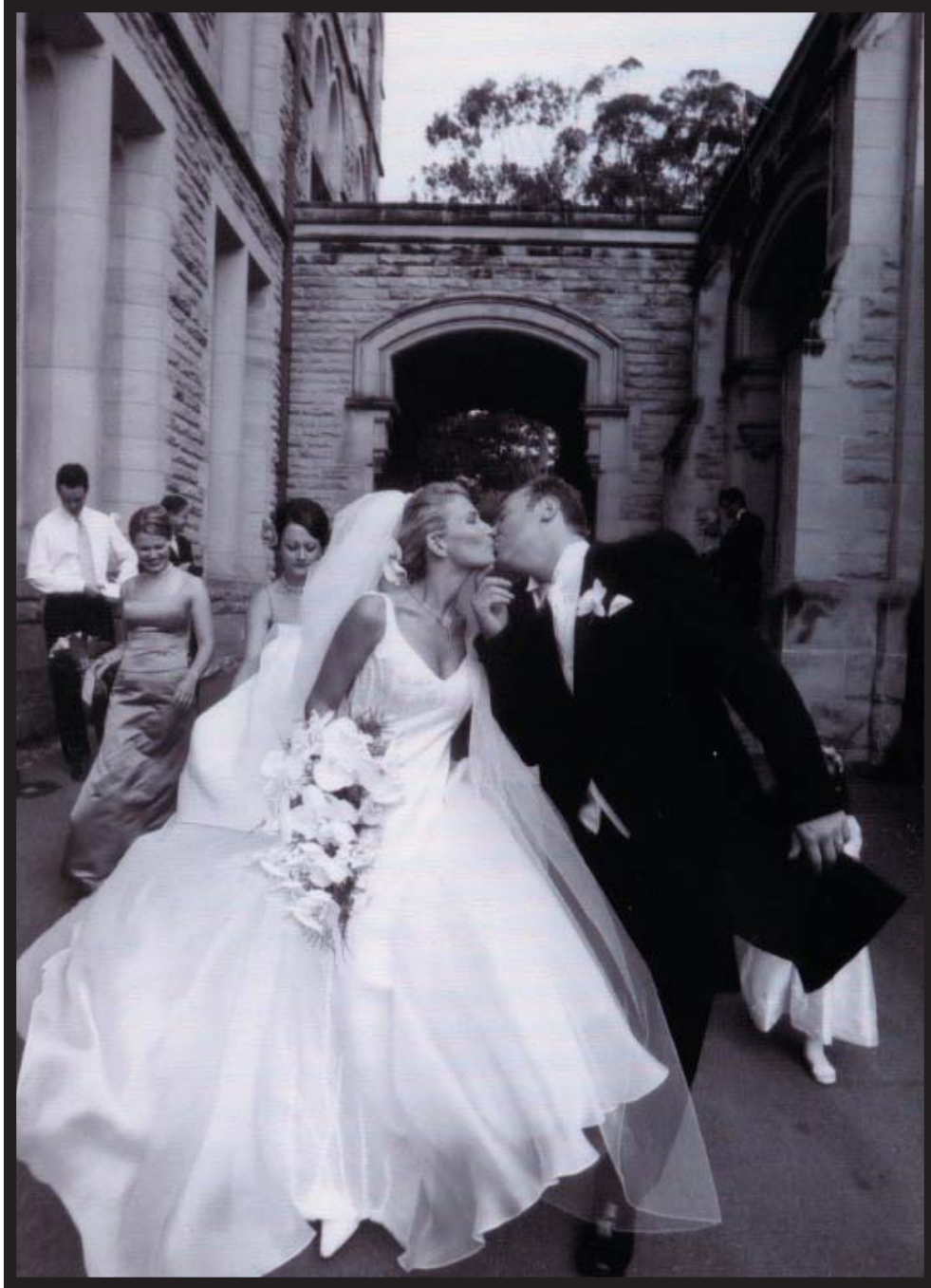




New South Wales Golf Club



Weddings



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 SouthWales 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.

The Banquet room, prized for its natural light, has a seating capacity for up to 90 guests with a balcony extending completely around the exterior.

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. There is sufficient onsite parking with security during the evening.

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 SouthWales Golf Club to create a wonderful setting for your special day.

PRICING

On your special occasion we have provided the following price guide for the ease of selection of either a four course plated meal with alternate service, buffet or a cocktail reception. We have also catered for the young ones with a children's menu.

Set Menu

Canape's on Arrival
3 Course (alternate service)
\$80 per person

Children

\$20 per child (under 12yrs of age)

Buffet

Canape's on Arrival
Buffet
\$70 per person

Children

\$20 per child (under 12yrs of age)

Cocktail

\$48 per person
8 selections (including 2 substantial)
Service 1.5hrs

Children

\$20 per child (under 12yrs of age)

INCLUSIONS

Your Celebration Package Includes:

Five hour wedding reception duration

Red carpet arrival

Thirty minute service of pre dinner canapés (your selection)

Either a three course meal, buffet or cocktail reception

Alternate service of meals at no extra cost

Coffee and tea with after dinner mints

Catering for vegetarian or any special dietary requirements

Special pricing for children's meals

Round tables to seat 8-10 people with full white table linen

Arrival room for bridal party

White skirted bridal table

Artist easel for personalised welcome sign and guest list

Use of cordless microphone and lectern for speeches

Elegant parquetry dance floor

White skirted cake table

Silver cake knife

On-site parking and security



ORDER OF EVENTS

Suggested Reception format

Pre Dinner Drinks

Guests invited to take their seats

MC announces arrival of bridal party

Bridal party arrival

The bridal party is then invited to take their seats

MC welcomes all guests

Food service begins

Champagne is served in readiness for speeches to follow:

Toast to the Bride and Groom

Groom responds - ending with a toast to the Bridesmaids

Best man responds on behalf of the Bridesmaids

Toast to Bride's parents

Response by Father or representative of the Bride

Toast to Groom's parents

Groom's Father or representative responds

Any letter-grams to be read out by Groomsmen

Toast to absent friends

Cake cutting

Bridal waltz, guests dancing and mingling

Bouquet, garter games and farewell are usually announced and attended to by the MC

Guests see off the bride and groom

Parents farewell guests

CANAPES

(please select 3 choices)

Cold

Greek mini tartlet topped with fetta flakes

Tiger prawn and avocado on toasted sour dough baguette

Norwegian smoked salmon cone on pumpernickel bread

Blue swimmer crab tartlet with salmon roe

Fresh oysters dressed with caviar vinaigrette served in the shell

Hot

Smoked trout in a boat

Vegetable money bags

Tortellini with caramelised onion and bocconcini cheese

Indian chicken tenderloin skewers

Mini arranchini stuffed with fetta



ENTREE

(please select two choices)

SALT AND PEPPER SQUID on crispy salad with oriental sauce

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

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

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

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

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

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

TUNA SALAD Spanish onion, oven dried tomatoes and green beans

RARE ROAST BEEF on a Thai style rice noodle salad

OVEN ROASTED BABY BEETS served with a goats cheese tower with micro herbs

MAINS

(please select two choices)

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

LAMB RUMP with sauteed potatoes, caramelized shallots and rosemary jus

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

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

DUCK CONFIT on potato rousti and red currant glaze

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

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

OVEN BAKED BARRAMUNDI FILLET topped with mango and coriander

ROASTED SPATCHCOCK served on swiss potato with a pepper berry reduction

All meals to be accompanied with seasonal vegetables

DESSERT

(please select two choices)

WHITE CHOCOLATE WITH RASPBERRY & PISTACHIO

TIRAMISU

MANGO & STRAWBERRY CHEESECAKE

STRAWBERRY PANACOTTA

DARK & WHITE CHOCOLATE TOWER

HAZELNUT & PRALINE PYRAMID

LEMON MYRTLE CHEESECAKE

CHOCOLATE & HAZELNUT PUDDING

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

All desserts served with berry compote and fresh cream chantilly



CHILDRENS MENU

(ages 3 to 11 years)

Main

FISH AND CHIPS with lemon and hot chips

SPAGHETTI MEATBALLS served in a tomato sauce

CHICKEN BREAST STRIPS served with hot chips and tomato sauce

Dessert

VANILLA ICE CREAM with chocolate topping

MANGO CHEESECAKE with a berry compote

High chair is available on request



COCKTAIL RECEPTION

Cold

Greek mini tartlet with fetta flakes

Norwegian smoked salmon cone on pumpernickle bread

Blue swimmer crab with avocado and smoked salmon roe

Fresh oysters dressed with a caviar vinaigrette served in the shell

Peking duck pate en croute

Smoky eggplant on crispy lavash bread

Hot

Smoked trout in a boat

Vegetable money bags

Indian chicken tenderloin skewers

Mini arranchini stuffed with fetta

Tortellini with caramelised onion and bocconcini cheese (V)

Chicken tulips in mango sauce

Falafel with a yoghurt sauce

Mini gourmet beef pies

Lamb souvlaki with tatziki

Substantial

Thai beef salad

Soft shell crab in a cone

Salt & pepper squid with chips

Steamed mussels, vine ripened tomatoes and rigatoni

Oriental basket (dim sims, spring rolls, samosas)

Chicken stir fry with egg noodles

Sri Lankan lamb curry on saffron rice



BUFFET

(choice of either buffet or carvery)

Fresh Bread Rolls

Condiments

Buffet – Choice of Any Two Items:

Pork belly served with an apple relish and seasonal vegetables

Lamb rump with sauteed pink eye potato, cramelised eshallots 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

Marinated lamb shoulder

Corned beef

Roast chicken quarters

Choice of Four Salads

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

Rocquette, parmesan, segmented oranges and pear

Mixed baby leaf salad

Traditional Caesar salad

Chefs selection of desserts served
with berry coulis and chantilly cream
(served buffet style)

Optional Platter per Table:

ANTIPASTO PLATTER (\$10pp)

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

SEAFOOD PLATTER (\$25pp)

(consisting of: fresh prawns, Sydney rock oysters, Norwegian smoked salmon and marinated NZ mussels)

SEAFOOD PLATTER (\$60pp)

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

HOT SEAFOOD PLATTER (\$60pp)

(consisting of: salt and pepper squid, soft shell crab, steamed Boston Bay mussels, tempura snapper, grilled garlic prawns, oyster mornay and chunky fries)

BEVERAGE LIST

Soft Drinks..... \$3.10
Lemonade
Lemon
Coca Cola
Dry Ginger Ale

Fresh Orange Juice \$3.30

Draught Beer
Victoria Bitters \$4.70
Resches \$4.70
Tooheys Old \$4.70
Blue Tongue Premium..... \$5.50
Pure Blonde \$5.10
Hahn Premium Light \$4.70

Bottled Premium Beer
James Boags \$6.30
Crown Lager \$6.40
Coopers Sparkling Ale \$6.10
Corona \$6.70
Heinekin..... \$6.10

Cascade Premium Light..... \$4.50

Spirits..... \$4.20
Wyborowa Vodka
Bacardi
Gordons Gin
Bundaberg Rum
Johnnie Walker Red Label
Jim Beam

Premium Spirits
Jack Daniels \$4.80
Bundaberg O.P \$5.50
Southern Comfort..... \$4.40
Ballantines..... \$4.40
Johnnie Walker Black Label \$5.50
Bombay Sapphire..... \$4.80
Glenfiddich 12yr \$6.50

Additives \$1.50

CONDITIONS

TENTATIVE BOOKINGS

Wedding Receptions can be tentatively booked and held for one (1) week. If confirmation is not received at the close of business on the seventh 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 deposit of \$450.00.

CANCELLATION

If the reception is cancelled, the deposit is non refundable.

50% of the catering cost (indicated in the initial booking confirmation) will be required immediately if written notification is received 30 days prior to the date.

If the reception is cancelled less than 7 days prior to the date, the total catering costs will be charged based on confirmed numbers.

ROOM HIRE COST

The applicable room hire rate is \$450.00. This includes 5 hours of private room hire and security.

CONFIRMATION OF GUESTS

The confirmed number of guests attending the reception is requested fourteen (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.

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.

As beverages are charged on a consumption basis, at the conclusion of the function, clients must finalise payment for the amount outstanding with the supervisor on duty. Payments can be made via cash or credit card.

ARRIVAL

Due to the heavy schedule of golf and social events at the Club, we ask that your guests arrive no earlier than your time booked at the Club. This will require clear communication on your invitations. Wedding receptions will commence from 6:00pm at the earliest.

MOBILE PHONES

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

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.

SURCHARGES

A surcharge will apply for functions held on Sundays and Public Holidays, which will be \$3.30 and \$4.95 per person respectively.

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.

EXTENDED ROOM HIRE

Functions at New South Wales Golf Club are for a five (5) hour period. The client must agree to begin the function and vacate the designated function room at the scheduled times agreed upon. If a function is to continue beyond the five hour period, it must be arranged upon booking confirmation. Should a function wish to continue past the five (5) hours, a standard hire period charge of \$450/hr or part there of will apply.

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. There will be an additional charge for any necessary repairs or excessive cleaning which will be passed directly to the client.

BEVERAGE POLICY

All liquor costs are calculated on a consumption basis, which ensures that all functions are charged fairly and accurately. The Clubs wine list has been prepared to include a vast selection of white and red wines.

PRICE VARIATION

You will be notified of any price changes for your function not later than thirty (30) days before your booked date. Every endeavour is made to maintain prices as originally quoted to you, but they are necessarily subject to alteration, particularly where bookings are made well in advance.

SMOKING CONDITIONS

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

FOOD AND BEVERAGE

Under the Liquor Licensing Act and Clubs NSW regulations, no food or beverage may be brought on to Club premises for consumption during the event. 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. Under Responsible Service of Alcohol guidelines, NSW 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.

WEDDING AGREEMENT

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

Cocktail

Buffet

Method of Payment Minimum Deposit Required \$450

Personal Cheque

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

Cash

Credit Card Type Visa Bankcard Mastercard Amex

Credit Card Number: _____

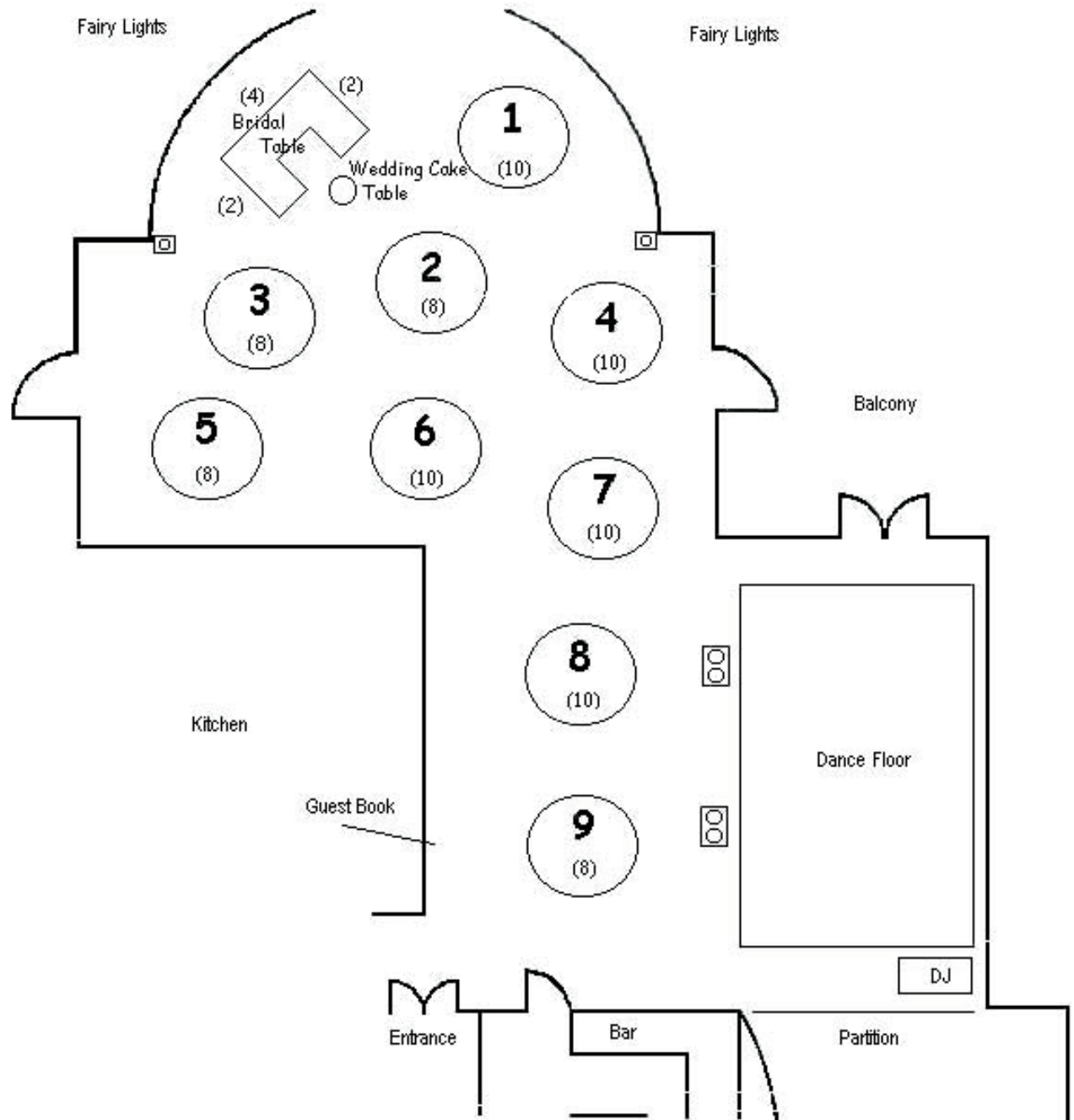
Credit Card Expiry Date: ____ / ____

I agree to the attached terms and conditions

Signature: Date:

FLOOR PLAN

Seating for 90 guests including Bridal Table



FLOOR PLAN

Seating for 82 guests including Bridal Table

