stand
- Lectern

## Visual Equipment

- Whiteboard and markers
- Overhead projector and screen
- TV Monitor with VHS Video and DVD Player
- Data projector ~ Fixed unit in Bluewater Room with a portable unit for Seahorse Function Room and 1st Hole Meeting Room

## Administrative services\*

- Fax access
- Photocopying

\*Charges apply.

## Other Services

### Courtesy Bus

The Club's Courtesy Bus is available for use Thursday, Friday and Saturday evenings. The Bus leaves the club house at 5.30, 6.30 and 7.30pm, bookings can be made by calling the club house on 02 4476 2522. Return trips start at 9pm, giving you time to enjoy dinner and drinks without the worry of driving.

### Conference Dinners

Ask for a copy of the Narooma Golf Club Luncheon and Dinner Guide for a full selection of menus for your conference dinner.

### Golf

Why not combine a little business and pleasure with a round of golf on our magnificent course. Contact the Pro-shop on 4476 2453 to book.

# Terms and Conditions

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## Confirmation

All reservations must be confirmed by first reading and understanding these Terms and Conditions. Completion of the booking confirmation form and a deposit are then required to secure the selected room on the date nominated.

## Deposit

A deposit that equals the total room hire is required when booking is made. An invoice for the balance of monies owing will be issued on the day of the function.

## Cancellations

Cancellation of a function must be made in writing. Any deposit is only refundable if notice of not less than 21 days is given of cancellation.

## Guaranteed Numbers

A guaranteed minimum number of guests attending the event is required one week prior to the event. Charges will be based on the number of people attending the function or the guaranteed number, whichever is the greater.

## Function Details

Menu details must be confirmed within 21 days of your function. All other function details such as timing and AV requirements must be confirmed within 14 days of your function.

## Prices

All prices are valid for meetings held prior to December 31st 2010. Circumstances beyond our control may result in a price increase prior to this date, however for deposits and written confirmations received, no increase will be applicable to functions. All prices are inclusive of GST.

## Damages

Clients are financially responsible for any damage sustained to the Narooma Golf Club and its contents and property owned or in the care or custody of the club by the client, clients guests, invitees or other persons attending the function. This applies whether in the area reserved or any area or part of the Narooma Golf Club. No items are to be adhered to any wall, door or club structure.

## Responsibilities

The Narooma Golf Club does not allow food (except for celebratory cakes) or beverages to be brought onto the premises for consumption, and food is not to be taken from the premises (except for celebratory cakes). The Club does not accept liability nor does the Clubs insurance cover loss or damage to personal items or property that is brought to Club premises. In accordance with the Narooma Golf Clubs RSA policy, we reserve the right to cease the supply of liquor to any guest that is in breach of this policy.

## Fire and Safety

Smoke machines, heaters, open flames or pyrotechnic devices cannot be operated without prior approval of the Club. All floor plans must adhere to fire safety regulations and not block fire exits or public entrances.

## Advertising

Prior permission is required to use the Club's name and/or logo in print and/or Audio Visual display. All proposed artwork must be approved by the Club's management prior to publication.

## Club Entry

We would ask that you please remind your guests that entrance to the Club is subject to the Club rules whereby identification or a membership card must be produced upon entry to the Club. If any guests are not financial members of Narooma Golf Club and live within a 5km radius of the Club, they must be accompanied by a member.

# Narooma Golf Club

Ballingalla Street (PO Box 38)

Narooma, NSW, 2546.

Phone: 02 4476 2522 Fax: 02 4476 2016

Email: [functions@naroomagolf.com.au](mailto:functions@naroomagolf.com.au)

# Booking Sheet

## 2010

Today's Date: \_\_\_\_\_ Site inspection: Yes / No Date: \_\_\_\_\_

Company/Organisation: \_\_\_\_\_ Contact: \_\_\_\_\_

Postal address: \_\_\_\_\_ Phone: \_\_\_\_\_

\_\_\_\_\_ Mobile: \_\_\_\_\_

Email: \_\_\_\_\_ Facsimile: \_\_\_\_\_

Function type: \_\_\_\_\_ Number of people attending: \_\_\_\_\_

Proposed Date: \_\_\_\_\_ Time: From \_\_\_\_\_ to \_\_\_\_\_

Function Room: Bluewater Room Seahorse Function Room 1st Hole Meeting Room

AV requirements: Whiteboard Data projector Screen TV/VCR/DVD

Package:  Half day with Morning  Full day

Timing: Morning tea @ \_\_\_\_\_ Lunch @ \_\_\_\_\_ Afternoon tea @ \_\_\_\_\_

Non package bookings:  T&C  Morning tea \_\_\_\_\_

Lunch \_\_\_\_\_  Afternoon tea \_\_\_\_\_

Room Set-up: Classroom Boardroom Theatre Cabaret U-shape

How did you hear about us? \_\_\_\_\_

I/We acknowledge that I/we have read and understood the general terms and conditions.

Signature/s: \_\_\_\_\_ Date: \_\_\_\_\_

Deposit amount: \$ \_\_\_\_\_ (Total room hire)

**Cheque** to be made payable to Narooma Golf Club and returned with this form to:  
Narooma Golf Club, PO Box 38, Narooma NSW 2546.

**Credit card payment** Post to the above address or fax 02 4476 2016

Please debit my: MasterCard Visa card Other: \_\_\_\_\_

Card number

Expiry date     Verification number

Cardholders Signature: \_\_\_\_\_ Date: \_\_\_\_\_