

About Us

Nestled in the picturesque bushland of Kew East,
Green Acres Golf Club is only a ten-minute drive from
the CBD, making it one of Melbourne's best-kept
secrets.

Our conference rooms feature floor-to-ceiling glass, creating a magnificent frame to the span of our stunning golf course, offering superb views all year around. As the sun disappears behind lush weeping elms and towering gum trees you will be struck by the incredible ambience of our location.

At Green Acres Golf Club we take delight in tailoring our conference and meeting packages to meet our client's needs. We approach each event with thoroughness to ensure that both your desires and those of your guests are always met.

With the ability to partition the function room, we are able to offer a wide open space for large events or a smaller private setting for more intimate meetings. Our Boardroom caters to small groups, where our lounge and dining room offer a versatile conference space.

Green Acres is fully wheelchair accessible.

Included in our seminar service is the availability of equipment hire and easily accessible parking for all.

It is with a great location, professional and experienced staff, exquisite cuisine, and a true sense of hospitality, that we have created a function venue to be proud of.



Our venue



Dining Room

- panoramic views of the golf course through expansive windows across the length of the Dining room
- modern facilities open out onto a large terrace suitable for all types of meetings, trade shows, and conferences
- dining and lounge room can be combined for larger events
- wireless internet



Lounge

- our modern lounge has views of the 1st tee and 9th hole
- winter warming fireplace
- LCD screen
- The lounge is split from the dining room with stateof-the-art acoustic dividers. If required, can be opened to utilise both rooms as one large space
- wireless internet

HALF DAY rate from $\$250^*$

FULL DAY rate from $\$350^*$

*BREAK-OUT ROOMS: Please contact our Event Coordinator to confirm the price and availability

Standard Catering Package

Half Day

Under 4hrs

All-inclusive price for a minimum of 20 quests Morning or Afternoon Tea Ploughman Style or Working Style Lunch Filter Coffee & Tea

Full Day

All-inclusive price for a minimum of 20 quests Morning Tea Ploughman Style or Working Style Lunch Afternoon Tea Filter Coffee & Tea

Morning or Afternoon Tea Options - Please select two items

Sweet muffins, almond croissant, Danish Pastry Fresh fruit salad pot, passionfruit coulis English muffin, avocado, crumbed feta, balsamic tomato Toasted muesli, yoghurt, berries, maple syrup Brioche Slider, egg, bacon, tasty cheese, sriracha mayonnaise Brioche Slider, egg, bacon, tasty cheese, sriracha mayonnaise Oven toasted ham, cheese, tomato croissants House-made pork and beef sausage rolls, tomato relish Assortment of tea cakes

Lunch Options - Please select one style of catering

Ploughman's Lunch

Chef Selection of cured and smoked meats, local and imported cheese, chargrilled vegetables, olives, seasonal dips Freshly baked bread Fresh fruit

or

Working Style Lunch

Assortment of fresh sandwiches and wraps Chef Selection of hot finger food

Extras and Inclusions

Additional Extras

Dietary requirements individually catered for \$10pp Fruit platter \$5pp Charged on consumption Espresso coffee Flip chart \$20

All Packages Include

Data projector and screen Microphone and lectern Wireless internet Whiteboard Welcome Signage



Premium Catering Package

Half Day

\$60 per person

Under 4hrs

All-inclusive price for a minimum of 30 guests

Morning or Afternoon Tea

Premium Buffet Lunch

Filter Coffee & Tea

Full Day

\$80 per person

Over 4hrs

All-inclusive price for a minimum of 30 guests

Morning Tea

Premium Buffet Lunch

Afternoon Tea

Filter Coffee & Tea

Morning or Afternoon Tea Options –See previous page for selections

Buffet Lunch Options - Please select 2 dishes

Thai Green Chicken Curry, lime and coconut jasmine rice
Chicken Cacciatore, brown rice
Sweet and Sour Pork, Asian fried rice
Beef Stroganoff, green pea pilaf rice
Salt and Pepper Calamari, fries, aioli

Spinach and Ricotta Ravioli
Tomato and Basil Sugo Penne Pasta
Wok Tossed Noodles, stir fry vegetables, hoisin
Ratatouille of Vegetables
Grilled Barramundi, dill, capers, and lemon butter

Salads - Please Select Two

Cumin Laced Mediterranean Style Pearl Couscous

Mixed Seasonal Leaf, balsamic dressing

Caesar, aioli dressing

Roasted Kipfler Potato, salted kale, semi-dried tomato,

grilled capsicum

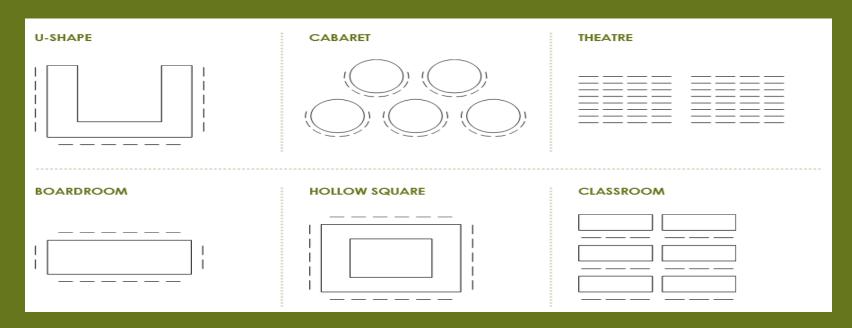
Wok Tossed Green Beans, balsamic

All Packages Include

Data Projector and Screen
Microphone and Lectern
Wireless Internet
Whiteboard
Welcome Signage



Room Capacity and Configuration



Equipment included in hire

Data projector and screen
Whiteboard and pens
Lectern and microphone
Cordless microphone
Wireless internet

Room	U-Shape	Cabaret	Theatre	Boardroom	Hollow Square	Classroom
Dining room	30	48	120	28	34	40
Lounge room	30	48	100	28	34	40
Lounge + dining	50	120	220	-	-	80

Terms and Conditions

Tentative Booking

Functions will be tentatively booked and held for two weeks from the date of the initial inquiry. If confirmation is not received on the 14th day, we assume that the client no longer requires us to hold this date and we will release the date for other clients.

Confirmation

Confirmation of the date of the event must be received by the Club via email or phone alongside the required \$500 deposit. Deposits are non-refundable once confirmation is made.

Final details & Payment

Confirmation of the number of guests attending, menu selections, and dietaries must be provided at least 14 days prior to the booking date. Full payment must be received within 7 days of the conclusion of your event.

Cancellations

If the function is cancelled after confirmation and deposit payment, the deposit will be forfeited. If the function is cancelled by the client within 7 days of the booking date 50% of the agreed catering bill total will be incurred.

Pricing Policy

The club will endeavour to maintain the cost as originally quoted but prices are subject to change particularly where bookings are made months in advance. Clients will be notified in writing of any price increases as soon as possible.

Furniture & equipment

All costs to hire any additional furniture or equipment that is not already available at our venue will be met by the client.

Outside Food & Beverage

With the exception of wedding/birthday/christening cakes, no food or beverages are to be brought onto the club premises for consumption without prior consent. Beverages not purchased from Green Acres are not allowed on site for client consumption/.

Damages

The client will be financially responsible for damage to the club property during functions. There will be an additional charge for any necessary repairs or excessive cleaning which will be passed directly to the client.

Liability

Whilst Green Acres will take the utmost care, no responsibility will be accepted for the loss of, or damage to, any equipment or merchandise left on the premises prior to, during, or after their function. Function organisers are financially responsible for any damages or theft of club property incurred during their function.

Surcharges

Surcharges apply on weekends and Public holidays to the rate of \$5pp

Hiring Limitations

In the event the venue can't be made available on a confirmed date by reason of fire, flood, damage, industrial dispute or any other reason, management shall endeavour to make alternate arrangements but shall not be made liable for loss, damage or injury suffered by the client.

The client shall be entitled to use only the parts of the clubhouse hired and shall vacate punctually at the time specified on booking. The client understands and accepts the other activities that may be taking place on the premises during their function.

Golf Course

At no time are guests permitted on the golf course during a private event booking, fines will apply if damage occurs.

Responsible Service of Alcohol

Green Acres follows the National Alcohol Beverage Industries Council Guidelines of Responsible Service of Alcohol. Our staff are instructed not to serve any alcoholic beverages to guests under the age of 18, or to guests in a state of intoxication.



Call 03 9859 1294

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