



2011
CONFERENCE
PORTFOLIO



Dear Client,

Randpark Club has become the ultimate urban golf destination on par with excellence!

Two highly regarded, distinctive 18 hole golf courses with a stylish and modern clubhouse featuring ample function and conference facilities.

The adjacent 5 Star Fairway Hotel & Spa ensures a complete leisure and lifestyle experience, making Randpark unique in every aspect.

Reasons to join Randpark :

- With more than 50 years of experience in golf we have perfected golf event management
- An experienced Team of Professionals is available to consult with you at any time to discuss your requirements
- Our team can conceptualize and execute your Event
- A choice of venues catering from 20 to 350 people
- 5 Banqueting / 2 Main Conference Venues / 2 Boardrooms for 20 or less people
- Terrace and Upper Bar
- A well stocked Pro Shop is available to assist with all your promotional material and / or Corporate Clothing at excellent prices
- A registered PGA professional to facilitate Golf Clinics and various other Training Sessions for individuals and Corporates
- Randpark can also supply all sound and audiovisual equipment including plasma screens
- “Play and Stay” / “Play and Relax” options available with the adjacent 5 Star Fairway Hotel and Spa Terrace Bar
- 2 Championship courses can accommodate up to 180 Golfers
- Compleat Golfer Magazine recently awarded the Club an overall 5 Star Golfing Experience Rating

What Clients say about Randpark :

“Randpark is a great venue and provides excellent value for money.” Bernadette Lindsay, Old Mutual

“Fantastic! We love the alterations, well worth the investment. See you again next year for our Year End.” Vicki, Credit Guarantee

“Outstanding! Is truly the word when I think about the staff at Randpark Club.” Lee Labuschagne, Collective Vision

“Your staff is truly amazing! Thank you for being so organized, professional and a joy to work with!” Caryn Talmage, Centriq

Randpark Club consistently offers visitors and guests a memorable experience through attention to detail and commitment to service excellence. This was confirmed when Randpark Club was awarded the Compleat Golfer overall 5 Star Rating in 2010.

When arranging any event with Randpark Club you may rest assured that your meal requirements will be professionally attended to. Resident chef, Dale Coetzee, prides herself on preparing and presenting delicious food to match your event size, taste and budget. A thoughtfully prepared Menu Selector also allows you the option of designing your own menu.

Gaby Lubeck

Events Manager

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RANDPARK CLUB

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Level 3 BEE Rating



CONFERENCE RATES

Packages	
Half Day Conference Package without Lunch Included : <ul style="list-style-type: none">▪ Arrival tea, coffee, juice and a selection of refreshments▪ Mid morning tea, coffee and refreshments▪ Conference venue hire▪ Standard equipment	R180.00 p.p.
Half Day Conference Package with Lunch Included : <ul style="list-style-type: none">▪ Arrival tea, coffee, juice and a selection of refreshments▪ Mid morning tea, coffee and refreshments▪ Chef selection Lunch consisting of Starter, Main and Dessert▪ Conference venue hire▪ Standard equipment	R330.00 p.p.
Full Day Conference Package Included : <ul style="list-style-type: none">▪ Arrival tea, coffee, juice and a selection of refreshments▪ Mid morning tea, coffee and refreshments▪ Chef selection Lunch consisting of Starter, Main and Dessert▪ Mid afternoon tea, coffee, juice, scones▪ Conference venue hire▪ Standard equipment	R385.00 p.p.

COMBO PACKAGES**Half Day Conference with Golf****R 510.00 p.p.**

Included :

- Arrival tea, coffee, juice and a selection of refreshments
- Mid morning tea, coffee and refreshments
- Chef selection Lunch consisting of Starter, Main and Dessert
- Conference venue hire
- Standard equipment
- Golf Fees for 9 Holes
- Cost is current and is only applicable until the 31st March 2010

OTHER

A full range of Promotional Clothing and Promotional Material are available from The Martin Witcher Pro Shop. Items supplied according to Client needs. Please ask Gabi (Events Manager) for more information regarding this services if need be.



ROOM DIMENSIONS

Venue	Azalea	Protea	Jacaranda	Aloe	Acacia
Seating Capacity					
Cinema	350	100	30	-	-
School Room	150	50	15	-	-
U-Shape	60	30	20	-	-
Boardroom	-	-	-	20	16
Equipment					
Screen	✓	✓	-	✓	✓
Data projector	✓	✓	-	✓	✓
PA System	✓	-	✓	-	-
Lapel Mic	✓	-	-	-	-
Stage	✓	-	-	-	-
Wi-Fi	-	✓	-	-	-
Big Screen TV	-	-	-	✓	✓
Air-con	✓	✓	✓	✓	✓
Internet	-	-	-	✓	✓

STANDARD EQUIPMENT

- Conference tables and chairs
- Flipchart, paper and markers
- Conference stationary (pads and pens)
- Conference waters and mints
- 5 x 5 meter portable Dance Floor
- Professional sound system for hire at R750.00
- Plasma TV's for hire at R500.00

MENU

Groups of less than 20 Delegates will enjoy their Conference Lunch from the a la carte Terrace Menu. Please order your Main Course with your Conference Host. Remember to tell us if you prefer Chips or Potato Wedges and don't forget to order an accompanying Sauce for your Main Meal.

On The Table

- Table Salad
- Bread

Main Options

- Stuffed Black Mushrooms topped with Spinach and Feta Morogo, served with roasted Pine Nuts
- Vegetarian Pasta Dish
- Chicken Schnitzel with a selection of fresh seasonable Vegetables and Chips
- A piece of the best Boerewors served with Chips or Potato Wedges
- Devilishly Devine Prego Roll : Portuguese Prego, Egg and Chips
- Fried Hake served Tartar Sauce and Chips
- Rump Steak : 250g Rump Steak served with Chips or Potato Wedges
- Lamb Chops : Karoo Minted Chops with Chips or Potato Wedges
- Assorted Pie, Chips and Gravy : Dale's famous Homemade Pies come in a selection of Chicken and Mushroom / Steak / Pepper Steak
- Stew of the Day
- A delicious hearty Stew with Meat and Vegetables served on Rice
- Sauces : Jalapeno Chilies / Cheese / Pepper / Mushroom

CONFERENCE MENU

Included in the Conference Package is a Conference Menu consisting of :

- Bread and a Table Salad
- 2 Meats / 2 Vegetables / 1 Starch
- 2 Dessert

▪ VEGETABLES

Starch:

- Crispy Roast Potato // Potato Wedges / Potato-Bake
- Pap
- Savoury Rice / Confetti Rice

Other Vegetables:

- Fresh Seasonal Vegetables
- Mediterranean Roast Vegetables
- Cream style Spinach
- Roast Butternut / Cinnamon and Orange Butternut
- Courgette Ragout
- Sweet Baby Carrots

▪ MAIN COURSE

Chicken:

- Traditional Roast Chicken with a Sage and forcemeat stuffing
- Chicken and Mushroom Pie
- Portuguese Style Chicken Casserole with Mushrooms and Peppers

- Traditional slow roasted Chicken stuffed with Bacon, Mushroom and a trio of Peppers
- Chicken Curry

Lamb:

- Mandarin Lamb Curry served with Pompadoms Chutney and Sambals

Beef:

- Mustard Beef Casserole
- Beef Bourguignon

Pork:

- Pork fillet with Rosemary and Mascarpone
- Pork fillet with Herbs and Pistachios

Fish:

- Fried Hake

Vegetarian:

- Vegetable Lasagne with a Three Cheese Crust
- Quiche
- Lentil Bobotie
- Vegetable Pie with a Three Cheese Crust
- Moussaka, layers of Brinjal and Tomato Sugo

CARVERY

- Crusted Roast Beef with Yorkshire pudding
- Mustard and Peppercorn crusted roasted rolled Beef
- Rolled stuffed leg of Pork

DESSERT

- River Café Crème Brule
- Chocolate Mousse
- Sticky Toffee Pudding served with Custard / Sticky Toffee and Amarelle Athol Brose
- Topsy Tart
- Malva Pudding
- Fruit Salad and Ice Cream
- Ice Cream and Hot Chocolate Sauce
- Crème Caramel