

New South Wales Golf Club

# Weddings



# Information

Congratulations on your engagement, and thank you for considering the New South Wales Golf Club as a venue to host your wedding reception.

The New South Wales Golf Club is a great venue for your wedding celebration. It has all the facilities and surroundings needed to ensure that your day is a success. The Club is part of Botany Bay National Park at La Perouse and is a magnificent venue with spectacular ocean views and a tranquil setting.

With a view to ensure your wedding reception runs smoothly, the experienced staff at New South Wales Golf Club is here to assist you in your planning. We can offer advice on seating arrangements, floral display, menu, music etc.

Our professional management reflects in the success of the day and ensures your total satisfaction. We invite you to an early planning meeting to discuss the different options available to you.

We wish you well with the organisation and hope that you chose New South Wales Golf Club to create a wonderful setting for your special day.

## **FUNCTION ROOM**

Our clubhouse has a traditional feel which is tastefully decorated and is fully air conditioned. Our main dining room prized for its natural light, with a balcony extending completely around the exterior, can cater for weddings between 50 (minimum number) and 90 guests (maximum). Floor plans have been provided in the back of the brochure.

For cocktail receptions we require a minimum of 50 guests with 120 being the most we can accommodate.

## **PARKING**

Guests attending weddings may utilise the Member's car park adjacent to the Clubhouse.

## **RECEPTION TIMES**

The dining room is available on Fridays and Saturdays for a 5-hour period commencing 6pm at the earliest. This will require clear communication on your invitations. The earliest possible guest arrival time is 5.45pm with the bar to close no later than 11.45pm. All guests must vacate the Club by midnight.

You may elect to extend your reception by 1 hour (maximum) at an additional charge of \$600. This must be arranged prior to your reception.

## **MENUS**

We have an array of menu selections available within our various wedding packages, however, the House Manager and Head Chef are more than happy to design a specific menu and package to suit your needs. To allow us to give the necessary time and thought to your requirements we ask you to finalise your menu at least 14 days prior to your wedding. Special dietary requirements must be advised when final numbers are submitted and identification of guests requiring these meals provided in the seating plan.

## **TABLE DÉCOR**

Our dining room has round tables seating 8 - 10 guests, set with quality white linen, cutlery, crockery and glassware to suit menu and beverage selections.

## **BEVERAGES**

The standard beverage package is inclusive for all weddings. You may wish to upgrade your beverages as listed in our beverage menu. To ensure availability of your chosen wines, at least 14 days notice is required of your selection.

## **CHILDREN'S MEALS**

Our Children's menu is designed for ages between 3 and 11 years. The minimum charge is \$25 per child and is determined by your chosen package. Beverages are charged at a flat rate of \$12.50 per child for those aged 3 to 17 years and include soft drink, juice and mineral water.



### PHOTOGRAPHER, VIDEOGRAPHER AND ENTERTAINER'S MEALS

A main course is provided with unlimited soft drinks. Charge for this service is \$40 per meal.

### CANCELLATION

Please refer to your copy of New South Wales Golf Club's Terms and Conditions for full details of our cancellation policy.

### TENTATIVE BOOKINGS

Wedding receptions can be tentatively booked and held for 14 days. If confirmation is not received at the close of business on the fourteenth day, we will assume that you no longer require us to hold this date and therefore it will be automatically released and become available to others.

### CONFIRMATION

Confirmation of your reception must be received in writing with a completed and signed copy of the wedding agreement (included) along with the required non refundable deposit of \$500.

### DRESS REGULATIONS

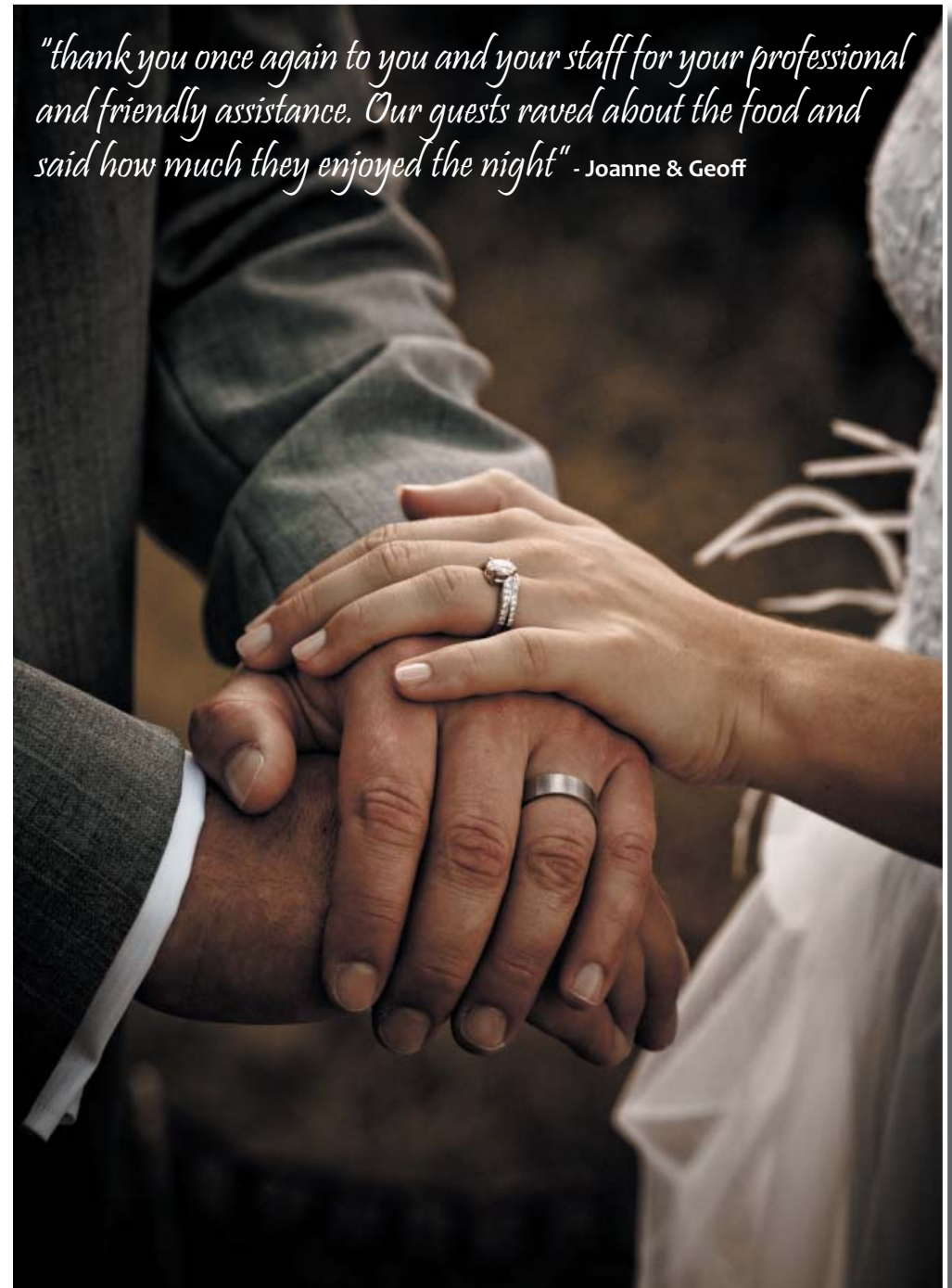
Denim jeans, dilapidated clothing, trousers or shorts with elastic tops or secured by cord are unacceptable. Jacket with tie or cravat is preferred but neat and tidy casual wear is acceptable.

### CLIENT SERVICES

New South Wales Golf Club enjoys a close association with many professional service providers. We are happy to assist in sourcing a range of services to complement your wedding.

### MOBILE PHONES

The use of Mobile Phones in the Clubhouse is prohibited at all times.



*"thank you once again to you and your staff for your professional and friendly assistance. Our guests raved about the food and said how much they enjoyed the night" - Joanne & Geoff*

# Inclusions



## CELEBRATION PACKAGE INCLUDES:

- Five hour wedding reception duration (commencing 6pm at the earliest)
- Complimentary room hire
- Arrival room for bridal party
- Your selection of 3 canapés during pre-dinner drinks (30 mins)
- Either a three course meal or buffet
- Alternate service of meals at no extra cost
- Tea and coffee station
- Wedding cake professionally cut and presented on platters with tea and coffee
- Catering for vegetarian or any special dietary requirements
- Special pricing for children's meals
- Standard beverage package (4¾ hrs)
- Round tables to seat 8-10 people with full white table linen
- White skirted bridal table and cake table
- Placement of place cards and bonbonniere
- Artist easel for personalised welcome sign and guest list
- Elegant parquetry dance floor, lectern and cordless microphone for speeches
- Fairy lights on the balcony
- Silver cake knife
- On-site parking and security
- Personal wedding coordinator to take care of all details of your special day
- Complimentary menu tasting for the Bride & Groom

## COCKTAIL PACKAGE INCLUDES:

- Five hour wedding reception duration (commencing 6pm at the earliest)
- Complimentary room hire
- Arrival room for bridal party
- Your choice of 10 canapés (including 2 substantial) from the canapé menu
- Tea and coffee station
- Wedding cake professionally cut and presented on platters with tea and coffee
- Special pricing for children's meals
- Standard beverage package (4hrs)
- White skirted gift table and cake table
- 3 dressed cocktail tables
- Elegant parquetry dance floor, lectern and cordless microphone for speeches
- Fairy lights on the balcony
- Silver cake knife
- On-site parking and security
- Personal wedding coordinator to take care of all details of your special day
- Complimentary menu tasting for the Bride & Groom

*"thank you so much for your help in making our day wonderful.  
The setting was lovely and the staff were fantastic" - Jennifer & Anthony*



# Pricing

On your special occasion we have provided the following price guide for the ease of selection of either a three course plated meal with alternate service, buffet or a cocktail reception.

## **CELEBRATION PACKAGE 1**

Canape's on Arrival (30 mins)  
3 Course Alternate Meal  
Beverage Package  
**\$123 per person**

## **CELEBRATION PACKAGE 2**

Canape's on Arrival (30 mins)  
Buffet  
Beverage Package  
**\$112 per person**

## **COCKTAIL PACKAGE**

10 selections (including 2 substantial)  
Food Service 1¼hrs  
Beverage Package  
**\$90 per person**



*"everyone had a great time and say that it was the best wedding they have been to in a long time" - Amy & Chris*



*Cangbé's*

### **COLD**

- Peppers stuffed with mascapone (v)
- Greek mini tartlet topped with fetta flakes (v)
- Smokey eggplant on crispy lavash bread (v)
- Ceviche of king fish
- Fresh oysters dressed with caviar vinaigrette served in the shell
- Tiger prawn and avocado on toasted sour dough baguette
- Tasmanian smoked salmon cone on pumpernickel bread
- Blue swimmer crab with avocado and salmon roe
- Peking duck pate en crouete
- Rare roast beef on grissini with horse radish

### **HOT**

- Tortellini with caramelised onion and bocconcini cheese (v)
- Vegetable money bags (v)
- Panko crumbed mushrooms filled with brie cheese (v)
- Mini arranchini stuffed with fetta (v)
- Falafel with a yoghurt sauce (v)
- Prawn wontons
- Smoked trout in a boat
- Orange spiced duck breast on a spoon
- Indian chicken tenderloin skewers
- Chicken tulips in mango sauce
- Lamb souvlaki with tatziki
- Mini gourmet beef pies
- Gourmet mini beef burgers

### **SUBSTANTIAL**

- Oriental basket (dim sims, spring rolls, samosas) (v)
- Soft shell crab in a cone
- Salt & pepper squid with chips
- Chicken stir fry with egg noodles
- Tandoori butter chicken on basmati rice
- Sri Lankan lamb curry on saffron rice
- Thai beef salad

Note: (v) Vegetarian



# Dinner

## **ENTRÉE** :: *please select two choices to be served alternatively*

GRILLED NZ SCAMPI on a garden salad

SEAFOOD PLATE consisting of a prawn, oyster, smoked salmon and a NZ mussels

SALT AND PEPPER SQUID on crispy salad with oriental sauce

SOFT SHELL CRAB on a salad of julienne snowpeas, capsicum and chilli jam

TUNA SALAD Spanish onion, oven dried tomatoes and green beans

HOUSE CURED TASMANIAN SALMON with a cucumber, caper salad and mustard sauce

PRAWN SALAD fresh seasonal prawn avocado, truss tomato and rocquette salad

QUAIL BREAST SALAD with Spanish onion, marinated tomatoes and kalamata olives

TANDOORI CHICKEN on a mesclun salad with a coriander and mint yoghurt sauce

LAMB TENDERLOIN marinated in cumin and lemon thyme on a morrocan cous cous salad

RARE ROAST BEEF on a Thai style rice noodle salad

## **MAIN** :: *please select two choices to be served alternatively*

GRILLED MORTON BAY BUGS served on Asian greens

HALF LOBSTER THERMIDOR (additional \$10pp)

PAN SEARED SNAPPER on wilted bok choy

OCEAN TROUT on steamed dill new potatoes with a champagne burre blanc

OVEN BAKED BARRAMUNDI FILLET topped with mango and coriander

ROASTED SPATCHCOCK served on swiss potato with a pepper berry reduction

CHICKEN SUPREME on kipfler potatoes with semi dried tomato, rocquette and marinated olives

DUCK CONFIT on potato rousti and red currant glaze

PORK BELLY with an apple radish salad, red wine and seed mustard vinaigrette

LAMB RUMP with sautéed potatoes, caramelised shallots and rosemary jus

VEAL CUTLET on a porcini mushroom risotto with wilted baby spinach and pimento coulis

EYE FILLET OF BEEF on seasonal vegetables with tempura enoki mushroom and bearnaise sauce

NEW YORK CUT GRAIN FED BEEF STEAK with potato puree and port wine jus



## **DESSERT** :: *please select two choices to be served alternatively*

WHITE CHOCOLATE WITH RASPBERRY & PISTACHIO TOWER

TIRAMISU

MANGO & STRAWBERRY CHEESECAKE

PINEAPPLE AND COCONUT PANACOTTA

DARK & WHITE CHOCOLATE TOWER

HAZELNUT & PRALINE PYRAMID

LEMON MYRTLE TART

ASSORTED PETITE FOURS (served by the platter to the table)

TRADITIONAL CRÉMÉ BRULÉE

STICKY DATE & MACADAMIA NUT PUDDING

CREME CARMEL

MIXED BERRY SORBET TERRINE

LEMON & LIME TART

# Special Meals

**CHILDREN'S for ages 3 - 11 ::** *please select one main and one dessert to be served*

## **MAIN**

FISH AND CHIPS with lemon and salad  
SPAGHETTI & MEATBALLS served in a tomato sauce  
CHICKEN SCHNITZEL served with hot chips and tomato sauce  
LASAGNE served with hot chips

## **DESSERT**

VANILLA ICE CREAM with chocolate topping  
MANGO CHEESECAKE with a berry compote  
GETLATO BAMBINO CONES

*High chair is available on request*

**VEGETARIAN ::** *please inform us in advance if you have any guests who are vegetarian*

## **ENTRÉE**

OVEN ROASTED BABY BEETS served with a goats cheese tower  
POTATO & LEEK SOUP with fresh chives  
FRESH GARDEN SALAD served with a poached egg

## **MAIN**

PUMPKIN & PEA RISOTTO on wilted spinach  
STIR FRY VEGETABLES & TOFU on hokkien noodles with choy sum  
MILD CURRY in popodum basket with jasmine rice

*Vegan meals available on request*





# Buffet



*"the bar and waiting staff were incredibly friendly, responsive and helpful. Everyone who was there has raved about the food, including the Italian contingent"* - Peter and Angela

## CHOICE OF EITHER A BUFFET OR CARVERY

### **BUFFET** :: *choice of any two items*

Pork belly served with an apple relish and seasonal vegetables  
Lamb rump with sauteed pink eye potato, caramelised shallots and rosemary jus  
Veal medallion on wilted baby spinach with a porcini mushroom risotto  
Ocean trout on steamed dill new potatoes with a champagne burre blanc  
Duck confit on potato rousti and red currant sauce  
Chicken supreme stuffed with semi dried tomato on kipfler potato  
New York cut grain fed beef steak, potato puree and port wine jus  
Oven baked barramundi fillet topped with a mango and coriander salsa

### **CARVERY** :: *choice of any two items*

Double baked honey glazed ham  
Roast pork with crackling  
Sirloin of Beef with peppercorn crust  
Marinated lamb shoulder  
Roast chicken quarters  
Turkey breast with stuffing  
Steamed whole snapper

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### **SALADS** :: *choice of any three items*

Steamed chat potato salad with seeded mustard & mayonnaise  
Tri colour pasta salad with tuna semi dried tomato, olives and Spanish onion  
Tomato, bocconcini and basil drizzled with extra virgin olive oil  
Thai noodles with crisp vegetables  
Roquette, parmesan, segmented oranges and pear  
Mixed baby leaf salad  
Traditional Caesar salad  
Pumpkin and baby spinach with chickpeas  
Saffron rice with vegetables  
Marinated artichoke, rocquette and tomato  
Cajun infused cous cous

### **PASTA** :: *choice of one item*

Vegetarian ravioli  
Lasagne (Beef or Eggplant)

### **DESSERT**

Chefs selection of desserts served with berry coulis, chantilly cream and anglaise



# Buffet Extras

To enhance your wedding buffet or carvery you may care to supplement your menu with one or more items from the following selection:

## OPTIONAL PLATTER PER TABLE:

### ANTIPASTO

**\$10 per person**

consisting of: grilled asparagus, marinated olives, Bulgarian fetta, semi dried tomatoes, chargrilled eggplant, dolmathes and cured meats

### SEAFOOD 1

**\$18 per person**

consisting of: fresh prawns, Sydney rock oysters, Tasmanian smoked salmon and marinated NZ mussels

### SEAFOOD 2

**\$45 per person**

consisting of: WA rock lobster medallions, Morton bay bugs, fresh prawns, baby octopus, Sydney rock oysters, Tasmanian smoked salmon with caviar and baby capers and marinated NZ mussels

### HOT SEAFOOD

**\$30 per person**

consisting of: salt and pepper squid, soft shell crab, steamed Boston Bay mussels, beer battered flathead, grilled garlic prawns, oyster mornay and chunky fries

*"such a brilliant evening for both us and our guests. The venue, the food and service were first class and greatly appreciated by all"* - Alison & Mark

*"many of our guests (and ourselves) commented on the quality of the food and the venue presentation"* - Paul & Monica





# Beverages

## STANDARD :: *Included in all wedding packages*

### Sparkling Wine

- McWilliams Select Brut Chardonnay

### White Wine :: *please select one*

- McWilliams Select Chardonnay or Semillon Sauvignon Blanc

### Red Wine :: *please select one*

- McWilliams Select Cabernet Shiraz or Cabernet Merlot

Draught Beer: VB, Resches, Pure Blonde, Coopers Pale Ale, Heinekin, Hahn Light

Soft Drinks: Pepsi, Diet Coke, Solo, Lemonade, Soda, Mineral Water

Juice: Orange, Apple, Pineapple, and Tomato

## Beverage Upgrade

### PREMIUM WINE

**\$6 per person**

Sparkling Wine: Barwang Pinot Chardonnay

### White Wine :: *please select one*

- Barwang Crisp Chardonnay or Semillon Sauvignon Blanc

### Red Wine :: *please select one:*

- Barwang Shiraz Viognier or Cabernet Merlot

### BEER AND SPIRITS

PREMIUM BEERS :: *please select two*

**\$6 per person**

James Boags, Crown Lager, Peroni

### SPIRITS

**\$8 per person**

Jim Beam Bourbon, Dewars Scotch, Wyborowa Vodka, Bacardi, Inner Circle Rum

Chatelle Napoleon Brandy, Gordons Gin

### PREMIUM BEERS & SPIRITS

**\$12 per person**

NSW Golf Club supports and practices the responsible service of alcohol

# Contacts

MOBY DISC  
Ph: 1800 100 6060  
[www.mobydisc.com.au](http://www.mobydisc.com.au)

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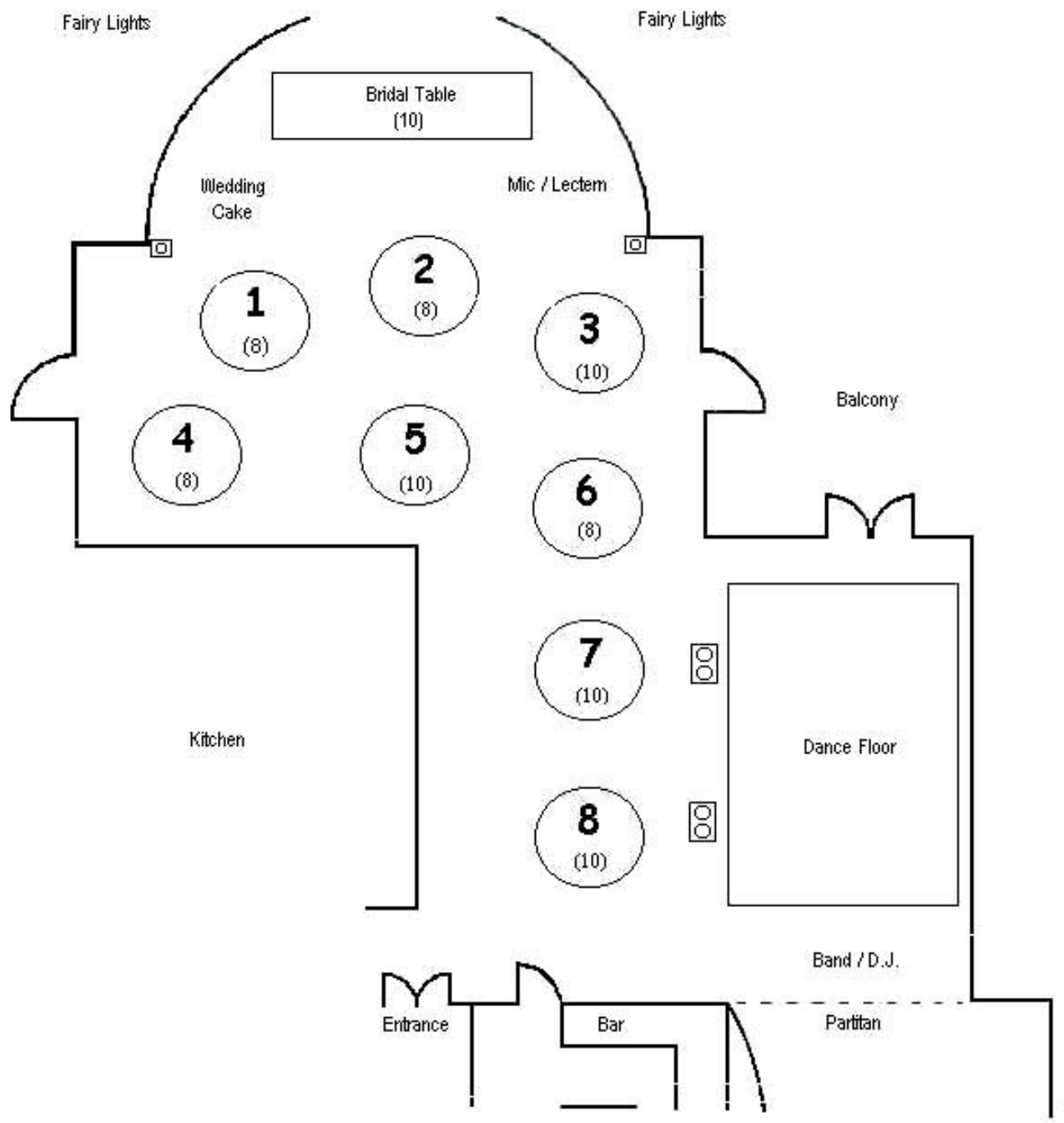
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FORMAL WEAR EXPRESS  
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247 Rocky Point Road Ramsgate

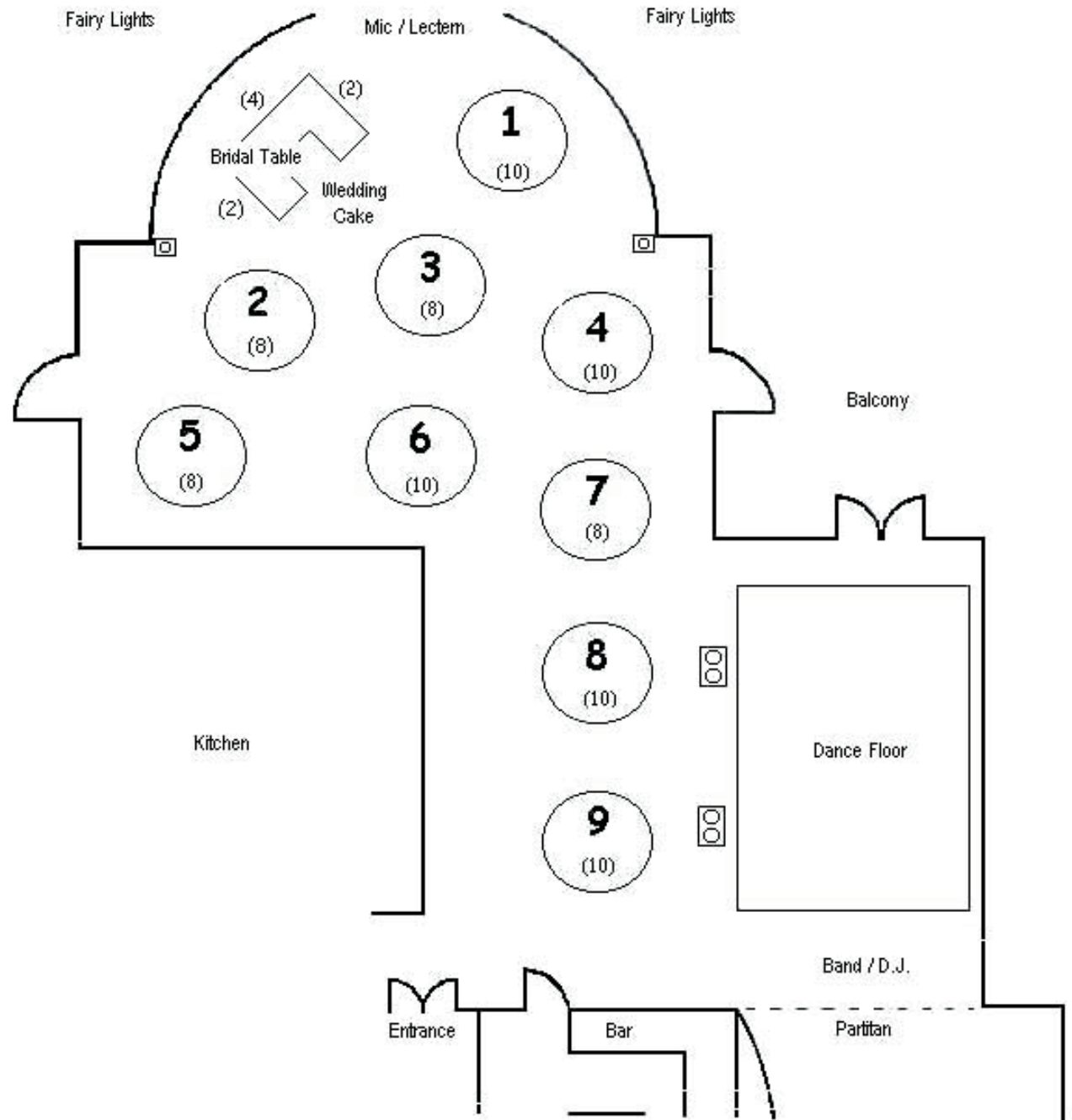
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# Floor Plan 1.



# Floor Plan 2.





# Terms & Conditions

## CONFIRMATION OF BOOKING

To confirm your booking we require an initial security deposit of \$500 (credited towards the final account) and a signed copy of the completed Booking Agreement sheet.

Where the deposit and this signed agreement are not received within 14 days of a tentative booking being placed, New South Wales Golf Club reserves the right to release the booking. Once the signed contract and deposit is received the booking is deemed confirmed. Until such time, the booking remains tentative.

## CANCELLATION POLICY

If your reception is cancelled 91 days or more prior to the reception date, the initial security deposit will be applied as a cancellation fee unless the space booked is completely resold.

Any cancellation 90 - 14 days prior to your reception date, a fee of 30% of the total numbers (indicated on the agreement confirmation) will be required immediately.

Any cancellation less than 14 days prior to your reception date, a fee of 100% of the total estimated event cost will apply.

Cancellations must be confirmed to the Club in writing.

**Note:** Total event costs include all catering and beverage packages, decorating and entertainment (if booked through the Club).

## CONFIRMATION OF GUESTS

The confirmed number of guests attending the reception is requested 14 days prior to the event date. This number will be regarded as the minimum number for catering and you will be charged at the full quoted price irrespective of last minute cancellations.

## FINAL DETAILS & PAYMENT

Fourteen (14) days prior to your function please confirm your menu, numbers and final arrangements. The balance due for your function must be paid at this time. (Please note that your numbers must include any subcontractors hired by you (i.e. musicians, photographers and video personnel). No refund is given for guests who do not attend. Numbers may be increased after final interview but cannot be reduced.

## TERMS OF PAYMENT

Final payment: Due 14 days prior along with confirmation of guest numbers. Any late charges or extra beverages must be paid in full prior to departure at the end of your reception.

## SURCHARGES (all surcharges are calculated on the Celebration 1 Package pricing)

Sunday receptions                      A surcharge of 5% per person applies  
Public Holiday receptions            A surcharge of 10% per person applies

## FOOD AND BEVERAGES

The menu packages contained herein are subject to change without notice. Packages are valid from 1st February 2011 - 31st January 2012. Due to food and beverage price increases, New South Wales Golf Club cannot guarantee prices will not increase prior to your wedding date, however we will guarantee that any increase will not exceed 5% of your chosen package.

Food or beverages of any kind are not permitted to be brought onto New South Wales Golf Club premises without prior consent from the House Manager. New South Wales Golf Club will permit cakes of a celebratory nature of which the client should assume full responsibility for any resultant damage, injury or harm caused to any person.

## GUEST LISTS

Clubs NSW law states alphabetical listing of guests together with residential addresses is required prior to the commencement of each event. Please ensure this list is provided to the club prior to the reception date.

## INSURANCE

New South Wales Golf Club will not accept responsibility for the loss or damage to any equipment or merchandise left on the premises prior to, during, or after the function.

## DAMAGE

The organiser will be financially responsible for damage sustained to Club property during functions through their own actions, those of their guests, subcontractors and contractors. There will be an additional charge for any necessary repairs or excessive cleaning which will be passed directly to the client.

## SMOKING CONDITIONS

As hosts of the function, it is the organiser's responsibility to advise guests that New South Wales Golf Club is a non-smoking facility, to avoid embarrassment. Balconies around the dining area can facilitate smokers.

## RESPONSIBLE SERVICE OF ALCOHOL GUIDELINES

New South Wales Golf Club reserves the right (without recourse) to:

- Refuse service of alcohol to minors less than 18 years of age.
- Refuse access or service to people who are suspected of being intoxicated, quarrelsome, disorderly and/or behaving in a violent manner.
- Remove people from the Club premises who are acting in a manner deemed intoxicated, quarrelsome, disorderly or violent.

## DECORATIONS

Nothing is to be nailed, screwed or adhered in any way to any wall, door or other part of the Club-house. All decorations are to be approved by the House Manager prior to the reception.

## GOLF COURSE

All guests and invitees are specifically precluded from entering onto the Golf Course.

# Agreement



NEW SOUTH WALES GOLF CLUB  
Botany Bay National Park, La Perouse NSW

Bride's Name .....

Groom's Name .....

Date of Wedding .....

Approximate Number of Guests .....

Address .....

.....

Home Telephone ( ) .....

Mobile (Bride) .....

Mobile (Groom) .....

Email .....

## Menu Selection

Three Course

Buffet

Cocktail

Wedding Ceremony Venue .....

Wedding Ceremony Time .....

How many seated at the Bridal Table .....

Method of Deposit Payment      *Minimum Deposit Required \$500*

Direct Into Club Bank Account      BSB 082 356      Acc No 50932 3080

Cash

Credit Card :: *please circle below*

    Visa      Bankcard      Mastercard      Amex

Credit Card Name .....

Credit Card Number .....

Credit Card Expiry Date ...../...../.....

I agree to the terms and conditions

Bride Signature: ..... Date: ...../...../.....

Groom Signature: ..... Date: ...../...../.....

Office Use Only      Received By: ..... Date: ...../...../.....



# Floor Plan 3.

