



The Glades Golf Club

Golf Events

2023-2024

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 20 to 136 players full day course hire, or per person rates are available which we can personally tailor to suit your budget.



Golf Groups

What we offer

Full day course hire

"Private course hire - up to 136 players"
18 holes of golf with shared electric cart
Group draw
Guest names & logos displayed on golf carts
Clothed registration table
Complimentary room for presentation
4 18 holes with cart vouchers for Prizes
Player briefings
On course events (NTPs & Long drive)
On course drinks cart (subject to availability)

Social groups

"20 + players (not private use of the course)"
18 holes of golf with shared electric cart
Group draw
Guest names & logos displayed on golf carts
Clothed registration table
Player briefings

Presentation room hire (up to 3 hours)

Lounge 20 - 48pax @ \$300
Ballroom 48 - 140pax \$400

Event formats

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

Hire Clubs from \$25 subject to availability

Additional information

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.

All bookings for full day course hire to be confirmed in writing. Contracts will be sent to all groups and will require a deposit of \$2000 to be paid securing the event. Full T&Cs in contract

Additional course set up with full course hire -

Signage: All set up & removal of signage will attract a labour charge.

Table & chairs: \$20 per station, this includes 1 table 2 chairs, table cloth, set up and removal

The Glades does not accept responsibility for any signage or equipment. Deliveries are to arrive no earlier than 2 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

Plated Breakfast

\$25 per person

Please choose 2 options - Alternate Serve

Smashed avocado, feta, grilled tomato, poached 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

Veggie frittata served with bacon & hash browns

Minimum of 20 pax required

Add coffee

Tea & coffee station @ \$5per person

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

Drink Cart

We offer drink carts where food and beverages can be
purchases on a cash basis or a TAB basis. Please let us
know in 2 week in advance if you require a drink cart to
be available. Please note a minimum number of player is
required & is subject to availability.

Light Breakfast

Bacon & Egg Roll with BBQ sauce & aioli \$10

Avocado & Egg Roll with baby spinach, tomato & aioli \$10

Chef selection of sandwich \$9

Pie or Sausage Roll \$6.5

Takeaway Box

\$20 per box

Chef's selection sandwich

Chocolate Bar

Bag of crisps

Bottled water

All prices and menus are subject to availability & change

Catering

On the Course

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 - \$600

Up to 150 sausages and a chef for up to 5 hours - \$750

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

Additional on course catering options available on request

Lunch or Dinner Options

Burgers

\$22per person - Plated Alternate Serve

Beef Burger; grilled beef patty, mixed leaf, tomato, beetroot, cheese, red onion jam & aioli with golden fries

served alternativley with

Chicken burger; cajun chicken, mixed leaf, tomato, beetroot, cheddarcheese, guacamole & aioliwith golden fries

Minimum of 20 pax required

*This can be upgarded to a burger buffet \$30pp

Plated

\$35per person - Plated Alternate Serve

Chicken breast nestled on sweet potato fondant with ratatouille of vegetables & chicken jus

served alternativley with

Atlantic salmon on roasted butternut pumpkin with remoulade salad & tomato salsa

Minimum of 20 pax required

BBQ Buffet

\$44per person

Barbequed Oakley ranch Grain fed rib fillet

Cajun Spiced chicken thigh

Beef sausages with grilled onion

Chef's selection of salads

Freshly baked bread basket

Condiments and sauces

Minimum of 40 pax required

If you are looking for something different please let us know as we have a more extensive conference kit.

Please note our Restaurant generally closes at 230pm unless prior arrangements are made.

All prices and menus are subject to availability & change