

# WEDDING INFORMATION PACKAGE



**Flagstaff Hill Golf Club Inc.**  
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# ***INFORMATION TO ASSIST YOU***

## **1 BOOKINGS & CONFIRMATION**

- 1.1 Tentative bookings may be made, but should we receive any enquiries for the date you have chosen you will be given first option. You will, however, be asked to confirm your booking within 5 days.
- 1.2 No reservation is deemed confirmed until a deposit/bond of \$500 has been received by the Club. This is payable with 14 days of receipt of a verbal confirmation. If the deposit has not been received by the due date the club reserves the right to cancel the reservation and reallocate the venue.
- 1.3 In the event of a cancellation after the deposit has been paid, the deposit shall be refunded if the venue can be rehired on similar or better conditions and under the following conditions:
  - All cancellations incur a \$50.00 administration fee
  - Less than three months notice           No refund
  - More than three months notice        50% refund
  - More than six months notice         Full refund

## **MENU AND BEVERAGE SELECTION**

The Club requires your menu and beverage selection to be confirmed in writing no later than two weeks before the event.

## **2 FOOD ACCOUNT**

- 2.1 Every effort is made to maintain prices as published. However, prices may be subject to change without notice to cover unforeseen variations in costs. No increase in charges will occur in the month prior to the event.
- 2.2 The prices quoted in this package **are inclusive of GST costs.**
- 2.3 A final minimum number of guests is required five (5) working days prior to the event. Payment for the full catering amount is required at that time. There will be no refund for late cancellations and charges will be rendered for late inclusions.
- 2.4 No food or beverage will be permitted to be brought into the Club for consumption unless prior arrangement has been made with management.

## **3 BEVERAGE ACCOUNT**

- 3.1 If you are choosing one of our beverage packages you may pay your account before the event or on the night. Payment can be made by cash, bank cheque, credit card or Eftpos.
- 3.2 Guests can pay individually for each beverage purchased, or one total account can be presented at the end of the evening. The beverage account is charged on a consumption basis and while a fixed amount cannot be given, the account will be monitored to ensure the predetermined amount is not exceeded without prior permission.
- 3.3 Guests under the age of 18 are not to partake of alcohol.
- 3.4 Non-alcoholic receptions will incur a surcharge of \$8.50 per person.

## **4 TABLE SETTINGS**

- 4.1 Our facilities can accommodate a maximum of one hundred and sixty guests seated at large round tables. Suitable arrangements can be made for larger functions. Two hundred and fifty guests can be accommodated for a cocktail style reception.
- 4.2 Room dividers can be utilised to allow flexible seating arrangements for smaller numbers.
- 4.3 It would be our pleasure to provide your wedding reception with the following:
- Hostess and waiting staff
  - Complete room setup with white linen tablecloths, white linen napkins, rolled or folded, tied with gold or silver ribbon or colour coordinated serviettes.
  - Printed menus
  - Vegetarian or special dietary requirements.
  - Floor and seating plans
  - Change rooms
  - Dance floor
  - Lectern and microphone
  - Any other special requests
- In short we will do everything to ensure a memorable occasion.

## **5 GENERAL INFORMATION**

- 5.1 Organisers are held financially responsible for any damage sustained to Club property during the function. The bond of \$500.00 will be repaid within 7 days of the function once the Club is satisfied there was no damage sustained during the function.
- 5.2 Club Management has the right, by law, to refuse to serve alcohol to any person who is intoxicated.
- 5.3 Persons under the age of 18 are not permitted, by law, to enter the Club's gaming room.
- 5.4 The venue must be vacated within 30 minutes of the designated completion time.
- 5.5 Club policy does not permit smoking within the premises.
- 5.6 A surcharge of \$150 will be levied if confetti is used within the Clubhouse or parking area. Dried rose petals are allowed within the Clubhouse.
- 5.7 A 5% surcharge will be charged per head for parties less than the minimum number required.

# TERMS AND CONDITIONS

Function Booking Name: .....

Function Date: .....

Booking Confirmation: Receipt No: .....

## **INTERVIEWS**

A representative of the Flagstaff Hill Golf Club will contact you approximately 6-8 weeks before the date of your function to organise an interview to confirm your menu selection and special requirements.

## **PAYMENT**

Final catering and beverage prices will be confirmed 30 days prior to the event. Payment of Food, Beverage Package (if applicable) and extras must be paid no later than 5 working days prior to the function.

## **FINAL DETAILS**

Guaranteed final minimum numbers and details are to be confirmed 5 days before the function. No refunds will be given for late cancellation of numbers.

## **ALTERATIONS**

No alterations to the Flagstaff Hill Golf Club decor are to be made without prior consent.

## **LOSS OR DAMAGE**

The Flagstaff Hill Golf Club assumes no responsibility for loss or damages to goods or items belonging to the client and their guests.

## **OPTIONS**

No food or beverages of any kind will be allowed into the Flagstaff Hill Golf Club by the client or invited guests without the prior consent of management.

## **CONDUCT**

The Flagstaff Hill Golf Club reserves the right to exclude and/or remove any person from the function or premises, after consultation with the clients, if their behaviour is undesirable or they are wilfully destroying or defacing Club property.

I, ..... have read the above terms and conditions and agree to abide by the content illustrated.

Client Signature: .....

Flagstaff Hill Golf Club: .....Date: .....

# Wedding Menu Packages

## Menu Option One

\$54.50 pp

Soup

Main Course

Dessert

Tea, Coffee & Chocolates

(Minimum 50 people)

## Menu Option Two

\$61.50 pp

Entrée

Choice of 2 Main Courses

Dessert

Tea, Coffee & Chocolates

(Minimum 50 people)

## Menu Option Three

\$67.50 pp

Choice of 2 Entrées

Choice of 2 Main Courses

Choice of 2 Desserts

Tea, Coffee & Chocolates

(Minimum 50 people)

## Menu Option Four

\$56.75 pp

3 Course Buffet

(Minimum 75 people)

(See over for menu details)

## Menu Option Five

\$31.50 pp

Cocktail Party

Fingerfood for an informal affair

(Minimum 50 people)

## Hors D'oeuvres

A selection of hot & cold hors d'oeuvres,  
served with your pre-dinner drinks

\$8.00 pp

Full waiter service.

We will gladly cost your own menu choices, should you wish  
(5% surcharge per head for parties less than minimum number required)

# *Soups*

## **Sweet potato & mustard**

A delicate combination of sweet & kipfler potatoes zested with Dijon mustard & finished with cream

## **Minestrone**

A traditional Italian soup of chunky vegetables, tomato, beef & pasta. Served with parmesan cheese

## **Roasted tomato, zucchini & chilli**

A rich tomato soup with zucchini pieces & a hint of chilli

## **Cream of cauliflower**

Cauliflower, sage, onion & Parmesan cheese in a thick creamy soup

## **Honey scented butternut pumpkin**

A rich creamy soup of butternut pumpkin. Slow cooked with Kangaroo Island honey & finished with double cream

## **Chicken & coconut**

A chicken & coconut milk broth served with noodles & finished with coriander & basil

## **Tomato bisque**

A fresh tomato bisque, with a splash of gin & rich cream

## **Hearty vegetable**

Chunky vegetable pieces in a tomato based soup, garnished with garlic croutons

# *Entrees*

## **Asparagus & smoked salmon**

Asparagus wrapped in smoked salmon & topped with a walnut cream sauce

## **Penne pasta**

Penne tossed with marinated chicken, roasted pumpkin, baby spinach & almond flakes

## **Chicken skewers**

Tenderloin pieces marinated in lime, ginger & garlic.  
A mango & coriander sauce

## **Frittata**

Baked eggplant & capsicum frittata, served with rich tomato sauce

## **Smoked salmon bruschetta**

Smoked salmon topped with shaved Parmesan & a Spanish onion & fried caper salsa

## **Prawn & smoked salmon salad**

Prawn cutlets & Tasmanian smoked Atlantic salmon, horseradish cream

## **Seafood filo parcel**

Panache of seafood encased in filo pastry, served with a saffron sauce

## **Parmesan crusted chicken**

Breast segments, lightly fried & dressed with a balsamic vinaigrette

## **Farfelle pasta**

Bowtie pasta in a creamy artichoke, garlic & Parmesan sauce

## **Lamb salad**

Lamb back strap marinated in lemon grass, basil & ginger, mild chilli dressing

## **Chicken duet**

Duet of chicken & broccoli in a filo pastry wrap, mild curry sauce

## **Veal tortellini**

Little pasta circles in a rich tomato sauce, served with Parmesan cheese

## **Fish fillets**

Fried lightly crumbed seasonal fish topped with mango & sweet chilli glaze

# *Main Courses*

## **Baked Atlantic salmon**

Baked salmon fillet with olives, green beans, basil & garlic aioli

## **Barramundi with butter sauce**

Grilled barramundi topped with a smoked salmon & lime butter sauce

## **Chicken in filo**

Breast filled with Brie, wrapped in spinach, baked in filo, served on a concasse of eggplant, roasted capsicums & tomatoes

## **Peppered chicken breast**

Fillet of chicken pocketed with ham, cheese & asparagus, mustard cream sauce

## **Chicken Gabrielle**

Breast with shallots, white wine, mushrooms, bacon & toasted almond flakes

## **Rump of lamb**

Trim lamb rump, on sweet potato mash, redcurrant glaze

## **Fillet of kangaroo**

Char grilled kangaroo fillet on sweet potato mash, shiraz jus

## **Pork fillet, lemon thyme**

Pork lined with fruit chutney & pitted prunes, thyme & Chablis sauce

## **Veal Oscar**

Baked veal topside, thinly sliced, topped with prawns, asparagus & cream sauce

## **Beef medallions**

Char grilled beef medallions with sun-dried tomatoes, tarragon béarnaise

## **Earth & sea**

Prime rib eye steak, oven baked, topped with a skewer of prawns, cream sauce

## **Aged roast sirloin**

Prime sirloin, slow oven baked with cognac & green pepper sauce

All main courses served with panache of seasonal vegetables. Salad bowls can be added for a surcharge

# *Desserts*

## **Mango & kiwi stack**

Pastry mille feuille, with layers of cream laced with mango cheeks & kiwi fruit, passionfruit sauce

## **Chocolate Delight**

Chocolate torte, served with chocolate chip ice-cream, drizzled with warm bourbon ganache

## **Vanilla cheesecake**

Baked New York style deep cheesecake, served with a wild berry coulis

## **Apple & almond strudel**

Hot apple strudel, blended with almonds, honey & cinnamon, accompanied by cinnamon cream

## **Strawberries**

Refreshingly light dessert of fresh strawberries, whipped cream & vanilla ice-cream

## **Double chocolate Mudcake**

Decadent Mudcake with rich cream & berry sauce

## **Brandy snap horns**

Cream filled with fresh fruit, passionfruit sauce

## **Cheese plate (1 per table)**

Selection of cheeses, served with dried fruits & nuts & seasonal fresh fruit

# *Buffet*

\$56.75 per person

## **Soup**

Your choice from our list  
Served to your guests with a warm baked roll

Self serve for your guests:

## **Hot fork dishes**

(Please select three)

Pork fillet with pineapple glaze  
Slow braised lamb shanks in Moroccan spices  
Thai green chicken curry with coconut & lime leaves  
Fish of the day, steamed, lemon hollandaise  
Medallions of beef, 3-peppercorn glaze  
Beef bourginonne  
Roasted veal fillet, mushroom wine sauce  
Chicken breast, shallots, white wine, mushroom, bacon with almond flakes  
Supreme of chicken in the wok, with broccoli & ginger  
Cajun beef fillet  
Veal tortellini, tomato & basil sauce

Hot buffet includes Mediterranean vegetables, potatoes & steamed rice

## **From the cold larder**

Antipasto selections  
Decorated poultry platter  
Leg ham platter with potted mustards  
Assorted continental salamis & wursts with relishes & pickles  
Large selection of salads  
Basket of fresh bread selections

## **Desserts**

Lavish display of cakes & pastries  
Decorated cheese board with dried fruits & water crackers  
Platters of local & tropical fresh fruits

Filtered coffee, Twinings tea & after dinner chocolates

# Wedding Cocktail Party

Finger food for an informal affair

**\$31.50 per person**

## **On arrival**

Selection of Hors D'oeuvres

Select 3 hot & 3 cold choices

## **Hot selections**

Spicy Mexican meat balls  
Crispy potato skins  
Mussels in their shell, ginger & lime butter  
Samosas with Ketjup manis  
Cocktail spring rolls with chilli sauce  
Mango & spiced chicken parcels  
Spicy marinated chicken wings  
Cajun chicken tenderloins  
Spinach & ricotta cheese pastries  
Selection of savoury vol eu vents  
Mushroom & leek quiche  
Crumbed fish pieces  
Party pies & pastries  
Prawns in golden batter  
Scallops wrapped in bacon

## **Cold Selections**

Vegetable crudités with cream cheese dips  
Open sandwiches on French bread  
Bruschetta selection  
Chicken & almond pate with Melba toasts  
Gourmet cheese platter  
Marinated olives & eggplant  
Pita bread with guacamole & crispy bacon  
Ribbon sandwiches with vegetarian & meat choices

Tray service of approximately 1 hour, then self-serve table for your guests.

# *Beverage Packages*

## **Carafe Package**

Toohey's New Beer  
Hahn Premium Light Beer  
House Wine - Dry White, Fruity White & Dry Red  
Non-alcoholic Wine  
Orange Juice & Soft Drinks  
Iced Water  
Penfolds Club Port with Coffee

**\$32.00 pp - (5 ½ hour package)**

## **Bottled Wine Package**

Toohey's New Beer  
Hahn Premium Light Beer  
Flagstaff Hill Sauvignon Blanc  
Flagstaff Hill Cabernet Sauvignon  
Flagstaff Hill Brut  
Non-alcoholic Wine  
Orange Juice & Soft Drink  
Iced Water  
Penfolds Club Port with Coffee

**\$35.00 pp - (5 ½ hour package)**

## **Premium Bottled Wine Package**

Toohey's New Beer  
Hahn Premium Light Beer  
Reillys Shiraz  
Reillys Sauvignon Blanc  
Reillys Sparkling Riesling  
Non-alcoholic Wine  
Orange Juice & Soft Drink  
Iced Water  
Penfolds Club Port with Coffee

**\$39.50 pp - (5 ½ hour package)**

Spirits are paid for on consumption if required

Your total beverage account may also be paid for on consumption  
BYO is permitted, the corkage fee is \$14.00 per wine bottle

# *Wedding Ceremonies*

**Our lush gardens can easily accommodate informal wedding ceremonies for up to 100 guests**

***\$275.00 fee***

**Inclusive of the following optional facilities:**

- **Hire of our outdoor area**
- **Seating for up to 10 guests**
  - **Red carpet**
- **Elegant gazebo erected to cover bridal party area**
- **Clothed table & 2 chairs for registry signing**
- **Water & cups for guests (especially if warm)**
- **Set up & set down of the above facilities**

*Clients are welcome to provide their own facilities extra to the above & make own arrangements for the set up & removal of same.*

*Our function coordinator will gladly arrange a quotation for this service if required.*

*We recommend that pre-dinner drinks and optional hors d'oeuvres be served from our function room & upstairs balcony whilst the bridal party are attending to photographs. Please refer to our catering package for prices.*

*A reminder that confetti is not permitted in our gardens or function rooms.*