



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)

Ravioli encased with pumpkin, pinenuts & ricotta served with a tomato & basil sauce

Stuffed Field Mushrooms (v)

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



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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



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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



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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
31st 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*



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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: _____

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: _____