



CORPORATE GOLF PACKAGES

ANSLIEGROUP.COM.AU



WELCOME



With our picturesque golf course and exceptional function facilities, Gungahlin Lakes is the ideal venue for your next Corporate or Social Golf Day.

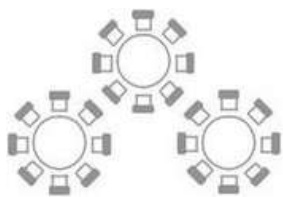
With a range of packages that can be tailored to suit your specific requirements, our expert team will ensure that your day is as enjoyable as possible.

Our experienced team of chefs have created an extensive catering menu designed to meet any taste or budget.

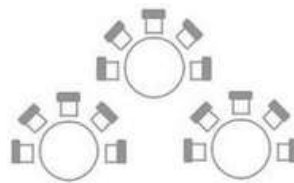
Our function rooms can be set up to cater for your unique function, with features such as audio & visual equipment available upon request.

Plus, guests can enjoy free onsite parking. Enquire today about your next event and find peace of mind in knowing that our dedicated team will take care of everything!

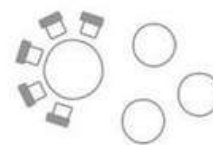
ROOM LAYOUTS



BANQUET



CABARET



COCKTAIL

Please call or email us today to arrange a site inspection of the rooms and a quote for your next event.

Leanne.King@ainslielgroup.com.au | Maria.Beilicz@ainslielgroup.com.au | Christina.Alberto@ainslielgroup.com.au

GENERAL INFORMATION



ROOM HIRE (NO AV INCLUDED)

Weekdays - \$250 per session (day or night)

Weekends - \$300 per session (day or night)

Gungahlin Lakes - additional rooms incur a full room hire fee

AV OPTIONS

Data Projector & Screen - \$50 per screen

Cordless Microphone or Lapel Microphone- \$50 per mic

Laptop - \$50

Lectern - \$25

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GOLFER'S BREAKFAST

LAKES BASIC BREAKFAST

Toasted egg & bacon roll with BBQ or tomato sauce	\$10 pp.
Chilled juice	\$4.50 pp.
Freshly brewed tea & coffee	\$3.50 pp.

LAKES PLATED BREAKFAST

Omelette, bacon, grilled tomato, hash browns & chipolata sausages served with sourdough roll	\$25 pp.
Seasonal fresh fruit	
Chilled juice	
Tea & coffee station	

CONTINENTAL BREAKFAST

Platter of seasonal fruit	\$20pp.
Platter of assorted danishes	
Yoghurt with fresh berries & coulis	
Chilled juice	
Tea & coffee station	



GOLFER'S LUNCH

TAKEAWAY LUNCH PACKAGE \$20pp.

- Sandwich
- Muffin
- Piece of whole fruit
- Bottled water

GOLFER'S BBQ LUNCH

\$28 PER PERSON

- Bread rolls with butter
- 150g char-grilled porterhouse steak
- Sausages 1.5 per person
- Fried onion
- Garden salad
- Potato salad
- Coleslaw
- Served with accompanying condiments*



GOLFER'S DINNER

1 Course **\$30pp Alternately Served**

2 Course **\$48pp Alternately Served**

3 Course **\$60pp Alternately Served**

All meals include freshly baked bread roll & butter

ENTRÉES

Spaghetti Puttanesca (V)

Smoked salmon with orange dressing, avocado pate, and rocket salad.

Prosciutto served with Caprese salad.

Vietnamese Noodle Salad served with Prawns (GF)

Quinoa Salad with pomegranate, poppy seeds and honey mustard Dressing (V) (GF)

MAINS

Oven roasted chicken breast served with sweet potato mash & seasonal greens, finished with a Red wine & Sage Jus

Chargrilled medium 200g Angus grain-fed rump with truffle mashed potato, finished with a green peppercorn sauce (GF)

Oven roasted Australian Barramundi fillet served on a bed of Red Pepper puree with seasonal greens, finished with a Peach salsa (GF)

Char grilled pork steak served with chive & potato mash & seasonal greens, finished with apple chutney and red wine jus (GF)

Oven roasted duck breast served with cauliflower puree & seasonal greens, finished with a five spice jus (GF)

Eggplant Parmigiana served with steamed greens and roasted potatoes (V) (GF)

DESSERTS

Warm chocolate brownie with chocolate sauce, vanilla ice cream & berry coulis

Lemon meringue tart served with a berry coulis & whipped cream

Chefs cheesecake served with whipped cream & berry coulis

Orange & almond cake (GF) (DF)

Sticky date pudding with toffee sauce & Chantilly cream

Vegan Chocolate & Raspberry cake served with berry coulis and whipped cream (V)(GF)

KIDS MEALS \$15

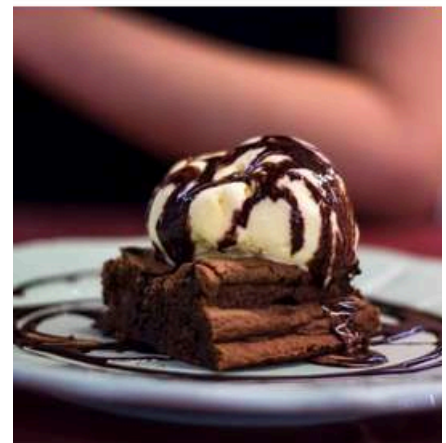
Grilled chicken

Fish & chips

Chicken nuggets

Mini pizza

NOTE: All kids meals are served with chips, salad or vegetables and include dessert of ice-cream



BUFFET MENU

LUNCH OR DINNER - \$50pp.

Your choice of 2 mains, 2 sides, 2 salads & Bread Rolls

MAINS

Butter Chicken Curry (G/F)
Roast Beef & Gravy (G/F)
Roast Leg of Pork with Crackling & Gravy (G/F)
Roast leg of Lamb & Gravy (G/F)
Barramundi with lemon & Dill cream sauce (G/F)
Chicken breast with garlic & tarragon cream sauce (G/F)

Vegetarian Options

Vegetable Jalfrezi Curry (G/F)
Mushroom, Tomato & Haloumi stacks, topped with salsa verde (G/F)

SALADS

Coleslaw (G/F)
Pasta salad
Potato Salad (G/F)
Asian Rice noodle salad (G/F)
Quinoa Salad (G/F)
Garden Salad (G/F)
Greek Salad (G/F)

SIDES

Plain Basmati Rice
Jasmine Rice
Cous Cous
Roasted Herbed Potatoes
Steamed Chat potatoes with herb butter
Roasted Vegetables
Steamed Asian Greens

BREADS

Add \$3 per person

Garlic bread (baguette)
Naan



GOLFER'S PRESENTATION PLATTERS

BASIC SELECTION PLATTER

\$10 per person

Cocktail Beef pies
Vegetable spring rolls
Cheese & Spinach Triangles
Salt & Pepper Squid

Includes condiment sauces

PREMIUM SELECTION PLATTER

\$15 per person

Assorted Cocktail Pies
Peking Duck Spring Rolls,
Prawn Gyoza
Sausage Rolls

Includes condiment sauces

GOLD SELECTION PLATTER

\$21 per person

Cornish Pasties
Coconut Prawns
BBQ Chicken wings
Flathead Bites

Includes condiment sauces

CHEFS SELECTION PLATTER (GLUTEN FREE) \$10 per person

Pumpkin Arancini
BBQ Chicken Wings
House-made Lamb Kofta
Rosemary & Garlic Roasted Baby Potatoes

Includes condiment sauces

CHEF'S SELECTION PLATTER (VEGAN)

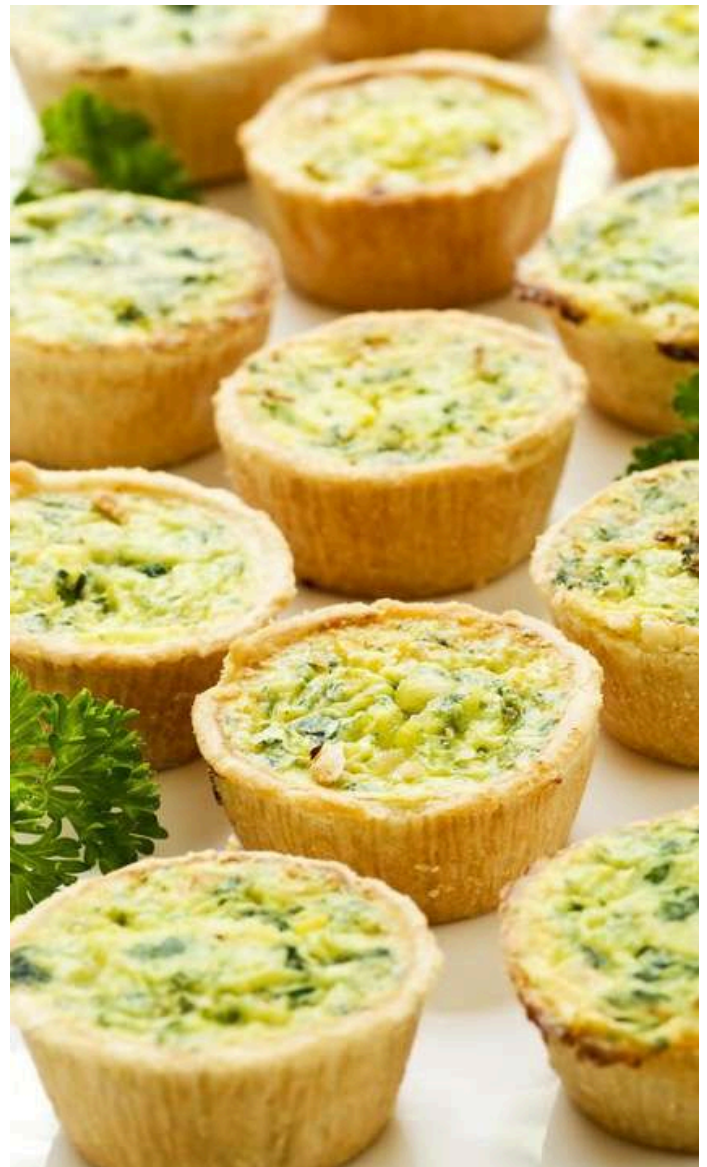
\$10 per person

Samosas
Plant-based Meatballs
Gyozas
Spring Rolls

Includes condiment sauces

POPULAR EXTRAS

Bowl of chips \$12
Bowl of wedges \$15
Assorted pizzas, round 12" pizzas \$24 each
Choice of Hawaiian, BBQ Chicken, Margherita, Pepperoni
Assorted sandwich platter \$80
Assorted wrap platters \$85



PIZZAS

MARGHERITA | \$24

Tomato base, shredded mozzarella, cherry tomatoes, fresh basil & extra virgin olive oil

PEPPERONI | \$24

Tomato base, shredded mozzarella & sliced pepperoni

HAWAIIAN | \$24

Tomato base, shredded mozzarella, sliced smoked ham, grilled pineapple & sprinkled oregano

GARLIC PRAWN | \$26

Ricotta cheese base topped with garlic prawns, cherry tomatoes, grated parmesan & fresh parsley, finished with a lemon mayo drizzle

BUFFALO CHICKEN PIZZA | \$24

Spicy buffalo sauce base, shredded mozzarella, chicken breast, spanish onion, shallots & finished with blue cheese mayo drizzle

HUMMUS VEGETABLE PIZZA | \$24

Hummus base, cherry tomatoes, olives, capers, pumpkin, fresh basil, extra virgin olive oil & balsamic glaze (V)

**12" BASES, NO HALF PIZZA,
GLUTEN-FREE BASE
AVAILABLE \$2 EXTRA**



GOLF FEES & REQUIREMENTS

Green Fees

Green Fees	Weekday Golf (incl GST) (from 1 October 2023)	Weekend and Public Holidays Golf (incl GST) (from 1 October 2023)
18 Holes	\$44.00	\$55.00
9 Holes	\$30.00	\$33.00
Junior (under 18) 9, 13 or 18 holes	\$22.00	\$22.00
Member Guest (competition only)	\$22.00	\$27.50
Late Rate (after 4:00pm October – March)	\$35.00	\$40.00

Cart Hire

The club may change the use of golf carts depending on weather conditions to ensure there is minimal damage to the course. The rules displayed in the carts must always be followed.

Cart hire	Cost (from 1 October 2023)
18 Holes	\$43.00
9 Holes	\$33.00
Members 18 holes	\$38.00
Members 9 holes	\$28.00
Late Rate (after 4:00pm October – March)	\$38.00

Golf Equipment Hire

Golf Equipment	Cost
Golf clubs 1/2 set	\$14.00
Golf clubs full set	\$20.00
Golf clubs premium brand full set	\$50.00
Single club	\$5.00
Pull buggy	\$5.00

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GUNGAHLIN LAKES GOLF COURSE MAP



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**FUNCTIONS & EVENTS
TERMS AND CONDITIONS AGREEMENT
GOLF DAYS**

Summary of RSA (Responsible Service of Alcohol) Requirements for the Golf Course

1. RSA rules apply to the Golf Course area as it is part of the Ainslie Groups Liquor License.
2. Alcohol cannot be purchased prior to 11am, including the drinks cart on golf days. Anyone suspect of intoxication beforehand will not be permitted to join the group.
3. A maximum of 6 standard drinks is allowed over 18 holes.
4. Golf cart operators must follow the same rules that apply to driving a car, noting licensing police can conduct inspections.
5. Course Marshalls can confiscate carts from those patrons not following the rules, with no refund supplied.
6. Bringing alcohol and/or soft drinks (excluding water) onsite is prohibited and may result in confiscation and being asked to leave.
7. Intoxicated individuals may be asked to leave the course immediately.
8. Supplying alcohol to a minor will result in being asked to leave.
9. Management and staff can refuse liquor service at their discretion.
10. Failure to adhere to RSA rules during Golf Days can lead to the Event being shut down with no refund.
11. Organizers are responsible for their guests, and the Organiser must be a MEMBER of the club.

All guests are expected to always show respect towards the golf course and staff. Any antisocial behavior will not be tolerated and may result in individuals being asked to leave the course or the Event being shut down.

THESE CONDITIONS ARE A BASIC REQUIREMENT AND GUIDE AND MUST BE ADHERED TO, YOU MUST SIGN AND RETURN THIS COPY TO CONFIRM AGREEMENT TO OUR TERMS & CONDITIONS AND TO CONFIRM YOUR EVENT.

I have read the above terms and conditions and agree to comply with them:

Name: _____

Address: _____

Date: _____

Date of Function: _____

Venue: _____

Signed: _____

To confirm your booking a deposit of \$200 is required within 7 days of booking your Event. Payment in full of your function is required prior to your Event going ahead.

Payment Details:

EFT DETAILS: (Please use Invoice # as Reference)

Account Name: Ainslie Football & Social Club Ltd
BSB: 012-955
Account Number: 836 287 478

CREDIT CARD: (Please use Invoice # as Reference)

Card Type: Mastercard Visa

Payment Amount: \$

Card Number: _____

Exp: / _____

Cardholder Name: _____

Signature: _____