



Racecourse Reserve | Cameron Road | Greerton | P O Box 3037 | Tauranga 3142
Phone: 64 7 5788465 | Fax: 64 7 5785071 | Cell: 0272415150 | Email: manager@taurangagolf.co.nz



MEETING & FUNCTION VENUE

The clubhouse is an outstanding venue for meetings, seminars and social functions, offering three separate areas depending on the type of event.

Here is some general information about our facilities. You can also find images and other details on our website at www.taurangagolf.co.nz

Capacity of Rooms

Seating capacity for the various rooms is as follows:-

Main Lounge: 150 seated
Function Room: 40 seated
Boardroom: Up to 25 seated

FUNCTION ROOM



The [Function Room](#) is adjacent to the Main Lounge and has a solid movable wall system that enables it to be isolated from the [Main Lounge](#) at any time. There is a servery from the Bar to the [Function Room](#), and also direct access to toilets including a disabled facility. The [Function Room](#) also has a central timber dance floor.

BOARDROOM



The [Boardroom](#) is on the upper floor of the Clubhouse with panoramic views across the golf course and Tauranga Racecourse Reserve. The [Boardroom](#) can be set up in theatre style for seminars and workshops. The Boardroom has a TV and DVD player with Sky Digital.

MAIN LOUNGE



The [Main Lounge](#) seats 150 and has panoramic views across the golf course, Tauranga racing Club and Racecourse Reserve. The [Main Lounge](#) is fitted with a Data Projector and Screen for video presentations and has Sky Digital TV monitors and has a public address and music system.

Golfing commitments mean that exclusive access to the [Main Lounge](#) area will not be available until 7pm on some days, and particularly weekends when Club members use the main lounge area into the early evening. This will be discussed with you before any booking is confirmed.

Fees & Charges

The following are our standard fees and charges:

Main Lounge & Function Room:	\$650 inc GST
Function Room only:	\$350 inc GST
Boardroom:	\$30 an hour inc GST (minimum charge \$100 inc GST)
Special Liquor License Fee:	\$100 inc GST
Data Projector Hire Fee:	\$25 inc GST
Cover Charge (if applicable):	\$6 per head

Notes

Staffing:	Staffing included in hire fee
Bond/Deposit:	Up to \$500 may apply
Cover Charge:	This may apply for smaller dinner functions.

Bond

If a Bond/Deposit is required it must be paid to confirm the booking. If the event is cancelled within two weeks of the date, a \$100 cancellation fee will apply.

Catering

We cater for all events through our in house catering service (Café 19). To discuss your catering requirements please contact our Catering Manager Jen Jackson on 5788465 ext 6 or 0211787676 or email manager@taurangagolf.co.nz. Sample finger food menus are attached.

Beverages

All are purchased through the Club Bar. A sample bar stock and price list is attached. We are able to cater for any special requirements, but please note that BYO is not permitted and to avoid any embarrassment, guests should be made aware of this beforehand. Any beverages brought on to the premises by guests must be handed to bar staff and can be reclaimed at the end of the function.

Where a private function involves the sale and/or supply of alcoholic beverages, a Special Liquor License may be required, and 14 working days will be required to obtain the License from the Tauranga City Council. The cost of the license will be met by the hirer (see Fees & Charges).

Audio/Video Systems and entertainment

The Lounge is fitted with a Video/Audio/PA system with a radio microphone and a hard wired microphone. There is SKY digital TV, and ample room for live entertainment by prior arrangement with the General Manager. There are dance floor options in the Function Room and Café area.

The Boardroom is equipped with TV/VCR/DVD, Whiteboard & Flip Chart Holder. A Data Projector is available for hire for \$25.

Permitted Closing Time

Closing time for the sale and supply of alcohol is in accordance with the terms of any Special Liquor License. As a general rule, as a matter of Club Policy, the premises must be vacated no later than 1am.

Guests

Anyone hiring the premises must ensure their guests attending the function maintain a high standard of dress and behaviour. Where the bar service is required the provisions of the Club's Liquor License or any Special License must be complied with and a guest list may be requested prior to the start of the function.

Corporate Golf Tournaments

Golf is our core business, and a golf tournament is a great way for you to entertain and reward your clients and employees. We offer competitive course hire rates for large or smaller groups, and we can assist you with running your event to ensure that it goes smoothly.

Our current Corporate Tournament clients include Carters, Placemakers, Toll-Owens, Tauranga Chamber of Commerce, NZ Customs, Tauranga Builders Assoc, Tauranga Sports Rugby Club, ANZ Bank, Tauranga City Council and Zonta Society.

To discuss your requirements contact General Manager Grant Scoones at the Club Office or phone 0272415150.

Approval

All requests for use of the Club Lounge require the prior approval of the General Manager.

Payment

Payment for all charges is generally required on the day of the hire. Payment arrangements for catering should be discussed at the time the hire is confirmed. Payment can be made by direct bank credit to our account, or by cheque, cash, EFTPOS, MasterCard and VISA.

Loss or Damage to Club Property/Premises

As a condition of hire any person or organisation hiring Club facilities will be required to make good any loss or damage to Club property or premises arising from the hire, normal and reasonable wear and tear excepted.

For further details regarding our facilities please contact:

**GRANT SCOONES
General Manager**

Phone: 5788465 ext 4, Fax: 5785071, Mobile: 027 2415150

E-mail: manager@taurangagolf.co.nz

Web: www.taurangagolf.co.nz

MAIN DECK





Owned and operated by the
Tauranga Golf Club

SAMPLE FINGER FOOD MENUS

(All prices are inclusive of GST)

MENU #1

\$1.50 PER OPTION

MINI WRAPS 1per person (pp)

Filled with chicken, cream cheese and salads

MINI QUICHE 1pp

Mini hot cheese and tomato quiche

MINI SPRING ROLLS 3pp

Served hot with chilli sauce

CRUMBED FISH BITES 2pp

Delicious lightly fried bite size fish, served with tartare sauce

MINI SAMOSAS 3pp

Spicy pastries served hot with plum sauce

HAM AND ASPARAGUS ROLLS 3pp

Fresh ham, asparagus and cream cheese wrapped in fresh bread

MINI POTATO TOP PIES 1pp

Small mince pies, topped with mashed potato

CROSTINI 2pp

With cream cheese and pesto

CHICKEN GOUJONS 3pp

Chicken chips served hot with barbeque sauce

SALMON & CREAM CHEESE BLINI 1pp

Baby blini topped with cream cheese, salmon and garnish

THAI FISH CAKES 2pp

Served with dipping sauce

Prices effective **1 July 2007** and subject to change without notification



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MENU #2
\$2.00 PER OPTION

CLUB SANDWICHES 2pp

Mini club sandwiches made with fresh meats, salad and relish

SMOKED SALMON WRAPS 1pp

Mini wraps with smoked salmon, cream cheese and salads

CHICKEN KEBABS 1pp

Skewered mini tandoori kebabs served with dipping sauce

CRUMBED CAMEMBERT 1pp

Lightly grilled and served with spicy plum sauce

MINI CROISSANTS 1pp

Served hot with ham and cheese

SPICY MEATBALLS 1pp

Skewered in twos, served hot with dipping sauce

GRILLED MUSSELS 1pp

Half shell mussels served hot with pesto crust

GARLIC MUSHROOMS 2pp

Hot crumbed whole mushrooms, with dipping sauce

SUSHI 1pp

Traditional sushi with meat and salads, served with soy sauce.

MINI FILLED BAGEL 1pp

Filled with salami or smoked salmon, brie and salads

MINI MUFFINS 1pp

An assortment of filled sweet muffins

SWEET SLICE SELECTION 1pp

Assortment of delicious fruit and nut slices in bite size pieces.

DANISH PASTRIES 1pp

Selection of mini fruit Danish pastries

VEGETABLE WONTONS 1pp

Delicate parcels filled with Asian style vegetables.

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PLATTER OPTIONS

Each platter serves 6 – 8 people

BREAD & DIP PLATTER **From \$20 per platter**

Selection of gourmet breads, served with dukkah, dipping oil and pesto.

FRUIT PLATTER **From \$30 per platter**

Selection of seasonal fruits, beautifully displayed, served with sweet dipping sauces.

CHEESE PLATTER **From \$35 per platter**

Selection of New Zealand cheeses, olives, sundried tomatoes, grapes, crackers and gourmet breads.

SWEET PLATTER **From \$35 per platter**

Selection of fruits, handmade truffles, mini nut tarts, profiteroles and mini shortbread hearts.

ANTIPASTO PLATTER **From \$45 per platter**

Gourmet selection of cheeses, olives, sundried tomatoes, pickled onions and gherkins, salami, pastrami, pesto and chutney with crackers.

SEAFOOD PLATTER **From \$50 per platter**

Tiger prawns, smoked salmon, half shell and marinated mussels and shrimps, served with lemon and fill sauce and lemon wedges.

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BAR PRICES

Main Lines

TAP BEER

Jug	7.60
Handle	3.60
Glass	3.30
Jug, Light Beer	6.40
Handle, Light Beer	3.00
Glass, light beer	2.80

OTHER BEER

Premium Lagers 330ml	4.40
Standard Draft 330ml	3.80
Clausthaler non alcoholic Beer (0.5%)	3.40

SPIRITS

White	1.90
Dark	2.00
Premium	2.50
Split	0.50
Liqueurs per nip	2.60

WINES

Mills Reef Chardonnay - 750	23.00
Mills Reef Sauvignon Blanc - 750	23.00
Mills Reef Merlot Cabernet - 750	23.00
Mills Reef Wines by the Glass	5.30
Montana Lindauer 200ml	6.10
House Wine by the Bottle	19.00
House Wine by the Glass	4.80
Cask House Wine & Sherry per Glass	2.70
Artillery Port per glass	3.70

OTHER

RTD's	5.30
Post Mix Orange Juice, LLB per Handle	2.00
Post Mix Orange Juice, LLB per Glass	1.60
Post Mix Orange Juice, Jug	4.00
Soft Drink, Jug	3.50
Soft Drink, Handle	1.80
Soft Drink, Glass	1.50
Bundaberg Ginger Beer, LLB 330ml	2.50
Fresh Up, Cans	2.40
Fresh Up, bottles	3.20
V Cans	2.40
Water (Bottled)	2.50
Soft Drink Cans	2.00

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