



THE AUSTRALIAN
GOLF CLUB

your wedding at
THE AUSTRALIAN



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A quiet haven just 15 minutes from the City, The Australian Golf Club provides the perfect setting for your special day.

With spectacular views of the golf course from every room, ample on-site parking and professional, personalised service The Australian Golf Club is equipped in every way to enhance your wedding day.

Our Executive Chef and his team cater for fine dining and events for up to 200 guests. The Club has established relationships with photographers, musicians, florists, room decorators and cake designers. We can assist you with the coordination of all your requirements and needs to make your wedding day a memorable one.

To view the Club or to make a booking, please contact Melissa O'Sullivan on (02) 9663 2273 or email MOsullivan@australiangolfclub.com



FUNCTION ROOM INFORMATION

Our beautiful, fully air-conditioned Clubhouse caters for Weddings of between 60 (minimum) and 200 guests.

Dinner only	- Maximum 200 guests
Dinner/Dance	- Maximum 150 guests
Cocktail	- Maximum 150 guests

Functions may continue for a period of up to 5 hours. The earliest possible guest arrival time is 3pm with the bar to close no later than 11:30pm. All guests must vacate the Club by midnight.

You may elect to extend your reception by 1 hour at an additional charge of \$5.00 per person per hour. This must be arranged prior to your function.

Table Décor

The Club's function rooms have round tables which seat up to 10 people, set with quality white napery, cutlery, crockery & glassware to suit menu and beverage selection, table height is 75cm.

Optional Client Services

The Club where required will assist in sourcing a range of services to compliment your wedding. The Club's exclusive Wedding Décor Company can supply the following items:

- Chair covers and sashes
- Table decorations and centrepieces including candelabras
- Floral centrepieces / bouquets
- These can be especially tailored to your needs and colour schemes

Menus

Our menus range from stand-up Cocktail Party to a Formal Dinner. If you have any special requirements our Function Coordinator and Chef will adjust accordingly.



SUPERIOR PACKAGE

Package price \$140
per person

- 3 Canapés with pre-dinner drinks for half an hour
- 3 course set menu – (alternate serve for main course only)
- 5 hour premium drink package
- Tea, coffee & petit fours
- Dance floor
- Audio system/lectern
- CD player and iPod connection
- Linen for tables & bridal table skirting
- Complimentary parking for up to 110 cars
- Ladies powder room for bridal party
- Priority Taxi booking
- Cutting of cake & serving
- Exclusivity of venue (fee waived for hiring of Club)
- Seating plan
- Private room for bridal party
- Premium drink package
 - Seppelt Fleur de Lys, Great Western VIC
 - Matua Valley Sauvignon Blanc, Hawkes Bay NZ
 - Geoff Merrill Shiraz McLaren Vale SA
 - Draught Beers including Stella Artois
 - Packaged Beers including Crown lager
 - Soft Drinks



DELUXE PACKAGE

Package price \$165
per person

- ✿ 3 Canapés with pre-dinner drinks for half an hour
- ✿ 3 course set menu (alternate serve for main course only)
- ✿ 5 hour deluxe drink package
- ✿ Cutting of cake (and dressing if required)
- ✿ Tea, coffee & petit fours
- ✿ Place cards, menus
- ✿ Tea lights on tables
- ✿ Linen for tables & bridal table skirting
- ✿ Personalised wedding table service
- ✿ Seating plans
- ✿ Lights on the lake
- ✿ Photographs on the golf course with motorised carts (subject to approval)
- ✿ Dance floor
- ✿ Baby Grand Piano (if required)
- ✿ Exclusivity of venue (fee waived for hiring of club)
- ✿ Audio system/lectern/CD player and iPod connection
- ✿ Foyer floral arrangement
- ✿ Complimentary parking for up to 110 cars
- ✿ Ladies powder room for bridal party
- ✿ Meals for sub-contractors i.e. photographer or band members
- ✿ Priority Taxi booking
- ✿ Deluxe drink package
 - Grant Burge Pinot Chardonay SA
 - Jaraman Sauvignon Blanc
 - Margaret River/Adelaide Hills
 - Jaraman Shiraz McLaren Vale SA
 - Draft Beers including all packaged beer
 - Soft Drinks

plus

- ✿ **A complimentary round of golf for four**
Including carts valued at \$1460.00
- *Conditions apply*



MENU SELECTIONS - CANAPÉS

Cold Canapé Selection

- ✿ Salmon caviar crostini with dill cream fraiche
- ✿ Peking duck crepe with hoi sin sauce
- ✿ Cured ocean trout with ginger & shallots
- ✿ Marinated scallops with sweet chilli on croutes
- ✿ Tangy thai prawn skewers
- ✿ Nori rolls with soy sauce
- ✿ Vietnamese rice paper rolls – duck or vegetarian
- ✿ Goat's cheese and tomato salsa tart
- ✿ Cherry tomatoes with crab and tarragon mayonnaise

Hot Canapé Selection

- ✿ Crumbed button mushroom with blue cheese
- ✿ Prawn tempura with soy and ginger dipping sauce
- ✿ Mini lamb kebab with tzatziki dipping sauce
- ✿ Atlantic salmon skewers with lime dill dressing
- ✿ Lemon grass chicken sticks with sweet cucumber dipping sauce
- ✿ Chicken and prawn wontons with sweet chilli sauce
- ✿ Mini chicken & leek pie
- ✿ Prawn spring roll with vietnamese dressing
- ✿ Club made mini quiche varieties
- ✿ Seared scallop with chilli thai dressing

Oyster shots with the following:

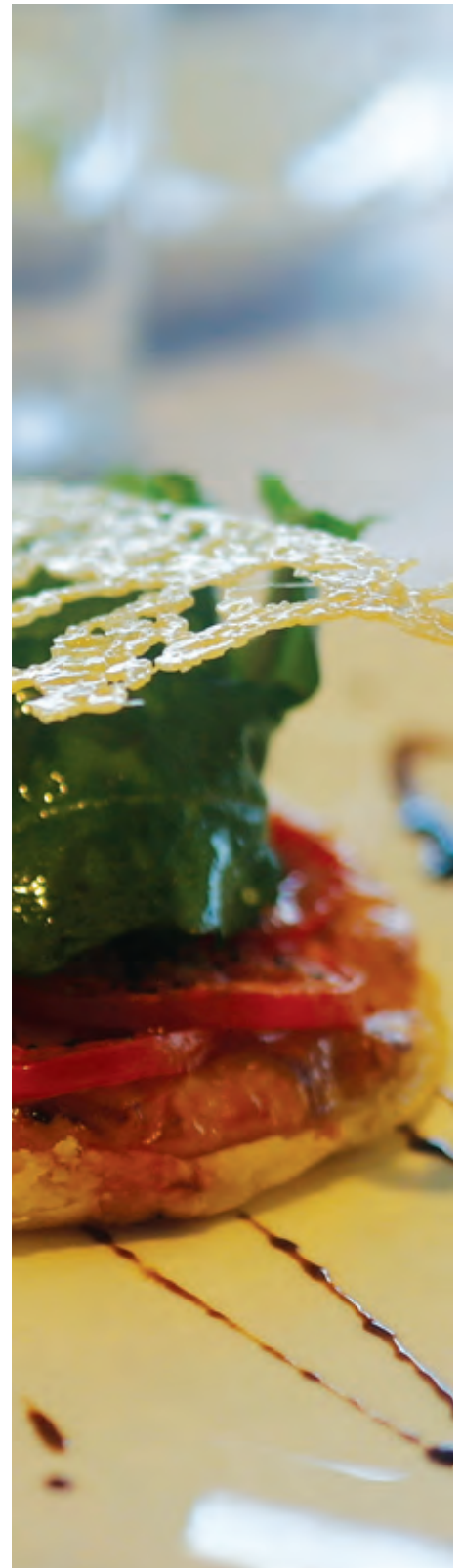
choose one

- ✿ Bloody mary
- ✿ Lime, ginger & chilli
- ✿ Citrus squeeze & flaky salt



MENU SELECTIONS-ENTRÉE

- ✿ Tartlet of fresh sautéed king prawns, wild rocket and avocado salsa
- ✿ Roulard of fresh smoked salmon with mascarpone and lime dressing
- ✿ Rare thai beef salad with crispy shallot and coriander dressing
- ✿ Butter fried breast of quail on mushroom and zucchini rosti, ginger & port glaze
- ✿ Antipasto seafood plate of pacific oyster, seared scallop, crab meat tart & farmed tiger prawn
- ✿ Trio of pacific oysters, thai citrus dressing & eschalot vinegar & turkish fingers
- ✿ Baked baby beetroot and eschalot caramelized tart, balsamic reduction
- ✿ Capriccio of grain fed angus beef fillet, grana padano and rocket salad, olive bread
- ✿ Terrine of fresh seafood with mixed leaf salad and watercress dressing
- ✿ Roast butternut pumpkin tart with goat's cheese & pine nut pesto
- ✿ King prawns on avocado gateaux with rocket and mixed cress salad
- ✿ Fresh smoked tasmanian salmon with onion rings, baby capers and lemon scented toast



MENU SELECTIONS-MAIN COURSE

- ✿ Grain fed beef fillet, sautéed garlic spinach served with chateau potatoes & sauce béarnaise
- ✿ Pan roasted lamb rump on ratatouille, baby roasted potatoes, rosemary jus
- ✿ Medallions of pink veal, pine nut and avocado filling, wrapped in puff pastry with vine tomato soubise
- ✿ Rack of pink lamb, wild mushroom & eggplant ragout, lyonnaise potatoes
- ✿ Angus beef fillet, blue cheese stuffed mushroom, served with potato crush
- ✿ Roasted blue eye cod on stir fry seasonal vegetables, saffron & chive dressing
- ✿ Barramundi & ocean trout stack with avocado & spinach layer, citrus oil & leaf salad
- ✿ Crispy skin atlantic salmon with prawn & snow pea risotto, grana padano & verde drizzle
- ✿ Twice roasted duckling, truffle mash & shitake mushroom glaze
- ✿ Breast of corn fed chicken on moroccan cous cous with green beans & sultanas
- ✿ Medallion of pink veal with date and artichoke heart stuffing on potato gratin served with bordelaise sauce

All main courses served with seasonal vegetables or salad



MENU SELECTIONS - DESSERT

- ✿ Trio of mini chocolate ganache, lemon curd & strawberry tart
- ✿ Poached pear & almond frangipani, vanilla bean anglaise and double cream
- ✿ Flourless chocolate mousse tart, crème fraiche & berries
- ✿ Mango sponge bottom crème brulee with chantilly cream
- ✿ Coffee mocha pannacotta, mixed berry coulis, cats tongue wafer
- ✿ Terrine of Club made ice cream, strawberry syrup, and pistachio water
- ✿ Chocolate cake terrine with raspberry ice cream with warm chocolate sauce
- ✿ Steamed maple syrup sponge pudding with warm grand marnier anglaise & double whipped cream
- ✿ Sticky Toffee Pudding served with vanilla bean anglaise
- ✿ Fruit Salad, poached strawberries and pineapple with lime marscapone
- ✿ Rhubarb Pie with apple jelly and vanilla custard
- ✿ Chocolate Fondant served with ice cream

Tea Coffee and Petit Fours



SUGGESTED PROCEDURE

IN ORDER TO OPTIMISE THE VIEWS OF THE GOLF COURSE..

- ✿ Wedding Ceremony
- ✿ Arrival of Guest
- ✿ Arrival of Bridal Party
- ✿ Photos
- ✿ Drinks and Canapés Service

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- ✿ Guests move into Dining Room
 - ✿ Bridal Party Announced
 - ✿ Entrée Service
 - ✿ Main Course Service
 - ✿ Dessert Service
 - ✿ Toast to Bride & Groom
 - ✿ Groom Responds
 - ✿ Best Man Speaks
 - ✿ Any other Speeches
 - ✿ Cutting of Cake
 - ✿ Bridal Waltz
 - ✿ Dancing

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- ✿ Coffee & Cake Service
 - ✿ Dancing

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- ✿ Departure of

Bride and Groom



CLIENT WEDDING - TERMS & CONDITIONS

PLEASE NOTE

Wedding guests will not be permitted into the function area or be served any beverage until starting time of the actual Reception. All packages are based on 5 hours only.

Terms & Conditions

Deposit

A non refundable deposit of \$1000 is required along with a signed copy of this agreement. A function will not be reserved until this is finalised. Credit card details are also required at time of booking.

Payment

Payment is required 14 days prior to the function by cash, cheque or credit card (Visa, Amex and Mastercard accepted). If appropriate, the amount payable to a Member's house account. Charges to house accounts must to be settled within thirty days.

Confirmation of Numbers

This must be received by 12.00 pm, seven days prior to the function. The client will be charged for this number of guests or the actual guests served, whichever is greater.

Cancellation Policy

Deposits are non refundable. Cancellations made after the Confirmation of Numbers has been received will be charged at the rate of 20% of the quoted cost per guest for food. The Host will also be charged for any costs or expenses incurred by the Club resulting from the cancellation of services such as entertainment, equipment hire, security, etc.

Room Hire & Surcharges

After five hours a surcharge of \$5 per guest per hour is applicable based on number of confirmed guests.

Dress Regulations

The clubs dress code will apply at all times. Strictly no jeans allowed.



CLIENT WEDDING - TERMS & CONDITIONS

Children – under 16

Full meals can be provided for children but they will be charged at the adult price. Speciality meals are available for children at \$25.00 each but must be pre organised with coordinator.

Entertainers and Contractors

The Musicians Award stipulates that all entertainers must be provided with a meal. These are provided at a charge of \$25 each.

Hired Equipment

All equipment being used must first have prior Club approval. Clients are responsible for all costs associated with set up, break down and delivery of all hired equipment. The Club must be advised of all deliveries prior to arrival.

Displays and Signage

All signage must be approved by the Club. Signage is not to be nailed, screwed, stapled or adhered to any part of the Club.

Security

The client will incur the cost of any additional security for a private function, deemed necessary by the Club.

Damages

A Credit Card number is to be supplied to allow for any damages incurred; this will be used if any damages take place. The host will be held responsible for any damages incurred at the Function.

Smoking

Smoking inside any areas of the Clubhouse is strictly prohibited.

Car Park Security

The Club will not be held responsible for any damage to vehicles in the Club car park.

Client Signature:

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Members Signature (if applicable):

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DRESS REGULATIONS

It is expected that members and guests will comply with the Club's dress regulations, as outlined below:

- Tailored shorts may be worn by men or ladies.
- Men's shorts must be above the knee, worn with a belt.
- Men with shorts must wear either long socks or short socks in plain white. Anklet socks are not acceptable.
- Men's shirts must be worn tucked in.
- Golf shoes with soft spikes must be worn on the course and practice areas.
- Closed in shoes must be worn at all times.

THE FOLLOWING ARE **NOT** ACCEPTABLE ITEMS OF DRESS

- Football or sporting type shorts.
- Tops displaying large motifs or advertising.
- Shirts without collars.
- Jeans of any description (children under 12 are exempt from this policy.)
- Three quarter length pants (an exception applies to women's attire).
- Running shoes, thongs, sandals, or bare feet.
- Draw string pants or shorts.
- Cargo shorts and pants, or pants with external side pockets on the trouser legs.
- Socks with sports motifs or stripes.
- Caps should not be turned backwards or worn in the clubhouse.
- Metal spikes are not permitted.

Please note: Hosts are at all times responsible for the attire of their guests. Guests must be informed of dress requirements in advance to avoid embarrassment.

All staff are instructed to strictly enforce the above dress regulations and their judgement as to the sustainability of attire shall be considered final.

SMOKING

Smoking is not permitted in the Clubhouse.

MOBILE TELEPHONES

The use of mobile phones is not permitted inside the Clubhouse.

