



# Menu Selection 2010

## *Entrees*

*Please select any two for alternate service  
(g) gluten free, (v) vegetarian option, (c) served cool*

### **Chicken & Spinach Terrine (g) (c)**

*With a duet of pepper couli*

### **Salmon Mille Feuille (c)**

*Sliced salmon layered between crisp fried wonton wrappers  
with a dill cream dressing*

### **Minted Lamb & Spring Vegetable Pie**

*Set on creamed potato*

### **Chermola Marinated Lamb Skewers**

*Set on fried polenta,  
with Mediterranean ratatouille*

### **Slow Cooked Duck Supreme**

*On panfried potato disk, wilted spinach  
with red current jus*

### **Prosciutto Wrapped Beef Fillet (g)**

*Stuffed with chestnuts & porcini mushroom  
served on sauteed potato with a red wine reduction*

### **French Toulouse Sausages**

*Served on sweet potato puree, braised red cabbage,  
finished with provencale sauce*

### **Pan-fried Barramundi Darne (g)**

*Set on fresh crunchy salad of rocket, cherry tomatoes, snow peas & capsicums,  
finished with salsa verde*

### **Squid Parcels (g)**

*Filled with prawn meat & served warm with a delicate summer salad*

### **Federal Made Ravioli (v)**

*Pumpkin, pinenuts & ricotta encased by ravioli served with a tomato & basil sauce*

### **Stuffed Field Mushrooms (v)**

*With fetta, sundried tomatoes & basil  
served on risotto*



# Menu Selection 2010

## *Mains*

*Please select any two for alternate service*

*All main meals served with bread roll*

### **Slow Roasted Beef Brisket**

*Set on sweet onion mash with Yorkshire pudding & panache of roasted vegetables*

### **Cranberry filled Lamb Rump**

*Set on chive mash & finished with red current jus*

### **Spinach & Ricotta Stuffed Chicken Breast (g)**

*Set on sautéed vegetables & field mushrooms*

### **Salmon Saltimbocca (g)**

*Served on cauliflower puree with asparagus & sugar snap peas  
finished with tomato & baby caper salsa*

### **Pastry Wrapped Chicken Breast**

*Topped with sundried tomato & leek cream sauce  
set on sautéed potato & zucchini*

### **Chinese BBQ Pork Fillet (g)**

*Served on sweet chilli potato mash with ginger vegetable stirfry*

### **Asian Style Cod (g)**

*Pan-fried cod fillet set on crunchy Asian infused salad  
with lime & coriander dressing*

### **Mustard Crusted Beef Fillet**

*Served on pan-fried sweet potato disk & creamed silver beet*

### **Sweet Onion, Kipfler Potato & Blue Cheese Tart (v)**

*With baby leaf salad & chili tomato jam*

### **Cabbage Roll (v) (g)**

*Filled with wild rice, sauteed vegetables & tomato couli*



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## *Desserts*

*Please select any two for alternate service*

*(g) denotes gluten free options*

*\* All desserts are made in-house*

### *Cool*

#### **Rich Chocolate & Orange Flour-less Cake (g)**

*With raspberry salad & double cream*

#### **Individual Carrot Cake**

*With lemon cream cheese & citrus syrup*

#### **Passionfruit Mousse**

*With spiced honey & chocolate biscuits*

#### **Blueberry & Mango Pavlova Roll (g)**

*With blueberry couli*

#### **Baked Individual Lemon & Ricotta cheesecake**

*With lemon & mandarin cream*

### *Warm*

#### **White Chocolate & Nougat Pudding**

*With macerated berry salad*

#### **Individual Rhubarb Crumble**

*With cinnamon ice cream*

*Complimentary freshly brewed tea & coffee provided with three course meal*



# Menu Selection 2010

## *Cocktails*

*3 warm, 1 cool selections, \$27pp*

*4 warm, 2 cool selections, \$30pp*

*5 warm, 2 cool selections, \$32pp*

*If cocktail food chosen as a starter to a three course meal,  
subtract \$8 from the above warm & cool selections*

*Two (2) portions per person for each selection*

## *Warm*

*Chicken & Parmesan Filo Rolls, with aioli*

*Mini Lamb Koftas, with a mint yoghurt dressing (g)*

*Mini Quiche, with leek & sundried tomato (v)*

*Leek, Chilli & Cheese Potato Balls, with a tomato relish (v)*

*Smoked Salmon & Dill Fritatta, with crème fraiche (g)*

*Fetta & Spinach Cigar, with sweet chilli sauce*

*Wonton Wrapped Prawns, served with lime chilli dipping sauce*

*Moroccan Vegetable Puffs, topped with yoghurt & paprika*

*Homemade Spring Rolls, with a sweet chilli & lime dipping sauce (v)*

*Curried Sausage Rolls, served with sate sauce*

*Mini Fillet Mignon, with a tomato & chilli jam (g)*

## *Cool*

*Mini Caesar Salad, on homemade Parmesan wafers*

*Smoked Salmon, on blinis with piped cream cheese*

*Quartet of Dips & Breads, including beetroot & baraganoush with grilled pita bread*

*Five Spice Chicken in Paper Rolls, with a honey soy dipping sauce*

*Peppered Beef Fillet, on crisp baguette with beetroot marmalade*

*Balsamic Roasted Mushrooms, filled with roasted capsicum & cream cheese*



# Menu Selection 2010

## *Pricing*

### **Two Course Meal - \$60pp**

*Including Drinks Package One - \$93pp*

*Including Drinks Package Two - \$96pp*

### **Three Course Meal - \$70pp**

*Including Drinks Package One - \$100pp*

*Including Drinks Package Two - \$103pp*

*Special Package – Including Three Course Meal,  
Cocktail Food (3 warm & 1 cool), Drinks Package One - \$105pp (actual price \$119)*

Wedding or Birthday Cakes that are required to be served per person will incur a \$5pp charge unless the three course meal or special package option has been selected

All food & beverage must be provided by Federal Golf Club

Please ask if there is any special dish that you would like catered for. Dietary requirements can be catered for provided prior notice is given. A children's menu is available from \$25pp.

Appropriate room hire charge is applied to all functions

Included in room hire charge for weddings are a 4m x 5m dancefloor, lectern & mike & cordless mike (if required), skirted bridal table, skirted cake table & skirted present table. Not included is any table decorations or room decorations

*Pricing is current for all functions up to & including  
31<sup>st</sup> January 2011.*

## *Room hire*

*To ensure your function gets the attention it deserves,  
please add the following room hire charges to your meal selections  
Wedding Room Hire fee \$300 only, All other functions Either Russell or Scott Function Room  
\$450, Both Russell and Scott Function Room \$600*



# Menu Selection 2010

## *Beverage Packages*

### *One*

*Five hours, \$39pp*

#### **Bottled Wine**

*Richmond Grove The Lone Fig Brut Cuvee NV  
Richmond Grove The Lone Fig Sauvignon Blanc  
Richmond Grove The Lone Fig Shiraz*

#### **Draught Beer**

*Middys or schooners of Light and Heavy Beer*

#### **Soft Drink & Orange Juice**

*Mineral water, cola, lemon squash, ginger ale, lemonade, fresh orange juice*

### *Two*

*Five hours, \$42*

#### **Bottled Wine**

*Richmond Grove Cellar Selection Brut  
Montana Marlborough Sauvignon Blanc  
Wyndham Estate Bin 555 Shiraz*

#### **Draught Beer**

*Middys or schooners of Light and Heavy Beer*

#### **Soft Drink & Orange Juice**

*Mineral water, cola, lemon squash, ginger ale, lemonade, fresh orange juice*



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## *Beverages on Consumption*

Draught Beer – Heavy	\$3.20 per middy, \$4.20 per schooner
Light	\$3 per middy, \$4 per schooner
Bottled Beer – From	\$4 per stubby
Soft Drinks	\$3 per middy, \$3.50 per schooner
Fresh Orange, Tomato or Apple Juice	\$3 per middy, \$3.80 per schooner
Base spirits – From	\$6 each

## *Sparkling Wine*

Jacobs Creek Chardonnay Pinot Noir 200ml	\$ 7.00
Trilogy Pinot Noir Chardonnay	\$30.00
Richmond Grove The Lone Fig Brut Cuvee NV	\$25.00
<i>By the Glass</i>	\$ 5.00

## *White Wines*

Richmond Grove The Lone Fig Chardonnay	\$25.00
<i>By the Glass</i>	\$ 5.00
Poets Corner Semillion Sauvignon Blanc	\$28.00
<i>By the Glass</i>	\$ 6.00
Jacobs Creek Reserve Riesling	\$28.00
<i>By the Glass</i>	\$ 6.00
Montana Sauvignon Blanc	\$30.00
St Helga Riesling	\$30.00
St Hilary Chardonnay	\$30.00
Oyster Bay Sauvignon Blanc	\$32.00

## *Red Wines*

Richmond Grove The Lone Fig Shiraz	\$25.00
<i>By the Glass</i>	\$ 5.00
Poets Corner Shiraz Cabernet Sauvignon	\$28.00
<i>By the Glass</i>	\$ 6.00
Morris Cabernet Sauvignon	\$28.00
Wyndham Estate Bin 555 Shiraz	\$28.00
Gramps Cabernet Merlot	\$28.00
George Wyndam Shiraz Grenache	\$30.00
Stoneleigh Marlborough Pinot Noir	\$30.00
Water Wheel Shiraz Bendigo Australia	\$34.00
Devils Lair Fifth Leg Cab Shiraz Merlot	\$34.00
Richmond Grove Coonawarra Cabernet Sauvignon	\$36.00
St Hugo Cabernet Sauvignon	\$60.00



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## *Federal Golf Club – Event Booking Sheet*

**Details:**

Name of person making booking: \_\_\_\_\_

Event: \_\_\_\_\_

Contact on the day: \_\_\_\_\_

Telephone no: \_\_\_\_\_

E-mail address: \_\_\_\_\_

Postal address: \_\_\_\_\_

\_\_\_\_\_

**Event Details:**

Date of function: \_\_\_\_\_ Number of people: \_\_\_\_\_

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*Information below can be confirmed two weeks prior to event*

Menu Options selected: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

**Agenda:**

Timings:

Dietary Requirements/Vegetarians: \_\_\_\_\_

*This information is provided to Federal Golf Club for the exclusive use of organising and running the function. The Club may use the above information provided, for its own in house marketing purposes (delete if you don't agree). The acceptance of this booking is at Federal Golf Club's discretion and is subject to agreement to the terms and conditions on page 2.*

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Office Use Only Date:

Receipt No:

Amount Paid:



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## *General Terms and Conditions Function Bookings*

1. Final number attending function is required at least 3 working days (72 hours) prior to the event. We do not accept a reduction in numbers after this period.
2. The organisation / person making the booking is financially liable for any damages / theft sustained to the Club or course during or immediately after the function.
3. The Club does not accept any responsibility for damage or loss of merchandise left in the Club before, during or after the function.
4. Guests cannot use the golf facilities unless prior arrangements have been made with the Club.
5. A non-refundable deposit of \$300 & completion of booking sheet is necessary to confirm booking, unless otherwise agreed between yourself & the club. *Tentative bookings will not be taken.*
6. The Club has the option to withhold the deposit in the event of a late cancellation. Cancellations prior to 3 months of the function date will not be refunded.
7. **All invoices must be settled within 14 days of issue. Payments after 14 days will attract 10% surcharge.**
8. All prices are based on current costs and may be subject to change prior to the function.
9. All dinner functions should end at 12am. Should the function finishes after 12am, Federal Golf Club reserves the right to charge \$200 for every hour, or part thereof, past 12am, unless previously negotiated with Club prior to the event. (See point 15)
10. All decorations (primarily wedding functions) must be removed immediately after the function and/or prior to 10am the following day.
11. Any function held on a public holiday or a Sunday will be subject to a 25% surcharge
12. All wedding ceremonies held on the grounds of the golf course will incur a \$300 surcharge
13. **All guests must abide by the Club dress regulations. The Club excludes sneakers, non-tailored shorts & T-shirts without collars. Federal Golf Club reserves the right to refuse entry to any guest who is not appropriately dressed.**
14. **To enable the club to conform with regulations, we require that function organisers provide the club with a guest list prior to the function.**
15. **Unless prior arrangement has been made, time references will be strictly adhered to. (See point 9)**

I \_\_\_\_\_ have read and agree to the above terms and conditions.  
Name

Signature: \_\_\_\_\_ Date: \_\_\_\_\_