



Buffet Menus 2010

Buffet Selection

Please choose from the following selection:-

3 salads, 2 hot dishes, 2 farinaceous, 1 platter, 2 roast & 3 desserts \$65pp
4 salads, 3 hot dishes, 2 farinaceous, 2 platters & 2 roast, 4 desserts \$70pp

Salads

Caesar salad
Spinach with walnuts, dried pear and blue cheese
Potato & chive salad
Tomato, basil & bocconcini
Pesto pasta salad
Greek salad
Mixed leaf salad
Roquette and Parmesan

Hot Dishes

Vegetarian Thai Green Curry
Sweet & Sour Fish Cocktails
Hungarian Goulash
Honey Beef Stirfry
Lamb Tangine
Tandoori Chicken
Chicken Cacciatore
Beef Stroganoff

Farinaceous Dishes

Roast potatoes with rosemary and garlic
Scented Pilaf rice
Buttered pasta
Roast pumpkin and sweet potato
Creamy mash potato
Steamed Seasonal Vegetables



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Platters

Cold meat platter selection

Including roast chicken, honey glazed ham & Danish salami

Mediterranean vegetables

*Including artichokes, semi-dried tomatoes, zucchini,
mushrooms with fetta & olives*

Tasmanian smoked salmon

Topped with Spanish onion and capers

Roast Meats

Honey baked ham

Mustard roast beef

Roast pork

Turkey buffe

Assorted condiments and sauces including apple sauce, mustards and relishes are included

Desserts

Lemon Meringue Tarts

With fresh cream

Plum & Almond Tartlett

Accompanied with a Frangelico anglaise

Orange & Chocolate Mousse Cake

With Cointreau anglaise

Strawberry Gateaux

With raspberry coulis

Date & Walnut Torte

With butterscotch sauce

Cappuccino Cheese Cake

With double cream & hazelnut praline

Peach & Raspberry Crumble

With Anglaise

Room hire

*To ensure your function gets the attention it deserves,
please add the following room hire charges to your meal selections*

Either Russell or Scott Function Room \$450, Both Russell and Scott Function Room \$600



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Beverage Packages

(5 Hours)

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: _____

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.

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: _____