

Ranfurlie Golf Course & Tasteful Occasions Function Menu Packages

Ranfurlie Golf Club & Tasteful Occasions would like to thank you for your function inquiry.

Our flood lit greens and great surroundings make our venue a perfect place to hold a function whether it is a special Birthday, Christening, Engagement, Wedding or a simple work get together. For the business minded we have the facilities necessary to ensure your seminar or meeting is huge success.

Here at Ranfurlie, you can have a private Function room from 40 people up to 120 people, using 1 or 2 Function rooms depending on the size of your group. Both rooms have direct access to the Toilets & Smoking Areas and are fully private. All functions have exclusive use of their rooms for a 5 Hour duration with a latest finishing time of 1.00am.

Room Hire:

All functions have a Room Hire Fee unless you are a Financial Golfing Member.

Room Hire prices are as follows:

1 Room \$275.00

2 Rooms \$350.00

Bar Packages can be arranged as follows:

*Bar Tab - you nominate a maximum figure of which you would like to spend. Our Staff will alert you if your spend amount comes within \$50.00 of your limit. You then have the opportunity to increase the limit or continue with a *Cash Bar*.

*Pay on consumption - you nominate the types of drink you wish to pay for (eg. Beer, Wine & Soft). Whatever the total amount is at the conclusion of the function is the figure you pay.

*Cash Bar - all guests pay for their own drinks.

All function packages include:

- ~ Linen Table Cloths
- ~ Coloured Napkins of your Choice
- ~ Complimentary Tea & Coffee Station

Menu Information:

The 2 Course is a choice of either Entrées & Mains or Mains & Desserts.
The 3 Course menu is a choice of all 3 courses

Both options are a choice of 2 meals off the selected Courses and are served alternately (50/50). This means that there is NO choice once the meals are served at the table, the guests may swap between themselves.

Prices: 2 Course	\$32.00 per person - 61+ Guests
	\$35.00 per person - 41 to 60 Guests
	\$38.00 per person - 20 to 40 Guests
3 Course	\$38.00 per person - 61+ Guests
	\$42.00 per person - 41 to 60 Guests
	\$45.00 per person - 20 to 40 Guests

A menu can be organised where all guests can choose their own meal but the price will vary.

Dietry or Allergy requirements can be readily catered for provided our Function Co-ordinator has been consulted prior to your function.

Entertainment:

You are welcome to organise your own entertainment or we can certainly help you with a Juke Box, DJ or Band. Prices start from \$350.00.

For all Function inquiries please call Nathan on 5990 8210

Function Menus

Entrees

- ~ Goats Cheese, Ricotta & Balsamic Tomato Tart with fried Basil
- ~ Tempura Nori Rolls with Japanese Soy & Wasabi Mayonnaise
- ~ Chicken & Basil Ravioli in Tomato, Red Pimento & Pine Nut sauce
- ~ Black Tiger Prawns in a delicate Curry sauce with a steamed rice timbale

Mains

- ~ Oven baked breast of Chicken served on Green Pea Puree with Citrus glazed Beetroot & Baby Carrots & a Sweet but Sour sauce
- ~ Fresh fillet of Butterfish with a semi dried Tomato & Olive Tapenade served on a warm salad of Avocado, Beans & Corn
- ~ Rosemary & Mint marinated Lamb fillets with a mini vegetable stack, a Mushroom, Bacon & spinach duxelle & Flaky Puff finished with a Rich Port Jus
- ~ Breast of Chicken filled with Smoked Salmon & Asparagus Mousseline on creamy Mash, Broccolini & Green Beans topped with Hollandaise Sauce
- ~ Oven roasted fillet of Beef on roasted mixed vegetable rubble with pan gravy

Desserts

- ~ Individual Chocolate Mousse Cake with Raspberry Sauce
- ~ Orange & Blackberry Cheesecake with King Island Cream
- ~ Zesty Lemon Tart with fresh Strawberry Salad
- ~ Sticky Date Pudding served with Butterscotch Sauce
- ~ Tira Misu served on Espresso Anglaise
- ~ Complimentary Tea & Coffee

Buffet Menu - \$42.50p.p.

Entrée

Soup of the Day

Mains

Roast Beef, Pork & Lamb
Roasted and Seasonal Vegetables
Cold Roast Chicken Drumstick Platter
Virginian Ham Platter
3 x Salads ie. Green, Potato & Fresh Noodle
Served with a Rich Demi Glaze and Condiments

Desserts

Chocolate Mousse
Pavlova
Fruit Salad
Cheese Cake
Assorted Gateaux

Complimentary Tea & Coffee Station