

The Venue

All Seasons Sanctuary Golf Resort is located on a picturesque eighteen-hole golf course. This presents magnificent views of rolling greens and lakes filled with native bird life that may be viewed from the large glassed doors in the Function Centre and Marquee.

Our Function Centre is flexible offering modular custom designed soundproof partitioning that divides to either two or three smaller rooms. Depending on your requirements the room will cater for almost any event, from small intimate dinner meetings, to large conferences, workshops, expos and formal celebrations. Our dedicated Function & Event Sales Coordinators will ensure the task of assembling your every requirement will remain stress free.

Our Executive Chef can arrange limitless concepts of catering, whether a conference morning tea break, international smorgasbord, formal or themed sit-down dinner or private candlelit evening on the golf course with any specific requests or dietary requirements met with ease.

Modern technical equipment and presentation aides are available for hire.

The Sanctuary's alfresco Marquee overlooks the putting greens and driving range. Perfect for large functions especially weddings, barbecues, corporate golf days or events enhanced with an alfresco feeling.

VENUE CAPACITIES

SEATING ARRANGEMENT	FULL CAPACITY	FUNCTION ROOM 1 OR 2	FUNCTION ROOMS 1 & 2	FUNCTION ROOM 3	BOARD ROOM	MARQUEE
theatre style	280	60	120	80	-	-
open face rounds	96	28	56	36	-	160
classroom style	120	26	52	42	-	-
boardroom	-	20	40	30	10	-
hollow square	-	20	40	30	-	-
u shape	-	20	40	30	-	-
cocktail party	350	70	140	100	-	400
dinner dance	200	30	60	50	-	200
dinner	200	50	100	60	10	250

Above capacities are a guideline only and are dependent on equipment and catering requirements.

VENUE HIRE CHARGES

VENUE	CONFERENCE Monday-Friday 0800 - 1700	CONFERENCE Monday-Friday 1800 - 0000	CONFERENCE Saturday & Sunday 0800 - 1700	CORPORATE LUNCHEON OR DINNER 1800-0000
boardroom	\$105.00	\$120.00	\$160.00	\$120.00
function room one <u>or</u> two	\$160.00	\$210.00	\$270.00	\$210.00
function room one <u>and</u> two	\$300.00	\$390.00	\$510.00	\$410.00
function room three	\$205.00	\$265.00	\$360.00	\$265.00
function room two and three	\$335.00	\$445.00	\$600.00	\$465.00
function centre (rooms 1, 2 & 3)	\$475.00	\$645.00	\$810.00	\$665.00
full marquee	\$560.00	\$860.00	\$860.00	\$860.00
half marquee	\$260.00	\$460.00	\$460.00	\$460.00

* Monday – Friday conferences with no catering requirements will be charged at weekend room hire rates

* Weekend conferences with no catering requirements will incur a surcharge

* Early start or late finish times attract a surcharge

Prices applicable 1 June 2011 – 31 May 2012.
Management maintains the right to adjust prices without notice.

Accommodation

Studio Suites

Perfect for an overnight stay, each suite is spacious with tea and coffee making facilities, toaster, fridge, king size bed, television, alarm clock, telephone and complimentary wireless broadband internet connection.

One Bedroom Apartments

These apartments are semi-contained with separate living and bedroom areas. The bathroom contains a large corner bath and the apartment has breathtaking views over the fairways and lakes or overlooking the tropical landscaped pool area. Enjoy a king size bed and complimentary wireless broadband internet connection

Two Bedroom Apartments

Single storey, double storey, one bathroom, two bathrooms, or a spa – a combination to suit all! The two bedroom apartments are large and spacious with a king size bed in the main bedroom and two single beds in the second bedroom, plus complimentary wireless broadband internet connection.

All Sanctuary apartments have magnificent views either over the tropical landscaped pool area or overlooking the fairways and lakes.

ROOM TYPE	NIGHTLY ROOM RATE 2011		
	SUNDAY-THURSDAY	FRIDAY	SATURDAY
Studio Suite	\$150 per room	\$160 per room	\$185 per room
One Bedroom Apartment	\$185 per room	\$195 per room	\$220 per room
Two Bedroom Apartment	\$250 per room	\$260 per room	\$285 per room
Two Bedroom Spa Apartment	\$275 per room	\$285 per room	\$310 per room

- weekly rates available
- fold away bed \$50.00 per stay – must be pre-arranged at the time of reservation
- cots @ \$15.00 per night – must be pre-arranged at the time of reservation
- all rates are per room per night & include continental buffet breakfast in Vittoria's Restaurant

Peak rates & minimum night stays apply to long weekends, local event dates & public holidays.

Technical Equipment

AUDIO VISUAL

data projector	\$160.00
electronic whiteboard	\$160.00
flipchart easel & post-it paper	\$ 55.00
hand held microphone (cordless)	\$110.00
lapel microphone	\$110.00
lectern	\$ 50.00
mobile partition pin board	\$ 45.00
screen	\$ 40.00
teleconference phone	\$ 40.00
whiteboard	\$ 40.00
PA system with iPod / laptop connection cord	\$110.00

STATIONERY

A4 lined pad	\$ 2.20
black pen	\$ 1.00

STAGING

dance floor	\$580.00
stage sections (1.8m x 2.4m x 0.37cm) – 4 pieces available	\$ 80.00 each

Alternative or additional technical equipment can be arranged on your behalf
however please note an external supplier delivery fee will apply.

BLUE TAC OR TAPE IS NOT TO BE USED ON FUNCTION ROOM WALLS

Conference Day Package

(minimum 20 guests)

INCLUDES

Venue hire (of one venue from 8:00am until 5:00pm)
Screen
Whiteboard with pens & eraser
Room layout of your choice
Iced water & mints
Registration table / presenters table / AV table
Soft drinks & orange juice (lunch only)

PLUS

Two vouchers for 18 holes of golf to be used as you wish e.g. Door prize or facilitator bonus.
\$30 discount on one night's accommodation for the facilitator (night before or night of function)

HALF DAY INCLUDES

Morning tea or afternoon tea

Freshly brewed coffee & selection of premium teas
Sanctuary cookies

Lunch

Your choice of:
Menu 1 – Delegate Luncheon **OR** Menu 2 – Soup & Sandwich

Upgrade to lunch menu 3 or 4 **\$1.50 per person**

Upgrade to lunch menu 5 or 6 **\$2.50 per person**

FULL DAY INCLUDES

On arrival

Continuous freshly brewed coffee & selection of premium teas

Morning tea

Your choice of:
Country style fruit muffin **OR** Carrot cake **OR** Scones with strawberry jam & Chantilly cream

Lunch

Your choice of:
Menu 1 – Delegate Luncheon **OR** Menu 2 – Soup & Sandwich

Upgrade to lunch menu 3 or 4 **\$1.50 per person**

Upgrade to lunch menu 5 or 6 **\$2.50 per person**

Afternoon tea

Sanctuary cookies

PRICES

Package \ People	20-29	30-39	40-49	50+
Half Day	\$45.00	\$42.00	\$39.00	\$36.00
Full Day	\$55.00	\$52.00	\$50.00	\$48.00

Prices applicable 1 June 2011 – 31 May 2012.

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All menus are subject to supplier availability of the freshest available ingredients.

Conference Breaks

Freshly brewed coffee & selection of premium teas	\$ 3.50
Continuous tea & coffee (full day)	\$10.50
Continuous tea & coffee (half day)	\$ 6.50
Energy drink cans (250ml)	\$ 5.00
Continuous whole fruit bowl	\$ 4.00

MORNING & AFTERNOON TEA OPTIONS

savoury

Assorted mini pies & quiches (2)	\$ 4.50
Assorted savoury muffins (1)	\$ 5.00
Assorted sushi rolls (2)	\$ 5.50
Croissant with leg ham & Swiss cheese (1)	\$ 8.00
Cocktail sandwiches (1/2 round)	\$ 4.50
Fresh sliced seasonal fruit	\$ 4.00
Homemade spicy sausage rolls (1)	\$ 4.50
Selection of local & imported cheeses with dried fruit & crackers	\$ 8.00
Two dips with warm Turkish bread	\$ 6.50

sweet

Carrot cake (1)	\$ 4.50
Chocolate brownie slice (1)	\$ 4.50
Country style fruit muffin (1)	\$ 4.50
Pecan nut tart (1)	\$ 5.00
Rich chocolate mudcake (1)	\$ 6.00
Sanctuary cookies (1.5)	\$ 4.50
Scones with strawberry jam & Chantilly cream (1)	\$ 4.50
Selection of petit Danish pastries (1.5)	\$ 4.50

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Breakfast Menu

	IN VITTORIA'S	EXCLUSIVE VENUE
CONTINENTAL BUFFET BREAKFAST	\$14.50 pp	
Cereals Toasting bread selection Preserves Petit Danish pastries Infused & fresh fruit selections Muffins Croissants Yoghurt Juices, tea & coffee		
WORKING CONTINENTAL BUFFET BREAKFAST		\$16.00 pp (minimum 20 guests)
Platter of petit Danish pastries Platter of country style fruit muffins Yoghurt Croissants with preserves Seasonal sliced fruit platter Juices, tea & coffee		
HOT BUFFET BREAKFAST	\$16.50 pp	\$18.50 pp (minimum 20 guests)
Free-range cream & chive scrambled eggs Hash browns Veal chipolatas Double smoked bacon Baked beans Grilled tomatoes Toast		
HOT PLATED BREAKFAST	\$16.50 pp	\$18.50 pp (maximum 20 guests)
Free-range cream & chive scrambled eggs on toast Hash browns Veal chipolatas Double smoked bacon Baked beans Grilled tomatoes		
FULL BREAKFAST	\$25.00 pp	\$27.50 pp (minimum 30 guests)
Includes continental & hot breakfasts		

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Snacks Menu

(maximum 15 guests)

SEASONAL LUNCH MENU

Garlic bread v	\$ 7.00
Soup of the day	\$ 9.00
Caesar salad with chicken, bacon, croutons, parmesan cheese & Caesar dressing	\$15.00
Sanctuary steak sandwich, sirloin steak, Turkish bun, grilled onions, salad, cheese, chips	\$15.00
Salt & pepper squid, avocado & cherry tomato salad, garlic aioli	\$15.00
Beer battered flathead fish & chips, salad, tartare & lemon	\$17.00
Penne pasta, tomato & basil sauce, shaved parmesan v	\$15.00
Chicken parmigiana, chips & salad	\$25.00
Tender ridge rump steak, fried egg, chips & salad	\$27.00
Grilled fish of the day, chips, salad & tartare	\$28.00
<i>Toasted sandwiches</i>	
Bacon egg & bbq sauce	\$7.00
Ham, cheese & tomato	\$6.50
Grilled eggplant, semi-dried tomatoes & Swiss cheese v	\$6.50
<i>Served with chips & salad garnish</i>	\$3.00
Beer battered chips with tomato sauce v	\$ 7.00
Potato wedges with sour cream & sweet chilli sauce v	\$ 7.00
Garden salad with balsamic & extra virgin olive oil dressing v	\$ 7.00

v: vegetarian

Available from 11:00am –5.30pm.

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Function Lunches

MENU 1 – DELEGATE LUNCHEON**\$23.50pp**

Assorted cocktail sandwiches
Seasoned wedges with sour cream & sweet chilli sauce
Garden salad
Sliced seasonal fruit

MENU 2 – SOUP & SANDWICH**\$23.50pp**

Soup of the day with crusty bread rolls
Assorted sandwiches
Sliced seasonal fruit

MENU 3 – LIGHT LUNCH (minimum 15 guests)**\$25.00pp**

Deep dish quiche with bacon, wilted spinach leaves, leek & fresh herbs
Seasoned wedges with sour cream & sweet chilli
Garden salad
Sliced seasonal fruit

MENU 4 – ENGLISH FARE**\$25.00pp**

Beer battered fish & chips with tartare sauce & lemon
Garden salad
Sliced seasonal fruit

MENU 5 – ITALIAN INFUSIONS (minimum 15 guests)**\$26.00pp**

Homemade beef & béchamel lasagne
or
Spinach & ricotta tortellini with tomato concassé & parmesan chards
Garlic bread
Garden salad
Sliced seasonal fruit

MENU 6 – AROMATIC ASIAN (minimum 15 guests)**\$26.00pp**

Chicken stir-fry with seasonal vegetables, lemon grass, kaffir lime & coconut
or
Beef stir-fry with crisp vegetables & sprouts, sweet soy & mild chilli
Fragrant steamed jasmine rice
Garden salad
Sliced seasonal fruit

All working lunches include soft drinks & juice.

DESSERT PLATTERS (serves 8 people)**\$60 each**

selection of cheesecakes
selection of tarts & gateaux
individual pavlovas, fresh fruit, Chantilly cream & passionfruit syrup
warm chocolate cake, hot chocolate cream, ganache

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Cocktail Menu

CANAPES (minimum of 35 guests)

Cold selection

Smoked salmon & cream cheese on crispbread (2)	\$ 3.00
Steamed prawn on crispbread with chilli jam (2)	\$ 3.00
½ shell oyster, coriander, chilli & lime dressing (1)	\$ 2.80
Vegetarian sushi rolls with soy & wasabi (2)	\$ 3.00
Prosciutto & melon kebabs (2)	\$ 3.50

Hot selection

Thai pork toast, sweet chilli (2)	\$ 3.50
Dukkah crusted lamb cutlet (1)	\$ 4.50
Tempura prawn tails, wasabi mayonnaise (3)	\$ 4.00
Chicken satay, peanut sauce (2)	\$ 4.50
Mushroom, leek, rosemary & brie quiche (2)	\$ 4.00
Pumpkin, chive & parmesan risotto croquette (2)	\$ 4.00
Herb crumbed fish goujons with lemon aioli (3)	\$ 3.50

Dessert

Citrus curd tartlette (1)	\$ 5.50
Fresh fruit kebab (1)	\$ 4.50
Chocolate & Baileys mousse (1)	\$ 5.00

Noodle box (minimum of 35 guests)

Beer battered snapper, chips, tartare & lemon	\$12.50
Fried rice with coriander & prawn crackers	\$12.50
Thai green chicken curry, jasmine rice	\$12.50

Cocktail packages (minimum of 35 guests)

8 canapes + 1 noodle box	\$43.50
6 canapes + 2 noodle boxes	\$47.50

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Platters

Why not add something extra to your lunch or dinner?

PLATTERS (serves approximately 8 people each)

Asian platter Cocktail vegetarian spring rolls & samosas, beef dim sims & prawn wontons with sweet chilli sauce	\$ 70
Aussie platter Assorted party pies, pasties, sausage rolls & quiches with tomato sauce	\$ 80
Sandwich platter Assorted meat & salad & vegetarian cocktail sandwiches on white & whole meal bread	\$ 75
Fruit platter Selection of seasonal fruit - sliced	\$ 55
Cheese platter Local and imported cheeses with fresh & dried fruits, muscatels & crackers	\$ 90
Dips & Turkish platter 3 dips with Turkish bread	\$ 55
Antipasto & continental meats platter Cold meats, artichoke pate, antipasto & Turkish bread	\$ 80
Seafood platter Crumbed & battered fish, squid, prawns & scallops with tartare & lemon	\$ 85
King prawn platter Freshly cooked prawns in the shell with lemon & cocktail sauce	\$150

DESSERT PLATTERS (serves 8 people)

selection of cheesecakes
selection of tarts & gateaux
individual pavlovas, fresh fruit, Chantilly cream & passionfruit syrup
warm chocolate cake, hot chocolate cream, ganache

\$ 60

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BBQ Menus

(minimum of 15 people)

SAUSAGE SIZZLE

\$ 8.50pp

Beef sausages (2 per person)
Bread rolls (1 per person)
Grilled onions
Traditional condiments & sauces

Note: Sausage Sizzle menu cannot be upgraded

SOUTH WEST BBQ

\$22.00pp

200g MSA rump steak (1 per person)
Beef sausages (2 per person)
Bread rolls
Grilled onions
Baked potatoes
Garden salad
Traditional condiments & sauces

SANCTUARY BBQ

\$35.00pp

200g MSA rump steak (1 per person)
Beef sausages (2 per person)
Marinated chicken wings (2 per person)
180g fish fillet, lemon & herbs (1 per person)
Bread rolls
Grilled onions
Baked potatoes
Garden salad
Traditional condiments & sauces
Fresh fruit salad

EXTRAS & UPGRADES

200g MSA rump steak (BBQ upgrade option)	\$6.00 pp
Substitute rump with porterhouse	\$4.50 pp
Substitute rump with scotch fillet	\$5.50 pp
Frenched lamb cutlets	\$6.00 ea
Chicken kebabs	\$5.00 ea
Garlic prawn kebabs	\$7.50 ea
Potato salad	\$2.50 pp
Greek salad	\$2.50 pp
Caesar salad	\$2.50 pp

DESSERT PLATTERS (serves 8 people)

\$60 each

selection of cheesecakes
selection of tarts & gateaux
individual pavlovas, fresh fruit, Chantilly cream & passionfruit syrup
warm chocolate cake, hot chocolate cream, ganache

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Buffet Menu Selections

(minimum of 30 guests)

COLD MEATS & ANTIPASTO (included in either buffet selection)

including leg ham, mild salami, mortadella & roasted chicken pieces, marinated olives, char grilled vegetables, semi dried tomatoes & feta, assorted mustards & relishes

HOT DISHES

Slow braised beef, white wine, mushrooms & cream **g**
Spinach & ricotta tortellini, tomato & basil sauce, parmesan shavings **v**
Seared market fish, lemon, white wine, herbs, lemon & butter **g v**
Stir fried pork, sweet & sour glaze
Thai green chicken curry **g**

CARVERY

Peppered beef rump, horseradish & jus **g**
Rosemary & garlic lamb leg, mint jelly & jus **g**
Pork loin with crackle, apple sauce & jus **g**
Turkey breast, cranberry jelly & jus **g**

SALADS

Garden salad **g v**
Greek salad **g v**
German potato salad **g**
Caesar salad
Baby beetroot & orange **g v**
Mexican bean salad **g v**

ACCOMPANIMENTS (included in either buffet selection)

Roast potatoes
Roast pumpkin
Steamed vegetable medley
Steamed jasmine rice
Dinner rolls

DESSERTS

Selection of cheesecakes
Selection of tarts & gateaux
Individual pavlovas, fresh fruit, Chantilly cream & passionfruit syrup **g**
Warm chocolate cake, hot chocolate ganache, cream
Fresh fruit platter **g**
Local & imported cheeses with fresh & dried fruit & wafers **g**

freshly brewed coffee & selection of premium teas served with dessert

g: gluten free
v: vegetarian

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Buffet Menu Options

(minimum of 30 guests)

BUFFET OPTION 1

\$56.00 pp

Cold meats & antipasto	included
Hot Dishes	select 2 choices
Carvery	select 1 choice
Salad	select 2 choices
Accompaniments	included
Dessert	select 1 choice

Children under 3

free

Children aged 4 – 12

\$16.50 pp

BUFFET OPTION 2

\$65.00 pp

Cold meats & antipasto	included
Hot Dishes	select 3 choices
Carvery	select 2 choices
Salad	select 3 choices
Accompaniments	included
Dessert	select 2 choices

Children under 3

free

Children aged 4 – 12

\$16.50 pp

EXTRAS & UPGRADES

Service of antipasto platters on tables instead of buffet

\$3.00 pp

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Set Menu Selections

(minimum of 20 guests)

SHARED COLD PLATTERS

a selection of cold continental meats & antipasto with artichoke paté & Turkish bread
3 assorted dips with Turkish bread v
Fresh king prawns in the shell, lemon & cocktail sauce (surcharge applies – POA) g

ENTRÉES

Moroccan spiced chicken salad with minted yoghurt dressing
Pumpkin soup with Thai flavours gv
Creamy potato & leek soup gv
Field mushroom risotto croquette, vegetable relish, rocket salad v
Asparagus & cherry tomato tart with ricotta & balsamic glaze (served warm) v
Seared salmon with sushi rice, pickled cucumber & wasabi mayonnaise g

MAINS

Char-grilled MSA sirloin steak, garlic crushed potatoes, tomato pesto & sage jus g
Chicken breast filled with Swiss cheese, wrapped with prosciutto, grilled polenta & chive beurre blanc g
Grilled fillet of market fresh fish, English spinach, mash & saffron cream sauce g
Roast lamb rump with rosemary & garlic, roast potatoes & port wine jus g
Grilled pork medallions, cous cous, lemon, thyme & white wine sauce
Prime Dardanup sirloin, roasted field mushroom, seeded mustard potatoes g
Crisp skinned chicken breast on pea & parmesan risotto, thyme jus g

main course served with seasonal vegetable garnish

DESSERTS

Citrus tart, berry compote & double cream
Individual pavlova, fresh fruit, chantilly cream & passionfruit syrup
Warm chocolate cake, hot chocolate sauce, cream
Vanilla panna cotta, raspberry coulis
Sticky date & ginger pudding, butterscotch sauce

g: gluten free
v: vegetarian

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Set Menu Options

(minimum of 20 guests)

SET MENU 1 \$45.00 pp

Select: 1 shared platter
1 main course
1 dessert

SET MENU 2 \$50.00 pp

Select: 1 shared platter
2 main courses (served alternately)
1 dessert

SET MENU 3 \$55.00 pp

Select: 1 entrée
2 main courses (served alternately)
1 dessert

SET MENU 4 \$60.00 pp

Select: 2 entrées (served alternately)
2 main courses (served alternately)
2 desserts (served alternately)

SET MENU 5 \$62.50 pp

Select: 1 shared platter
1 entrée
2 main courses (served alternately)
1 dessert

CHOICE MENU UPGRADES

Entrée	\$ 3.50 pp
Main	\$ 6.00 pp
Dessert	\$ 2.50 pp

CHILDREN'S MEALS (aged up to 12) \$15.00 pp

Mains select: Fish, chips & salad
Chicken nuggets, chips & salad
Steak, chips & salad
Pasta with tomato sauce & cheese

Dessert: Ice-cream

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Beverages

All Seasons Sanctuary Golf Resort can cater for your beverage requirements in the form of a beverage package or on consumption where the limit is set by you. No BYO is permitted at any time.

The resort is a fully licensed property and it is our policy to supply all beverage consumed on the premise observing responsible service of alcohol at all times.

An application for a **late licence** is required should you envisage your event continuing after midnight. This will incur both application fee and staff charges \$350 for the first hour to 1am.

Wines

	<u>bottle</u>
Forester Classic Red	\$30.00
Forester Classic White	\$30.00
Watershed Shades Sauvignon Blanc Semillon	\$32.00
Watershed Sweet Margaret	\$32.00
Watershed Shades Shiraz Cabernet	\$32.00
Capel Vale Debut Unwooded Chardonnay	\$32.00
Capel Vale Debut Shiraz	\$32.00
Capel Vale Debut Sauvignon Blanc Semillon	\$32.00
Capel Vale Debut Cabernet Merlot	\$32.00
Madfish Premium White	\$36.00
Madfish Premium Red	\$36.00
Madfish Moscato sweet	\$36.00
Redbank Emily sparkling	\$28.00
Riccadonna Asti Spumante	\$32.00
Debut Capel Vale sparkling	\$36.00
Moet Chandon champagne	\$111.00

Beer

	<u>middy</u>	<u>pint</u>	<u>jug</u>
light tap beer	\$3.80	\$6.80	\$13.00
mid & full strength tap beer	\$4.30	\$8.00	\$15.00
<i>bottled beer available upon request</i>			

Spirits

	<u>glass</u>
standard	\$ 7.00
top shelf	\$ 9.00
<i>inclusive of mixer</i>	

Soft drink & juice

	<u>glass</u>	<u>carafe</u>
Coke, Diet Coke, soda water, Sprite, Lift, orange juice, dry ginger ale	\$2.80	\$10.50
lemon, lime & bitters	\$3.20	\$12.50

Beverage prices subject to increase & variances.

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Beverage Packages

(minimum of 20 guests)

CAPEL VALE PACKAGE

local tap beers

soft drink & juices

Capel Vale Debut Unwooded Chardonnay *or* Capel Vale Sauvignon Blanc Semillon

Capel Vale Debut Cabernet Merlot

Redbank Emily sparkling

four hours

\$46 pp

five hours

\$52 pp

WATERSHED PACKAGE

local tap beers

soft drink & juices

Watershed Shades Sauvignon Blanc Semillon *or* Sweet Margaret

Watershed Shades Shiraz Cabernet

Redbank Emily sparkling

four hours

\$46 pp

five hours

\$52 pp

FORESTER PACKAGE

local tap beers

soft drink & juices

Forester Classic White

Forester Classic Red

Redbank Emily sparkling

four hours

\$43 pp

five hours

\$50 pp

MADFISH PACKAGE

local tap beers

soft drink & juices

Madfish Premium White *or* Madfish Moscato

Madfish Premium Red

Redbank Emily sparkling

four hours

\$50 pp

five hours

\$56 pp

CHILDREN

Under 3

free

Aged 4 – 17

\$12.50 pp

Beverage packages subject to price increase & variances

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Golf Rates

MIDWEEK (Mon – Thurs)

	9 holes	18 holes
public	\$23.00	\$40.00
corporate / senior concession	\$20.00	\$35.00
members guest	\$20.00	\$35.00
house guests	\$20.00	\$35.00
juniors under 16	\$14.00	\$24.00

WEEKEND (Fri – Sun)

	9 holes	18 holes
public	\$28.00	\$47.00
corporate / senior concession	\$23.00	\$40.00
members guest	\$23.00	\$40.00
house guests	\$23.00	\$40.00
juniors under 16	\$17.00	\$30.00
non member comp. fee	\$12.00	\$22.00

HIRE EQUIPMENT

	9 holes	18 holes
motorised cart	\$27.00	\$46.00
hire full set clubs - basic	\$20.00	\$32.00
hire full set clubs - deluxe	\$30.00	\$50.00
pull trolley	\$ 6.00	\$ 8.00
drinks buggy	\$50.00 per hour	
drinks buggy driver	\$50.00 per hour	

GROUP RATES

	9 holes	18 holes
midweek 16+ players	\$21.00	\$36.00
midweek 36+ players	\$17.00	\$30.00
weekend 16+ players	\$23.00	\$40.00

RANGE BALLS

small bucket (20 balls approx)	\$ 5.00
medium bucket (40 balls approx)	\$ 8.00
large bucket (65 balls approx)	\$11.00

Golf Membership

CORPORATE MEMBERSHIP

Three packages are available for Corporate Membership. Whether a group of colleagues want to have membership or management want to do business on the course, the Sanctuary has a solution. Speak to the Golf Shop or Sales staff about Eagle, Birdie or Par Corporate Memberships.

BUSINESS 'PAR'TNERSHIP PACKAGES

Would your company benefit from partnering the Sanctuary Golf Resort in a 12 month marketing campaign? With a 12 month advertising campaign on GWN and a presence on our golf course as well as Executive Memberships and many other benefits, can your business afford to miss out? For further information on all the benefits associated with our Business "Par"-tnership Packages, speak to our Sales Department.

MEMBERSHIP OPTIONS

Membership includes:

- free green fees 7 days a week
- discounted use of carts & range balls
- 20% discount on accommodation
- notification of special deals and promotions

All memberships receive the "Sanctuary Card"

- receive 5% discount on all stock items (excludes sale items)
- receive 5% discount on beverage purchases over the bar and take away

***Full member \$799 per person**
Valid 1 July 2011 – 30 June 2012 (25% Spouse discount)

***Midweek member \$699 per person**
Valid 1 July 2011 – 30 June 2012 (25% Spouse discount)

***Country member \$329**
Valid 1 July 2011 – 30 June 2012 (conditions are that you live 110kms from the resort)

***Junior member from \$110 per person**
Valid 1 July 2011 – 30 June 2012