

WEDDING INFORMATION PACKAGE



Flagstaff Hill Golf Club Inc.

Memford Way, Flagstaff Hill, SA 5159

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Standard Menu Selection

Soup

Celeriac & Roasted Garlic

A Delicate Combination of Celery Root & Roasted Garlic Finished with Herbed Cream

Spanish Chicken Soup

A Traditional Spanish Chicken & Tomato Broth with Seasonal Vegetables

Cream of Curried Cauliflower

Creamy Cauliflower & Chef's Homemade Aromatic Spice Blend Finished with Fresh Herbed Crème Fraiche

Cream of Tomato Soup

A Traditional Rich Creamy Tomato Soup with a Hint of Dry White Wine

Butternut Pumpkin, Coconut & Coriander (Alt Vegan Available)

A Rich Creamy Soup of Butternut Pumpkin, Slow Cooked with Luscious Coconut Cream & Infused with Fresh Coriander

Thai Chicken & Coconut

A Thai Style Chicken & Coconut Milk Broth served with Rice Noodles Finished with Coriander & Thai Basil

Minestrone (Alt Vegetarian Available)

A Traditional Italian Soup of Chunky Vegetables, Tomato, Ham & Pasta Served with Parmesan Cheese

Entrée

Pork Satay Skewer

Steamed Coconut Rice & Satay Sauce

Thai Beef Noodle Salad

Carrots, Cucumber, Capsicum, Fresh Herbs & Chilli Lime Dressing

Roasted Teriyaki Chicken Salad

Snow Peas & Sprouts, Peanut Dressing

Crumbed Fish Fillet

Spanish Potato & Chorizo Salad, & Roasted Garlic Aioli

Penne Cacio Pepe

Roasted Pumpkin, Peas, Baby Spinach & Almond Flakes

Main Courses

Oven Baked Atlantic Salmon

With Potato Lyonnaise and Tarragon Vin Blanc

Spinach and Ricotta Ravioli

In Passata Sauce & Shaved Parmesan

Chargrilled Lemon Thyme Chicken Breast

With Roasted Garlic Mash & Sauce Chasseur

Choice Of Roast Beef Striploin OR Leg of lamb OR Leg of pork & Crackling

Served with Roasted New Potatoes, Seasonal Vegetable & Traditional accompaniments
& Diane Sauce

Braised Duck Leg

Served with White Bean and Chorizo Cassoulet, Herb & Garlic Pangrattato

Murray Valley Pork Cutlets

With Red Wine Cabbage and Lentils, Sage & Mustard Glaze

Chargrilled Porterhouse Steak

Paris mash, Smoked Bacon, Green Beans & Port Jus

Includes Your Choice of **ONE** Side.

Additional sides \$10 per table

Sides

Moroccan Spice Roast Potatoes, Sour Cream

Broccolini, Toasted Almonds, Chilli, Garlic, Extra Virgin Olive Oil

Kale and Cos Lettuce Caesar, Barossa Speck, Anchovy,
Shaved Parmesan, Caesar Dressing

Greek Salad, Cucumber, Fetta, Olives, Cherry Tomatoes, Cos,
Red Capsicum, Red Wine Vinaigrette

Dessert

Malted Milk Pannacotta

With a Bourbon Ganache & Cream

Warm Chocolate Pudding

Served with Double Cream

Vanilla and Raspberry Curd Cheesecake

Berry Coulis & Cream

Mango & Passionfruit Pavlova

Served with Cream Chantilly

Lemon Curd Tart

With Cream & Desiccated Coconut

To Finish

Filtered Coffee, Selection of Teas & After Dinner Chocolates

Premium Menu Selection

Soup

Celeriac & Roasted Garlic

A Delicate Combination of Celery Root & Roasted
Garlic Finished with Herbed Cream

Spanish Chicken Soup

A Traditional Spanish Chicken & Tomato Broth with Seasonal Vegetables

Cream of Curried Cauliflower

Creamy Cauliflower & Chef's Homemade Aromatic Spice Blend Finished
With Fresh Herbed Crème Fraiche

Cream of Tomato Soup

A Traditional Rich Creamy Tomato Soup with a Hint of Dry White Wine

Butternut Pumpkin, Coconut & Coriander

A Rich Creamy Soup of Butternut Pumpkin, Slow Cooked with Luscious
Coconut Cream & Infused with Fresh Coriander
*Vegan Available on Request

Thai Chicken & Coconut

A Thai Style Chicken & Coconut Milk Broth served with Rice Noodles
Finished with Coriander & Thai Basil

Minestrone (Alt Vegetarian Available)

A Traditional Italian Soup of Chunky Vegetables, Tomato, Ham & Pasta
Served with Parmesan Cheese

Entrée

Smoked Salmon Carpaccio

Harris Smokehouse Salmon, Beetroot, Orange, Lightly Pickled Radishes
Preserved Lemons, Tangy Horseradish Cream

Heirloom Tomato and Buffalo Mozzarella

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

Prawns

South Australian Spencer Gulf Prawns, Rice Noodles, Carrot, Sprouts
Capsicum Coriander, Bullet Chilli and Lime Dressing

Duck Liver Brulee

Silky Duck Liver Brulee, Toasted Brioche
Pickle, Fig Jam

Pork Belly

Twice Cooked Chinese Master Stock Pork Belly Orange Caramel Pickled Green
Papaya, Cucumber, Chilli Dressing, Crispy shallot

Main Course

Chicken

Free Range Chicken Breast, Stuffed with Spinach and Woodside Goat
Chevre Mousse, Sage Polenta, Summer Truffle Cream Sauce

Gnocchi

Potato Gnocchi, Wild Forest Mushroom, Thyme
Truffle Cream Sauce & Grana Padano

Barramundi

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

Lamb

Chermoula Lamb Loin, Pearl Couscous, Eggplant Confit
Currants, Lemon Yoghurt

Duck Breast

Roast Duck Breast, Puy Lentils, Sherry Vinegar
Braised Belgian Endive, Orange Jus Gras

Rib Eye

300g MSA Grain Fed Beef Rib Eye, Carrot Puree
Beurre Noisette Kale, Sauce Bordelaise

Includes Your Choice of ONE Side.
Additional sides \$10 per table

Sides

Moroccan Spice Roast Potatoes, Sour Cream

Steamed Broccolini, Toasted Almonds, Chilli, Garlic, Extra Virgin Olive Oil

Kale and Cos Lettuce Caesar, Barossa Speck, Anchovy
Shaved Parmesan, Caesar Dressing

Greek Salad, Cucumber, Fetta, Olives, Cherry Tomatoes, Cos Lettuce
Red Capsicum, Red Wine Vinaigrette

Dessert

Chocolate

Couverture Chocolate and Hazelnut Fondant with
Tia Maria Cream Suspension and Chocolate Paint

Lime Curd Tart

Lime Curd and Coconut Tart, Coconut, Toasted Meringue

Cheesecake

Spiced Orange Cheesecake, Orange Fluid Gel
Blood Orange Sorbet

Apple Crumble

'Ripe in the Adelaide Hills'

Potted Apple and Rhubarb Crumble
Toffee Ice Cream & Mascarpone

Cheese

Selection of Local Cheeses
Barossa Valley Cheese Company Brie, Alexandrina Red Wax Cheddar
Adelaide Blue, Almonds, Saffron Pears
Quince Paste & Crackers

To Finish

Filtered coffee, Selection of Teas & After Dinner Chocolates

Wedding Cocktail Party

Finger food for an informal affair

All Platters Cater for 20 People

Pizza Platters

Ham, Cheese, Pineapple & Napolitano Sauce
Fresh Basil, Heirloom tomato, Buffalo Mozzarella & Basil Oil
BBQ Chicken, Roquette, Bacon, Red Onion
Sundried Tomato, Haloumi, Olives, Capsicum, Grilled Artichokes
Cheese & Rocket Walnut Pesto
Pulled Beef, Tomato Salsa, Cheese, Guacamole
Jalapeno Chilli & Lime Crema
Garlic Prawns, Spinach, Red Onion, Chimichurri, Cheese & Heirloom Tomato
Pepperoni, Cheese, Napolitano Sauce
Bacon, Chorizo, Chicken, Ham, Cheese, BBQ & Ranch Sauce
(Gluten Free Options Available with Prior Notice)

Party Platter (48 pieces)

Mini Pies / Mini Pasties
Mini Sausage Rolls / Mini Quiches
With Tomato Sauce

Vegetarian Platter (40 pieces)

Mini Bruschetta with Fresh Garlic, Tomato, Buffalo Mozzarella & Basil
Petite Arancini
Pumpkin Spinach & Fetta Fritters (GF)
Vietnamese Cold Rolls (GF)

Cheese Platter

Chef Selection of Cheeses, Dried Fruits & Nuts
Breadsticks & Crackers

Asian Platter (60 pieces)

Beef Dim Sim /Vegetarian Samosa
Duck Rolls Spring rolls
Sweet Chilli Sauce

Skewer Platter (GF) (40 pieces)

Marinated Chicken Skewers / Beef Skewers / Pork Skewers

Chicken Platter (60 pieces)

Tandoori Chicken Skewer (GF) / Barossa Smoked Chicken
Caesar Cups
Fried Chicken Wings (GF)

Antipasto Platter (GF)

Coriolo Olives, Pickled Mushroom, Sundried Tomato, Grilled Artichoke,
Chorizo, Sliced Meat & Marinated Bocconcini

Assortment of Petite Dessert Platter (40 pieces)

Eclairs, Profiteroles, Cheesecake Bites
Vanilla Slices, Mini Cake Slices

Seafood Platter (40 pieces)

Prawn Spoon with Mango & Chilli salsa / Battered Fish
Salt & Pepper Squid / Thai Fish Cakes
Lemon Wedge & Tartare Sauce

The American Party- Priced Per Person

3 Piece Buffalo Wings
Pulled Pork Sliders
Texmex Nachos
Mini Hot Dogs
Jack Daniels BBQ Smoked Pork Ribs
Hash Tag Fries with Chipotle Aioli

Children's Platter 1 (40 pieces)

Chicken Nuggets
Chips
Tomato Sauce

Children's Platter 2 (40 pieces)

Crumbed Fish Fingers
Chips
Tartare Sauce