

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

\$56.00 pp

Soup

Main Course

Dessert

Tea, Coffee & Chocolates

(Minimum 50 people)

Menu Option Two

\$63.00 pp

Entrée

Choice of 2 Main Courses

Dessert

Tea, Coffee & Chocolates

(Minimum 50 people)

Menu Option Three

\$69.00 pp

Choice of 2 Entrées

Choice of 2 Main Courses

Choice of 2 Desserts

Tea, Coffee & Chocolates

(Minimum 50 people)

Menu Option Four

\$62.50 pp

3 Course Buffet

(Minimum 75 people)

(See over for menu details)

Menu Option Five

\$36.00 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

\$9.50 pp

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

\$62.50 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 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

\$36.00 per person

On arrival

Selection of Hors D'oeuvres

Select 6 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

Bottled Wine Package

Tooheys New Draught Beer
Hahn Premium Light Beer
Flagstaff Hill Sauvignon Blanc
Flagstaff Hill Shiraz
Flagstaff Hill Brut
Non-alcoholic Wine
Orange Juice & Soft Drink
Iced Water
Barrel Port

\$38.00 pp - (5 ½ hour package)

Premium Bottled Wine Package

Tooheys New Draught 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

\$45.00 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

January 2018

Wedding Ceremonies

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

\$450.00 fee

Inclusive of the following optional facilities:

- **Hire of our outdoor area**
 - **Archway**
- **Seating for up to 10 guests**
 - **Red carpet**
- **Clothed table & 2 chairs for registry signing**
- **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 Functions & Membership Manager 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 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.



