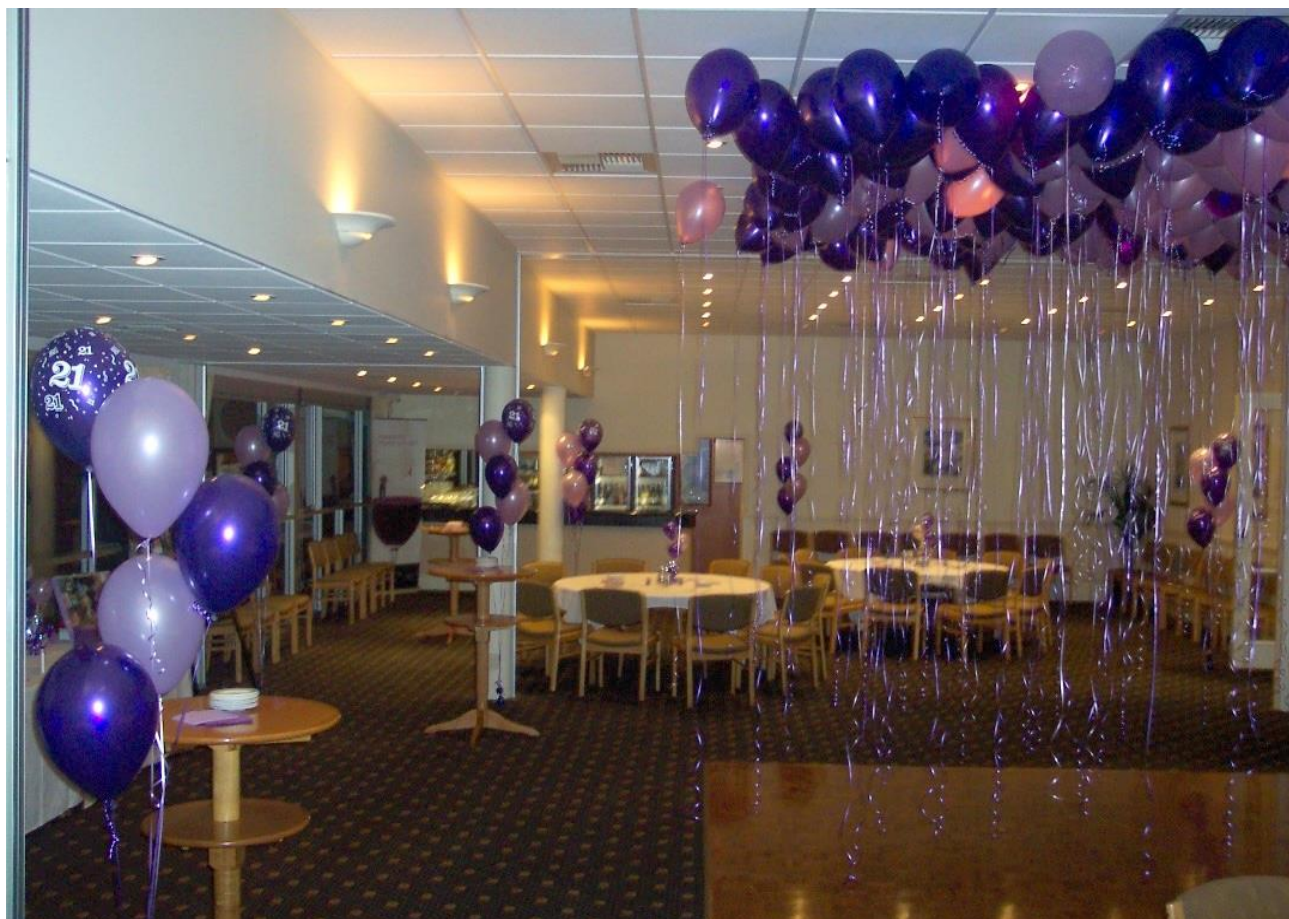




# COCKTAIL PARTY INFORMATION PACKAGE



*Flagstaff Hill Golf Club Inc.*  
*Memford Way,*  
*Flagstaff Hill, SA 5159*

*Phone: 8270 2300 Fax: 8370 6779*

*Email: [functions@fhgc.com.au](mailto:functions@fhgc.com.au)*  
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# *Room Hire Fees*

## *Daytime Functions*

Minimum 25 Guests

\$275.00

## *Evening Functions*

Minimum 50 Guests

\$495.00

## *With our Compliments:*

- ❖ Choice of White or Black Tablecloths
  - ❖ Self-Serve Tea & Coffee Station
- ❖ Your Choice of Coloured Cocktail Napkins
  - ❖ Skirted Cake & Present Table
- ❖ Lectern, Roaming Microphone & PA System for Speeches
  - ❖ Personalised Menus
  - ❖ Free Car Parking for all Guests

## *Additional Choices*

- ❖ Cake Cut & Served on a Platter \$1.50 p/p
- ❖ Use of Data Projector & Projection Screen \$25.00
- ❖ Hire of Round Mirror Tiles (30cm) \$5.00 Each

# Catering Platters

All Platters Cater for 10 People

## *Pizza Platters (40 pieces)*

Ham, Cheese, Pineapple & Napolitano Sauce **\$90.00**

BBQ Chicken, Roquette, Feta, Avocado & Napolitano Sauce **\$90.00**

Sundried tomato, Feta, Olives, Capsicum, Cheese, Napolitano Sauce & Aioli **\$90.00**

Chicken, Tomato Salsa, Corn Chips, Sour Cream, Cheese, Avocado, Jalapeno Chilli **\$90.00**

Smoked Salmon, Spinach, Pine Nuts, Pesto, Cheese & Napolitano Sauce **\$90.00**

Prawn, Chilli, Cheese, Napolitano Sauce **\$90.00**

Bacon, Salami, Chicken, Ham, Cheese & Napolitano Sauce **\$90.00**

*(Gluten Free Options Available with Prior Notice)*

## *Party Platter (40 pieces)*

**\$90.00**

Mini Pies / Mini Pasties

Mini Sausage Rolls / Mini Quiches

With Tomato Sauce

## *Vegetarian Platter (40 pieces)*

**\$90.00**

Mini Bruschetta with Fresh Garlic, Tomato & Basil

Grilled Vegetable Skewers *(GF)*

Vegetable Crudites with Sundried Tomato Dip *(GF)*

Baked Mushroom & Haloumi *(GF)*

## *Cheese Platter*

**\$90.00**

Selection of Cheeses, Dried Fruits & Nuts

Breadsticks & Crackers

## *Asian Platter (60 pieces)*

**\$90.00**

Spring Rolls / Samosas

Beef Dim Sims

Sweet Chilli Sauce

*(GF) Gluten Free (DF) Dairy Free*

# Catering Platters

All Platters Cater for 10 People

## *Skewer Platter (GF) (40 pieces)*

**\$90.00**

Chicken Skewers / Beef Skewers / Vegetarian Skewers  
With Aioli Dressing

## *Mixed Tartlets Platter (GF) (60 pieces)*

**\$90.00**

Curried Chicken / Seafood in Lemongrass  
Beef Bourguignon / Mixed Vegetable in Napolitano Sauce

## *Chicken Platter (50 pieces)*

**\$90.00**

Tandoori Chicken Leg (GF) / Southern Fried Chicken (GF)  
Asian Fried Chicken Wings (GF) / With Cucumber Riata

## *Antipasto Platter (GF)*

**\$90.00**

Olives, Grilled Vegetables, Sundried Tomato, Marinated Artichoke,  
Chorizo, Sliced Meat & Pesto

## *Assorted Cake Platter (20 pieces)*

**\$90.00**

Red Velvet Slice / Tiramisu Slice  
Lemon Passionfruit Cheesecake  
Apple & Rhubarb (GF & DF)  
Raspberry Sauce

## *Seafood Platter (60 pieces)*

**\$90.00**

Crumbed Prawns / Battered Fish  
Salt & Pepper Squid / Thai Fish Cakes  
Lemon Wedge & Tartare Sauce

## *Children's Platter (40 pieces)*

**\$55.00**

Chicken Nuggets  
Chips  
Tomato Sauce

(GF) Gluten Free (DF) Dairy Free

# *Open bar*

- ❖ Drinks can be selected from our extensive wine list, tap or bottled beers, spirit list and added to one main account, which is settled at the conclusion of your function
  - ❖ A minimum expenditure of \$650 applies to an open bar account
- ❖ Subsidised Drinks Available. Let your guests pay \$3.00 per drink for example and you pay the rest.
- ❖ For your peace of mind, our staff will inform you of your beverage account throughout the function
  - ❖ BYO is permitted on wine only, the corkage fee is \$15.00 per bottle

## *Beverage Packages*

### *Bottled Wine Package*

Tooheys 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  
Barrel Port

**\$34.00 pp**

**(4 1/2 hour package)**

### *Premium Bottled Wine Package*

Tooheys New Beer  
Hahn Premium Light Beer  
Anvers 'Razorback Road' Shiraz Cabernet  
Anvers 'Adelaide Hills' Sauvignon Blanc  
Anvers NV Cuvee Blanc  
Non-alcoholic Wine  
Orange Juice & Soft Drink  
Iced Water  
Barrel Port

**\$39.50 pp**

**(4 1/2 hour package)**

# Terms & Conditions

All function bookings are made upon, and are subject to the following Terms and Conditions as determined by the Flagstaff Hill Golf Club. We look forward to being of assistance in the planning of your function and will happily assist with any queries.

## 1. Bookings

- Tentative Bookings may be made but are only valid for seven (7) days from the date of the booking.
- The management of the Club reserves the right to cancel the booking if confirmation and deposit is not received by the due date.
- If your booking is cancelled less than 3 months before the date of your function your deposit is forfeited. If you cancel your booking more than 3 months before the date of your function you will receive a 50% refund of your deposit.

## 2. Payment Terms

- The quoted prices are valid for a period of six (6) months from the booking date. Please be aware that Tentative Bookings may be made but are only valid for seven (7) days from the date of the booking.
- The number of guests attending the function is required two (2) weeks prior to the event
- Your function account must be settled seven (7) days prior to the function; no refund for any cancellations after payment and charges will be rendered for late inclusions.
- Payments can be made by cash / credit card (Visa, Mastercard, Bankcard, EFTPOS), bank cheque or direct debit.
- Beverage purchases under an open bar account must be settled on the night, payable by cash, credit card or EFTPOS

## 3. Liquor Licensing Act

- Management and staff will abide by all conditions set down in the Liquor Licensing Act.

## 4. BYO

- No food or beverage will be permitted to be brought into the club for consumption at the function by the client or any persons attending the function unless approved by the Functions Coordinator.
- No food or beverage shall be removed from the Club following the event.

## 5. Damage or Conduct

- Clients are financially responsible for any damage sustained to the Club, Golf Course and by clients or invited guests in any part of the CLUB
- The Club will not accept any responsibility for damage or loss of merchandise left in the Club prior, during or after the function.
- The Club reserves the right to exclude or eject any or all objectionable persons from the function or the Club premises without liability
- It is understood that the client will conduct the function in an orderly manner in full compliance with Club Management and applicable laws.

## 6. Facilities

- All guests must vacate the function room within ½ hour following the completion of your beverage package.