



The Glades Golf Packages


THE GLADES
GOLF CLUB

Experience the difference... at The Glades

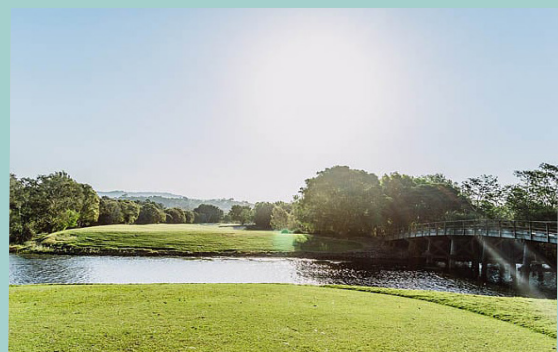
The Glades Golf Club boasts the reputation as one of Australia's most prestigious resort golf courses and is located right here on the Gold Coast.

Designed by champion Australian golfing icon, Greg Norman, the course is typical of his trademark aggressive layouts offering golfers a challenging round of golf within visually stunning surrounds.

The Glades will provide you with the perfect setting to entertain your clients or enjoy your golfing holiday right here on the Gold Coast.

The Glades team of experienced golfing professionals will be here to assist you and your organisation every step of the way to ensure your day is professionally managed.

We can host your event from 16 to 140 players Full Day course hire, half day course hire or per person rates are available which we can personally tailor to suit your budget.



Golf Groups

What we offer

Inclusions

18 holes of golf with shared electric cart
Group draw
Bag drop service
Guest names with custom logos displayed on golf carts
Clothed registration table in our foyer
Complimentary room hire with presentation facilities
Banners and signs setup (up to 6 FOC)
Sponsorship with prizes towards your event
Player briefings including the day's schedule and event format
On course novelty events (NTPs etc.) & collection post golf
Assist with scoring and presentation
Locker rooms with complementary towels
*Inclusions are subject to player numbers and availability

Event formats

Ambrose: 2 & 4 ball
(suitable for social golfers)
Texas stableford
(suitable for social and regular golfers)
4 ball best ball stableford
(suitable for social and regular golfers)
Single stableford
(suitable for regular golfers)
Shotgun starts are subject to availability

Our experienced team at the Glades can assist you with ideas to enhance of your event.

The Glades Golf Club has the following rules and regulations:

Dress standards consist of collared shirt, tailored shorts or pants, no metal spikes and strictly no denim.

Due to licensing health and safety regulations, food and beverage are not to be brought into the club or course area unless it has been organised prior.

All bookings for half day/ full day course hire to be confirmed in writing. Contracts will be sent to all groups and will require a deposit of 10% to be paid securing the event.

Signage set up charges are as follows: 1-6 signs free of charge / 7-12 signs \$180.00 / 13-18 signs \$250.00

The Glades does not accept responsibility for any signage or equipment. Deliveries are to arrive no earlier than 3 days prior to an event. We ask all banners be onsite 24 hours prior to an event. All banners and equipment are to be collected within 24 hours post event.

Catering your Function can be this easy.....

At The Glades we also offer an array of menu options for pre and post golf. Ranging from lunch packs and buffets to a three course plated menu. We also have a variety of on course catering, with drink carts and the choice of adding themed food stations. Beer, wine and other refreshments are available that help you unwind even further after an enjoyable day out on the greens. Choose from our corporate golf menus or our talented chef can also personally tailor one specifically for you.

The Ballroom: The pillarless Ballroom features neutral tones and large glass bi-fold doors that open onto the impressive terrace that overlooks The Glades water ways. This versatile space has a retractable wall allowing the room to be divided into two rooms (The Baker Finch and Norman Rooms). This diverse space offers a large range of seating and catering options. Conferencing facilities include: a lectern with a hand held microphone, drop down projector screens and data projector. Capacity: Banquet 140pax or Cocktail 180pax

The Lounge: The Lounge situated on the ground level is a beautiful, casual style room. This room boasts large windows looking out to our ever green grounds with plenty of natural light. A cosy fireplace adds to the ambience of this elegant facility. Capacity: Banquet 60pax or Cocktail 60pax

The Terrace: Our Terrace offers spectacular view of the golf course. Impress your guests with canapes and drinks whilst taking in the remarkable views. Capacity: Cocktail 200pax



On Arrival

The Glades Buffet

\$24 per person

Beef chipolatas
Scrambled eggs with chives
Crispy bacon
Baked beans
Hash browns
Toast and conserves
Variety of Danish pastries
Freshly sliced fruit platter
Tea and coffee station
Orange juice

The Delux Buffet

\$28 per person

Pork & parsley chipolatas
Scrambled eggs with chives
Crispy bacon
Grilled tomatoes
Garlic and herb button mushrooms
Hash browns
Baked beans
Variety of Danish pastries
Toast and conserves
Freshly fruit salad and yogurt
Tea and coffee station
Orange & Apple juice

Plated Breakfast

Alternate Serve Plated breakfast \$22 per person

Please choose up to 2 of the below options - Tea and coffee station included

Smashed avocado, feta, grilled tomato, 2 poached eggs on soughdough

Eggs Benedict; poached eggs, ham, baby spinach & hollandaise sauce on Turkish bread

Scrambled eggs, bacon, grilled tomato, hash brown on Turkish bread

Light Breakfast / Morning Tea

Served on a station \$14 per person

Please choose 1 of the below options - Tea and coffee station included

Bacon, egg, tomato & cheese breaky pies

Bacon and egg rolls with bbq sauce & aioli

Assorted Danishes & croissants and whole fruit

Scones, jams, whipped cream & freshly sliced fruit platter

Ham, cheese & tomato croissants & freshly sliced fruit platter

Spinach & fetta triangles & a variety of savoury mini quiche

All menus are subject to change and minimum of 15 guests applies

Please advise us in advance if you would like to include expresso coffees or other beverages on a TAB

A Point of Difference

Takeaway Snack Box

\$14 per box

Chef's selection sandwich

Chocolate Bar

Whole fruit

Bottled water

Takeaway Gourmet Box

\$18 per box

Chef's selection sandwich

Chocolate Bar

Bag of crisps

Muffin

Whole fruit

Bottled water

Add to carts on arrival

Beer in can from \$6.5 (XXXX Gold, VB, Great Northern or Pure Blonde)

Bottled Water \$4.5

Soft drinks (Pepsi or Pepsi max) \$4.5

Red Rock Deli Chips \$4

On the Course Themed Tees

Aussie BBQ There is nothing more Australian than a BBQ. Have a chef cooking a BBQ out on course to offer you guest a mid-way snack.

BBQ sausages, buns, grilled onions and sauces

Up to 100 sausages and a chef for up to 4 hours - \$500

Up to 150 sausages and a chef for up to 5 hours - \$650

Mexican It's a Mexican fiesta

Corona, corn chips, salsa & guacamole - \$10 per person

Donut Everyone have a sweet side

Chocolate, caramel or vanilla custard filled - \$4 per donut

Must have full day or half day course hire the have themed tees

Drink Cart

Here at the Glades we offer drink carts where food and beverages can be purchased on a cash basis or a TAB basis.

Please let us know in 1 week in advance if you require a drink cart to be available. Please note a minimum number of player is required.

All menus are subject to change

Buffet Menu

The Aussie Buffet

\$35 per person

Freshly baked bread basket
Chef's selection of two salads
Barbequed marinated beef steak
Herb spiced chicken thigh
Barbeque beef sausages with grilled onion
Condiments and sauces
Pavlova covered in cream & fresh fruit

Golfer Burger Bar

\$16 per person

Burger buns
Grilled beef patties with caramelised onions
Sliced tomatoes, cucumber, beetroot,
sliced cheddar and salad leaves
Seasoned potato wedges
Sauces and condiments

Add Moroccan spiced chicken \$4 per person

Ultimate Aussie Buffet

\$50 per person

Freshly baked bread basket
Chef's selection of three salads
Garlic roasted potatoes, sautéed
red onions, and fresh herbs
Herb marinated & Barbecued rib fillet
Marinated chicken thigh served with tzatziki
Rosemary and garlic rubbed lamb cutlets
Herb rubbed & baked barramundi, lemon wedges
Selection of local and imported Cheeses,
dried fruit, nuts and crackers
Fresh seasonal fruit salad
Pavlova covered in cream & fresh fruit

Deluxe Burger Bar

\$25 per person

Damper buns
Marinated & grilled rib fillet with caramelised onions
Moroccan spiced chicken strips and grilled bacon
Tempura battered whiting fillets
Sliced tomatoes, cucumber, beetroot,
sliced cheddar and salad leaves
Seasoned potato wedges
Coleslaw dressed in honey mustard aioli
Sauces and condiments

All menus are subject to change and minimum of 20 guests applies

Plated Meals

Plated menu is served with a freshly baked dinner roll

2 course alternate serve \$49 per person

3 course alternate serve \$59 per person

ENTREE

Shaved pear, walnut, rocket & parmesan salad with citrus vinaigrette

Smoked salmon, watercress, orange & shaved fennel salad with horseradish aioli

Prawn & avocado salsa tower, watercress salad, saffron & citrus aioli

Beetroot risotto, rocket leaves & crumbled goat's cheese with micro cress

Sticky soy & chilli pork belly with mustard apple pickle & watercress salad

Sage & garlic coated chicken, pickled onion, fennel, heirloom tomatoes with harissa aioli

Sumac & cumin spiced lamb, quinoa & kale tabouli with beetroot & chickpea puree

MAIN

Prosciutto wrapped chicken breast with crushed potato rosti, broccolini & blistered tomatoes

Pan seared barramundi fillet, lemon & caper mash, asparagus, pea puree with confit tomato jam

Pork belly, carrot puree, sautéed red cabbage, garden peas, honey glazed carrots & apple cider jus

Beef medallion served with garlic mash, truffle beans, oven roasted tomatoes with rosemary jus

Slow cooked beef brisket, soft parmesan & herb polenta, blistered tomatoes with micro salad

Chimichurri lamb with sweet potato gratin, honey glazed carrots, wilted spinach with red wine jus

Grilled halloumi, mediterranean cous cous, white bean puree & pesto dressing

DESSERT

Honey & lemon myrtle panna cotta, cubed jelly & pistachio dust

Peach & passionfruit cheesecake with passionfruit coulis

White chocolate & baileys charlotte, shattered praline with chocolate sauce

Dark chocolate ganache tart, honey roasted hazelnuts with raspberry coulis

Apple & rhubarb crumble, crushed almond biscuit with sweetened cream

All menus are subject to change and minimum guest numbers apply

Platters & Canapes

Platters

Price is for 1 platter

COLD

Pesto, red onion jam and tatziki with Turkish bread fingers - \$50

Antipasto platter, stuffed green olives, balsamic mushrooms, marinated feta, salami & semi dried tomatoes - \$70

Corn chips, guacamole & mild chunky tomato salsa - \$50

Chef selection of gourmet sandwiches - \$70

Assorted sushi, including vegetarian - \$75

Smoked salmon & avocado on crusty bread with chives, red onion & toasted seeds - \$65

Chefs selection of cakes & slices - \$75

Selection of local & imported Cheeses, dried fruit, nuts & crackers - \$70

Freshly sliced fruit platter - \$65

HOT

Spinach and feta triangles & three cheese mini quiche - \$70

Mini party pies & sausage rolls - \$65

Asian platter, mini dim sims, prawn twisters & cocktail vegetable spring rolls - \$75

Mini hotdogs with chorizo, red onion jam & aioli - \$80

Satay chicken skewers with peanut dipping sauce - \$80

Mini beef sliders, cheddar cheese & pickles - \$75

Salt & Pepper Squid & tempura whiting fillets with aioli & lemon - \$75

Buffalo chicken wings, celery & carrot sticks with creamy dipping sauce - \$75

Canapes

1 hour of service \$24 per person

(5 options)

COLD

Assorted sushi, including vegetarian and soy

Peri Peri chicken spoons, mint yogurt

Seared peppered beef, pumpkin & caramelized onion jam

Smoked salmon, cream cheese, capers & red onion spoons

Maple glazed beetroot, fetta & toasted seed bruschetta

Poached pear, blue cheese & walnut on mini toast

King prawn, avocado & tomato salsa cup

Chorizo, bocconcini & basil bruschetta

2 hour of service \$34 per person

(6 options)

HOT

Vegetable spring rolls with sweet chilli dipping sauce

Curried lamb samosa with cucumber raita

Savory mini quiche

Spiced lamb kofta with cucumber yoghurt

Tempura prawns with wasabi mayo

Satay chicken skewers with peanut dipping sauce

Prosciutto wrapped chicken, honey mustard dipping sauce

Arancini balls, tomato relish

Beef & rosemary meatballs, parmesan crisp & tomato

All menus are subject to change and minimum guest numbers and minimum amount of platters apply

Beverage Packages

GLADES PACKAGE

3 hour package \$32 per person

4 hour package \$40 per person

5 hour package \$46 per person

Rothbury Estate Sparkling Cuvée

Rothbury Estate Semillon Sauvignon Blanc

Rosemount Estate Encore Moscato

Rothbury Estate Cabernet Merlot

Draft Beer - Carlton Draught, Pure Blonde, Great Northern, Cascade Light (bottle)

Soft drinks & fruit juice

PREMIUM PACKAGE

3 hour package \$40 per person

4 hour package \$48 per person

5 hour package \$54 per person

Seppelt Fleur de Lys Sparkling Chardonnay Pinot Noir

Rosemount Estate Encore Moscato

Rosemount Estate Encore Sauvignon Blanc

Rosemount Estate Encore Shiraz

Draft Beer - Carlton Draught, Pure Blonde, Great Northern, Cascade Light (bottle)

Soft drinks & fruit juice

All menus are subject to change - not available on course

Beverages

BAR TABS

You may choose to have a bar tab for your event. You are welcome to personally select your beverage from our extensive beverage list and pre nominate a bar tab limit.

Maximum wine selection: 1 sparkling 2 white and 2 red wines

SPARKLING WINE

Rothbury Estate Sparkling Cuvée - \$24

Fleur de Lys Sparkling Chardonnay Pinot Noir - \$32

WHITE WINE

Rothbury Estate Semillon Sauvignon Blanc - \$24

Rosemount Estate Encore Moscato - \$27

821 South Sauvignon Blanc NZ - \$32

Rothbury Estate Chardonnay - \$24

Rosemount Estate Encore Sauvignon Blanc - \$27

Seppelt The Drives Chardonnay - \$32

Juliet Pinot Grigio - \$34

RED WINE

Rothbury Estate Cabernet Merlot - \$24

Rosemount Estate Encore Shiraz - \$27

Rosemount Estate Little Berry Shiraz - \$37

Jamiesons Run Cabernet Sauvignon - \$35

Matua Hawkes Bay Merlot NZ - \$36

Juliet Pinot Noir - \$34

DRAFT BEER

Carlton Draught Pot - \$4.5 Schooner - \$6.5

Great Northern Pot - \$4.5 Schooner - \$6.5

Pure Blonde Pot - \$5 Schooner - \$7

Stella 330ml - \$7 & 500ml - \$12

BOTTLED BEER

Cascade Light - \$6.5

Carlton Midstrength - \$6.5

XXXX Gold - \$6.5

Tooheys New - \$6.5

Victorian Bitter - \$6.5

Corona - \$8.5

Crown Lager - \$8.5

Cider Strongbow original & dry - \$7.5

SPIRITS

Basic - \$8.5

Premium - \$9

NON ALCOHOLIC

Orange & Apple Juice - \$5

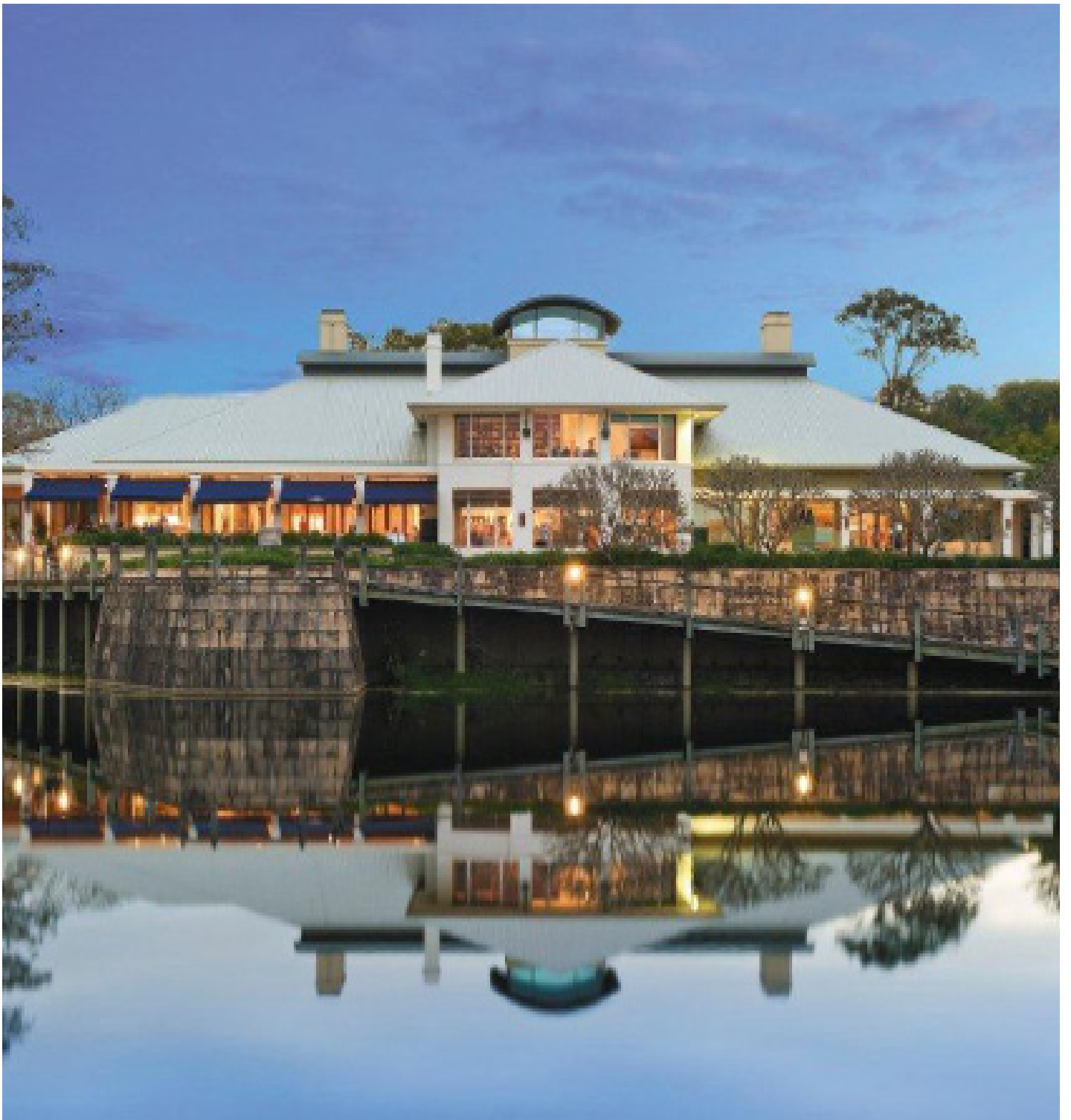
Post mix - Pepsi, Pepsi Max, Solo, Sprite & Soda - \$4

Bottled Pepsi, Pepsi Max & Ginger beer - \$4.5

Bottled water 600ml - \$4.5

Gatorade - \$5

All menus are subject to change



Contact us today

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