



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

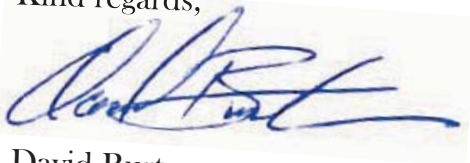
The New SouthWales Golf Club is a great venue for your wedding celebration. It has all the facilities and surroundings needed to ensure that your day is a success. The Club is part of Botany Bay National Park at La Perouse and is a magnificent venue with spectacular ocean views and a tranquil setting.

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.

Kind regards,



David Burton

General Manager



# PRICING & INCLUSIONS

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 or a cocktail reception. We have also catered for the young ones with a children's menu.

## Adults Menu

Plated (alternate service)  
On Arrival (three choices)  
Entree (two choices)  
Main (two choices)  
Dessert (two choices)  
\$70 per person

## Children's Menu

\$25 per child (under 12yrs of age)

## Your Celebration Package Includes:

Five hour wedding reception duration  
Thirty minute service of pre dinner canapés (your selection)  
Either a four course meal or cocktail reception  
Alternate service of meals at no extra cost  
Coffee and tea with after dinner mints  
Catering for special dietary requirements  
Special pricing for children's meals  
Round tables to seat 8-10 people with full white table linen  
White skirted bridal table  
Use of microphone and lectern for speeches  
Elegant parquetry dance floor  
White skirted cake table  
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

Entree meal is served

Main meal is served

Dessert is served

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)

- Roasted pork and apple lime chutney served en croute
- Oyster shots served with tarragon and lime dressing
- Skewers of spicy chicken satay and lemongrass sauce dipping sauce
- Roasted tartlets of beef and vegetables with olive cream
- Confit of vine ripened tomato and onion bruschetta (V)
- Vietnamese rice paper rolls filled with Asian vegetables and sweet sherry dipping sauce (V)
- Hungarian styled selection of vegetables skewered with chutney dipping sauce (G)
- Selection of sushi and sashimi rolls (G)

# Entree

(please select two choices)

- Crispy prawns tossed through coconut and lime salad
- Pan fried scallops with wilted spinach and champagne, chive butter sauce
- Thai beef salad with wild rice and mango relish
- Atlantic salmon served with baby salad leaves and a tarragon dressing
- Salt and gingered squid dressed on wilted greens
- Pesto linguine with sautéed capsicum and basil (V)
- Pan fried fillet of beef coated in sumac spice with pine nut tabouli (G)
- Ginger and garlic crusted chicken with a lemon grass salad (G)
- Basil tortellini tossed with oyster mushrooms and ginger relish (V)
- Crispy lamb fillets served with tangy mint mango and citrus salad

(V) = Vegetarian

(G) = Gluten Free

## Mains

(please select two choices)

- Mature fillet of wagyu beef with Dutch carrots, creamed potato and a veal demi glace
- Spatchcock chicken served on Asian greens, minted mash with a tomato and rosemary sauce
- Herb infused eye fillet of beef with roasted vegetables and salad of shaved fennel and parsley (G)
- Cinnamon crusted loin of pork served with apple mash and apricot compote
- Roasted loin of veal wrapped in prosciutto and nuts served on seasonal greens
- Smoked chicken breast served on pine nut endive with a mushroom and cognac butter
- Lamb backstrap dressed with sautéed mushroom and mint, garnished with tomato marmalade
- Pan fried blue eye cod served with wilted greens and a coconut and chilli sauce (G)
- Red snapper fish served with black rice and watercress and a chilli aioli
- Roasted pumpkin and goat's cheese wrapped in filo parcels (V)

## Dessert

(please select two choices)

- Brandy snap horn served with lemon & wild berry sorbet
- Blueberry swirl cheesecake
- Lemon citrus tart
- Blueberry apple crumble
- Orange and almond cake with orange coulis
- Chocolate tower with strawberries, raspberries and vanilla scented cream
- Chocolate concord
- White chocolate bavois (G)
- Baked New York Cheesecake
- Chocolate profiteroles served with white chocolate kahlua sauce

# Childrens Menu

## Entree

Chicken nuggets with chips and tomato sauce  
Vegetarian spring rolls with sweet and sour dipping sauce

## Main

Lamb cutlets and vegetables  
Tempura battered fish and chips with tartae sauce

## Dessert

Ice cream with chocolate topping  
Crepes with strawberries and chantilly cream

# Cocktail Wedding Reception

8 selections.....	\$40
10 selections.....	\$48

## Hot

- BBQ Prawn Skewers served with Asparagus and Rocket Aioli
- Barramundi Skewers with Chilli Dressing
- Chargrilled Asparagus and Garlic Aioli (V) (G)
- Japanese Chicken Corn Cakes
- Crab Bisque Shots
- Teriyaki Beef Skewers served with Palm Sugar and Coriander Dressing
- Prawn Tempura and Chilli Jam
- Skewers of spicy chicken satay and lemongrass sauce dipping sauce
- Roasted tartlets of beef and vegetables with olive cream
- Hungarian styled selection of vegetables skewered with chutney dipping sauce (G)

## Cold

- Brie en croute with Caramelised Apples (V) (G)
- Oysters - 3 ways (V) (G)
- Confit of vine ripened tomato and onion bruschetta (V)
- Vietnamese rice paper rolls filled with Asian vegetables and sweet sherry dipping sauce (V)
- Rare Roast Beef en croute with Beetroot Marmalade
- Tomato Confit Dive Tartlets (V) (G)
- Fennel Seed Allumettes and Lemon Mayonnaise (V) (G)
- Selection of sushi and sashimi rolls (G)
- Shaved Indian Lamb Loin served on Turkish Bread and Mango Chutney
- Roasted pork and apple lime chutney served en croute
- Oyster shots served with tarragon and lime dressing

# WEDDING AGREEMENT

Bride's Name .....

Groom's Name .....

Date of Wedding .....

Number of Guests .....

Address .....

.....

Home Telephone .....

Work Telephone .....

Mobile Telephone .....

Email .....

Menu Selection

Three Course

Cocktail

Method of Payment Minimum Deposit Required \$450.00

Personal Cheque

Direct Into Club Bank Account  BSB 082274 Acc No 50932 3080

Cash

Credit Card Type Visa  Bankcard  Mastercard  Amex

Credit Card Name .....

Credit Card Number.....

Credit Card Expiry Date.....

I agree to the attached terms and conditions

Signature: ..... Date: .....

# 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 \$400/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.

# BEVERAGES

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

# Floor Plan

Seating for 90 guests including Bridal Table

