



The Kew Golf Club
Est 1894



Functions at Kew

Package One

A Chefs selection of hot and cold canapés on arrival – served for a half hour duration.

Assorted bread served to the tables

Two course alternating menu

Choose 2 entrees and 2 main courses with your Wedding Cake served as dessert

Four and a half hour beverage package

The Kew Golf Club Chardonnay, Riesling, Sauvignon Blanc, Shiraz and Cabernet Sauvignon

Choose one red and one white wine

Grandin Classic Brut Champagne on arrival,

Victoria Bitter and Cascade Light beer,

Soft drinks and juices

Tea, coffee and chocolates

\$108 PP





The Kew Golf Club
Est 1894



Functions at Kew

Package Two

A Chefs selection of hot and cold canapés on arrival – served for half hour duration.

Assorted bread served to the tables

*Three course alternating menu
Choice of 2 entrees, 2 main courses and 2 desserts*

*Four and a half hour beverage package
The Kew Golf Club Chardonnay, Riesling, Sauvignon Blanc, Shiraz and Cabernet
Sauvignon*

*Choose one red and one white wine
Grandin Classic Brut Champagne on arrival,
Victoria Bitter and Cascade Light beer,
Soft drinks and juices
Tea, coffee and chocolates*

\$120 pp





The Kew Golf Club
Est 1894



Functions at Kew

Package Three

*A selection of hot and cold savouries on arrival – served for a half hour duration
- choose 3 items from hot and cold selections. Total 6 pieces pp*

Assorted bread served to the tables

*Three course alternating menu
Choice of 2 entrees, 2 main courses and 2 desserts*

*Four and a half hour beverage package
Oyster Bay Sauvignon Blanc, Evans and Tate Chardonnay, Angus The Bull
Cabernet Sauvignon and White Box Heathcote Shiraz*

*Choose one red and one white wine
Grandin Classic Brut Champagne on arrival,
Victoria Bitter and Cascade Light beer,
Soft drinks and juices*

Tea, coffee and chocolates

\$135 pp





The Kew Golf Club
Est 1894



Functions at Kew

Package Four

*A selection of hot and cold savouries on arrival – served for a half hour duration
- choose 3 items from hot and cold selections. Total 6 pieces pp*

Assorted bread served to the tables

*Three course alternating menu
Choice of 2 entrees, 2 main courses and 2 desserts*

*Four and a half hour beverage package
Choice of two reds and two whites from our premium selection wine list
Chandon Brut Champagne on arrival,
Victoria Bitter and Cascade Light beer,
Soft drinks and juices*

Tea, coffee and chocolates

\$155 pp





The Kew Golf Club
Est 1894



Functions at Kew

Cocktail Wedding Package

Canapés.

Vegetable rice paper rolls with sweet chilli sauce
Assorted California rolls with soy, pickled ginger and wasabi
Peking duck pancakes with hoi sin sauce
Smoked salmon on dill blinis with salmon pearls
Seared scallops with lemon and dill
Chicken sao mai
Prawn wrapped in light pastry
Salt and pepper calamari with a lemon caper mayonnaise
Mini lemon tarts

Chocolate dipped profiteroles filled with pastry cream
Four and a half hour beverage package
The Kew Golf Club Chardonnay, Riesling, Sauvignon Blanc, Shiraz and Cabernet
Sauvignon
Choose one red and one white wine
Grandin Classic Brut Champagne on arrival,
Heavy and light beer,
Soft drinks and juices

Tea, coffee and chocolates

\$90pp



The Kew Golf Club
Est 1894



Functions at Kew

INCLUSIONS

Personal Event Manager
Chair covers, table underlay and overlay, sashes (Optional)
Various selections and colours available
Function duration 5 hours
Four and a half hour beverage package
Dressed cake table and knife
Hire and set up of dance floor
Lectern and microphone
Venue hire
Supervised waiting and bar service
Quality table silverware & linen napery
Cutting and packaging of wedding cake for guests to take away
Miscellaneous
Children's meals (12 & under) POA
Musicians Meals POA

Testimonials

*"Yvonne & I wish to thank The Kew Golf Club for making our daughters wedding reception such a successful and enjoyable occasion.
Our guests, were most complimentary and impressed with the first class food, exceptional service and Club facilities with its fantastic vista"*

Mr & Mrs B Stannard



The Kew Golf Club
Est 1894



Functions at Kew

Entrée.

Potato and leek soup with char gilled bay scallop, smoked salmon and cream fraiche.

Hot smoked Atlantic salmon with prawn and tomato salsa, white asparagus and garnished with baby herbs and lemon oil.

Tempura battered soft shell crab served with Thai herb salad and a dressing of sweet soy and lime.

Oven roasted quail resting on a salad of watercress and mustard fruits with a honey and Dijon dressing.

Crab lasagne with avocado mousse, crispy wonton sheets and roasted roma tomato and basil oil.

Seared Southern Ocean blue fin tuna with wasabi mayonnaise resting on a salad of cucumber spaghetti, rice noodles and pickled ginger.

Jumbo agnolotti filled with spinach and ricotta topped with wild rocket, shaved Grana Padano and a rich Napoli sauce

Caramelized onion and wild mushroom ragout on char grilled polenta with baby rocket and a vino cotto dressing

Chilled S.A king prawns resting on a fennel and orange salad with citrus fruit vinaigrette



The Kew Golf Club
Est 1894



Functions at Kew

Main

Confit of duck leg on mixed roasted root vegetables, potato fondant and a spiced orange glaze.

Chicken fillet stuffed with olive tapenade and fetta cheese on eggplant, zucchini and capsicum with oven roasted Kipfler potatoes and a ratatouille sauce.

Slow roasted lamb rack with gremolata rub served with gratin potatoes, green peas, garlic enhanced wilted spinach and a rosemary jus.

Grilled tenderloin of Gippsland beef with roasted field mushroom, onion jam, sweet potato mash, pancetta crisps and a red wine jus.

Roasted chicken fillet wrapped in prosciutto ham served on a cassoulet of vine ripened tomato, cannellini beans and chorizo sausage with Tuscan roasted potatoes and broccolini.

Roasted Otway pork fillet medallion on oven roasted baby vegetables, served with new season baby potatoes and a white wine and honey mustard sauce.

Grilled Northern Territory barramundi fillet with sundried tomato pesto on a duo of green and yellow French beans served with saffron and lemon oil dressing.

Oven baked fillet of Tasmanian blue eye bass served with braised fennel, snow peas and dressed with salsa verde.

Fillet of roasted Atlantic salmon served on steamed green asparagus with blistered truss tomatoes and dressed with a lemon, tarragon and garlic sauce

Extras:

Oven roasted kipfler.

Creamy Desiree mash

Dutch cream Tuscan chunks

Rocket, Grana Padano and vino cotto

Radicchio and orange salad

Baby cos, Parma ham and lemon oil

\$3.00 pp



The Kew Golf Club
Est 1894



Functions at Kew

Dessert

Belgian chocolate tart with macerated mixed berries and Chantilly cream.

Caramelized lemon tart with passionfruit sorbet and mint syrup.

*Vanilla panna cotta with mango coulis, almond biscotti and Iranian pistachio fairy
Floss*

*Rich chocolate mousse in a martini glass with fresh cream, minted strawberries and a
chocolate cigarillo*

*The Kew Golf Club soft centred dark chocolate pudding with callebuet chocolate ice
cream & vanilla syrup.*

Baked vanilla cheese cake with mixed berry compote and king island double cream

Selection of Australia's finest cheeses with crisp breads & fruits.