



THE NATIONAL

THE NATIONAL GOLF CLUB

CORPORATE GOLF



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INTRODUCTION

The National Golf Club, located at Cape Schanck on Victoria's spectacular Mornington Peninsula, is one of Australia's ultimate golfing experiences. Only a short drive from Melbourne, The National boasts 3 championship courses, all listed in Australia's top 50 (2008 rankings). The Old designed by Robert Trent Jones Jnr, The Moonah designed by Greg Norman and The Ocean designed by Thomson, Wolveridge & Perrett are remarkably unique, and all offer the most incredible golfing experience.

Since its inception in 1987, The National Golf Club has set the benchmark for Corporate Golf Days in Victoria. The team at The National specialise in catering for groups, whether it be an intimate gathering of 30 business associates or a large corporate group of up to 250 guests. Our professional planning skills and unique resources available will enable you to maximise the valuable time on the day with your guests. You will enjoy a total experience, golf at its finest and afterwards reflect on the good, bad and indifferent shots in the clubhouse or function room, both of which have incredible views of Bass Strait, Port Phillip Bay and the Mornington Peninsula.

The Club offers vast event management experience and will arrange everything from registration, golf, carts, catering and event transport. With full logistical support, 3 of Australia's best golf courses, superior cuisine and beverages, and views that need to be seen to be believed, you can be assured you and your clients will enjoy a memorable day at The National.



THE COURSES

The Old Course:

Opened in 1987, the original National Golf Course, The Old Course was designed by leading golf course architect Robert Trent Jones Jnr.

Ranked 24th in The Australian Top 100 Golf Courses (Golf Digest 2008), The Old Course is a very undulating and naturally sloping course, with almost every hole offering superb ocean views. The layout of the 6313 metre, par 72 Course is situated in a rugged coastal region and boasts perfectly manicured fairways, closely surrounded by thick native vegetation. Combine this with tiered greens and sharp bunkering, the Old Course will certainly provide a wonderful experience for all golfers from the novice to the seasoned campaigner.



The Old Course

The Moonah Course:

The spectacular Moonah Course, ranked 8th in The Australian Top 100 Golf Courses (Golf Digest 2008), was designed by world renowned golf architects Greg Norman and Bob Harrison in 2000. The course is created amidst breathtaking coastal dunes and gets its name from the indigenous trees scattered throughout its rugged rolling hills. The par 72, 6576 metre 18 hole Moonah Course has a unique layout created amidst the natural undulating dune land settings. With well manicured fairways, quick contoured greens, natural slopes, and rugged bunkering, the Moonah Course is an enjoyable challenge for all levels of golfers.



Moonah Course



The Ocean Course:

The Ocean Course, ranked 47th in The Australian Top 100 Golf Courses (Golf Digest 2008), was designed by the world famous team of Peter Thomson, Michael Wolveridge & Ross Perrett and opened in December 2000.

The 6552 metres, par 72 Ocean Course consists of 18 spectacular links style holes, created amidst endless coastal sand hills and dune valleys of Cape Schanck's rugged terrain. The course layout consists of severe sloping greens and vast undulating fairways that are dotted by Thomson's strategically positioned famous links style "pot bunkers". Combined with the ocean winds and coastal elements, the Ocean Course is a tempting yet challenging links golf course.



Ocean Course

The Clubhouse:

The Clubhouse creates a spectacular setting, central to all three Golf Courses and with amazing views over the links courses to the ocean, it delivers every amenity a golfer could desire. If our three Championship Golf Courses provide an unsurpassed playing experience, the clubhouse will certainly exceed all your pre and post-game expectations.



PLANNING YOUR EVENT

Getting To The National

Car

The National features 2 levels (170 spaces) of undercover parking as well as an overflow car park which can hold another 74 cars. Golf Operations is easily accessible from the undercover car park by using the lift located at the eastern side of the building.

Bus

Often a terrific idea to really build the team atmosphere for your day a bus can be hired to serve many purposes and allows your corporate guests the chance to sit back and take in all the picturesque scenery on the drive down to the Mornington Peninsula.

Helicopter

Helicopters can be chartered to land at The National. Should you wish to travel to The National via a helicopter, please instruct the pilot to contact the Director of Golf - Craig Funch on (03) 5988 6777 at least 24 hours prior to your arrival.

Competitions

Ambrose, team or individual stableford and other various competitions can be held from a two-tee or multi-tee start, depending on which course you are playing.

Player Registration, Scoring and Results

The staff at The National will greet your clients upon arrival, ensuring all players are registered and receive cards, course maps and any other information required. Upon completion of the round, the Golf Operation Staff will take care of all scoring and results for you, while you and your clients relax and enjoy our clubhouse facilities.

On-Course Catering

A great way to spend time with your clients on the course, this service allows you to travel between groups and keep your clients topped up with energy. This service can also be done by any of our catering staff allowing time for your staff to take place in the golfing activities.

Signage

Signage is great way to acknowledge your sponsors and or promote your business during your Corporate Day, whether it be on-course or in the function room. All you need to do is provide the necessary signage 48 hours prior to the event and The National Staff will take care of the rest.



Pre and Post Game Catering

With state-of-the-art function facilities, stunning surrounds and proximity to the freshest seasonal produce and premium local wines, The National Golf Club is the perfect choice for corporate functions. Whatever the occasion, The National caters for the entire spectrum of events and can tailor any catering to further enhance the enjoyment of your corporate golf day. Whether it be a quick snack prior to tee off or a gourmet seafood bbq after golf, The National can cater for your needs.

Hire Equipment

A number of Men's and Ladies golf clubs and shoes are available for hire from the pro-shop. Advance booking for this equipment is required.

Locker Rooms

A number of lockers are available for your clients to utilise throughout the day upon request with Golf Operation. Guests also have full access to showers and change rooms.

Accommodation

Whilst The National Golf Club does not have accommodation, there are several nearby accommodation options available to visitors and members alike. Please don't hesitate to ask for information regarding accommodation.

Prizes & Guest Gifts

Golf Operations offer a large array of golf apparel & merchandise at extremely competitive pricing. From logo golf balls and apparel, to trophies, The National can cater for your every need.



PROFESSIONAL SERVICES

There are a number of exciting, fun and challenging services that can be offered throughout the day by one or more of our PGA Qualified Staff. These services are a very effective way of entertaining and enhancing enjoyment for a group of valuable staff or key clients. These are:-

Beat The Pro

Let our Golf Professionals entertain your groups on one of our spectacular par 3's while sparking the competitive spirit in your guests to hit it closer than our Golf Professional. Always guarantees fun, excitement and enjoyment while adding some novelty to your day.

On-Course Tuition

While your guests enjoy playing one of our three magnificent courses, why not let them receive some expert tuition from one of PGA Teaching Professionals while he moves from group to group?

Play 18 Holes With A PGA Teaching Professional

Having some guests who you want to really look after and impress? Our PGA Teaching Professionals are able to play a full round of golf with them while giving expert advice and ensuring they enjoy the day, both on the course and in the clubhouse afterwards.

Post-Corporate Day Tuition

Want to give your guests something that they will remember your corporate day by? Our PGA Teaching Professionals can record every guests swing and then email it to them with some tips and advice in the days after your event. A fantastic way to remember your corporate day!

Everyone Plays With A Teaching Professional

You can utilise all three of our PGA Golf Professionals by having them play a hole with each group. Not only will your guests be helped with tips and advice, but they will get to see and experience what it is like to play with a PGA Professional.



CORPORATE PACKAGES

All Corporate Golf Packages Include:-

- 18 holes golf on one of our three Championship Golf Courses
- Motorised Cart
- Range Balls and use of all practice facilities
- Use of all Clubhouse facilities including lockers when available
- Event Management, including
 - Registration, Scoring and Results
 - Player Briefing
 - Signage Placement
 - Nearest the pins, longest drive and other on-course events set up
 - On Course Catering

Catering:-

See Catering menu.



THE NATIONAL GOLF CLUB



2009 CATERING MENU

(Rates valid until 31st March 2010)



Breakfast Options

Quick Breakfast - \$6.50 pp

Egg & Bacon Muffins *OR* Ham & Cheese Croissants, served with Tea and Coffee

Continental Breakfast - \$16.50 pp

Ham & Cheese Croissant, Fresh Baked Muffins, Danish Pastries,
Seasonal Fruit Platter, Coffee, Tea and Juices

Full Cooked Breakfast - \$25.50 pp

Cereals and Muesli, Toasts and Preserves, Seasonal Fruit Platter
Scrambled Eggs, Roasted Tomato, Grilled Field Mushrooms
Crispy Fried Bacon, Herbed Chipolata Sausages, Hash Browns
White and Wholemeal Toast, Coffee, Tea and Juices

Our buffet breakfasts are Ideal for early tee-off times.

Combine breakfast with registration to ensure a smooth start to your golf day.

Lunch, Pre & Post Golf Snacks

Dips- \$6.00 pp

Selection of Dips with Grilled Bread and Olives

Morning *or* Afternoon tea - \$10.00 pp

Including one selection of the following:
Muffins, slices, cookies or cake option, with Tea & Coffee

Snack Attack - \$12.00 pp

Ribbon sandwiches, Chicken Goujons and Wedges

Chefs Canapé Selection

4 selections - \$15.00 pp

8 selections - \$25.00 pp

Golfers Lunch – \$16.50 pp

Focaccias and Crusty Baguettes with a Selection of Fillings,
Seasonal Fruit Platter, Juices and Soft drinks

The National BBQ Sizzle - \$30.00 pp

Barbequed Sausages, Porterhouse Steak, Sauces, Mustards and Relishes
BBQ Onions, Hot Chips, Garden Salad, Caesar Salad and Greek Salad
Buttered Fresh Rolls, Juices and Soft drinks

Minimum number of 10 guests



On Course Catering

Lunch Pack (Snack) – \$10.50 pp

Sandwich, Chocolate Bar, Sports drink *or* bottled water

Lunch To Go – \$16.50 pp

2 x Gourmet Bagel or Baguette with a Selection of Fillings,
Chocolate Bar, Piece of fruit, Sports Drink *or* Bottled Water

Packs can be available for registration or placed on carts prior to tee off

Buffet Lunches or Dinner

Pre dinner Options

Chefs Canapé Selection

4 selections - \$15.00 pp *or* 8 selections - \$25.00 pp

Dinner Buffets

Italian Buffet - \$55.00 pp

Char Grilled & Marinated Vegetables,
Chilli and Fennel Marinated Olives,
Beetroot and Goats Cheese Salad,
Smoked Beef Carpaccio with Lemon, Capers and Roast Garlic,
Asparagus with Olive Oil,
Selection of Italian Cured Meats,
Buffalo Mozzarella, Tomato and Basil Salad,
Shaved Fennel and Radicchio Salad,
Roast Red Peppers with Cabernet Vinegar
Balsamic Marinated Mushrooms
Smoked Salmon with Baby Capers, Sour Cream and Chives

Roast Chicken Breasts on Soft Parmesan Polenta, Rosemary and Roast Garlic Jus,
Veal Saltimbocca,
Duck and Fennel Sausages with Melting Vincotto Onions,
Porcini Mushroom Risotto,
King Prawn, Chilli, Lemon, Garlic and Basil Spaghetti

Pistachio Nougat Ice Cream,
Chocolate, Hazelnut and Fig Terrine,
Tiramisu,
Panna Cotta with Almond Biscotti,
Poached Winter Fruit with Zabaglione,
Tallegio and Gorgonzola Cheeses with Muscatels and Fruit Bread

Minimum number of 50 guests



The National Gourmet BBQ - \$50.00 pp

Assorted Breads and Rolls
Marinated Chicken Breast,
Fish Parcels with Yellow Curry Sauce,
Lamb Cutlets and Continental Sausages, Porterhouse Steaks

Melting Onions, Baked Potatoes with Sour Cream,
Green Salad with Avocado, Pine nuts and Lemon Dressing,
Greek Salad, Caesar Salad, Herbed Corn on the Cob

Selection of Cheeses with Grilled Fruit Bread and Lavosh,
Seasonal Fruit Platter and Selection of Desserts

Minimum number of 30 guests

National Seafood BBQ - \$65.00 pp

Tasmanian Oysters,
Salt and Pepper Calamari,
Nicoise Salad with Sashimi Tuna,
Smoked Salmon with Garnishes,
Ocean Trout with Fresh Herbs and Lemon Zest,
Duck and Fennel Sausages,
Char Grilled Porterhouse,
Thai Marinated King Prawns,
King Fish with Yellow Curry Sauce,

Greek Salad, Tomato, Basil and Buffalo Mozzarella Salad,
Asparagus, Grilled Prosciutto and Goats Cheese Salad,
Chorizo and Roast Pepper Salad with Smoked Paprika,
Herb Corn on the Cob,
Baked Potatoes with Sour Cream and Melting Onions

Selection of Desserts,
Seasonal Fruit Platter,
Selection of Cheeses with Grilled Fruit Bread

Minimum number of 30 guests



Plated Menu's

Entrée Selections

Smoked Salmon, Asparagus and Avocado Salad with Baby Capers and Lemon
~

Duck and Pistachio Terrine with Pear Chutney, Cornichons and Cabernet Vinaigrette
~

Lyonnais Style Salad with Poached Duck Egg, Double Smoked Bacon,
Caramelised Shallots, Croutons and Mustard Vinaigrette
~

Sugar Cured Ocean Trout with Cucumber Noodles, Crème Fraiche and Dill Dressing
~

Pan Seared Ocean Trout on Moroccan Spiced Vegetable Salad
~

Seared King Prawns on Spiced Carrot Puree with Mustard Fruits and Baby Herb Salad
~

Salt Water Duck Salad with Five Spice Poached Pear
~

Thai King Prawn Salad with Chilli Caramel and Kaffir Lime
~

Beef Teriyaki Salad with Soba Noodles, Snow Peas, Toasted Sesame and Ponzu
~

Pork & Crab Spring Rolls with Asian Coleslaw, Green Chilli Nuoc Cham
~

Grilled King Prawn, Chorizo, Saffron, Tomato and Basil Risotto
~

Plate of Cured Meats, Grilled Vegetables, Olives and Cheese with Homemade Rosemary Grissini

Main Selections

Seared King Fish on Cauliflower Puree, Salsa Verde and Steamed Asparagus
~

Ocean Trout with Parsnip Puree, Silver Beet, Muscatels, Toasted Almonds and Burnt Lemon Butter
~

Char Grilled Yellow Fin Tuna on Braised Provencale Vegetables, Olive Tapenade and Basil Oil
~

Indian Vegetarian Plate with Spinach and Tomato Curry, Chilli Dahl, Vegetable Chips and Sheep's Milk Yoghurt
~

Chicken Breast on Soft Parmesan Polenta, Roast Garlic, Asparagus and Rosemary Jus
~

Chicken Breast on Roast Pumpkin, Spinach and Tomato Risotto with Balsamic
~

Flinders Island Lamb Rump with Tagine Spiced Braised Vegetables, Minted Yoghurt
~

Flinders Island Lamb Rack on Porcini Mushroom and Pea Risotto
~

Pork Cutlet on Spiced Pumpkin Puree with Honey and 5 Spice Sauce
~

Pork Belly on Parsnip Puree with Figs, Toasted Almonds and Sherry Caramel Sauce
~

Slow Roasted Veal Loin with Green Olive Mash, Asparagus, Basil and Café De Paris Butter
~

Slow Roasted Beef Fillet on Potato Puree, Red Onion Marmalade, Roast Mushrooms, Spinach and Red Wine Jus



Dessert Selections

Belgian Chocolate Terrine with Figs, Pistachios and Berries
~

Vanilla Panna Cotta with Poached Strawberries
~

Granny Smith Crème Brulee with Cinnamon Ice Cream
~

Individual Pavlova's with Berries and Mascarpone or Caramelised Banana and Passion fruit
~

Hazelnut Chocolate Mud Cake with Raspberry Compote
~

Banana and Date Pudding with Rum and Raisin Ice Cream
~

Caramelised Pineapple, Ginger and Almond Pudding with Star Anise Ice Cream
~

Sliced Seasonal Fruit Plate with Mango Sorbet
~

Cheese with Grilled Fruit Bread, Muscatels and Sliced Pear

Set Menu - \$59.00 per person

(1 selection for each course)

50/50 Menu - \$69.00 per person

(2 selections for each course - served alternately)

2 choice Menu - \$79.00 per person

(2 selections for each course - guests select from your choices)



BEVERAGE PACKAGES

1)	Traditional House Wines - Sparkling, White &, Red House Tap Beer Soft drink & Juice	2hr 3hr 4hr 5hr	\$27p.p \$30p.p \$33p.p \$36p.p
2)	Classic House Wines- Sparkling, White & Red Premium Tap & Bottled Beer Soft drink & Juice	2hr 3hr 4hr 5hr	\$32p.p \$35p.p \$38p.p \$41p.p
3)	Stylish Premium Wines - Sparkling, White & Red House Tap Beer Soft drink & Juice	2hr 3hr 4hr 5hr	\$36p.p \$42p.p \$48p.p \$54p.p
4)	Time less Premium Wines - Sparkling, White & Red Premium Tap & Bottled Beer Soft drink & Juice	2hr 3hr 4hr 5hr	\$42p.p \$49p.p \$56p.p \$63p.p

House wines

Sparkling = Eighth Horse Sparkling (Vic)
White = The National Chardonnay (Coonawarra) & Lost Block Sauvignon Blanc (WA)
Red = The National Shiraz (Coonawarra) & National GSM (Coonawarra)

Premium Wines

Sparkling = Grant Burge Pinot Noir Chardonnay
Whites = Mud House Sauvignon Blanc (NZ) & Lost Block Chardonnay (WA)
Reds = Stonier Pinot (Mornington Peninsula) & Grant Burge 'Miamba' Shiraz (Barossa Valley)

Premium Bottled Beer - James Boags Premium Lager & Boags Premium Light
House Tap Beer - Boags Draught and Hahn Premium Light

Rates valid until 31st March 2010 (Wines subject to change)



DRESS REQUIREMENTS & CLUB REGULATIONS

The golf course, clubhouse and driving range are subject to the dress regulations below and it is expected that all guests will utilise facilities with a well groomed appearance. This dress code applies to both males and females and will be strictly enforced by staff at the National.

- ✓ Tailored shorts may be worn by men or ladies.
- ✓ Men's shorts must be above the knee.
- ✓ Men with shorts must wear either long socks or calf length socks in plain white or National monogrammed. Ankle socks are also acceptable
- ✓ Slacks must not be worn tucked into socks (unless plus 2's or plus 4's).
- ✓ Shirts should be worn tucked in.
- ✓ Golf shoes with soft spikes must be worn by all participants on the course and practice areas

The following are **NOT** acceptable items of dress:

- ✗ Football or sporting type shorts
- ✗ Tops displaying large motifs or advertising
- ✗ Shirts without collars (an exception applies to women's attire and shirts that are specifically designed for golf)
- ✗ Denim of any description (excluding the clubhouse where jeans are permitted)
- ✗ ¾ length pants (an exception applies to women's attire).
- ✗ Track suit pants/tops or any type of gymnasium attire
- ✗ Running shoes, thongs, sandals, or bare feet
- ✗ Draw string pants or shorts
- ✗ Cargo shorts and pants, or pants with external side pockets on the trouser legs
- ✗ Socks with sports motifs or stripes are not permitted.
- ✗ Caps should not be turned backwards or worn in the clubhouse.
- ✗ Metal spikes are not permitted

Smoking

Smoking is not permitted in the Clubhouse or on the golf courses.

Mobile Telephones

The use of mobile phones is only permitted outside the Clubhouse on the Old course side, or in the car park and locker rooms. Mobile phones may be carried (but should be switched off) on the course for use in medical emergencies ONLY.



CORPORATE DAY TERMS AND CONDITIONS

Guests

Guaranteed number of guests attending the event is required 7 days prior to the booked event. Cancellation fees may be applicable after this period.

Food & Beverage Packages

The National Golf Club is a fully licensed club, organisers and their guests are not permitted to bring their own food and liquor to the respective event.

The National Golf Club practices Responsible Service of Alcohol, as specified in the Liquor Control Reform Act 1998. The National Golf Club reserves the right to cease the service of alcohol in line with the above Act. Final catering details and food cost are required 14 days prior to the booked event, change in numbers after this period may be subject to the cancellation policies.

Function Facilities

The National Golf Club reserves the right to book other events in the same function room up to one hour after the scheduled event finalising time. The National Golf Club also reserves the right to host other functions while your event is in progress.

The National Golf Club reserves the right to adjust all function space accordingly.

Postponement

Events postponed less than 14 days prior to the event date may be charged 100% of the full estimate cost to the function as per the cancellation agreement. Events may only be postponed for up to 6 months from the original event date.

The National Golf Club reserves the right to reassess all quotations given on change of dates.

Unforeseen Circumstances

In the event of The National Golf Club's inability to comply with any of the provision of this agreement by virtue of any cessation or interruption of electricity or gas supplies, industry disputes, plant or equipment failure, unavailability of food items or other unforeseen contingency, The National Golf Club reserves the right to cancel any bookings or refund any deposit without notice at anytime.

Due to unforeseen circumstances, should the facilities reserved be unavailable, The National reserves the right to substitute similar or comparable venues (with discussion and coordination with patron). Every effort will be made to advise the client in advance.

Loss & Damage

The client shall remain responsible at all times for any loss or damage to the property of The National Golf Club caused by clients, guests, and invitees.

We are extremely careful when looking after guest belongings. Unfortunately we cannot take responsibility for the damage or loss of items before, during and after the event. We therefore suggest insurance cover be arranged for respective goods.

Provision of Good and Services

Should the client need any outside contractors they must liaise with the Club in all matters. The client is responsible for the cost in ensuring set-up and breakdown of all function space. All deliveries to The National Golf Club must be advised to the Function Coordinator prior to the delivery and must be delivered to the appropriate facilities. The National Golf Club may not supply trolleys or staff. The National may not transport goods, equipment, or materials left on premises and will not be responsible for any loss or damaged goods. Items remaining after the event without prior arrangement will be deemed abandoned.

The National Golf Club reserves the right to decline any request for outside work to be made in accordance with an event.



Course Dress Etiquette - On and off the Golf Course

The Golf Course, Clubhouse and driving range are subject to the dress regulations as outlined previously and it is required that members and guest will utilise facilities with a well groomed appearance.

Additional

If the client requires the organiser to source, book or confirm other arrangements on their behalf. The National Golf Club reserves the right to apply a 10% surcharge.

All other commitments entered into the agreement by The National Golf Club on behalf of the undersigned will be at full cost should notification of cancellation not be received within adequate time required by the third party.

Companies and associations are required to accept responsibility where their delegates fail to pay for sundry delegate charges.

Taxes

The Goods and Services Tax (GST) has been included in all prices quoted. Subject to new government taxes or changes to existing tax legislation (State or Federal) effecting services The National Golf Club reserves the right to vary the condition of the agreement and proposal accordingly.

Cancellation of Event or reduction in Numbers

In the circumstances of the event being cancelled with written notice given, the following terms & conditions apply.

90 - 61days prior to the event date will incur a cancellation fee equal to 25% of the agreed contract.

60 - 31days prior to the event date will incur a cancellation fee equal to 50% of the agreed contract.

30 - 14 days prior to event date will incur a cancellation fee equal to 75% of the agreed contract.

Less than 14 days prior to event date will incur a cancellation fee equal to 100% of the agreed contract.

All deposits are non refundable.

Deposit

A minimum deposit of \$1000 is required to secure the booking. All deposits are non-refundable.



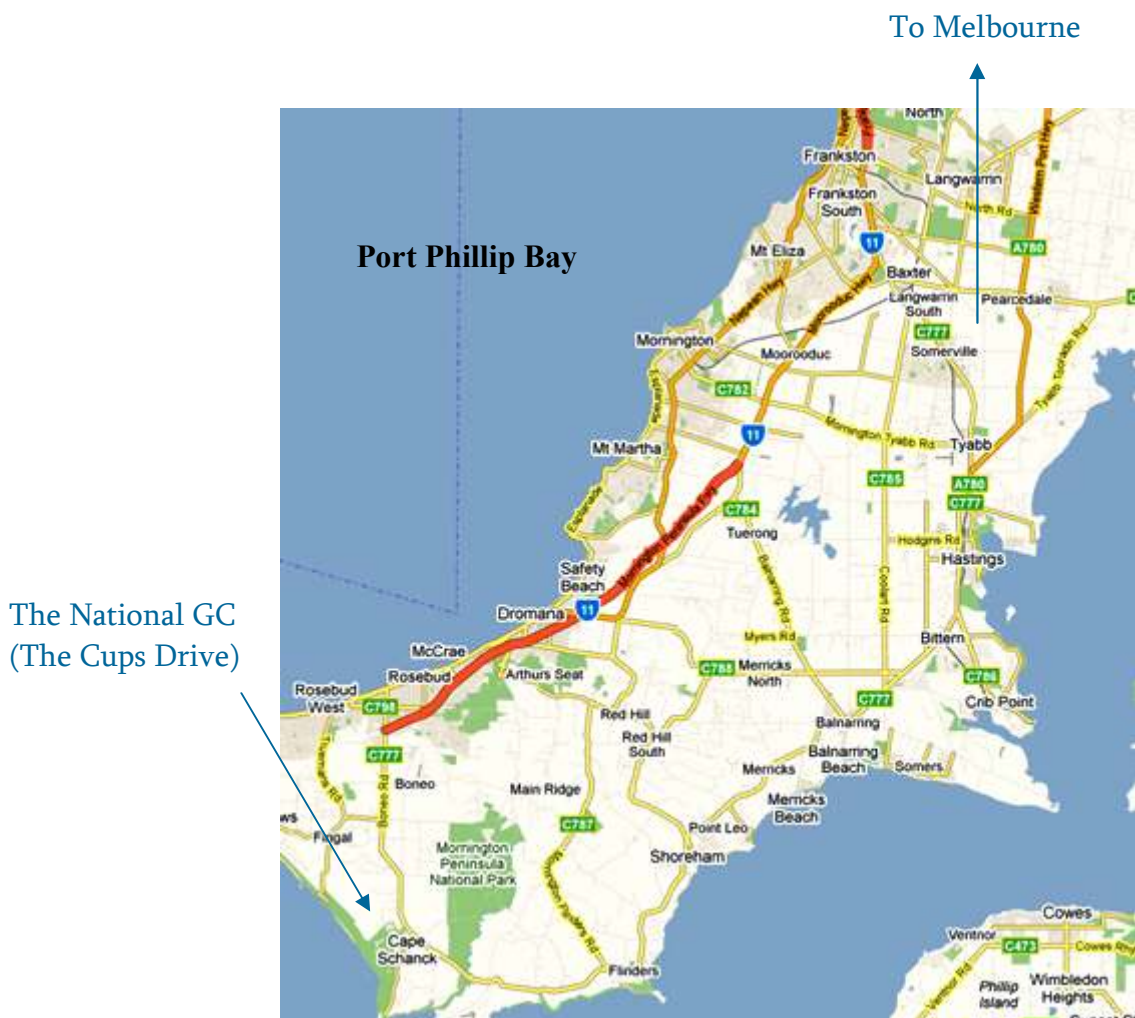
LOCATION

Postal Address

The National Golf Club Inc
The Cups Drive (off Boneo Road)
Cape Schanck Victoria 3939

Telephone: 61 3 5988 6666
Facsimile: 61 3 5988 6744
e-mail: info@nationalgolf.com.au

Melways Map Ref: 258 K4



For more information, or to book your next Corporate Day at the National, call Craig Funch on (03) 5988 6777 or email craigf@nationalgolf.com.au.

