



# Seminar Menus 2010

## *Seminars & Conferences*

Unless otherwise negotiated, the following standard times will be strictly adhered to:

Morning tea 10.30am

Lunch 12:30pm

Afternoon tea 3.30pm

### *Tea and Coffee*

Freshly Brewed coffee and selection of gourmet teas

## *Morning and Afternoon Tea*

*(g) gluten free, (v) vegetarian*

*Seminars or conferences with more than 30 guests may select two of the following options;*

*Scones, with jam and cream*

*Selection of Muffins*

*Byron Bay Cookies, varieties include white chocolate & macadamia, sticky date (g)*

*Toasty Boston Brownies*

*Seasonal Fruit Salad topped with a berry cascade, with yoghurt (g)*

*Assorted Friands*

*Selection of croissants, with ham, cheese & tomato & vegetarian option*

*Bacon & Egg Mini Tarts including vegetarian options, spinach & ricotta (g)*

*Cheese & Bacon Scones, with whipped butter*

*Portuguese Tarts*

*A basket of fresh fruit can be added to any of the above for an extra \$1 per break*



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## *Seminar Lunches*

*Complimentary orange juice and soft drinks are included in all options*

### **Lunch on the Go**

*Mixed sandwiches cut in ½'s with assorted thick cut bread & fillings  
(includes vegetarian options), seasonal fruit platter*

### **Smorgasbord**

*Gourmet open bread rolls & wraps (includes vegetarian options),  
cheese board with crackers, dried fruit and nuts*

### **DIY Sandwich Buffet**

*Make our own sandwiches. Only put in what you want! Selection of breads, spreads & fillings  
including ham, chicken, turkey & beef and variety of salad options,  
seasonal fruit platter & cheese board*

### **Buffet Option**

*Please choose from the following selection:  
**Buffet** - 4 salads, 3 hot dishes (includes bread roll & steamed rice),  
cheese platter & fresh fruit platter*

<b>Salads</b>	<b>Hot Dishes</b>
Caesar salad	Vegetarian Thai Green Curry
Greek salad	Sweet & Sour Fish Cocktails
Spinach with walnuts, dried pear & blue cheese	Hungarian Goulash
Tomato, basil & bocconcini	Honey Beef Stirfry
Potato & chive	Lamb Tangine
Rissoni pasta with olives, artichoke, sundried tomato & pesto dressing	Beef Stroganoff
Garden salad with lettuce & tomato	Chicken Cacciatore
	Tandoori Chicken

## *Seminar Pricing*

- Option 1** – Tea/Coffee All Day, Morning & Afternoon Tea,  
Lunch on The Go - \$44pp + Room hire
- Option 2** – Tea/Coffee All Day, Morning & Afternoon Tea,  
Smorgasbord - \$46pp + Room hire
- Option 3** – Tea/Coffee All Day, Morning & Afternoon Tea,  
DIY Sandwich Buffet - \$47pp + Room hire
- Option 4** – Tea/Coffee All Day, Morning & Afternoon Tea,  
Buffet 4 - \$50pp + Room hire

## *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  
Included in the above room hire charge is an overhead projector screen, whiteboard and flipchart if  
required. Other audiovisual equipment to be hired must be done so via Federal Golf Club. The price  
quoted will reflect the cost to the club.*



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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
<b><i>By the Glass</i></b>	\$ 5.00

## *White Wines*

Richmond Grove The Lone Fig Chardonnay	\$25.00
<b><i>By the Glass</i></b>	\$ 5.00
Poets Corner Semillion Sauvignon Blanc	\$28.00
<b><i>By the Glass</i></b>	\$ 6.00
Jacobs Creek Reserve Riesling	\$28.00
<b><i>By the Glass</i></b>	\$ 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
<b><i>By the Glass</i></b>	\$ 5.00
Poets Corner Shiraz Cabernet Sauvignon	\$28.00
<b><i>By the Glass</i></b>	\$ 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: \_\_\_\_\_