



Kooyonga Golf Club

“Functions”



THE KOOYONGA GOLF CLUB INC.

Thank you for your enquiry regarding our function package.

We have pleasure in enclosing our current function menus with our beverage selections and packages for your perusal. The chef's selection menus of our most popular dishes also offers a price advantage if selected unaltered, or you may compile your own selections from our menu choices.

Our new Clubhouse has a magnificent outlook over one of Australia's most prestigious golf courses and is beautifully presented to accommodate your requirements for that special day.

Seating arrangements, colour schemes, linen requirements and your final decisions regarding catering can be discussed with our friendly and professional staff.

Kooyonga Golf Club is an exclusive private member's club with certain traditions and regulations, which have carried on over the decades and we appreciate your cooperation in complying with the following:

- There is a six hour limit on each function and a surcharge will apply for each ½ hour past midnight. The bar is available after 7.00 pm and the dining room from 8.30 am. A private room hire charge applies to the dining room of \$250.00.
- The Clubhouse is a non-smoking area but provisions for smokers are available on the vergola covered terrace.
- Gentlemen are required to wear a long sleeve collared shirt in the dining room for dinner and clothing made from denim material is not acceptable in the Clubhouse, sandals or sneaker type shoes are also not permitted.

There is ample free parking space in our car park area adjacent to the beautiful rose garden. Kooyonga Golf Club is situated in close proximity to both the city and the airport.

We look forward to discussing your requirements in the near future and invite you to make an appointment. Simply phone the office during business hours on (08) 8352 5444.

Yours faithfully

ROBERT TAYLOR
House Food & Beverage Manager

Conference Options

The Board Room

Seating a maximum of 14 persons on a timber boardroom table with upholstered chairs.

Equipment included for day use:

- Whiteboard
- Television/video
- Overhead projector and screen
- Desk and telephone
- Access to fax, email and photocopying facilities

Day room hire rate including equipment as listed above \$180.00 (9.00 a.m. to 5.00 p.m.)

Food and beverage not included.

The Sitting Room

Overlooking the golf course this elegant room provides seating for a private dinner party for up to 40 persons.

Theatre style 56 persons.

Cocktail party 60 persons.

Equipment included for day use:

- Whiteboard
- Television/video
- Overhead projector and screen
- Access to fax, email and photocopying facilities

The Sitting Room is perfect for seminars, general meetings, private dinner parties or product launches.

Day room hire rate including equipment as listed above \$250.00 (9.00 a.m. to 5.00 p.m.)

Food and beverage not included.

Exclusive golf packages can also be arranged for a unique and memorable day.

Catering Options

Coffee and Tea Breaks – Self Serve

1. \$6.00/person
Freshly brewed coffee/tea or orange juice.
Served with the following:
 - Carrot cake
 - Muffin
2. \$4.00/person
Freshly brewed coffee/tea or orange juice.
Served with a selection of biscuits.
3. \$3.00/person
Freshly brewed coffee/tea or orange juice.

(All of the above options are available on arrival at registration, conference room or in the Members Bar.)

Recyclable cups available if required.

Lunch Options – Self Serve

1. \$18.50 / person
Baguette platter with your choice of filling from the following:
 - Chicken fillet with avocado, cheese, mayonnaise and mixed greens
 - Turkey, cranberry, sun dried tomato and rocket lettuce
 - Honey cured ham, Swiss cheese, lettuce, spanish onion and mayonnaise
 - Tuna, onion, cucumber, parsley greens and mayonnaise
 - Fetta, olives, sun dried tomato, roasted capsicum and pumpkin with seasonal greens

Maximum of any four of the above selections and a platter of chef made quiche slices.

We will also provide a selection of fresh sliced seasonal fruit with tea/coffee or orange juice.

2. \$14.90/person
Sandwich (1½ per person) with your choice of fillings (maximum of four).
Served with a platter of fresh sliced seasonal fruit and tea and coffee.
3. A la carte lunch or pre arranged set menu in our picturesque dining room overlooking the course (a la carte menu enclosed). Bookings required.

Beverages may be selected from our extensive wine list.

Chef Selection Menus

Menu One - \$48.50

Entrée

Roasted Pumpkin, Carrot, Coconut & Coriander Soup

Pumpkin, carrot and cumin blended with coconut milk and served with coriander

or

Lemon Pepper Squid Rings

Warm lemon pepper coated squid rings, served on a julienne of pickled vegetables and served with caper mayonnaise

Main Course

Kooyonga Porterhouse

Prime export quality chargrilled porterhouse steak cooked medium rare napped with a Dianne sauce, topped with caramelised red onion and a parmesan chip

or

Championship Chicken

Chicken breast rolled with ham, ricotta cheese, thyme and lemon zest napped with a citrus beurre blanc

Main served with garden fresh salad & potato

**Dessert*

Layered Ice Cream Slice

Homemade layered ice cream, fruitcake, nuts and chopped apricots served with a fresh berry coulis

Freshly Brewed Coffee & After Dinner Chocolate

*You may choose any set dessert from our function selection.

Menu Two - \$54.50

Entrée

Spicy Tomato and Red Pepper Soup

Tomato, red pepper and onion garnish with a basil pesto crouton

or

Smoked Salmon

Tasmanian smoked salmon draped over rocket with telegraph cucumber, roasted capsicum, capers and red onion laced with horseradish cream

Main Course

Kooyonga Porterhouse

Prime export quality chargrilled porterhouse steak cooked medium rare napped with a Dianne sauce, topped with caramelised red onion and a parmesan chip

or

South Australian King George Whiting

Crumbed S.A. King George whiting fillets served with homemade tartare sauce

Main served with garden fresh salad & potato

**Dessert*

Mini Pavlova

Petite pavlova with seasonal fruit, strawberries and cream, drizzled with passionfruit

Freshly Brewed Coffee & After Dinner Chocolate

Menu Three - \$63.00

Canapes on Arrival

Lemon pepper calamari with lemon & tartare

Petite tartlet – fresh tomato, cheese, and basil

Sweet chilli chicken crumbed tenders

Spicy sweet potato curry puffs

Smoked salmon frittata

Entrée

Prawn & Avocado

Chilled prawns tossed in a seafood dressing on a chiffonnade of iceberg lettuce topped with an avocado salsa and a whole cooked prawn

or

Herb Crusted Chicken Salad

Warm chicken tender strips, with a fresh bread and herb crumbing, sitting on a salad of mixed greens, tomato petals and cucumber, drizzled with a lemon aioli

Main Course

Northern Territory Barramundi and Smoked Salmon

Baked blue eye trevalla topped with smoked salmon and steamed asparagus napped with a lemon hollandaise sauce

or

Rymill Fillet Steak

Prime beef fillet cooked medium rare, served on a warm salad of beetroot and zucchini, crowned with basil pesto and surrounded by a red wine demi-glaze

Main served with garden fresh salad & potato

**Dessert*

Rhubarb & Apple Crumble

Rhubarb and apple on a almond meal base topped with crumble and served with vanilla anglaise and ice cream

Freshly Brewed Coffee & After Dinner Chocolate

Function Menu Selections

Choose one of our popular chef's selection menu's or compile your own menu from the following dishes.

Canapés

For functions or private parties with one of our function menu's booked for lunch or dinner our chef will arrange a selection of hot and chilled canapés for service on arrival for a duration of thirty minutes, from \$9.50 per person.

Soup

Spicy Tomato and Red Pepper

Tomato, red pepper and onion garnish with a basil pesto crouton

Crème of Chicken & Lemon

Chicken stock, cream and lemon finished with a dollop of sour cream and chives

Roasted Pumpkin, Carrot, Coconut & Coriander

Pumpkin, carrot and cumin blended with coconut milk and served with coriander

Potato, Leek, Bacon and Spinach

Potato, leek and spinach puree in a vegetable stock, garnished with crispy bacon and crème fraîche

Entrée

Smoked Salmon

Tasmanian smoked salmon draped over rocket with telegraph cucumber, roasted capsicum, capers and red onion laced with horseradish cream

Herb Crusted Chicken Salad

Warm chicken tender strips, with a fresh bread and herb crumbing, sitting on a salad of mixed greens, tomato petals and cucumber drizzled with a lemon aioli

Prawn & Avocado

Chilled prawns tossed in a seafood dressing on a chiffonade of iceberg lettuce topped with an avocado salsa and a whole cooked prawn

Lemon Pepper Squid Rings

Warm lemon pepper coated squid rings served on a julienne of pickled vegetables with a caper mayonnaise

Thai Beef Salad

Sliced beef sirloin on a salad of rocket, rice noodles, cucumber, red onion, peanuts, coriander, basil and mint tossed with a mild sweet chilli and lime dressing

Main Course

Northern Territory Barramundi & Smoked Salmon

Baked barramundi topped with smoked salmon and steamed asparagus, napped with a saffron butter sauce

South Australian King George Whiting Fillets

Crumbed S.A. King George whiting fillets, served with home made tartare sauce (optional extra of three skewered prawns at an additional charge)

Grainfed Porterhouse Steak

Prime export quality chargrilled porterhouse steak cooked medium rare topped with caramelised red onion, a parmesan chip and Dianne sauce

Rymill Fillet Steak

Prime beef fillet cooked medium rare, served on a warm salad of beetroot and zucchini, crowned with basil pesto and surrounded by a red wine demi-glaze

Almond Crumbed Chicken Breast

Chicken breast rolled with ham, ricotta cheese, thyme and lemon zest napped with a citrus beurre blanc

Sarazen Veal

Tender veal scallopini, lightly crumbed & topped with olive Tapenade, diced tomatoes & Tarragon butter

Vegetable Filo Parcels (Vegetarian)

Roast pumpkin, baby spinach, pine nuts, char grilled capsicum and basil wrapped in fresh filo pastry served with a butter sauce

Dessert

Layered Ice Cream Slice

Homemade layered ice cream, fruitcake, nuts and chopped apricots serve with a fresh berry coulis

Mini Pavlova

Petite pavlova with seasonal fruit, strawberries and cream, drizzled with passionfruit pulp

Baked Lemon Delicious Pudding

Baked lemon pudding topped with orange marmalade and served with a crème anglaise sauce

Rhubarb & Apple Crumble

Rhubarb and apple on an almond meal base, topped with crumble and served with vanilla anglaise and ice cream

Premium Cheese

King Island Brie, Jarlsberg, Mature and Bass Strait Blue cheese served with dried fruit and nuts

Freshly Brewed Coffee & After Dinner Chocolate

Function Beverage Packages

Package One -----

Four Hour Duration \$28.50 per person
 Five Hour Duration \$30.50 per person

BEER

Jugs or Glasses
 Coopers – Pale Ale, Dark Ale, Lager, Light

SOFT DRINK AND JUICE

Orange Juice, Mineral Water, Lemon Squash, Coke,
 Lemonade

BOTTLED WINES

Kooyonga Label Shiraz
 Cool Woods Sauvignon Blanc
 Windy Peak Sparkling Chardonnay Pinot Noir
 (available on arrival or for toast)

Package Two -----

Four Hour Duration \$32.90 per person
 Five Hour Duration \$34.90 per person

BEER

Jugs or Glasses
 Coopers – Pale Ale, Dark Ale, Mild Ale, Lager, Light

SOFT DRINK AND JUICE

Orange Juice, Mineral Water, Lemon Squash, Coke,
 Lemonade

BOTTLED WINES

Brown of Padthaway Riesling
 O'Leary Walker Blue Cutting Rd Semillon Sauv Blanc
 Marquis Philips Shiraz
 Thorn-Clarke Sandpiper Cabernet Sauvignon
 Richmond Grove Chardonnay Pinot Sparkling

Package Three -----

Beverages on consumption charged to the main
 account.

Bottled wines can be pre selected from our Function
 wine list.

(No individual table accounts available).

 It is with regret that given the volatility of the wine market in Australia
 we cannot guarantee availability of any wine. In the best instance 10
 days notice is required. Under this time we reserve the right to replace
 any unavailable wine with its nearest equivalent, in type and price. In
 each case we will endeavor to inform of our actions.

Sparkling Wines-----

| | |
|--|---------|
| Windy Peak Chardonnay Pinot Noir | \$27.90 |
| Richmond Grove Chardonnay Pinot | \$33.90 |
| Di Giorigio Pinot Noir | \$29.00 |
| Katnook Founders Block Shiraz | \$34.90 |
| O'Leary Walker Hurtle Chardonnay Pinot | \$39.90 |

Wine List

Please note that this current wine list is subject to change on
 availability and wholesale price increases.

White Wines -----

| | |
|--|---------|
| Chateau Tanunda Barossa Tower Moscato | \$28.90 |
| Jim Barry Lavender Hill Moselle | \$28.90 |
| Rockford White Frontignac | \$32.90 |
| Dunsborough Hills Chardonnay | \$27.00 |
| O'Leary Walker Chardonnay | \$38.00 |
| Jacobs Creek L/R Chardonnay | \$42.00 |
| Browns of Padthaway Riesling | \$32.90 |
| Koonunga Hill Autumn Riesling | \$35.00 |
| Penna Lane Riesling | \$35.50 |
| O'Leary Walker Watervale Riesling | \$34.50 |
| Jim Barry Riesling | \$32.90 |
| Pikes Riesling | \$37.90 |
| Cool Woods Sauvignon Blanc | \$25.00 |
| Crowded House Sauvignon Blanc | \$30.90 |
| Paracombe Creek Sauvignon Blanc | \$30.90 |
| Howard Sauvignon Blanc | \$34.50 |
| Murdoch Hill Sauvignon Blanc | \$35.00 |
| Chateau Tanunda Barossa Tower Sem Sauv Blanc | \$29.90 |
| O'Leary Walker Blue Cutting Road Sem Sauv Blanc | \$30.90 |
| Marquis Philips Holly's Blend | \$25.00 |
| RedBank Sunday Morning Pinot Gris | \$30.90 |
| Pirie Tasmania South Estelle Ries Gewurztraminer | \$31.50 |
| Coriole Chenin Blanc | \$31.90 |
| Moondah Brook Verdehlo | \$32.90 |
| The Rapiet Traminer | \$35.00 |
| Rockford Semillon | \$36.50 |
| Haselgrove H Res Viognier | \$38.00 |
| Tomich Hill Pinot Gris | \$38.90 |

Red Wines -----

| | |
|--|---------|
| Kooyonga Label Shiraz | \$25.00 |
| Sorrento Shiraz | \$29.90 |
| Marquis Philips Shiraz | \$29.90 |
| d'Arenberg 'The Love Grass' | \$32.50 |
| Gramps Shiraz | \$34.90 |
| O'Leary Walker Shiraz | \$35.90 |
| Browns of Padthaway T-Trellis Shiraz | \$35.50 |
| Tintara McLaren Vale Shiraz | \$42.50 |
| Jim Barry Lodge Hill Shiraz | \$42.50 |
| Chateau Tanunda 'The Chateau' Shiraz | \$43.90 |
| Marquis Philips Shiraz No 9 Shiraz | \$56.50 |
| Orlando Centenary Hill Shiraz | \$65.90 |
| Jacobs Creek L/R Shiraz | \$73.50 |
| Orlando Lawsons Shiraz | \$75.90 |
| Rockford Basket Press Shiraz | \$95.00 |
| Koonunga Hill Seventy Six Shiraz Cabernet | \$35.00 |
| Primo Estate Il Briccone Shiraz Sangiovese | \$36.00 |
| Wirra Wirra Catapult Shiraz Viognier | \$36.00 |
| George Wyndham Shiraz Grenache | \$36.90 |
| Thorn-Clarke Sandpiper Cabernet Sauvignon | \$28.50 |
| Crabtree Cabernet Sauvignon | \$32.50 |
| Chapel Hill Cabernet Sauvignon | \$46.50 |
| Barossa Valley Estate Ebenezer Cabernet Sauv | \$49.90 |
| Jacobs Creek St Hugo Cabernet Sauvignon | \$63.00 |
| Orlando Jacaranda Ridge Cabernet Sauvignon | \$65.00 |
| Wynns 'The Gables' Cabernet Shiraz | \$39.00 |
| Rob Roy Cabernet Shiraz | \$46.00 |
| Chateau Tanunda 'The Three Graces' Blend | \$41.90 |
| Henschke Keyneton Blend | \$62.90 |
| Johnstone Pinot Noir | \$34.50 |
| Langmeil Bella Rouge Rose | \$28.00 |
| Rockford Alicante Bouchet Rose | \$36.00 |

Cocktail Party Menu

Gourmet finger food served by our staff over a one and a half hour duration.

\$30.00 per person

Selection of any nine of the following or allow our Chef to arrange a variety with some of her specialties.

Assorted chilled Canapés

- Petite tartlet of fresh tomato, cheese and basil
- Fillet steak with sundried tomato and roasted capsicum on a toasted grissini

Mini pizza's

Cocktail Spring Rolls

Mini curry puffs

Chicken Satay - mini tender chicken skewers with a satay sauce

Spicy flame grilled meat balls with a tomato salsa

Crumbed mini fish bites with tartare sauce

Lemon pepper calamari with lemon and tartare sauce

Cheese and spinach triangles

Warm Atlantic salmon with sesame seeds and asian sauce

Smoked salmon frittata with sour cream and chives

Sweet chilli crumbed chicken tenders

For functions or private parties with one of our function menu's booked for lunch or dinner our Chef will arrange a selection of any four hot and chilled canapés for service on arrival for a duration of thirty minutes, from **\$9.50 per person**.

THE KOOYONGA GOLF CLUB

Terms and Conditions **Conferences/Meeting/Functions**

The following terms and conditions reflect our commitment to provide a quality service in order to meet your expectations for a successful event.

1. **TENTATIVE BOOKINGS** – will be held for a maximum of 28 days. If the event is not confirmed by you by this time the space may be released without notice.
2. **CONFIRMATION** – is required in writing.
3. **DEPOSITS** – we will request a deposit of \$500.00, at the time of confirming the booking.
4. **CANCELLATION** – of an event must be advised in writing. If the event is cancelled with less than 60 days notice, deposits may be refunded only if the space is resold. The entire deposit may be retained in lieu of costs incurred for cancellation notices of 30 days or less.
5. **GUARANTEED NUMBERS** – a guaranteed minimum number of guests attending the event is required five full working days prior to the event. Charges will be based on the number of people attending the event or the guaranteed number, whichever is the greater.
6. **MENU SELECTION** – please advise menu selection 14 days prior to the event. Special dietary requirements can be accommodated with numbers to be advised at the same time as the event or the guaranteed number.
7. **INSURANCE** – we are unable to take responsibility for damage to or loss of items before, during or after an event and any problems related to a power “blackout” during the reception and recommend that you arrange appropriate insurance cover.
8. **DAMAGE** – Please be aware that you are financially responsible for damage sustained during the event to property and fittings operated and owned by Kooyonga Golf Club.
9. **INDEMNITY** – Liability for Damage to Property or Injury to Persons. You agree to indemnify the Club against any liability, loss, claim or proceeding arising under any statute or at common law in respect of injury, loss or damage to property, real or personal, including cash, owned by your guests or any third party including the Club, or in respect of personal injury to, or death of, any person arising out of or in connection with the function where caused by any negligent act or omission to act or wilful misconduct or breach of statute, or breach of this Agreement by you or your employees, agents, contractors, representatives, invitees or guests or by other persons entering the premises to attend the function whether invited or not (such as gatecrashers).
Damage or Injury contributed by the Club. Your indemnity to the Club is reduced proportionately by the extent that the injury, loss or damage to property or to any person is contributed to by the wilful or negligent act or omission of the Club, its employees, officers, agents or subcontractors.
10. **SECURITY** – will be required for some licensed events, which will incur additional charges payable by the client. All costs associated with the provision of security personnel to be met by the client
11. **EXTENDED HOURS** – an additional labour charge may apply if your event continues after midnight. Additional staff charges apply after midnight of \$200.00 per every half hour or part of.
12. **PRICES** – all prices are current at the time of quotation but may be subject to change at management discretion to meet rising costs. Upon receipt of written confirmation and deposit, fixed prices will be confirmed in writing.
13. **PUBLIC HOLIDAY SURCHARGES** – a surcharged of 20% is applicable to catering costs for all events held on Public Holidays. The minimum number charged for an event on any Public Holiday will be 60 people.
14. **PAYMENT** – All event accounts are to be paid in full by the date specified or on the conclusion of the event.
A surcharge is applicable to credit card payments (2% Visa/Mastercard, 3% AMEX/Diners)

15. **FOOD PROVISION** – Only food provided by the Kooyonga Golf Club can be consumed during the event.
16. **LIQUOR LICENSE** – The Kooyonga Golf Club has a responsibility to comply with the liquor licensing conditions as determined by the Liquor Licensing Commissioner. The Kooyonga Golf Club will not enter into any arrangement which will jeopardise the pre-determined conditions of any liquor license held by the organisation. The client is subject to and bound by all directions and instructions given by representatives in relation to the provision of alcohol and the emanation of noise from the licensed area.
17. **DRINKS ON COURSE** – No bottled beverages are allowed on the course, however cans are acceptable.
18. **RE-ALLOCATION OF ROOMS** – We reserve the right to re-allocate function rooms due to circumstances beyond our control. If the final numbers increase or decrease significantly from those advised at the time of reservation, we may substitute a more appropriate room of our choice. Any changes will be discussed with you at the appropriate time.
19. **EXHIBITIONS** – Exhibition companies are responsible for transport, set-up and dismantling of their own equipment in accordance with our health and safety codes.
20. **ADVERTISING** – Prior permission is required to use the Kooyonga Golf Club logo in print or in audio visual displays.
21. **CLEANING** – General and normal cleaning is included in room hire charges. Additional charges may be incurred by you in instances where an event has created cleaning requirements which are considered to be over and above normal cleaning.
22. **SMOKING** – in accordance with Kooyonga Golf Club policy, rooms and corridors in the Kooyonga Golf Club Clubhouse are no smoking areas. Smoking is permissible on the Terrace.
23. **ADDITIONAL SERVICES** – We will be pleased to arrange additional services upon request, such as entertainment, decorations, technical equipment etc. which will incur additional charges.
24. **SIGNED ACCEPTANCE**
I acknowledge that I have read and understood the above terms and conditions.

Name:

Address:

Company/Organisation (if applicable):

.....

Event Date(s):.....

Telephone:..... Facsimile:

Signed: Date: