

Christmas Function Menu 2018



Flagstaff Hill Golf Club Inc.

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Flagstaff Hill, SA 5159

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Any Two Courses (Entrée/Main or Main/Dessert).....\$48.00 per person
Any Three Course..... \$60.00 per person
Sides.....\$30.00 Serves 10

ENTRÉE

Smoked Salmon Nicoise (Gf)

Harris Smoke House Smoked Salmon, Cherry Tomato, Green Beans, Saffron Potatoes, Mustard Vinaigrette, Olive Dust.

Tomato and Buffalo Mozzarella (V / Gf)

Caprese Salad, Woodside Buffalo Mozzarella, Heirloom Tomatoes, Basil, Aged Balsamic, Coriolo Extra Virgin Olive Oil, Olive Caramel

Summer Prawns Cocktail (Gf)

South Australian Spencer Gulf Prawns, Ripe Rock Melon, Lime, Crisp Iceberg, Mint, & Traditional Cocktail Sauce

Pork Belly

12 Hours Slow Cooked Master Stock Pork Belly, Black Pepper Caramel, Tamarind, Green Papaya, Cucumber, Coriander and Crispy Shallot

Duck Liver Paté

Homemade Duck Liver Paté, Pickled Cranberries, Tokay Jelly and Fig Fennel & Walnut Bread Crisps

MAIN COURSE

Turkey Wellington

Turkey Wellington, Spiced Butternut Purée, Chargrilled Peaches, Sugar Snap Peas, Cranberry Glaze.

Risotto (V/Gf)

Roasted Beetroot Risotto, Sugar Snaps, Garden Peas, Onkaparinga Goat Cheese & Pea Tendrils

Barramundi (Gf)

Crispy Skin Barramundi, Coconut Rice, Green Papaya, Pineapple, Coriander, Thai Red Curry Sauce

Duo of Christmas Roast

Slow Roasted Turkey and Barossa Smoked Christmas Ham, Pistachio & Cranberry Stuffing, Steamed Beans & Brandy Velouté

Msa Beef Porterhouse (Gf)

250g Msa Grain Fed Beef Porterhouse, Brown Butter Kale & Walnut, Carrot Purée, Sauce Bordelaise

DESSERT

Christmas Pudding

Traditional Christmas Pudding, Fresh Strawberries, Brandy Custard, Vanilla Bean Ice Cream

Black Forest Tart

Dark Chocolate Tart, "Adelaide Hills Cherry Compote", Crème Chantilly, Raspberry Dust

Lime Curd Tart

Kaffir Lime Curd, Toasted Meringue, Malibu Crème Fraîche, Coconut Soil

Pannacotta (Gf)

Orange Blossom Pannacotta, Grand Marnier Fluid Gel, Almond Crumble

Crème Brûlée (Gf)

Traditional Cream Brûlée with a Twist of Malted Milk, Vanilla Crisp

Cheese (Gf Available on Request)

Selection of Local Cheeses, Onkaparinga Valley Creamery Brie, Alexandrina Red Wax Cheddar, Onkaparinga Valley Creamery Blue, Almonds, Muscatels, Quince Paste, Crackers

Sides @ \$30.00 per Table Of 10

Roast Potatoes, Moroccan Spice, Murray River Pink Salt, Sour Cream (Gf)

Steamed Seasonal Greens, Toasted Almonds, Chilli, Corioler Extra Virgin Olive Oil (Gf)

Kale and Cos Lettuce Caesar, Barossa Speck, Anchovy, Shaved Parmesan, Caesar Dressing (Gf Available)

Greek Salad, Cucumber, Feta, Olives, Cherry Tomatoes, Cos, Red Capsicum, Red Wine Vinaigrette (Gf)



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.