

FESTIVE SEASON

PACKAGES & PRICING

1 GAME PLAY + **2** MENU + **3** ENHANCEMENTS

1 SELECT YOUR GAME DAY AND TIME

DAY	3hrs
Monday to Thursday	\$32
Friday to Saturday	\$45
Sunday	\$36

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. Price excludes menu items.

2 CHOOSE YOUR MENU

CLASSIC SEASONAL BBQ | **\$50**

SIGNATURE FESTIVE MENU | **\$52**

OPTIONAL EXTRAS | **From \$6**

Pricing is per item, per guest and does not include add-ons.

3 ENHANCE YOUR EXPERIENCE

- Assorted beverage packages
- Welcome cocktails
- Private, semi-private event spaces & VIP bay options with audio/visual capabilities
- Topgolf Pro to offer coaching throughout your event
- Topgolf trophies & gifts available for your guests
- Tournament-style team building
- Transfer options available



T&C's Apply: Minimum revenue spends are required during the festive season. Additional restrictions may apply. Use of VIP Bays incur additional charges of \$10 per person from Monday - Thursday and \$15 per person Friday - Sunday. Bookings on public holidays incur a surcharge. Menus are subject to availability, restrictions may apply.

MENU SELECTION

CLASSIC SEASONAL BBQ

\$50_{pp}

- Beef brisket, red wine jus & salsa verde (LD, LG)
- Buttermilk fried chicken
- Garlic butter roasted potatoes & chargrilled corn (V)
- Creamy four cheese pasta bake (V)
- Caesar salad with parmesan cheese, croutons, bacon bits & a creamy caesar dressing
- Freshly baked bread rolls & butter (V)
- Selection of sweets - mini cinnamon sugar churros, assorted cakes & donuts (V)

SIGNATURE FESTIVE MENU

\$52_{pp}

- Traditional rubbed rump cap with peppercorn sauce (LD, LG)
- Apple & fig stuffed turkey roll served with cranberry sauce (LG)
- Salt & pepper calamari served with lemon aioli (LD)
- Oven roasted garlic butter potatoes & honey glazed pumpkin (V)
- Caesar salad with parmesan cheese, croutons, bacon bits & a creamy caesar dressing
- Crunchy noodle salad with Nam Jim dressing (LG, V, VG)
- Freshly baked bread rolls & butter (V)

OPTIONAL EXTRAS

From **\$6_{pp}**

- Salt & pepper calamari served with lemon aioli (LD) **\$6_{pp}**
- Crispy chicken wings with Topgolf signature sauce (LG) **\$8_{pp}**
- Creamy four cheese pasta bake (V) **\$10_{pp}**
- Mini cinnamon sugar churros with chocolate & caramel sauce (V) **\$10_{pp}**
- Selection of sweets - mini cinnamon sugar churros, assorted cakes & donuts (V) **\$10_{pp}**

Pricing is per item, per guest and does not include add-ons.



LD - Low Dairy, LG - Low Gluten, V - Vegetarian, VG - Vegan

BEVERAGE SELECTION

ARRIVAL COCKTAILS

*per glass

- House-made Iced Tea \$20
- Frozen Pineapple & Apple Hyoketsu \$15

SIGNATURE BEVERAGE PACKAGE

3hrs

\$44pp

Tap Beer

- XXXX Gold
- Tooheys New
- Hahn Super Dry 3.5
- Hahn Super Dry
- Coors

Specialty Brews

- 5 Seeds
- Matsos Ginger Beer (Bottle)

Bottled Beer

- XXXX Summer
- XXXX Ultra
- Miller Chill
- Hahn Premium Light
- Hahn Super Dry 3.5
- Heineken
- 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

3hrs

\$53pp

Tap Beer

- XXXX Gold
- Tooheys New
- Coors
- Byron Bay Lager
- Hahn Super Dry 3.5
- Super Dry
- Stone and Wood

Specialty Brews

- Matsos Alcoholic Ginger Beer (Bottle)
- 5 Seeds Cider (Bottle)

Bottled Beer

- XXXX Summer
- XXXX Ultra
- Miller Chill
- Hahn Premium Light
- Hahn Super Dry 3.5
- Heineken
- Heineken Zero

Rosé Wine

- Tatachilla Rosé

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

ULTIMATE BEVERAGE PACKAGE

3hrs

\$68pp

Inclusive of Premium Beverage Package + House Spirits

- Vodka, Gin, Tequila, Bourbon, Whiskey & Dark Rum

*Spirits to be served with basic mixers, shots are not permitted.