



HORSHAM GOLF CLUB

FUNCTION PACK

2016

OUR SERVICE PROMISE TO YOU

Our team at the Horsham Golf Club provides quality service, local knowledge and a caring approach to your function or conference. Allow us to invite you into our venue as our special guests for your function. With panoramic views of our award winning golf course, modern venue and friendly welcoming staff, we have the perfect setting for your special event.

Horsham Golf Club offers a coordination service that is totally about you! Here at the Horsham Golf Club we believe that your special event should be professionally facilitated to ensure a stress free experience. Allow our expert staff to craft a service that allows for all of your individual requirements to be met.

Your initial contact with the team at Horsham Golf Club will be to establish an understanding of your ideal Function. You can stop by our office and meet the friendly team or contact us via website, email or phone to arrange a venue inspection or book an appointment with our Function Coordinator.

Our highly organized and experienced Function Coordinator will work with you to identify and plan your requirements and help guide you through the planning process.

Remember we are not only here to help, we want to help! So let the team at the Horsham Golf Club make your event a memorable occasion

Amy Hodge

Function Coordinator

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VENUE HIRE COSTS

Conference room hire

Community Room (includes use of overhead projector and screen) - \$200

Bennet Room (includes use of overhead projector and screen) - \$200

Bennet Room / Community Room (includes use of overhead projector and screen) - \$350

Blue Wren Bistro / Members area - \$400

Members area - \$200

Board Room - \$80

Entire Clubhouse – POA

Course Hire – POA

This cost entitles the customer to enjoy the full use of all the Horsham Golf Club's available services and amenities including; room set up, microphones, lecterns, overhead projectors, electronic screens, table linen, dance floor and our friendly professional staff catering to your every need.

These room hire charges cover an event period of six (6) hours which includes a pre – dinner drinks period of up to one (1) hour. Our venues license expires at midnight; any extension to the standard function duration of six (6) hours will incur an additional charge of **\$250.00** or part thereof.

Whether your event is internal or external on our magnificent golf course, please speak to our functions coordinator to discuss individual room capacities, configurations and any additional costs.

CHILDRENS MENU OPTIONS

(12 years of age and under)

Two course - \$19.90 per child

Three course - \$24.90 per child

Main Course Selection

- Panko crumbed chicken tenders with fresh garden salad or vegetables with curly fries
- Battered flathead fillets with fresh garden salad or vegetables with curly fries
- Minute steak with gravy served with garden salad or vegetables with curly fries
- Mini beef burger sliders with garden salad and curly fries

Dessert Selection

- Banana splits – ice cream sundae with banana and marshmallows
- Ice cream sundae – vanilla ice cream with all the trimmings and your choice of flavoured topping
- Sticky date pudding with butterscotch sauce
- Nutella crepes with vanilla ice cream

SET MENU, BUFFET AND CANAPE SELECTIONS

Design the menu that you want! Choose from our individually priced canape and entrée, main and dessert set menu options, or choose from one of our buffet selections.

As a minimum, all set menu options require a minimum two (2) course selection.

Choose either a two or three course set menu with or without pre dinner canapes.

For pre-dinner canapés a minimum of 5 items per person are required.

All quoted prices are per person.

Dietary Requirements:

V – Vegetarian

GF – gluten free

DF – dairy free

CANAPE MENU SELECTION

Choose 6 Canape options \$18.00 per person

COLD CANAPE SELECTION

Platters of fruit and vegetable crudities with avocado and crème fraiche dip **(V)(GF) (DF available)**

- Selection of Californian, tuna and teriyaki sushi rolls accompanied by dipping sauces **(GF) (DF)**
- Mini beef mignons - medium rare eye fillet on potato rosti, Swiss cheese and semi dried tomato relish
- Bloody Mary oyster shots – fresh South Australian oysters in a spiced tomato and celery cocktail **(GF)**
- Smoked salmon blinis – smoked salmon, crème fraiche and salmon roe on mini pancakes
- Grilled yellowfin tuna and cucumber bites with a saffron and lime aioli **(GF)**
- King prawn and piquant thousand island dressing tasting spoons **(GF)**
- Antipasto platters – platters of semi dried and oven roasted vegetables accompanied by kabana, prosciutto, salami and tangy vintage cheddar with Turkish bread and assorted cracker dippers **(GF & DF available)**

HOT CANAPE SELECTION

- Fresh salt and pepper squid accompanied by a saffron aioli dipping sauce **(GF)**
- Spicy crumbed chicken balls served with a tomato and jalapeno sauce
- Vegetarian spring rolls with a sweet chili sauce
- King island gourmet mini pies with chargrilled vegetable relish
- Moroccan lamb gourmet mini pies with a mint raita
- Chicken and camembert mini gourmet pies with an avocado and tomato salsa
- Spinach and feta filo triangles with a caramelized onion chutney **(V)**
- Mini Bruschetta – garlic and cheese crusted mini baguettes with a tomato salsa and balsamic glaze **(V)**
- Roasted duck shanks with a ginger and plum and sesame glaze **(GF) (DF)**
- Assorted gluten free finger food platters **(GF)**
- Risotto Balls with mango chutney **(V)**
- Deep fired tempura oysters with a wasabi mayonnaise
- Curried vegetable samosas with a sweet and sour sauce **(V)**
- Garlic prawn and chili prawn pastry twists with aioli
- Crumbed camembert with a Cumberland dipping sauce **(V)**
- Ricotta and spinach savoury bites with char grilled vegetable relish **(V)**
- Mini beef sliders – mini burgers with swiss cheese and tomato relish
- Crumbed whiting fillets with a tartare sauce
- Crumbed king prawns with pesto aioli

COCKTAIL DESSERT CANAPE SELECTION

- Assorted mini profiteroles
- Assorted macaroons **(GF)**
- Cointreau marinated strawberries with chocolate mascarpone fondue dip
- Assorted mini petit four tartlets
- Mini chocolate cups filled with a frangelico infused chocolate mousse

CHOICE OF MENU SELECTIONS

ENTRÉE SELECTIONS

- King prawn and rice noodle salad with a mild lime, chili and coconut dressing
- Medium rare roasted beef eye fillet on an Asian slaw with a sweet soya and sesame drizzle **(GF) (DF)**
- Antipasto platters – platters of oven roasted and sun dried vegetables with cured and smoked meats accompanied by garlic and chive and tomato cheese bread dippers **(GF available)**
- Greek lamb and vegetable kebabs on a bed of Greek salad and flat bread with a tzatziki dressing

- Sea salt seasoned twice roasted pork belly on mixed greens with a balsamic glaze **(GF) (DF)**
- Smoked chicken, leek, tomato and feta tartlets with leafy green salad with a pesto balsamic vinaigrette
- Smoked salmon, crab, mango and avocado timbale with a crème fraiche and caper berry dressing **(GF)**
- Moroccan marinated chicken pastry cigars with pilaf rice and roasted tomato and pimiento glaze **(DF)**

MENU SELECTIONS

\$49.00 Choice of 2 Main and 2 Dessert options OR

\$52.00 Choice of 2 Hot or Cold Canape, 2 Main and 2 Dessert Options (\$55.00 per person if wanting seafood)

If wanting a choice of 4 canape options it's an extra \$3.00 per head

MAIN COURSE SELECTION –

(All main courses are served with a vegetable medley)

- Pistachio and herb crusted lamb rack accompanied by a potato and butternut pumpkin puree drizzled with a shiraz and mint jus
- Chicken Blue Wren – chicken breast stuffed with a spinach and feta farce wrapped in filo and finished with a basil hollandaise
- Slow roasted porterhouse – seven hour slow roasted black angus porterhouse served with potato rosti and a red wine and mustard jus **(DF)**
- Sea salt encrusted twice roasted pork belly accompanied with an apple and mandarin risotto on a bed of balsamic glaze **(GF)**
- Tasmanian salmon fillet – lemon pepper and lemon myrtle encrusted salmon fillet drizzled with a bush lime infused hollandaise with a potato and braised leek mash **(GF)**
- Black angus rib eye – tender beef rib eye cooked medium and served on a bed of sweet potato puree and finished with a béarnaise sauce **(GF)**
- Mediterranean chicken – chicken supreme with a polenta cake with a semi dried tomato crème sauce -
- Pan seared pork rib cutlet topped with an apple and calvados brandy hollandaise sauce with pumpkin and potato puree
- Crayfish Platter - with Morton bay bugs, Prawns, Oysters – Kilpatrick and Natural served with Orange scented seafood sauce, Wasabi Sauce, Plum and ginger sauce and Chili Hollandaise.

DESSERT SELECTION

- Violet crumble gateau drizzled with a salted caramel sauce
- Lemon meringue tart accompanied by a passionfruit and mango coulis
- Cherry ripe cheesecake served with a berry compote
- Orange and almond cake dressed with a candied mandarin glaze **(GF) (DF)**
- Triple chocolate nougat mousse parfaits with frangelico crème
- Banana and caramel gateau drizzled with a toffee glaze

- Mango and macadamia cheesecake served with a mango coulis
- Jaffa torte dressed with an orange coulis **(GF)** Petit four platters – platters of petit four tartlets, macarons, mini profiteroles and accompanied by Chantilly cream and berry compote

VEGETARIAN SELECTIONS

ENTRÉE SELECTION

Spinach and ricotta lasagna

- Kale and oven roasted vegetable salad drizzled with a pesto balsamic glaze
- Spinach and ricotta ravioli with a slow roasted vegetable ratatouille
- Asparagus, pea and zucchini risotto

MAIN COURSE SELECTION

- Stir fried Asian vegetables with hokkien noodles and a honey soy glaze
- Char grilled vegetable terrine drizzled with a pesto vinaigrette
- Caramelised leek and mushroom filo parcels on a bed of vegetable puree with a pesto hollandaise
- Melanzane – panko crumbed eggplant and cheese fritters on wilted Asian greens with a roasted tomato and pimienta glaze

SET MENU BUFFET SELECTIONS

BUFFET OPTION # 1 - \$47.00 per person

- Selection of rolls and Butter
- Slow roasted duck shanks with a plum and ginger glaze
- Slow roasted beef cooked for 14 hour
- Confeed Chicken cooked for 8 hours
- Roast potatoes
- Butternut Pumpkin
- Honey roasted carrots
- Green vegetable medley (green beans, broccoli and butter beans)

DESSERT

- Passionfruit OR strawberry cheesecake
- Sticky date pudding

BUFFET OPTION # 2 – ROAST BUFFET - \$47.00 per person

- Selection of rolls and butter
- Sea salt encrusted twice roasted pork belly with apple compote
- Slow roasted beef porterhouse with red wine and mustard jus
- Roasted stuffed chicken breast served with a roasted tomato and pimiento chasseur sauce
- Sea salt and herb roasted potatoes
- Roasted butternut pumpkin
- Balsamic and honey roasted carrots
- Creamy cauliflower mornay
- Green vegetable medley (green beans, broccoli and butter beans)
- Individual pavlovas topped with chantilly cream and berry compote
- Sticky date pudding with a salted butterscotch sauce

BUFFET OPTION # 3 – Continental buffet – 61.00 per person

- Selection of assorted rolls and butter
- Bourbon and orange glazed ham platters
- Continental smoked and cured meat platters
- Pumpkin, pinenut, baby spinach and risoni salad
- Smoked chicken Caesar salad
- Creamy potato, bacon, chive and egg salad
- Mixed garden Greek salad
- Roasted baby beetroot, onion and caper salad
- Pilaf rice
- Confeed Chicken breast with a creamy honey mustard sauce or Hollandaise
- Assorted roasted root vegetables
- Twice roasted sea salt encrusted pork belly accompanied by an apple compote
- Fresh seasonal fruit platters
- Assorted cakes and gateau's

BUFFET OPTION # 4 – Seafood Buffet - \$89.90 per person

- Assorted breads and butter
- Platters of Queensland king prawns with Thousand Island dressing
- Fresh South Australian oysters with assorted dipping condiments
- Smoked salmon platters with aioli, capers and crayfish
- Prawn, crab, mango and avocado salad with a mild Thai lime, chili coconut dressing
- Platters of smoked chicken Caesar salad
- Creamy potato, bacon, egg and chive salad
- Mediterranean risotto and vegetable salad
- Creamy garlic and white wine seafood medley
- Pilaf rice
- Barramundi fillet topped with a lemon myrtle crust and drizzled with a bush lime hollandaise
- Crumbed lamb cutlets served with a red wine and mint jus
- Sea salt and herb seasoned potatoes
- Vegetable medley drizzled with hollandaise
- Chicken and prawn paella
- Selection of cakes and gateaux
- Selection of Australian cheese and seasonal fruit with crackers and lavouche bread

TERMS AND CONDITIONS

This quote includes GST.

All quotes provided are current for a period of three months and may change at short notice due to market price fluctuations.

A cancellation fee of 50% of the quoted invoice is payable to the Horsham Golf Club if the event is cancelled within three (3) working days of the event.

All final numbers for guests attending are required to be finalised 7 days prior to the event.

The remaining 50% of your quoted function invoice and any bar tabs are to be finalised on the day of the event.

The patron will be held fully responsible for any damage that may occur to the whole clubhouse and golf course grounds.

No BYO alcohol is permitted anywhere on the Horsham Golf Club site. Those caught bringing and consuming alcohol from offsite will be asked to leave the premises if they continue to do so.

Due to health regulations no food items other than wedding and special event cakes are allowed to be brought onto the premises. (Horsham Golf Club has no legal responsibility for cakes provided by outside sources)

If you have any further questions please do not hesitate to contact our Functions coordinator.

Amy Hodge

Function Coordinator

Horsham Golf Club

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