

# Functions

---

 [functions@mcleodgolf.com.au](mailto:functions@mcleodgolf.com.au)

 (07) 3376 3666



# Welcome

Located in the heart of Mount Ommaney, McLeod Country Golf Club offers an ideal venue for events and functions. With stunning views of our landscaped gardens and lakes, the setting is both tranquil and picturesque.

Since our founding in 1968, we've been dedicated to advancing the sport of golf, with a special focus on women's golf. Our commitment to these values continues to guide us as we balance tradition with innovation.

Our 52-hectare grounds are rich in natural beauty and wildlife, providing a serene backdrop for any occasion. All of our function spaces are air-conditioned for your comfort, and we are dedicated to meeting your needs and preferences, ensuring a seamless experience for you and your guests.

We offer a range of function spaces, each with unique benefits, suitable for any event size. Whether you're planning an intimate gathering or a large celebration, we have the perfect space for you.



# Our Spaces

## WESTLAKE ROOM

CAPACITY: up to 200ppl cocktail style

This is our feature function space at McLeod. Our versatile 200-capacity function space is perfect for hosting a variety of events. This customizable space offers flexibility to suit your specific needs, whether it's a corporate event, a wedding reception, or a festive celebration. With elegant décor options, state-of-the-art audiovisual equipment, and a dedicated event planning team, we ensure your event is memorable and runs smoothly.

### Included in Hire

- Incredible views across the balcony.
- Private bar.
- Private entrance.
- Room with a variety of set-up options.
- White table linen for all tables.



## PRICING

### ROOM HIRE

**\$550 for 4 hours\***

**\$150 each additional hour**

\*Surcharge applied for Saturdays Sundays and events surpassing opening hours.

### ADD ON'S

**Dance Floor - \$500**

Wooden Dance Floor set up. (6m x 5m)

**Tap Beer setup - \$200**

We provide a portable tap beer station with your choice of 2 tap beers from our tap list. (Alcohol sold separately)

**White Chair Covers and Gold Chair Sashes - \$3 per piece**

Upgrade to white chair covers with or without our stunning gold sashes to elevate your events aesthetic.

**Bartender**

**\$50 per hour (per Bartender)**

Professional bartender to craft your favorite drinks. (min 2 hours)

**Roaming Waiters**

**(\$50 per hour per waiter)**

Roaming waiter to serve either food or drinks. (min 2hours)

**Cakeage Fee - \$2PP**

Includes the cutting and serving of your cake with a complimentary dollop of cream per slice.

# Our Spaces

## GREENS BALCONY

CAPACITY: up to 80 people

**Hire Includes:**

- Full length balcony with incredible course views and high bar tables and stools.



## HILDA ROOM

CAPACITY: up to 12 people

**Hire Includes:**

- Our smaller room which is ideal for business meetings.
- Conference layout.
- Food and drink stations available.



## PRICING

### GREENS BALCONY

**\$300.00 – 4 hour slot.**  
Mon - Sun\* during clubhouse opening hours.

**\$100.00 for each additional hour.**

### HILDA ROOM

**\$400.00 – Full day hire.**  
Mon - Sun\* during clubhouse opening hours.

For Day Delegate Packages – See Page 16.

*\*Surcharge applies to Saturdays, Sundays and events surpassing opening hours.*

# MCLEOD COUNTRY GOLF CLUB



Spaces and Views

# Food

## Pricing

4 Items \$29PP - 1 Hour Service  
6 Items \$42PP - 2 Hour Service  
8 Items \$55PP - 2 Hour Service

## COLD CANAPES

### 1) Mini Caprese Bruschetta - V. GFO.

Heirloom tomato, bocconcini, basil with Italian glaze.

### 2) Mini Pumpkin Tartlet - V.

Feta cheese, cherry tomato, pinenut.

### 3) Prosciutto Melon Skewer - GF.

Mozzarella cheese, basil.

### 4) Pineapple Prawn - GF.

Vermicelli, siracha mayo.

### 5) Smoked Salmon Crostini.

Cream cheese, capers, dill.

### 6) Beef on Wakame - GFO. DFO.

Black pepper beef cubes.

## HOT CANAPES

### 1) Peking Duck Spring Rolls.

Sweet chilli sauce, wild rocket.

### 2) Truffled Porcini Arancini.

Truffle mayo, wild rocket.

### 3) Chicken Wings.

Deep fried chicken wings coated in BBQ sauce/Bufalo sauce with ranch dip.

### 4) Lamb Kofta.

Tzatziki dip, wild rocket.

### 5) Battered Cauliflower - V. GFO.

Deep fried battered cauliflower, sweet chilli mayo.

### 6) Chicken Skewers - GFO. DFO.

Marinated chicken, Tatay sauce.

All dietary requirements can be catered for:

V - Vegetarian (VO - Vegetarian Option)

VN - Vegan (VNO - Vegan Option)

GF - Gluten Free (GFO - Gluten Free Option)

DF - Dairy Free (DFO - Dairy Free Option)

Additional cost may be applied

## CANAPES

Treat your guests to an enticing array of expertly crafted canapés. Whether you're hosting an intimate gathering or a grand celebration, our bite-sized creations offer a tempting mix of textures and tastes, crafted to elevate any occasion with effortless sophistication.



# Food

## Pricing

4 Items \$29PP - 1 Hour Service  
6 Items \$42PP - 2 Hour Service  
8 Items \$55PP - 2 Hour Service

## SWEET CANAPES

### 1) Mixed Mini Muffins.

Chefs pick of assorted mini muffins.

### 2) Portuguese Tart.

Filled with smooth creamy custard.

### 3) Assorted Macaroons.

Chefs selection of macaroons.

### 4) Lemon Tart.

Mini tartlet with lemon curd.

## UPGRADE SUBSTANTIAL CANAPES

## Pricing

\$9PP per item

### 1) Pulled Brisket Slider.

BBQ sauce, slaw.

### 2) Chicken Slider.

Chicken schnitzel, lettuce, tomato, aoli.

### 3) Halloumi Slider.

Halloumi cheese, rocket, sweet chilli sauce.

### 4) Chinese Five Spice Calamari.

Chilli, onion, shallot, lime wedge.

### 6) Chicken Bao.

Crispy chicken, lettuce, carrot, sirracha mayo.

## CANAPES

Treat your guests to an enticing array of expertly crafted canapés. Whether you're hosting an intimate gathering or a grand celebration, our bite-sized creations offer a tempting mix of textures and tastes, crafted to elevate any occasion with effortless sophistication.



All dietary requirements can be catered for:

V - Vegetarian (VO - Vegetarian Option)  
VN - Vegan (VNO - Vegan Option)  
GF - Gluten Free (GFO - Gluten Free Option)  
DF - Dairy Free (DFO - Dairy Free Option)

Additional cost may be applied

# Food

\*All platters serve 15 ppl

## SWEET PLATTERS

Enjoy a delightful selection of fresh and delicious platters, perfect for any occasion. From fresh fruit and pastries to healthy start options, sandwiches, muffins and scones. Each platter is carefully crafted to provide a balance to satisfy and impress your guests.

### FRUIT

GF. DF. V. VN.

\$75

Chefs selection of fresh seasonal fruits.

### SCONES

V.

\$110

Includes scones served with and assorted range of jams and cream.

### SLIDERS

Includes assorted egg and bacon and egg, cheese and chives breakfast sliders, served with condiments.

\$140

### SWEET BAKED

V.

\$120

Includes bite sized assortment of slices and cakes.



All dietary requirements can be catered for:

V - Vegetarian (VO - Vegetarian Option)  
VN - Vegan (VNO - Vegan Option)  
GF - Gluten Free (GFO - Gluten Free Option)  
DF - Dairy Free (DFO - Dairy Free Option)

Additional cost may be applied

# Food

\*All platters serve 15 ppl

## SAVOURY PLATTERS

Enjoy a delightful selection of fresh and delicious platters, perfect for any occasion. From savory sandwiches and fresh fruit to cheese and crackers, and sushi rolls. Each platter is carefully crafted to provide a balanced offering to satisfy and impress your guests.

### SLIDERS

GFO. DFO. VO.

\$160

Includes assorted sliders such as pulled brisket, chicken schnitzel and halloumi cheese each served with a variety of fresh toppings and sauces.

### SAVOURY BAKED

\$130

Includes assorted savoury baked goods such as pies, sausage rolls, and mini quiches with tomato and BBQ sauce.

### PIZZA

GFO. DFO. VO.

\$120

Includes a variety of pizzas from the chefs selection such as pepperoni, margherita and BBQ chicken.

### SUSHI

GFO. DFO. VO.

\$140

Includes an assortment of sushi rolls such as California rolls, spicy tuna rolls and vegetable rolls, served with soy sauce, pickled ginger, and wasabi.

### SANDWICH

GFO. DFO. VO.

\$120

Chefs selection of assorted sandwiches.



All dietary requirements can be catered for:

- V - Vegetarian (VO - Vegetarian Option)
- VN - Vegan (VNO - Vegan Option)
- GF - Gluten Free (GFO - Gluten Free Option)
- DF - Dairy Free (DFO - Dairy Free Option)

Additional cost may be applied

# Food



\*All platters serve 15 ppl

## KIDS

Chicken nuggets, fish goujons, and chips with tomato and tartare sauce.

\$85

## ASIAN STYLE

Includes an assortment of mini spring rolls, prawn dumplings, chicken dim sims with soy sauce and sweet chilli sauce.

\$120

## FRIED

Includes potato mash balls, jalapeno and cheese bites and calamari rings served with aioli and sweet chilli sauce.

\$130

## CHEESE & CHARCUTRIE

GFO

Includes a selection of artisanal cured meats such as ham, salami, and prosciutto accompanied by an assortment of cheeses, dried fruits, nuts, crackers and dips.

\$110

All dietary requirements can be catered for:

- V - Vegetarian (VO - Vegetarian Option)
- VN - Vegan (VNO - Vegan Option)
- GF - Gluten Free (GFO - Gluten Free Option)
- DF - Dairy Free (DFO - Dairy Free Option)

Additional cost may be applied

## SAVOURY PLATTERS

Enjoy a delightful selection of fresh and delicious platters, perfect for any occasion. From savory sandwiches and fresh fruit to cheese and crackers, and sushi rolls. Each platter is carefully crafted to provide a balanced offering to satisfy and impress your guests.



# Food

\*Must serve a minimum of 40 people  
\*\*All dishes are served with bread rolls and butter

## CLASSIC BUFFET

### INCLUDES:

**2 Hot Dishes, 2 Sides, 2 Salads\*\***

\$55.00PP\*

\$20.00PP (under 12 years of age)

## DELUXE BUFFET

### INCLUDES

**3 Hot Dishes, 3 Sides, 3 Salads\*\***

\$70.00PP\*

\$30.00PP (*under 12 years of age*)

## HOT DISHES

- 1) Roast pork with mushroom sauce.
- 2) Glazed baked leg ham with apple sauce.
- 3) Roast chicken with herb and garlic butter.
- 4) Barramundi with caper butter reduction.
- 5) Roasted beef striploin with gravy.
- 6) South American spiced slow roast beef brisket.
- 7) Slow cooked lamb shoulder with gravy.
- 8) Roast turkey with cranberry sauce.

## SIDE DISHES

- 1) Creamy mashed potato.
- 2) Selection of steamed greens.
- 3) Roasted potatoes with herbs.
- 4) Steamed rice.
- 5) Roasted pumpkin, sweet potato and carrots.
- 6) Mediterranean grilled and roasted vegetables.

## SALADS

- 1) Garden Salad / mixed leaves, tomato, Julienne carrot, red onion, cabbages and white wine vinaigrette.
- 2) Greek Salad / tomatoes, cucumber, capsicum, red onion, olives, feta cheese, mixed greens in an oregano and lemon vinaigrette.
- 3) Caesar Salad / cos lettuce, croutons, bacon, parmesan, eggs and dressing.
- 4) Couscous Salad / pearl couscous, cucumber, cherry tomato, herbs, green leaves and lemon dressing.
- 5) Thai Salad / mixed greens, cabbage, beansprout, herbs and peanuts with zesty lime dressing.

## BUFFET MENU

Treat your guests to our exquisite buffets, featuring fresh salads, gourmet appetizers, succulent roasted meats, seafood and vegetarian delights. Don't miss our carving stations and decadent dessert selections. Pair your meal with fine wines, craft beers, and refreshing beverages from our bar.



\*Not an all you can eat buffet - extra charges will be added to final invoice in the event that extra people arrive

\*No takeaway permitted

\*Buffet is available for 90 minutes as per our food safety license

# Food



**Pricing\***  
1 Course - \$39PP (MAIN ONLY)  
2 Courses - \$65PP  
3 Courses - \$75PP

\*Functions - minimum of 40 people  
\*Shared Dining Clubhouse - minimum 20 ppl

## ENTREES

### (1) Chicken Caesar Salad

With cos lettuce, croutons, parmesan, boiled egg and crispy bacon pieces.

### (2) Smoked Salmon

With crème fraîche, fried capers, watercress salad and crispy bread.

### (3) Coconut Crumbed Chicken Tenderloins

Plated with a mango salsa and lime-infused jasmine rice.

### (4) Roasted Broccoli Steaks

With pumpkin puree, pinenuts and crumbled feta.

(V)

## DESSERTS

### (1) Tiramisu

Coffee-soaked sponge, mascarpone cream and a dusting of cocoa powder with fruits.

### (2) Key Lime Cheesecake

Baked creamy cheesecake topped with a light whipped cream and a drizzle of key lime glaze garnished with fruits.

### (3) Chocolate Mud Cake

Plated vanilla bean ice cream and fresh berries.

### (4) Pavlova

Topped with fresh whipped cream seasonal fruits and passionfruit pulp.

## MAINS

### (1) Pan-Seared Salmon

With lemon dill Sauce, saffron rice and steamed broccolini.

### (2) 200G Striploin

Served with rosemary and garlic roasted potato, seasonal greens and red wine jus (GF).

### (3) Mint-Crusted Lamb Cutlets

Served with roasted potato, seasonal greens and a cooling mint yogurt sauce.

### (4) Mushroom Risotto

A creamy blend of mixed mushrooms, spinach, and parmesan, topped with truffle oil. (V)

## ALTERNATE DROP MENU

Delight your guests with our carefully curated alternate drop menu, offering a selection of exquisite dishes. Savor options prepared with the finest ingredients. From succulent meats to delicate seafood and satisfying vegetarian creations, ensuring something for everyone.



# Food

*\*Can be used for a **max of 25 people** on the deck or in the clubhouse*

## HALLOUMI SALAD \$21

Pan-fried halloumi, mixed greens, grape tomatoes, cucumber, bocconcini, avocado and silvered almonds with a balsamic glaze.

## RUMP STEAK \$29

200g flame-grilled rump steak served with mushroom gravy, crispy chips and a fresh garden salad.

## CLASSIC CHEESEBURGER \$29

A juice beef patty on a brioche bun topped with cheddar cheese, pickles and a dollop of tangy burger sauce.

## SPICY FRIED CHICKEN BURGER \$25

Crispy fried chicken fillet, topped with lettuce, tomato, cheddar cheese and spicy sauce served on a brioche bun.

## CLASSIC STEAK SANDWICH \$25

Flame-grilled steak with caramelized onions, fresh lettuce, tomato, aioli, BBQ sauce, served on toasted ciabatta bread.

## CAESAR SALAD \$22

Cos lettuce tossed with creamy Caesar dressing, topped with chicken tenderloins, bacon, croutons and parmesan cheese.

## MARGHERITA \$19

Classic Margherita pizza with a thin, crispy crust, topped with tomato sugo, mozzarella cheese and fragrant basil leaves.

## POLLO \$23

Savoury pizza with a thin, crispy crust, topped with tender chicken, mushrooms, red onion, and a tangy BBQ sauce.

## HAWAIIAN \$23

Classic Hawaiian pizza with a thin, crispy crust, topped with tomato sugo, mozzarella cheese, leg ham and pineapple.

## GAMBERI \$25

On a crispy crust, topped with marinated garlic prawns (6), mozzarella cheese, cherry tomato, red chilli, garlic oil and rocket.

# PRE ORDER MENU

Make planning simple with our pre-order meal menu. Choose from a variety of delicious chef-crafted options designed to offer comfort, convenience and great taste.



All dietary requirements can be catered for:

V - Vegetarian

VN - Vegan

GF - Gluten Free

Additional cost may be applied

# Drinks

*\*Product offerings subject to change with availability*

## DRINKS MENU

Choose from an extensive selection of fine wines, craft beers, and classic cocktails to complement your event. For those preferring non-alcoholic options, we offer refreshing mocktails, soft drinks, juices, coffee and tea.

### ON TAP

Great Northern Super Crisp Lager 3.5%  
Larry Pale Ale 4.5%  
Aether Aussie Middy 3.5%  
Aether Brewing XPA 3.5%  
Aether Brewing Mexican Lager 4.5%  
Hanh Light Lager 2.2%  
Larry Junior Pale Ale 3.5%  
Tooheys New 4.7%  
XXXX Ultra 3.8%

### WHITE WINE

Oxford Landing Sauvignon Blanc  
Oxford Landing Chardonnay  
Oxford Landing Pinot Grigio  
Morrison's Hay Shed Hill Chardonnay  
Wake Making Moscato  
St Clair Sauvignon Blanc

### SPIRITS

Smirnoff Vodka  
Bundy Rum  
Gordons Gin  
Johnie Walker Red Label Whiskey  
Jack Daniels Whiskey

### PACKAGED BEER

Great Northern Super Crisp Lager 3.5% (Can)  
Great Northern Original 4.2% (Can)  
Corona 4.5% (Bottle)  
Hahn Superdry GF 3.5% (Bottle)  
Larry Pale Ale 4.5% (Can)  
Balter Cerveza 4.5% (Can)

### RED WINE

Earthworks Shiraz  
Earthworks Rose

### NON ALCOHOLIC

Great Northern Zero 375ml (Can)  
Coke 375ml (Can)  
Coke zero 375ml (Can)  
Ginger Beer 375ml (Bottle)  
Apple juice 350ml  
Orange juice 350ml  
Water 600ml

### GINGER BEER & CIDER

Tilly Ginger Beer 4.3% (Can)  
Strongbow Apple Cider 5% (Can)

### SPARKLING

Oxford Landing Cuvee Brut



*\*Day Delegate Packages have many inclusions.  
For more info see our Day Delegate Flyers or  
contact the team*

# Day Delegates

## HIRE OPTIONS

Hilda room hire – Full Day	<b>\$400</b>
Hilda room hire – Full Day Delegate Package*	<b>\$539</b>
Westlake room hire – Min 4 Hours	<b>\$550</b>
Westlake room hire – Full Day Delegate Package*	<b>\$60PP</b>

## DRINK OPTIONS

Water station	<b>FREE</b>
Juice station (5L) Apple, Orange Pineapple	<b>\$50 each</b>
Coffee & Tea station (up to 100 people)	<b>\$80</b>
Barista made coffee (12 oz)	<b>\$5.50 each</b>

## FOOD OPTIONS

Select from our platter or pre order menu

## SERVICES AND EQUIPMENT

Bluetooth speaker system	<b>\$40</b>
Whiteboard & Markers	<b>\$20</b>
Data Projector & Screen	<b>\$60</b>
Microphone	<b>\$10</b>
Lecturn	<b>\$10</b>
Stationary pack (notepad,pen)	<b>\$8 each</b>
Printing Services	<b>\$0.25 per page</b>
Wifi	<b>FREE</b>
Parking	<b>FREE</b>
Charging station (5 plug board)	<b>\$20 each table</b>
Name badges and lanyards	<b>\$10 each</b>

## DAY DELEGATES

Discover the perfect space for your next event with our Hilda and Westlake Rooms, available for room only hire or Day Delegate package bookings. Our rooms are equipped with high-speed Wi-Fi, a projector, screen, whiteboard and flip charts to ensure your event runs smoothly.

Indulge in our delicious morning tea and lunch platters along side barista made coffee, tea, water and snacks to keep your delegates energized throughout the day.



# Functions

## BOOKING FORM



Contact Name

Contact Number

Email

Date & Time

Layout Arrangement

Event Name

Number of Guests

Desired Theme/Decor

AV Required

Cash Tab or Bar Tab

Terms and Conditions

Read

Accept

Code of Conduct

Read

Accept

Date:

Printed Name:

Signature:

# Terms and Conditions



## CONFIRMATION & DEPOSITS

A 7-day tentative booking may be placed without any obligation from the client. Once the tentative period lapses, we reserve the right to release the tentative booking for other bookings without further notice. The Booking Fee of \$100.00 is payable on confirming the date and securing the booking. The booking is considered confirmed when the fee is paid, and the client has sighted and signed the terms and conditions. The club accepts cash, eftpos, EFT or credit card. No Cheques or Accounts.  
A Deposit of 50% is due 30 days prior to the event date to cover in-house costs in the case of client cancellation.

## CONFIRMATION SCHEDULE

To ensure a smooth and successful golf function, all details relating to the schedule, menu, beverages & setup are required no later than 30 days prior to your event. The following schedule is;

- 30 days from the golf or function booking – confirm the times, tentative numbers & special requirements, & 50% deposit is due.
- 21 days from the golf or function booking – any late changes to numbers or changes in the booking details and final paperwork is emailed as confirmation.
- 14 days from the golf or function booking – final numbers are confirmed covering the booking and the payment is due by direct debit, credit card or eftpos. Failure to pay the balance by the required date may cause the golf event to be cancelled and resold, with the deposit forfeited.

## PRICING & SURCHARGES

Prices and inclusions may change without notice, except for finalised bookings. A \$200 surcharge may apply for major changes to setup on the event day. Labour surcharges for Sunday events and Public Holidays (15%).

## DELIVERY AND COLLECTION

No client shall leave on or deliver any goods, materials or equipment to the premises, without prior managerial consent. You are responsible for the booking of delivery/courier services to collect any items left at the club after your event.  
Items not collected within 7 days, including 3rd party deliveries, will be disposed of. While efforts are made for safe keeping, McLeod Golf Club does not take responsibility for items on premises.

## EXTENTION OF TIME

If your event or function goes beyond agreed times, it incurs a \$100 per half hour charge. You can notify us in writing of the intention to extend before the event; approval at managers discretion. Failure to vacate by confirmed time may result in charges.  
For set up and pack down times, please speak to your Event Manager for your event's specific bump in and bump out times.  
Failure to adhere to these agreed on times will result in an additional charge which will be at the discretion of the Manager.

## CLEANING

A cleaning fee is applicable for the disposal of any boxes or removal of excessive waste upon the completion of the booked event.  
Should professional cleaning be required this fee will be payable.  
The fee applicable is at the discretion of the club.  
Confetti or poppers are not permitted.

## FOOD SAFTEY

For your health and safety, we strongly advise against taking home any food that has been left out for several hours during the function.  
Food that is not properly stored can become a breeding ground for harmful bacteria, which may cause foodborne illnesses

## CANCELLATION/RELOCATION/TRANSFER OF FUNCTION OR GOLF

McLeod Country Golf Club retains the right to cancel a booking, transfer the booking or relocate the booking to another date if another event relating to the Golf Industry or Members Base with 30 days prior notice and full refund is provided.

## CANCELLATION POLICY

A notice of cancellation must be received in writing 30 days prior to the golf or function booking to receive a refund of the deposit. If you decide to cancel your booking the following conditions will apply;

- Postponement of your booking will incur a \$100 administration fee.
- Cancellation of your booking will forfeit the 50% deposit if notice in writing is less than 30 days.
- Extreme circumstances/natural disasters or family deaths/tragedies; at discretion of manager, may be refunded in full less the cost incurred to the date of the agreed cancellation.

## RSA POLICY – PATRON SAFTEY

In accordance with Responsible Service of Alcohol (RSA) requirements, this venue is committed to maintaining a safe and responsible environment for all patrons. We have clear policies in place to support patron safety, which staff are required to enforce. Service may be refused if a patron appears intoxicated or is consuming alcohol at a rate or volume that may pose a risk to themselves or others.  
These measures help reduce alcohol-related harm and ensure the wellbeing of everyone on the premises. Details of our house policy are available on our website and can also be viewed at the venue.

# Code of Conduct

The Code of Conduct is a guide to members and visitors which summarises McLeod Country Golf Club's (the Club) expectations of its members, and visitors. The Code of Conduct has been developed to ensure a safe, friendly and respectful place for members, visitors and staff to gather in the spirit of cooperation, relaxation, good will, fun and friendly competition whilst they're on McLeod Country Golf Club premises. This Code of Conduct also applies to Members representing McLeod Country Golf Club whilst at another Club. McLeod Country Golf Club Members and Visitors shall:

Comply with club policies and procedures, signage and lawful directions of employees whilst in the Clubhouse including the golf course. This includes directions of employees when applying Responsible Service of Alcohol and rules and regulations. Refrain from disorderly or disruptive behaviour and respect the rights and values of other members and guests. Abide by the McLeod Country Golf Club Dress Code both in the Clubhouse and on the golf course.

Interact with employees in a courteous manner and not to engage in behaviour towards each other or employees that is intended to abuse or harass or that under mines the health and wellbeing of employees and other members and guests. Understands that the Club's Management is responsible for instructing staff in the performance of their duties. Doesn't represent or denigrate the Club in any way, shape or form either in person, through media or through any form of social media. Doesn't misrepresent their position and/or authority to others.

Doesn't pursue personal activities on McLeod Country Golf Club premises, without prior permission from Club management including illegal materials.  
Respects the property of McLeod Country Golf Club with care and diligence and not wrongfully damage McLeod Country Golf Club facilities or any property belonging to McLeod Country Golf Club or another member or guest.  
Adheres to the Rules of Golf, golfing etiquette and sportsmanship.  
Adheres to the By-Laws currently in force and effect.

Club Management continues to monitor the Code of Conduct. If a breach occurs and can be proven, McLeod Country Golf Club may initiate disciplinary action. The following actions may apply depending on the seriousness of the Code breach - refusal of entry, written warning, the removal of playing privileges, suspension or termination of membership.



# MCLEOD COUNTRY GOLF CLUB

---

61 Gertrude McLeod cres.  
Mount Ommaney

*Contact Us*

-  **07 3376 3666**
-  **[www.mcleodgolf.com.au](http://www.mcleodgolf.com.au)**
-  **[events@mcleodgolf.com.au](mailto:events@mcleodgolf.com.au)**