

PRIVATE FUNCTION BUFFET INFORMATION PACKAGE



Flagstaff Hill Golf Club Inc.

Memford Way, Flagstaff Hill, SA 5159

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Thai Buffet - \$50pp

Mild Spiced Green Chicken Curry

With Red Capsicum, Seasonal Vegetables and Fresh Coriander

Massaman Beef Curry

A Medium Spiced Malay Style Curry with Tamarind and Pepper

Stir Fried Asian Green Vegetables

Cucumber, Coriander, Toasted Sesame and Leafy Green Salad Rice Wine Vinaigrette

Steamed Jasmine Rice

Indian Buffet - \$50pp

Butter Chicken

Tender Pieces of Tandoori Chicken Cooked in

Our Own Butter Chicken Sauce –Mild

Lamb Korma

A Southern Indian Specialty Curry

With a Blend of Spices and Yogurt

Saffron Rice Steamed with Aromatic Spices

Steamed Seasonal Vegetables

Chickpea, Cucumber and Tomato Salad, Light Curry Aioli

Mediterranean Buffet - \$50pp

Chicken Cacciatore

Chicken Braised with Ripe Tomatoes,

Red and Yellow Capsicums and Black Olives

Tuscan Lamb Ragout

Green Olives, Sage, Mushrooms, Onions and

Celery Braised with White Wine

Penne Pasta

Steamed Seasonal Vegetables

Pink Salt, Extra Virgin Olive Oil

Rocket & Spanish Onion

Spanish Onion, Pine Nuts, Shaved Parmesan and Balsamic Vinaigrette

Middle Eastern Buffet - \$50pp

Lamb Tagine

Slow Cooked Lamb with Saffron, Tomato and Braised Root Vegetables

Moroccan Chicken

Mild Spiced Chicken with a Blend of Middle Eastern Spices, Almond and Apricots

Cous-Cous

With Dried Figs, Spanish Onion and Pistachios

Steamed Carrots

Zucchini and Yellow Squash

Fresh Gathered Greens

Cucumber, Sumac, Tomato, Olive Oil and Lemon

Casual Barbeque Menu -\$40pp

Gourmet Sausages

Beef Burgers & Chicken Skewers

Soft Burger rolls

Beerenberg Condiments

Tomato Relish and Barbeque Sauce

Lettuce, Tomato and Sliced Cheese

Fresh Garden Salad

With Cucumber, Cherry Tomatoes and Zesty Vinaigrette, Olive oil

Traditional Potato Salad

Seeded Mustard and Mayonnaise Dressing

Crusty Bread Rolls

***Seafood Extravaganza Upgrade - \$20pp**

Harris Smokehouse Smoked Salmon, Spencer Gulf King Prawns and Natural Oysters with Lemon, Lime and Cocktail Sauce

Gourmet Barbeque Menu - \$60pp

Antipasto Platter

Cured Meats, Prosciutto, Salami, Marinated Olives, Vegetables, Feta Cheese, Semidried Tomatoes

Chicken Breast

Marinated with Lemon and Thyme

Beef Striploin

Garlic, Rosemary Cracked Pepper and Extra Virgin Olive Oil

Gourmet Continental Style Pork Sausages

Lamb Chops

Garlic, Rosemary, Thyme & Extra Virgin Oil

Condiments - Beerenberg

Tomato Relish and Barbeque Sauce

Fresh Garden Salad

With Cucumber, Cherry Tomatoes and Zesty Vinaigrette

Traditional Potato Salad

Seeded Mustard and Mayonnaise Dressing

Crusty Bread Rolls

***Seafood Extravaganza Upgrade - \$20pp**

Harris Smokehouse Smoked Salmon, Spencer Gulf King Prawns and Natural Oysters with Lemon, Lime and Cocktail Sauce

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.

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 you're booking is cancelled less than 3 months before the date of your function your deposit is forfeited. If you cancel you're booking more than 3 months before the date of your function you will receive a 50% refund of your deposit.

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 one (1) 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

Liquor Licensing Act

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

Licensed until midnight.

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.

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.

Facilities

All guests must vacate the function room within ½ an hour following the completion of your function.