

GOURMET FUNCTION INFORMATION PACKAGE



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

Phone: 8270 2300 Fax: 8370 6779

Email: functions@fhgc.com.au
Website: www.fhgc.com.au

Gourmet Function Menu Packages

Menu Option One

\$46.50 pp

Soup

Main Course

Dessert

Tea, Coffee & Chocolates

Menu Option Two

\$52.00 pp

Soup or Entrée

Choice of 2 Main Courses

Dessert

Tea, Coffee & Chocolates

Menu Option Three

\$59.50 pp

Choice of 2 Entrées

Choice of 2 Main Courses

Choice of 2 Desserts

Tea, Coffee & Chocolates

Menu Option Four

\$58.00 pp

3 Course Buffet

Minimum 75 people

(See over for menu details)

Hors D'oeuvres

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

\$9.50 pp

Full waiter service.

We will gladly cost your own menu choices, should you wish

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

Mexican pork fillet

Grilled on a melange of corn, beans & chickpeas

Teriyaki chicken

Salad of roasted teriyaki chicken, snow peas & sprouts, peanut dressing

Smoked salmon pancake

Springs smoked salmon & creamed horseradish on buckwheat pancakes

Scallops

Char grilled scallops, lemon butter on wilted greens

Farfelle pasta

Bowtie pasta in a creamy artichoke, garlic & parmesan sauce

Lamb satay

Lamb satay with peanut sauce & jasmine rice

Chicken & mango

Chicken & mango on mixed greens

Tandoori Chicken / Lamb

Tandoori chicken or lamb with raita & pappadams

Fettuccine puttanesca

Olives, chilli, anchovies, capers, garlic & tomato

Main Courses

Pan fried chicken breast set on a bed of roasted capsicum and sun dried tomatoes,
avocado cream sauce

Oven baked chicken breast filled with dried apricots & almonds, vin blanc sauce

Flathead fillets with braised cabbage, pancetta & roasted kipfler potatoes

Roast Atlantic salmon fillet with a pink peppercorn beurre rouge

Herb crusted swordfish steaks topped with salsa verde

Lightly baked fish of the day, cooked with coriander & coconut sauce, on noodles

Beef mignon: enhance with a pink peppercorn glaze

300gr ribeye, baked on caramelised onion & garlic mash. Café de Paris butter

Loin of lamb, char grilled on roasted eggplant, warm basil s& tomato sauce

Tenderloin chicken fillets with vegetables, between layers of pastry, herb wine sauce
(vegetarian option available)

Baked fillet of pork with spicy apple & plum sauce

Cider marinated pork fillet with an apricot glaze

Veal rump, roasted with shitake mushrooms, bok choy, finished with sherry jus

Calamari gran successo: olive oil, black pepper, fresh basil, sweet chilli sauce, baby
spinach, capsicum & onion

Aged roast sirloin with a cognac & pepper corn 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 icecream, 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 icecream

Double chocolate mudcake

Decadent mudcake with rich cream & berry sauce

Brandy snap horns

Cream filled & married to fresh fruit, passionfruit sauce

Cheese plate (1 per table)

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

Buffet

\$54.50 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 mignons, 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

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 ½ 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 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 \$15.00 per wine bottle