EVENT PRICING

1 GAME PLAY + **2** MENU + **3** ENHANCEMENTS = TOTAL EVENT COST*





SELECT YOUR GAME PLAY DAY AND TIME"

DAYS	3hrs	2hrs
Mon - Thurs Open - Close	\$30	^{\$} 25
Fri - Sat Open - 2pm	^{\$} 35	\$3 0
Fri - Sat 2pm - Close	^{\$} 45	^{\$} 40
Sun Open - Close	^{\$} 35	\$30

^{**}Topgolf event pricing is charged per guest and varies based on date and time of your event. If any portion of your event falls into a higher tier, you will be charged the higher rate.

CHOOSE YOUR MENU

Premium	\$48
Backyard BBQ	^{\$} 39
Mexican Fiesta	^{\$} 33
Build A Burger	\$33
Italian	\$32

Pricing is per guest. Menus are available during morning or afternoon bookings.



ENHANCE YOUR EXPERIENCE

- · Platters and additional enhancement options
- · Assorted beverage options
- Private and semi-private event space options with audio/visual capabilities
- Topgolf Pro to offer instructions at your event
- Topgolf trophies & gifts available for your guests
- Tournament-style team building
- Transfer recommendations are available
- VIP Bays



EVENT PRICING

ALL-DAY OPTIONS



Premium

\$48

- Stone baked ciabatta loaf with olive oil and balsamic glaze (LD, VG, V)
- Beetroot pumpkin & bocconcini salad, balsamic (LG, V)
- Shaved broccoli, white chocolate, raisins, almonds, honey mayo dressing (LG, V)
- Pearl cous-cous with root vegetables (V)
- Hickory smoked pork ribs in house bbq sauce (LD)
- Ancho rubbed premium rump cap with chimichurri (LD, LG)
- Salt & pepper squid with pomegranate & lime aioli

Mexican Fiesta

\$33

- Corn chips with avocado salsa (LD, LG, VG, V)
- Flour tortillas, pico de gallo (LD, LG, VG, V) sour cream, (LG, V) shredded cheese
- Mexican rice with coriander (LD, LG, VG, V)
- Roasted seasonal vegetable fajita (LD, LG, VG, V)
- · Ancho chicken fajita with peppers (LD, LG)

Enhancements

Ancho steak fajitas with peppers (LD, LG) +\$3pp

Italian

\$32

- Stone baked ciabatta loaf with olive oil and balsamic glaze (LD, VG, V)
- Penne with kale-pesto (V)
- Traditional beef meatballs with oregano (LD, LG)
- Baked chicken cacciatore with green olives
- Caesar salad with herbed croutons and parmesan shavings (V)
- Margherita flatbread with napoli sauce, mozzarella cheese and bocconcini (V)

Backyard BBQ

\$39

- Stone baked ciabatta loaf with olive oil & balsamic glaze (LD, VG, V)
- Beef brisket with house bbg sauce (LD)
- · Southern pickled fried chicken breast
- Creamy potato salad with pickles, eggs & carrots (V, LG)
- Rocket salad with feta, red onion, balsamic dressing (V, LG)
- Cassava chips with parmesan cheese (LG, V)

Enhancements Honey BBQ chicken wings (LD) +\$8pp

Build a Burger

\$33

- Brioche burger buns with butter (V)
- Classic ground beef patty with ancho seasoning (LD, LG)
- Southern pickled fried chicken breast
- House slaw with chipotle dressing (LG, V)
- Loaded wedges with egmont cheese (V)

Accompaniments

Cos lettuce, tomato, cheddar & American cheese, Spanish onion, pickled cucumber, chilli relish, tomato sauce, BBQ sauce, chipotle aioli, mustards

Sweet Treats

310

*per item, per person

- Mini cinnamon sugar churros (V)
- Fresh baked apple crumble with custard (V)

Additional Enhancements

*per item, per person

- Seasoned wedges with sour cream & sweet chilli sauce \$8
- Cassava chips \$8

- Creamy potato salad with pickles \$6
- · Rocket salad with feta \$6

EVENT PRICING



Call Beverage Package

BEVERAGE MENU

2 Hours

\$**32**pp

3 Hours

\$**42**pp

Tap Beer

XXXX Gold Tooheys New Hahn Super Dry 3.5 Coors

Cider

5 Seeds

Bottled Beer

XXXX Summer Miller Chill Hahn Premium Light Hahn Super Dry 3.5 Heineken Zero **White Wine**

Hardy's The Riddle Sauvignon Blanc

Red Wine

Hardy's The Riddle Shiraz Cabernet

Sparkling Wine

Hardy's The Riddle Sparkling Brut

Premium Beverage Package

2 Hours

\$42pp

3 Hours

^{\$}52րր

Tap Beer

XXXX Gold Tooheys New 150 Lashes Coors Byron Bay Lager Hahn Super Dry 3.5 Super Dry

Stone and Wood James Squire Ginger Beer **Bottled Beer**

XXXX Summer Miller Chill Hahn Premium Light Hahn Super Dry 3.5

Heineken Heineken Zero

Other

5 Seeds Cider White Claw - Mango White Claw - Pineapple **Rose Wine**

Tatachilla Rose

White Wine

Ta_Ku Sauvignon Blanc Amberley Kiss and Tell Moscato

Red Wine

Ta_Ku Pinot Noir St. Hallets Black Clay Shiraz

Sparkling Wine

Grant Burge Petit Bubble

Enhancement Option

Corona (bottle) or Canadian Club & Dry (Tap) +\$10pp

Premium Soft Drink Package

2 Hours

^{\$}15ըը

3 Hours

\$**20**pp

Red Bull

House Made Iced Tea

Ginger Beer (non-alcoholic)

Dr Pepper

Premium Bottled Water