

Corporate Golf



At Royal Canberra Golf Club we understand the importance of Corporate Golf, whether it be for business, fund raising or leisure.

As one of Canberra's most prestigious sporting venues, we feature 27 championship holes and along with our multi award winning catering team we will ensure your event is successful and memorable.

The club is set within the Westbourne Woods, a magnificent arboretum of established trees. The Westbourne Room and Formal Dining Room are renowned for their picturesque views overlooking the 18th and 10th fairways, not to mention the lovely Rose Garden Terrace.

Both these rooms combined can accommodate up to 130 guests. We offer six corporate golf catering packages and drinks packages;

Morning Packages:

“The Earlier Riser”

“Off the Tee”

“The Hole in One”

Afternoon Packages:

“The Late Start”

“The Longest Drive”

“Nearest the Pin”

We are here to help make your event an occasion to remember and with this in mind we welcome your instructions.



“THE EARLIER RISER”

\$40 per person (food only)

SET MENU

Breakfast

A light stand up breakfast in the Spike Bar and on the Rose Garden Terrace

- Home Baked Berry Muffins
- Danish Pastries
- Fresh Fruit
- Tea, Coffee and Juice

Lunch

A BBQ lunch served on the Rose Garden Terrace

- Marinated BBQ Steaks
- Sausages
- Moroccan Spiced Chicken Skewers
- Chefs Selection of 5 Assorted Salads
- Fresh Bread

“OFF THE TEE”

\$60 per person (food only)

SET MENU

Breakfast

A light stand up breakfast in the Spike Bar and on the Rose Garden Terrace

- A Bacon and Egg English Muffin with Spicy Tomato Sauce
- Fresh Fruit and Yoghurt
- Tea, Coffee and Juice

Lunch

A Carvery Buffet Lunch served in Westbourne Room

- A selection of Roast Beef, Turkey and Pork
- Roast Potatoes and Pumpkin
- Seasonal Vegetables
- Cauliflower and Cheese Sauce
- Selection of Condiments

- Individual Mixed Berry Trifles
- Selection of Australian Cheese



“THE HOLE IN ONE”

\$80 per person (food only)

SET MENU

Breakfast

A sit down buffet breakfast

- Scrambled Eggs
- Bacon
- Sausage
- Tomato
- Toast and Pasties served at the table
- Fresh Fruit
- Tea, Coffee and Juice

Lunch

An alternate service two course sit down lunch in the Westbourne Room

Main Course

- Moroccan Chicken with Date Sauce, Orange Cous Cous & Greens
- Slowly Roasted fillet of Beef with Potato Rosti & Sauce Bordelaise

Dessert

- Lemon Tart, Double Cream and Fresh Strawberries
- Chocolate Pudding with Chocolate Ice Cream & Hot Chocolate Sauce
- Tea and Coffee

Note: Minimum numbers of 40 are required for catering; if numbers are less than 40 your guests will be able to use our existing catering from the Spike Bar.



“THE LATE START”

\$40 per person (food only)

SET MENU

Lunch

A stand up sandwich lunch

- Assorted Closed Sandwiches and Wraps
- Fresh Fruit
- Tea, Coffee and Juice

After Golf

Two hour presentations and canapés on the Rose Garden Terrace or in the Westbourne Room

Canapés

- Beetroot Macaroon with Goats Cheese Mousse
- Smoked Salmon with Avocado & Wasabi Espuma
- Rare Roast Veal, Tuna Mayonnaise, Baby Fennel, Red Onion & Capers
- Chicken, Truffle & Leek Bouchee
- Seared Scallops & Pea Jelly
- Tea Smoked Duck, Celeriac Puree & Citrus Glaze

“THE LONGEST DRIVE”

\$60 per person (food only)

SET MENU

Lunch

A stand up sandwich lunch

- Assorted Closed Sandwiches and Wraps
- Fresh Fruit
- Tea, Coffee and Juice

After Golf

A Carvery Buffet Dinner served in Westbourne Room

- A selection of Roast Beef, Turkey and Pork
- Roast Potatoes and Pumpkin
- Seasonal Vegetables
- Cauliflower and Cheese Sauce
- Selection of Condiments

- Individual Mixed Berry Trifles
- Selection of Australian Cheese



“NEAREST THE PIN”

\$80 per person (food only)

SET MENU

Lunch

A BBQ lunch served on the Rose Garden Terrace

- Marinated BBQ Steaks
- Sausages
- Moroccan Spiced Chicken Skewers
- Chefs Selection of 5 Assorted Salads
- Fresh Bread

Dinner

An alternate service two course sit down dinner in the Westbourne Room

Main Course

- Moroccan Chicken with Date Sauce, Orange Cous Cous & Greens
- Slowly Roasted fillet of Beef with Potato Rosti & Sauce Bordelaise

Dessert

- Lemon Tart, Double Cream and Fresh Strawberries
- Chocolate Pudding with Chocolate Ice Cream & Hot Chocolate Sauce
- Tea and Coffee

Note: Minimum numbers of 40 are required for catering; if numbers are less than 40 your guests will be able to use our existing catering from the Spike Bar.



“FUNCTION BEVERAGE PACKAGES”

Package Includes:

Standard Beer, House Red & House White Wine, House Sparkling, Soft Drink and Orange Juice

- 1 Hour \$20.00 per person
- 2 Hour \$25.00 per person
- 3 Hour \$30.00 per person
- 4 Hour \$35.00 per person
- 5 Hour \$40.00 per person
- 6 Hour \$45.00 per person

“DRINKS CART”

Drive yourself - \$40.00 Hire fee

RCGC Staff to Drive - \$260.00 for a 4 hour period

Items available and will be charged on consumption in addition to hire costs:

- Coke
- Diet Coke
- Coke Zero
- Lift
- Water
- Powerade
- VB Stubbie
- Cascade Lite Stubbie
- Original Chips
- Picnic
- Snickers
- Mars
- Fruit & Nut
- Dairy Milk

- Red and White Wine (if requested)

