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CONCORD GOLF CLUB – FINALIST FOR WEDDING VENUE OF THE YEAR – ABIA 2009

Thank you for your enquiry regarding Concord Golf Club hosting your Wedding Reception. We have pleasure in providing you with the details you require to hold your reception here at the club.

Concord Golf Club is one of Sydney's most prestigious Group 1 Golf Clubs. Established in 1899, the Club has hosted a number of championship golf tournaments including: The ANZ Championship, The Australian PGA, NSW Open, The Australian Women's Open and most recently The Handa Seniors & Legends Tournament.

The Clubhouse offers a warm classic ambience with timber features and traditional historic décor and furnishings. Two of our private function rooms open onto the verandah that overlooks our beautifully manicured gardens – creating a very picturesque backdrop.

Food & Beverage service reflects the high standards of the Club which regularly caters for premium occasions and events for up to 210 people in our Concord Room. Our Chef and Service Staff offer the highest quality of food, presentation & service.

The Club is a convenient drive from the City and is located in close proximity to Homebush, the Sydney 2000 Olympic site including several hotels offering accommodation.

Should you have any further questions or you would like to come and view the magnificent facilities we have to offer, please feel free to contact me and we can arrange a mutually convenient time.

Once again, thank you for enquiry regarding Concord Golf Club. We look forward to the opportunity to provide you with a memorable event.

Yours sincerely,

Leah Ashton
Events & Marketing Manager

Set Menu

Canapés

(Choice of three)

TASMANIAN SMOKED SALMON with crème fraiche, capers and chives

SUMAC SPICED PRAWN on a smokey eggplant puree tart

HERBED CHEESY POLENTA with roasted red peppers on a crispy crouton

CAREMELISED PORK BELLY with Asian salad

MIXED MUSHROOM, ASPARAGUS AND MOZZARELLA ARANCINI

WARM CAREMELISED ONION AND MARINATED FETTA TARTLET

Entrée

QUAIL wrapped in sage and proscuitto on a roasted mixed vegetable puff pastry tart with balsamic glaze and baby herbs

or

HERB MARINATED CHICKEN TENDERLOINS on a granny smith apple, pear,

walnut and fig salad

or

PAN SEARED YAMBA PRAWNS on a sweet corn cake with tomato chilli jam and a cucumber, mint and

coriander salad

or

RICOTTA AND PARSLEY FILLED ZUCCHINI FLOWERS served with a saffron and green pea risotto cake and

asparagus wrapped in pancetta



Mains

(Single option or alternate service available)

SLOW ROASTED MEDALLION OF BEEF FILLET served on a grilled field Mushroom and red wine jus

CHAR GRILLED BEEF RIB EYE STEAK with a red onion confit & tawny port jus

LAMB SHOULDER RACK slow braised with root vegetables

VEAL INVOLTINI with asparagus & fiore di latte topped with a red wine jus

CHAR GRILLED GARLIC & HERB MARINATED SPATCHCOCK with a rosemary & white wine sauce

GRILLED CHICKEN BREAST filled with spinach and ricotta served with a tomato & basil compote

PAN SEARED JEW FISH with salmoriglio & roasted vine ripened tomato's

BAKED EGGPLANT PARMIGIANA

MUSHROOM AND PEA RISOTTO

(All meals served with Chef's choice of Potato and Seasonal Market Fresh Vegetables)

Dessert

HOUSE MADE TIRAMISU with almond biscotti and cointreau marinated strawberries

VANILLA CRÈME BROULE with a passionfruit curd tartlet topped with meringue and roasted almond icecream

CITRUS PANNACOTTA with blood orange sorbet and mixed berry compote

WARM DARK CHOCOLATE PUDDING with white chocolate mousse and milk chocolate gelato

TEA, COFFEE & CHOCOLATES

\$85 PER PERSON (INCLUDES ALTERNATE SERVICE OF MAINS)

\$5 EXTRA FOR ALTERNATE SERVICE OF ENTRÉES

◆ ALL DIETARY REQUIREMENTS WILL BE CATERED FOR ◆

Buffet Menu

Canapés

(Choice of three)

TASMANIAN SMOKED SALMON with crème fraiche, capers and chives

SUMAC SPICED PRAWN on a smokey eggplant puree tart

HERBED CHEESY POLENTA with roasted red peppers on a crispy crouton

CAREMELISED PORK BELLY with asian salad

MIXED MUSHROOM, ASPARAGUS AND MOZZARELLA ARANCINI

WARM CARMELISED ONION AND MARINATED FETTA TARTLET

Carved Roasts

(Choice of two)

ROAST BEEF CARVERY with Condiments and Jus

ROAST LEG OF LAMB CARVERY with Condiments and Gravy

HONEY BAKED HAM CARVERY with Condiments

ROAST PORK LOIN with Crackling and Apple sauce

Salads

(Choice of three)

ROCKET AND PARMESAN SALAD

TOMATO, BOCCONCINI AND BASIL SALAD

PASTA, BLACK OLIVE & SEMI DRIED TOMATO SALAD

CAESAR SALAD

MIXED LEAF SALAD



Buffet Hot Selection

(Choice of three)

BEEF, TOMATO, RED WINE, ONION, & MIXED BEAN RAGOUT

VEAL PARMIGIANA in a tomato & basil sauce

INDIAN STYLE LAMB CURRY

BUTTER CHICKEN with yoghurt and coriander

THAI STYLE CHICKEN CURRY

MEDITERRANEAN MARINATED LAMB KEBABS

MUSHROOM, RED CAPSICUM AND SPANISH ONION SKEWERS

(All dishes accompanied with Chef's choice of Potato and Market Fresh Vegetables)

Dessert

A SELECTION OF CAKES AND PASTRIES

CHEESE & FRESH FRUIT PLATTER

TEA, COFFEE & CHOCOLATES

\$70 PER PERSON

\$80 PER PERSON WITH CANAPES

◆ PRICE PER PERSON FOOD ONLY ◆

Cocktail Menu

Cocktail Stations

A SELECTION OF SUSHI & PRAWNS

FRESHLY SHUCKED SYDNEY ROCK OYSTERS to include dipping sauces and lemon

Trayed Canapés (Choice of six)

HERBED CHEESY POLENTA with roasted red peppers on a crispy crouton

TASMANIAN SMOKED SALMON with crème fraiche, capers and chives

THAI INSPIRED FISH CAKES with Lime Dipping Sauce

SWEET CORN & CORIANDER CAKES

WARM CARAMELISED ONION AND MARINATED FETTA TARTLET

ORIENTAL VEGETABLE SPRING ROLL with sweet chilli sauce

SALT & PEPPER SQUID

MIXED MUSHROOM, ASPARAGUS AND MOZZARELLA ARANCINI

MINI CHICKEN SKEWERS

MARINATED LAMB SKEWERS

COCKTAIL SIZE BEEF PIES

SELECTION OF MINI QUICHES

MINI GOURMET PIZZAS

TOMATO BRUSCHETTA on garlic crostini

Substantial Offerings

TEMPURA BATTERED FLATHEAD FILLETS & CHIPS SERVED IN A NOODLE BOX

THAI CHICKEN NOODLE SALAD

Dessert Canapés

CHOCOLATE DIPPED STRAWBERRIES

PETITE CREME BROULE

TRIO OF FLAVOURED MINI CANNOLI'S

TEA AND COFFEE STATION

\$70 PER PERSON



Wine List

Champagne and Sparkling

CHALK HILL BLUE NV SPARKLING - 24 / 5.6
SOUTH EASTERN AUSTRALIA*

BLUE PYRENEES VINTAGE SPARKLING 2006 - 36
VICTORIA

PETALUMA CROSER VINTAGE 2006 - 62
SOUTH AUSTRALIA

LOUIS RODERER NV BRUT PREMIER - 115
FRANCE

White Wines

TAYLORS CONCORD SEMILLON SAUVIGNON BLANC - 24 / 5.6
SOUTH AUSTRALIA*

VASSE FELIX SAUVIGNON BLANC SEMILLON 2009 – 29 / 6.2
MARGARET RIVER, WESTERN AUSTRALIA

BELLARMINE CHARDONNAY 2008 – 30 / 6.5
PEMBERTON, WESTERN AUSTRALIA

CATALINA SOUNDS SAUVIGNON BLANC 2009 – 32 / 6.8
MARLBOROUGH, NEW ZEALAND

PIRIE SOUTH PINOT GRIS 2009 - 33
TAMAR VALLEY, TASMANIA

O'LEARY WALKER POLISH HILL RIVER RIESLING 2009 - 33
CLARE VALLEY, SOUTH AUSTRALIA

THOMAS BRAEMORE SEMILLON 2009 - 39
HUNTER VALLEY, NEW SOUTH WALES

DOG POINT SAUVIGNON BLANC 2009 - 40
MARLBOROUGH, NEW ZEALAND

PEWSEY VALE, THE CONTOURS RIESLING 2004 - 40
CLARE VALLEY, SOUTH AUSTRALIA

SHAW & SMITH M3 CHARDONNAY 2008 - 55
ADELAIDE HILLS, SOUTH AUSTRALIA

Red Wines

TAYLORS CABERNET MERLOT – 24 / 5.6
SOUTH AUSTRALIA*

KURTZ BOUNDARY ROW SHIRAZ 2006 – 31
BAROSSA VALLEY, SOUTH AUSTRALIA

MIKE PRESS CABERNET SAUVIGNON 2008 - 27
ADELAIDE HILLS, SOUTH AUSTRALIA

TAYLORS MERLOT – 33
CLARE VALLEY, SOUTH AUSTRALIA

FERNGROVE MAJESTIC CABERNET SAUVIGNON 2007 - 34
FRANKLAND RIVER, WESTERN AUSTRALIA

PEPPERJACK SHIRAZ 2008 - 37
BAROSSA VALLEY, SOUTH AUSTRALIA

RED CLAW PINOT NOIR 2008 - 39
MORNINGTON PENINSULA, VICTORIA

BRIAR RIDGE KARL STOCKHAUSEN SHIRAZ 2007 - 52
HUNTER VALLEY, NEW SOUTH WALES

HOWARD PARK LESTON CABERNET SAUVIGNON 2008 - 52
MARGARET RIVER, WESTERN AUSTRALIA

(*) BEVERAGE PACKAGES AVAILABLE STARTING FROM \$35 PER PERSON

◆ ALL BEVERAGES ARE PRICED ON CONSUMPTION ◆

Testimonials

We really appreciate everything that you and your team did to make our day run smoothly. All of our guests are still talking about how much they enjoyed our wedding and how much they loved the venue. We had such a great night and it was everything that we wanted. Thank you very much.

Cindy & Andrew



Thank you to you and your team for such an amazing reception. We couldn't have wished for anything more from you and we are so very thankful. The venue is beautiful – very elegant & classic. The grounds spectacular! The food was top grade and the value for money was fantastic. We have attended 15 weddings in the past 3 years and the quality of this venue was better than any other we have attended.

Jun and Nami



What can I say – THANK YOU. We had an amazing night, even better than what we anticipated. The ceremony setup was superb, the food was wonderful, service impeccable and the reception was stunning. Our family and friends are still raving about the reception. We are so grateful for your great taste and brilliant guidance and we are so grateful for making our day so perfect!

Katrina & Trent



We wanted to say a huge thank you for all the help on the night of our wedding. You & your staff were so essential to the success of the night. To the Chef and excellent wait staff – they were in perfect tune, our guests commented on how efficient everything was. We really appreciate what you did for us on our magical evening, we are so happy we chose Concord Golf Club, and we are honoured that Concord allowed our wedding to be on that glorious night. We will remember our night for ever.

Brookelyn & Mitch



Concord Golf Club is a beautiful venue. We looked at over 20 venues for our wedding reception. It has an amazing well maintained garden and beautifully presented venue with lots of charm. The quality of the food was excellent and the staff were extremely helpful, patient and enthusiastic – they all made sure our day was wonderful and worked very hard to ensure it was a great success.

Renee & Wade



I am still hearing how great the place was – months later. Everyone absolutely LOVED IT! We walked away with great memories, great service, fantastic food and people have said that it was THE BEST wedding they have been to HANDS DOWN!

Anna & Josh

Terms and Conditions

EVENT CRITERIA

Concord Golf Club is a Private Club and to comply with the Registered Club Act and our Function License a member of the Club MUST introduce all weddings and birthdays.

Booking conditions do apply and each function will be treated on an individual basis to ensure that our legal obligations are met.

For Non Members to hold an event here at Concord Golf Club you will be required to pay the Social Membership Fee of \$50.00 which applies to the day of your function only. Please fill out the attached form and return with the fee charge.

A number of restrictions are placed on the use of the club house here at Concord Golf Club, please ensure upon enquiry that your event falls outside the time of when the members are utilising the facilities.

AGREEMENTS

All prices quoted are GST Inclusive, where GST is applicable.

It is a policy of Concord Golf Club that event organisers are not permitted to provide their own food or beverage for events held here at Concord Golf Club.

BOOKINGS

Event quotes will remain valid for 20 days from the date of quotation.

Tentative bookings will be held for a period of 7 days, after which the date will become generally available.

To secure your event, we will require a non refundable booking fee of \$500.00 along with the original signed terms & conditions and your Social Membership form and payment. Cheques should be made payable to Concord Golf Club.

This room hire fee is in addition to the total cost of your Function.

Function duration is 5 hours in duration. Due to the heavy schedule of golf at the club, we ask that your guests arrive no earlier than your pre arranged time.

Payment in full is required 7 days prior to your function, along with a list of attendees and final numbers.

GUARANTEED NUMBERS

Minimum numbers must be confirmed no later than seven (7) working days prior to the date of your function, this will then be the minimum number you will be invoiced for.

MINIMUM ATTENDANCE

Fifty (50) people are the minimum number required for the use of a private function room here at Concord Golf Club.

CANCELLATION

Your room hire payment of \$500.00 is non refundable in the event your function is cancelled.

Late cancellations within thirty days will result in complete payment of function costs based on confirmed numbers.

MENU SELECTION

We are pleased to assist you with menu selections, however to ensure your needs are met, it is necessary to provide your menu selection at least twenty eight days prior to the date of your function.

Please note that some menu items are subject to availability.

Beverage charges will need to be settled on the night, unless a drinks package is chosen.

EVENT LABOUR CHARGE

All menus are structured on five-hour duration from the start of your event.

The menu charge includes a labour component.

LIQUOR LICENCE

Concord Golf Club staff members are not permitted to serve alcoholic beverages to intoxicated patrons under the responsible service of alcohol act.

Company policy does not allow patrons or guests to bring their own alcohol onto the premises.

Alcohol cannot be removed from the premises and must be consumed in the defined function areas.

FOOD SAFETY

Concord Golf Club complies with the current service and production of food laws.

Company policy does not allow patrons or guests to bring their own food onto the premises.

Celebration cakes are permissible.

Food cannot be removed from the premises and must be consumed in the defined function areas.

DAMAGE

The organiser of the event is financially responsible for any damage sustained to Concord Golf Club property during functions.

The use of walls for display material and nails, staples or tape attachment to floors or ceilings is strictly not permitted.

The use of any type of confetti or similar item on or around the premises is also not permitted and will incur a \$750 cleaning fee.

Access to the Golf Course during functions is strictly prohibited.

NON-SMOKING POLICY

Smoking is not permitted in any internal area of the Clubhouse

Smoking is only permitted on the Clubhouse verandah, outside of the Club.

SECURITY AND INSURANCE

Concord Golf Club does not accept responsibility for the loss or damage to any property left on the premises prior to, during or after the function.

It is the client's responsibility to take out insurance for all items in their possession should it be deemed necessary.

Any item that is left in the Club MUST be collected within 48 hours of your function.

GUEST LISTS

Clubs NSW law states alphabetical listing of guests together with residential addresses is required prior to the commencement of each event. Please ensure this list is provided to the club 7 days prior to the event date.

TERMS & CONDITIONS SIGNED AGREEMENT

I/ we confirm I/we are aware of all the terms & conditions associated with operating a function here at Concord Golf Club & enclose our non refundable booking fee of \$500.00 and social application form along with \$50.00 to confirm our booking.

Client Signature

___/___/___

Date

SOCIAL MEMBERSHIP APPLICATION FORM

Mr / Mrs / Miss / Ms I, _____
Name in Full

Address _____

Postcode _____ Telephone _____ Mobile _____

Date of Birth _____ Email _____

Occupation _____

Business Name _____

Address _____

Post Code _____ Telephone _____

I wish to become a Member of Concord in the Social category noted above and request you enter my name on the register of Members subject to the Club's Constitution and By-Laws, by which I agree to be bound.

I am a Member of the following Clubs –

I have not been denied or refused Membership or suspended by any other club.

Date _____ Signature _____

Proposer

I propose _____ who has been known to me for ____ years.

From my personal knowledge I consider the above nominee an eligible Member in every way.

Name _____ Signature _____

Seconder

I support the nomination for _____ who has been known to me for ____ years.

From my personal knowledge I consider the above nominee an eligible Member in every way.

Name _____ Signature _____

Please detach and return with your payment

Total due: \$50.00

Cash

Cheque (please make payable to Concord Golf Club)

Visa

MasterCard

Name on Card _____

Card Number

Expiry Date ____ / ____

Once completed please return via fax, email or mail to

Leah Ashton
Concord Golf Club
PO Box 5
Concord NSW 2137

Telephone 02 9743 6111
Fax 02 9743 5808
leah@concordgolfclub.com.au