



Golf Packages

2020



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 with 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 expert team 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 136 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 off service with golf bag tags for each guest
 - Clothed registration table in our foyer
- Golf carts with personalised names with custom logos
- Complimentary room hire with presentation facilities
 - Basic banners and signs setup
 - Sponsorship with prizes towards your event
- Player briefings including the day's schedule and event format (min 16 players)
- On course novelty events (NTPs. etc) & collection post golf
 - Assist with scoring and presentation
 - Locker rooms with complimentary towels

*Inclusions are subject to player numbers & availability.

EVENT FORMATS

- Ambrose 2 & 4 ball
(suitable for social golfers)
- Texas stableford
(suitable for social and regular golfers)
- 4ball 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 your event

The Glades Golf Club has the following rules & regulations:

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

Due to licensing health & 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 are 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 to 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 chef can also personally tailor one specifically for you.

Along with the catering we do have a variety of function room options to suit your event.

The Ballroom

The pillarless Private 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 can cater for a variety of golf events or meetings through to a themed dinner.

Presentation facilities include: a lectern with a hand held microphone, drop down projector screens and data projector.

Capacity: Banquet 136pax, Cabaret 118pax, Theatre & 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 & Cocktail 60pax



The Terrace

Our Terrace offers spectacular view of the golf course, perfect for a cocktail event, business or casual lunch.

Impress your guests with canapes and drinks whilst taking in the remarkable views.

Capacity: Cocktail 200pax



On Arrival

THE GLADES BUFFET

\$24 per person

Scrambled eggs with chives (GF)
Crispy bacon (GF, DF)
Beef chipolatas
Hash browns
Baked beans (GF, DF)
Toast & conserves
Freshly sliced fruit platter
Tea & coffee station
Orange juice

THE DELUXE BUFFET

\$28 per person

Scrambled eggs with chives (GF)
Crispy bacon (GF, DF)
Pork & parsley chipolatas (GF)
Grilled tomatoes (GF, DF)
Garlic and herb button mushrooms (GF)
Hash browns
Baked beans
Toast & conserves
Fruit salad & yoghurt (GF)
Tea & coffee station
Orange & apple juice

Add a variety of danish pastries to either buffet for \$3 per person

PLATED BREAKFAST

Alternate Serve Plated Breakfast \$22 per person

Please choose 2 options - Tea and coffee station included

Smashed avocado, feta, grilled tomato, fried eggs on soughdough
Eggs Benedict; poached eggs, ham, baby spinach, grilled tomato & hollandaise sauce on Turkish bread
Scrambled eggs, bacon, grilled tomato, hash brown on Turkish bread

LIGHT BREAKFAST / MORNING TEA

\$14 per person or included in conference package

Please choose 1 option - Tea and coffee station included

Chef selection of cookies, cakes & fresh fruit platter (V)
Homemade mini quiche & fresh fruit platter (V option)
Ham & cheese filled croissants and cheese & tomato crossants
Assorted Danishes & fresh fruit platter (V)
Muesli bar slice & fresh fruit platter (V/DF)
Scones, jams, whipped cream & fresh fruit platter (V)
Spinach feta triangles & fresh fruit platter (V)

GF = Gluten Free, V = Vegetarian

All menus are subject to change and minimum 15 guest numbers apply. Please advise if you would like to include espresso coffees or other beverages on a TAB.

A Point of Difference

TAKEAWAY SNACK BOX

\$14 per box

Chef's selection of sandwich
Chocolate bar
Whole fruit
Bottled water

TAKEAWAY GOURMET BOX

\$18 per box

Chef's selection of sandwich
Chocolate bar
Bag of crisps
Muffin
Whole fruit
Bottled water

ADD TO CARTS ON ARRIVAL

Beer (can) from \$6.50 - XXXX Gold, Great Northern, Tooheys New or Pure Blonde
Bottled water \$4.50
Soft drinks \$4.50 - Pepsi or Pepsi max
Red Rock Deli Chips \$4

ON THE COURSE THEMED TEES

Aussie BBQ - There is nothing more Australian than a BBQ. Have a chef cooking on a BBQ out on course to offer your guests 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 - \$5 per donut

*Must have full day or half day course hire & have themed tees.

*All menus are subject to change

*We can cater for a variety of dietary requirements so please let our team know.

DRINKS 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 at least 1 week in advance if you require a drink cart to be available. Please note a minimum number of players are required.

Buffet Menu

THE AUSSIE BUFFET

\$35 per person

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

ULTIMATE AUSSIE BUFFET

\$50 per person

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

GOLFER BURGER BAR

\$16 per person

Burger buns
Sliced tomatoes, cucumber, beetroot, sliced cheddar & salad leaves (GF)
Grilled Beef patties with caramelised onions (GF)
Seasoned potato wedges
Condiments & sauces

Add Moroccan spiced chicken - \$4 per person

DELUXE BURGER BAR

\$25 per person

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

GF = Gluten Free, V = Vegetarian

All menus are subject to change and minimum guest numbers apply

Minimum of 20 guests apply

Plated Menu

2 Course Alternate Serve \$52.00 per person

3 Course Alternate Serve \$64.00 per person

ENTREE

Shaved pear, walnut, rocket & parmesan salad with citrus vinaigrette (GF/V)

Fried Scallops, grapefruit, watercress and cauliflower rice (GF)

Prawn & avocado salsa tower, watercress salad, saffron & citrus aioli (GF, DF)

Wild Mushroom risotto, cauliflower puree & asian salad (GF V)

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

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

Sumac & cumin spiced lamb, quinoa & kale tabouli with beetroot & chickpea puree (GF, DF)



MAIN

Prosciutto wrapped chicken breast, crushed potato rosti, broccolini, blistered tomatoes Jus (GF, DF)

Pan seared barramundi fillet, asparagus, pea puree with lemon berblanc sauce (GF)

Pork belly, swede mash, bok choy, honey glazed carrots & seeded mustard and maple sauce (GF)

Beef medallion served with garlic mash, truffle beans, oven roasted tomatoes with red current jus (GF)

Smoked beef fillet, soft parmesan & herb polenta, vine ripened tomatoes with micro salad (GF)

Rosemary and Garlic Lamb with sweet potato mash, wilted spinach with onion red wine jus (GF)

Vegetable stack, grilled halloumi & pesto dressing (V, GF)

DESSERT

Lemon myrtle panna cotta, strawberry ice cream & pistachio dust (GF)

Peach & passionfruit cheesecake with passionfruit coulis (GF)

Raspberry, Lychee white chocolate stone with raspberry coulis & vanilla ice cream (GF)

Chocolate moose tart, honey roasted hazelnuts with raspberry coulis

Apple & rhubarb crumble, crushed almond biscuit with sweetened cream

Sticky date pudding served with vanilla bean ice cream

Chia chocolate & coconut cake with orange sugar syrup (GF, NF, DF, EggF)



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V - Vegetarian

DF - Dairy Free

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All menus are subject to change and minimum guest numbers apply

Platters

Price is for One platter

C O L D

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

Antipasto platter - \$70

Chef selection of sandwiches & wraps - \$70

Assorted sushi, including vegetarian (GF) - \$75

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

Chefs selection of cakes & slices (V) - \$75

Selection of local & imported Cheeses, dried fruit, nuts & crackers (V/GF) - \$70

Freshly sliced fruit platter (V/GF/DF) - \$65

Assorted danish pastries (V) - \$85

H O T

Mini pulled pork & slaw sliders - \$85

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

Tandoori or Satay chicken skewers with dipping sauce - \$80

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

Salt & pepper squid & tempura whiting fillets with aioli & lemon - \$75

Mushroom & truffle arancini balls with tomato relish (V) - \$75



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Cocktail Menu

CANAPES

1 Hour of Service \$25.00 per person

(5 options total- hot & cold)

2 Hour Service \$36.00 per person

(6 options total - hot & cold)

COLD

Assorted sushi, including vegetarian & soy (GF/V)
 Peri Peri chicken spoons with mint yogurt (GF)
 Seared peppered beef, pumpkin & caramelized onion jam (GF, DF)
 Smoked salmon, cream cheese, capers & red onion spoons (GF)
 Maple glazed beetroot, fetta & toasted seed bruschetta (V)
 Poached pear, blue cheese & walnut on mini toast (V)
 King prawn, avocado & tomato salsa cup
 Mini tomato bruschetta on sourdough (V)

HOT

Vegetable spring rolls with sweet chilli dipping sauce (V)
 Savory mini quiche
 Spiced lamb kofta with cucumber yoghurt
 Tempura prawns with wasabi mayo
 Tandori chicken skewers (GF)
 Prosciutto wrapped chicken, honey mustard dipping sauce (GF)
 Gourmet beef pies
 Arancini balls, tomato relish (V)

BOATS & BOXES

\$15per boat or box

Lamb koftas, quinoa tabouli with tzatziki (GF)
 Roasted vegetable yellow curry, basmati rice & cucumber raita (V/GF)
 Tempura battered whiting fillets, chips & tartare
 Spinach and ricotta tortellini, tomato, roasted capsicum & olives (V)
 Thai beef salad with sprouts, fresh herbs with nahm jim dressing (GF, DF)
 Salt & pepper squid with rocket & parmesan salad with garlic aioli
 Mini hotdogs with mozzarella, red onion jam & aioli
 Chicken stir fry with hokkien noodles
 Beef stroganoff served with rice & sour cream

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Beverage Packages

Beverage Packages are available with post golf functions held in the clubhouse. Beverage Packages aren't available on course or in the drinks cart.

GLADES PACKAGE

3 Hour Package - \$36 per person
4 Hour Package - \$44 per person
5 Hour Package - \$52 per person

Craigmoore Cuvee Brut
Circa 1858 Sauvignon Blanc
Circa 1858 Chardonnay
Barefoot Moscato
Circa 1858 Shiraz

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 - \$50 per person
5 Hour Package - \$60 per person

Veuve Tailhan Blanc de Blancs Brut
Ara Single Estate Sauvignon Blanc
Wildflower Chardonnay
Barefoot Moscato
Wildflower Cabernet Sauvignon

Draft Beer - Carlton Draught, Pure Blonde, Great Northern, Cascade Light (bottle)
Soft drinks & fruit juice



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

Craigmoor Brut Cuvée
\$7 150ml / \$29 Bottle

Veuve Tailhan Blanc de Blancs Brut \$34 Bottle

WHITE WINE

Circa 1858 Sauvignon Blanc
\$7.5 150ml / \$11 250ml / \$29 Bottle

Circa 1858 Chardonnay
\$7.5 150ml / \$11 250ml / \$29 Bottle

Barefoot Moscato
\$8 150ml / \$11.5 250ml / \$31 Bottle

Pocketwatch Pinot Gris
\$8.5 150ml / \$12 250ml / \$34 Bottle

Ara Single Estate Sauvignon Blanc
\$9 150ml / \$13 250ml / \$38 Bottle

Oa Wildflower Chardonnay
\$9 150ml / \$13 250ml / \$38 Bottle

ROSE

Wild Wildflower Rose
\$9 150ml / \$13 250ml / \$38 Bottle e

RED WINE

Circa 1858 Shiraz
\$7.5 150ml / \$11 250ml / \$29 Bottle

Wildflower Cabernet Sauvignon
\$9 150ml / \$13 250ml / \$38 Bottle

Hentley Farm 'Villain and Vixen' Shiraz \$40 Bottle

DRAFT BEER

Carlton Draught Pot \$5 / Schooner \$7

Great Northern Pot \$5 / Schooner \$7

Pure Blonde Pot \$5.5 / Schooner \$7.5

4 Pines Pot \$6 / Schooner \$9

BOTTLED BEER

Cascade Light \$7

Carlton Midstrength \$7

XXXX Gold \$7

Tooheys New \$7

Corona \$9

Crown Lager \$9

Peroni Leggera \$9

Asahi \$9

Fat Yack \$9

4 Pines \$9

Cider Strongbow Original & Dry \$8

SPIRITS

Basic \$8.5

Premium \$9

NON ALCOHOLIC

Orange & Apple Juice \$5

Post mix - Pepsi, Pepsi Max, Solo, Lemonade, Soda,
Tonic Water & Ginger Ale \$4

Bottled Pepsi & Pepsi Max \$5

Ginger Beer \$5

Bottled Water 600ml \$4.5

TEA & COFFEE

Pot of Tea \$4.5

Hot Chocolate \$4.5

Espresso Coffee

Regular \$4.5

Large \$5

Additions:
Caramel/Vanilla Syrup + \$0.50c
Extra Shot + \$0.50c
Soy Milk + \$0.50c



Contact Us Today

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