

Adelaide, South Australia

 **KOONYONGA**  
GOLF CLUB



# Golf Packages

1 January to 31 December 2010



**KOONYONGA  
GOLF CLUB**

Thank you for your enquiry regarding our catering options for your Golf Day at Kooyonga Golf Club. We have pleasure in enclosing our current Golf Catering function menus and beverage packages for your perusal.

You may compile your own selection of menu items or select one of our popular golf packages, which include arrival catering and dinner as detailed. Beverages can be pre-selected and charged to the main account or you may select one of our beverage packages to add to your food choice.

Kooyonga also offers conference facilities for private meetings, seminars and product launches in a truly unique environment. Feel free to request a function package brochure from our office or access via our website.

For groups of up to twenty persons our Golf Operations Coordinator can provide details of our golf and lunch deal options and answer any questions relating to the course facilities. There are twelve electric golf carts available for hire at Kooyonga. It is advisable that bookings are made prior to the event.

Our new Clubhouse has a magnificent outlook over one of Australia's most prestigious golf courses and is beautifully presented to accommodate your requirements.

The fully air-conditioned dining room caters for a maximum of 140 guests in an elegant setting. A minimum of 50 guests is required for a sit down dinner. Seating arrangements, colour schemes, linen requirements and your final decisions regarding catering can be discussed with our friendly and professional staff.

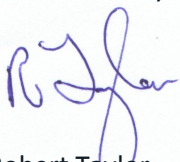
Kooyonga Golf Club is an exclusive member's club with certain traditions and regulations, which have carried on over the decades and we appreciate your cooperation in complying with the following:

- There is a six-hour limit on each function and a surcharge will apply for each ½ hour past midnight.
- The Clubhouse is a non-smoking area but provisions for smokers are available on the terrace.
- Gentlemen are required to wear a collared shirt in the dining room for dinner and clothing made from denim material is not acceptable in the Clubhouse, sandals or sneaker type shoes are also not permitted.

There is ample free parking space in our car park area. Kooyonga Golf Club is situated in close proximity to both the city and the airport.

We look forward to discussing your requirements in the near future and invite you to make an appointment to view our unique facility and make your function a truly memorable occasion. Simply phone the office during business hours on (08) 8352 5444.

Yours faithfully



Robert Taylor  
House Food and Beverage Manager

# Peter Thompson

## Golf Package

### On arrival

Chef's selection of mixed fillings sandwiches pre packaged to take on the course.  
(Vegetarians or special diets catered for with prior notice).

### Dinner in the Dining Room

Room hire, lectern, microphone and presentation table is included and the menu can be personalised with your company details.

### *Entrée*

### Your Selection of One Soup from our Function Selection

### *Main Course*

#### **Kooyonga Porterhouse**

Prime export quality chargrilled porterhouse steak cooked medium rare, napped with a Dianne sauce, topped with caramelised red onion and a parmesan chip

or

#### **Northern Territory Barramundi**

Baked barramundi on snow pea tenders topped with a lemon hollandaise sauce

### **Main served with garden fresh salad & potato**

### *Dessert*

#### **Layered Ice Cream Slice**

Homemade layered ice cream, fruitcake, nuts and chopped apricots served with a fresh berry coulis

### **Freshly Brewed Coffee & After Dinner Chocolate**

**Peter Thompson Food Package as detailed**  
**\$ 52.50 per person**

# Norman Von Nida

## Golf Package

### On arrival

Baguettes pre wrapped ready to take on the course or eat on arrival. Fillings include any four of the following, which you may select or leave it to our Chef to decide.

- Chicken fillet with avocado, mayonnaise and mixed greens
- Turkey, cranberry, sun dried tomato and rocket lettuce
- Honey cured ham, Swiss cheese, lettuce, and salad
- Fetta, olives, sun dried tomato, roasted capsicum and avocado with seasonal greens

### Dinner in the Dining Room

Room hire, lectern, microphone and presentation table is included and the menu can be personalised with your company details.

### *Entrée*

#### **Herb Crusted Chicken Salad**

Warm chicken tender strips, with a fresh bread and herb crumbing, sitting on a salad of tomato petals, cucumber and mixed greens drizzled with a lemon aioli

### *Main Course*

#### **Kooyonga Porterhouse**

Prime export quality chargrilled porterhouse steak cooked medium rare, napped with a Dianne sauce, topped with caramelised red onion and a parmesan chip

or

#### **SA King George Whiting**

Crumbed S.A. King George whiting fillets served with home made tartare sauce

### ***Main served with garden fresh salad & potato***

#### **Gourmet Cheese & Fresh Fruit Platter**

*King Island Brie, Jarlsberg, Mature and Bass Strait Blue cheese served with water crackers and sliced fresh fruit*

**Norman Von Nida Package as detailed**  
**\$57.50 per person**

# Gary Player

## Golf Package

### On arrival:

Chef's selection of mixed fillings sandwiches pre packaged to take on the course.  
(Vegetarians or special diets catered for with prior notice).

### Dinner in the Dining Room

Room hire, lectern, microphone and presentation table is included and the menu can be personalised with your company details.

### Entrée

#### Lemon Pepper Squid Rings

*Warm lemon pepper coated squid rings served on a julienne of pickled vegetables with a caper mayonnaise*

or

#### Herb Crusted Chicken

Warm chicken tender strips, with a fresh bread and herb crumbing, sitting on a salad of tomato petals, cucumber and mixed greens drizzled with a lemon aioli

### Main Course

#### Northern Territory Barramundi & Smoked Salmon

Baked barramundi topped with smoked salmon and steamed asparagus, napped with a lemon hollandaise sauce

Or

#### Rymill Fillet Steak

Prime beef fillet cooked medium rare, served on a warm salad of beetroot and zucchini, crowned with a basil pesto and surrounded by a red wine demi-glaze

### Main served with garden fresh salad & potato

#### Gourmet Cheese & Fresh Fruit Platter

King Island Brie, Jarlsberg, Mature and Bass Strait Blue cheese served with water crackers and sliced fresh fruit

### Freshly Brewed Coffee and After Dinner Chocolate

**Gary Player Package Food as detailed**  
**\$ 60.00 per person**

# Jack Newton

## Golf Package

### On arrival:

Chef's selection of mixed sandwiches pre-packaged to take on the course. (Vegetarians or special diets catered for with prior notice.)

### Gourmet Barbecue Dinner in the Members Bar and/or Terrace:

Room hire, lectern, microphone and presentation table is included in the package.

The Gourmet Barbecue has been styled as an alternative to the formal dining room dinners. The Barbecue is a casual self-serve option where each gourmet food item is freshly cooked in our kitchen and beautifully presented in our bain marie for your choice. Salads, condiments, freshly baked crusty bread and pre-wrapped cutlery are all assembled alongside the bain marie for your convenience.

### Salads

Caesar (bacon, croutons, egg and seasonal greens)

Coleslaw

Mixed greens, chargrilled zucchini, chick pea, roasted capsicum, tomato and balsamic dressing

### Gourmet Barbecue

Calamari with tartare sauce

Gourmet sausages

Prawn kebabs with capsicum, onion and bacon

Chevachapi

Thai style marinated barbecue chicken fillet

Prime export quality porterhouse steak

French fries

Crusty bread and assorted condiments

### Jack Newton Package Food as detailed

**\$ 41.00 per person in the Members Bar**

or

**\$ 43.00 per person if seated in the Dining Room on preset tables seating eight or ten.**

### Extras to package are:

Freshly Brewed Tea/Coffee with After Dinner

Chocolate \$2.50 per person

and/or

Premium Cheese Platter on the Buffet table consisting of King Island Brie, Jarlsberg, Mature and Bass Strait Blue cheese

\$6.50 per person

# Golf/Function Arrival Options

## Option One

*On arrival*

Chef's selection of mixed filling sandwiches pre packaged to take on the course.  
(Vegetarians or special diets catered for with prior notice.)

**\$6.00 per person**

## Option Two

*On arrival*

Freshly brewed coffee and tea or orange juice served with of the following:

Carrot Cake

Muffins

**\$6.00 per person**

## Option Three

*On arrival*

Baguette pre wrapped ready to take on the course or eat on arrival. Fillings include any four of the following, which you may select or leave it to our Chef to decide.

Chicken fillet with avocado, cheese, mayonnaise and mixed greens

Turkey, cranberry, semi dried tomato and rocket lettuce

Honey cured ham, Swiss cheese, lettuce and Spanish onion

Roast beef, tomato, horseradish, lettuce and cheese

Fetta, olives, sun dried tomato, roasted capsicum and avocado with seasonal greens

**\$7.00 per person**

## Option Four

*On arrival*

A barbecue with:

Gourmet sausages and Chevapchapi with onions

Sliced bread and coleslaw

(Vegetarians or special diets catered for with prior notice).

**\$9.50 per person**

## Option Five

*On arrival*

Self Serve Bacon and Egg Burger:

With tea, coffee and orange juice

(Vegetarians or special diets catered for with prior notice).

**\$9.50 per person**

# Function Menu Selections

Choose one of our popular chef selection menu's or packages or compile your own menu from the following dishes.

## Canapés

For functions or private parties with one of our function menu's booked for lunch or dinner our chef will arrange a selection of hot and chilled canapés for service on arrival for a duration of thirty minutes. **from \$9.50 per person.**

## Soup

### Spicy Tomato and Red Pepper

Tomato, red pepper and onion garnish with a basil pesto crouton

### Crème of Chicken & Lemon

Chicken stock, cream and lemon, finished with a dollop of sour cream and chives

### Roasted Pumpkin, Carrot, Coconut & Coriander

Pumpkin, carrot and cumin blended with coconut milk and served with coriander

### Potato, Leek, Bacon & Spinach

Potato, leek and spinach puree in a vegetable stock, garnished with crispy bacon and crème fraîche

## Entree

### Smoked Salmon

Tasmanian smoked salmon draped over rocket with telegraph cucumber, roast capsicum, capers and red onion laced with horseradish cream

### Herb Crusted Chicken Salad

Warm chicken tender strips, with a fresh bread and herb crumbing, sitting on a salad of tomato petals, cucumber and mixed greens drizzled with a lemon aioli

### Prawn & Avocado

Chilled prawns tossed in a seafood dressing on a chiffonade of iceberg lettuce, topped with an avocado salsa and a whole cooked prawn

### Lemon Pepper Squid Rings

Warm lemon pepper coated squid rings served on a julienne of pickled vegetables with a caper mayonnaise

### Thai Beef Salad

Sliced beef sirloin on a salad of rocket, rice noodles, cucumber, red onion, peanuts, coriander, basil and mint tossed with a mild sweet chilli and lime dressing

## Main Course

### Northern Territory Barramundi & Smoked Salmon

Baked barramundi topped with smoked salmon and steamed asparagus napped with lemon hollandaise sauce

### South Australian King George Whiting Fillets

Crumbed S.A. King George whiting fillets served with home made tartare sauce (optional extra of three skewered prawns at an additional charge)

### Grainfed Porterhouse Steak

Prime export quality chargrilled porterhouse steak cooked medium rare napped with a Dianne sauce, topped with caramelised red onion and a parmesan chip

### Rymill Prime Fillet

Prime beef fillet cooked medium rare, served on a warm salad of beetroot and zucchini, crowned with basil pesto and surrounded by a red wine demi-glaze

### Sarazen Veal

Tender veal scallopini, lightly crumbed and topped with olive Tapenade, diced tomatoes & Tarragon butter

### Almond Crumbed Chicken Breast

Chicken breast rolled with ham, ricotta cheese, thyme and lemon zest napped with a citrus beurre blanc

### Vegetable Filo Parcels (Vegetarian)

Roast pumpkin, baby spinach, pine nuts, char grilled capsicum and basil wrapped in fresh filo pastry served with a butter sauce

## Dessert

### Layered Ice Cream Slice

Homemade layered ice cream, fruitcake, nuts and chopped apricots served with a fresh berry coulis

### Mini Pavlova

Petite pavlova with seasonal fruit, strawberries and cream, drizzled with passionfruit pulp

### Baked Lemon Delicious Pudding

Baked lemon pudding topped with orange marmalade and served with a crème anglaise sauce

### Rhubarb & Apple Crumble

Rhubarb and apple on an almond meal base topped with crumble and served with vanilla anglaise and ice cream

### Premium Cheese

King Island Brie, Jarlsberg, Mature and Bass Strait Blue cheese served with dried fruit and nuts

### Freshly Brewed Coffee & After Dinner Chocolate

# Beverage Selections

## Function Beverage Options

### Option One

Four Hour Duration                      \$29.50 per person  
Five Hour Duration                      \$31.50 per person

#### BEER

Jugs or Glasses

Coopers – Pale Ale, Dark Ale, Lager, Light

#### SOFT DRINK AND JUICE

Orange Juice, Mineral Water, Lemon Squash, Coke, Lemonade

#### BOTTLED WINES

Kooyonga Label Shiraz

Cool Woods Sauvignon Blanc

Windy Peak Sparkling chardonnay Pinot Noir

(available on arrival or for toast)

### Package Two

Four Hour Duration                      \$33.90 per person  
Five Hour Duration                      \$35.90 per person

#### BEER

Jugs or Glasses

Coopers – Pale Ale, Dark Ale, Mild Ale, Lager, Light

#### SOFT DRINK AND JUICE

Orange Juice, Mineral Water, Lemon Squash, Coke, Lemonade

#### BOTTLED WINES

Brown's Of Padthaway Riesling

O'Leary Walker Blue Cutting Rd Semillon Sauv Blanc

Marquis Philips Shiraz

Thorn-clarke Sandpiper Cabernet Sauvignon

Richmond Grove chardonnay Pinot Sparkling

### Package Three

Beverages on consumption charged to the main account.

Bottled wines can be pre selected from our Function wine list.

(No individual table accounts available).

It is with regret that given the volatility of the wine market in Australia we cannot guarantee availability of any wine. In the best instance 10 days notice is required. Under this time we reserve the right to replace any unavailable wine with its nearest equivalent, in type and price. In each case we will endeavor to inform of our actions.

# Beverage Selection

## Wine List

### Sparkling Wines

Windy Peak Chardonnay Pinot Noir	\$27.90
Di Giorgio Pinot Noir	\$29.00
Richmond Grove Chardonnay Pinot	\$33.90
Katnook Founders Block Shiraz	\$34.90
O'Leary Walker Hurtle Chardonnay Pinot	\$39.90

### White Wines

#### Sweet Wines

Chateau Tanunda Barossa Tower Moscato	\$28.90
Jim Barry Lavender Hill Moselle	\$28.90
Rockford White Frontignac	\$32.90

#### Chardonnay

Dunsborough Hills Chardonnay	\$27.00
O'Leary Walker Chardonnay	\$38.00
Jacobs Creek Ltd Reserve Chardonnay	\$42.00

#### Riesling

Jim Barry Riesling	\$32.90
Browns of Padthaway Riesling	\$32.90
O'Leary Walker Watervale Riesling	\$34.50
Koonunga Hill Autumn Riesling	\$35.00
Penna Lane Riesling	\$35.50
Pikes Riesling	\$37.90

#### Sauvignon Blanc

Cool Woods Sauvignon Blanc	\$25.00
Sauvignon Blanc	\$29.90
Crowded House Sauvignon Blanc	\$30.90
Paracombe Creek Sauvignon Blanc	\$30.90
Howard Sauvignon Blanc	\$34.50
Murdoch Hill Sauvignon Blanc	\$35.00

#### Other Whites and Blends

Marquis Philips Holly's Blend	\$25.00
RedBank Sunday Morning Pinot Gris	\$30.90
Pirie Tasmania South Estelle	
Riesling Gewurztraminer	\$31.50
Coriole Chenin Blanc	\$31.90
Moondah Brook Verdehlo	\$32.90
The Rapier Traminer	\$35.00
Rockford Semillon	\$36.50
Haselgrove H Reserve Viognier	\$38.00
Tomich Hill Pinot Gris	\$38.90

#### Rose

Langmeil Bella Rouge Rose	\$28.00
Rockford Alicante Bouchet Rose	\$36.00

### Red Wines

#### Shiraz

Kooyonga Label Shiraz	\$25.00
Sorrento Shiraz	\$29.90
Marquis Philips Shiraz	\$29.90
d'Arenberg 'The Love Grass'	\$32.50
Gramps Shiraz	\$34.90
O'Leary Walker Shiraz	\$35.90
Browns of Padthaway T-Trellis Shiraz	\$35.50
Tintara McLaren Vale Shiraz	\$42.50

Jim Barry Lodge Hill Shiraz	\$42.50
Chateau Tanunda 'The Chateau' Shiraz	\$43.90
Marquis Philips Shiraz No9 Shiraz	\$56.50
Jacobs Creek Limited Reserve Shiraz	\$73.50
Orlando Lawsons Shiraz	\$75.50

#### Shiraz Blends

Koonunga Hill Seventy Six Shiraz Cabernet	\$35.00
Primo Estate Il Briccone Shiraz Sangiovese	\$36.00
Wirra Wirra Catapult Shiraz Viognier	\$36.00
George Wyndham Shiraz Grenache	\$36.90
Rob Roy Cabernet Shiraz	\$46.00

#### Cabernet Sauvignon

Thorn-Clarke Sandpiper Cabernet Sauvignon	\$28.50
Crabtree Cabernet Sauvignon	\$32.50
Wynns 'The Gables' Cabernet Sauvignon	\$39.00
Chapel Hill Cabernet Sauvignon	\$46.50
Barossa Valley Estate Ebenezer Cabernet Sauvignon	\$49.90
Jacobs Creek St Hugo Cabernet Sauvignon	\$63.00
Orlando Jacaranda Ridge Cabernet Sauvignon	\$65.00

#### Other reds and blends

Johnstone Pinot Noir	\$34.50
Chateau Tanunda 'The Three Graces' Blend	\$41.90
Henschke Keyneton Blend	\$62.90

Please note that this current wine list is subject to change on availability and wholesale price increases

# Cocktail Party Menu

Gourmet finger food served by our staff over a one and a half hour duration.

**\$33.00 per person**

Selection of any nine of the following or allow our Chef to arrange a variety with some of her specialties.

Assorted chilled Canapés

Petite tartlet of fresh tomato, cheese and basil

Fillet steak with sundried tomato and roasted capsicum on a toasted grissini

Mini pizza's

Cocktail Spring Rolls

Mini curry puffs

Chicken Satay - mini tender chicken skewers with a satay sauce

Spicy flame grilled meat balls with a tomato salsa

Crumbed mini fish bites with tartare sauce

Lemon pepper calamari with lemon and tartare sauce

Cheese and spinach triangles

Warm Atlantic Salmon with sesame seeds and asian sauce

Smoked salmon frittata with sour cream and chives

Sweet chilli crumbed chicken tenders

For functions or private parties with one of our function menu's booked for lunch or dinner our Chef will arrange a selection of any four hot and chilled canapés for service on arrival for a duration of thirty minutes, from **\$9.50 per person**.

Self serve Coffee/Tea/After Dinner Chocolate. **\$2.50 per person**



# KOoyonga GOLF CLUB

## Terms and Conditions

### CORPORATE GOLF

The following terms and conditions reflect our commitment to provide a quality service in order to meet your expectations for a successful event.

1. **TENTATIVE BOOKINGS** – will be held for a maximum of 28 days. If the event is not confirmed by you by this time the space may be released without notice.
2. **CONFIRMATION** – is required in writing.
3. **DEPOSITS** – we will request a deposit relevant to the total event charge, at the time of confirming the booking.
4. **CANCELLATION** – of an event must be advised in writing. If the event is cancelled with less than 60 days notice, deposits may be refunded only if the space is resold. The entire deposit may be retained in lieu of costs incurred for cancellation notices of 30 days or less.
5. **CONFIRMED NUMBERS** – a confirmed number of participants for golf is required ten full working days prior to the event, starting holes will then be allocated by Kooyonga. A guaranteed minimum number of guests attending the event is required five full working days prior to the event for catering purposes. Catering charges will be based on the number of people attending the event or the guaranteed number, whichever is the greater.
6. **ELECTRIC GOLF CARTS** - There are twelve (12) electric golf carts available for hire at Kooyonga. Clients may not bring in additional electric carts. All bookings are to be made through the Kooyonga Golf Club. It is advisable that bookings are made prior to the event.
7. **MENU SELECTION** – please advise menu selection 14 days prior to the event. Special dietary requirements can be accommodated with numbers to be advised at the same time as the event or the guaranteed number.
8. **INSURANCE** – we are unable to take responsibility for damage to or loss of items before, during or after an event and any problems related to a power “blackout” during the reception and recommend that you arrange appropriate insurance cover.
9. **DAMAGE** – Please be aware that you are financially responsible for damage sustained during the event to property and fittings operated and owned by Kooyonga Golf Club.
10. **INDEMNITY** – Liability for Damage to Property or Injury to Persons. You agree to indemnify the Club against any liability, loss, claim or proceeding arising under any statute or at common law in respect of injury, loss or damage to property, real or personal, including cash, owned by your guests or any third party including the Club, or in respect of personal injury to, or death of, any person arising out of or in connection with the function where caused by any negligent act or omission to act or wilful misconduct or breach of statute, or breach of this Agreement by you or your employees, agents, contractors, representatives, invitees or guests or by other persons entering the premises to attend the function whether invited or not (such as gatecrashers). Damage or Injury contributed by the Club. Your indemnity to the Club is reduced proportionately by the extent that the injury, loss or damage to property or to any person is contributed to by the wilful or negligent act or omission of the Club, its employees, officers, agents or subcontractors.
11. **SECURITY** – will be required for some licensed events, which will incur additional charges payable by the client. All costs associated with the provision of security personnel to be met by the client
12. **EXTENDED HOURS** – an additional labour charge may apply if your event continues after midnight. Additional staff charges apply after midnight of \$250.00 per every half hour or part of.
13. **PRICES** – all prices are current at the time of quotation but may be subject to change at management discretion to meet rising costs. Upon receipt of written confirmation and deposit, fixed prices will be confirmed in writing.
14. **WEEK-END FUNCTIONS AND SURCHARGES** – a surcharged of 20% is applicable to catering costs for all events held on Public Holidays. The minimum number charged for an event on any weekend or Public Holiday will be 60 people.

15. **PAYMENT** – All event accounts are to be paid in full by the date specified or on the conclusion of the event. A 2% surcharge is applicable to credit card payments.
16. **FOOD PROVISION** – Only food provided by the Kooyonga Golf Club can be consumed during the event.
17. **LIQUOR LICENSE** – The Kooyonga Golf Club has a responsibility to comply with the liquor licensing conditions as determined by the Liquor Licensing Commissioner. The Kooyonga Golf Club will not enter into any arrangement which will jeopardise the pre-determined conditions of any liquor license held by the organisation. The client is subject to and bound by all directions and instructions given by representatives in relation to the provision of alcohol and the emanation of noise from the licensed area.
18. **DRINKS ON COURSE** – No bottled beverages are allowed on the course, however cans are acceptable. Kooyonga Golf Club to provide all beverages. Clients supplying on course beverages are subject to a handling or corkage charge.
19. **RE-ALLOCATION OF ROOMS** – We reserve the right to re-allocate function rooms due to circumstances beyond our control. If the final numbers increase or decrease significantly from those advised at the time of reservation, we may substitute a more appropriate room of our choice. Any changes will be discussed with you at the appropriate time.
20. **EXHIBITIONS** – Exhibition companies are responsible for transport, set-up and dismantling of their own equipment in accordance with our health and safety codes.
21. **ADVERTISING** – Prior permission is required to use the Kooyonga Golf Club logo in print or in audio visual displays.
22. **CLEANING** – General and normal cleaning is included in room hire charges. Additional charges may be incurred by you in instances where an event has created cleaning requirements which are considered to be over and above normal cleaning.
23. **SMOKING** – in accordance with Kooyonga Golf Club policy, rooms and corridors in the Kooyonga Golf Club Clubhouse are no smoking areas. Smoking is permissible on the carpark side of the Clubhouse.
24. **ADDITIONAL SERVICES** – We will be pleased to arrange additional services upon request, such as entertainment, decorations, technical equipment etc. which will incur additional charges.
25. **INCLEMENT WEATHER** - Play will continue rain or shine. If weather conditions put the players at risk of danger (i.e. lightning) or, the Superintendent closes the course, the Club considers alternative arrangements. Catering arrangements will proceed, as organized irrespective of weather. If mutually agreeable, the timing of service may vary.
26. **PRIZE LIMITS** - The Kooyonga Golf Club wishes to advise all clients that they are not to provide prizes in excess of \$1,200. Anyone found doing so is in breach of the Amateur Status Rules and may be subject to discipline actions by the Golf Australia or the appropriate State Golf Association, whether or not the golfer is a member of an affiliated club.

**SIGNED ACCEPTANCE**

I acknowledge that I have read and understood the above terms and conditions.

Name.....

Address.....

Company/Organisation (if applicable).....

Event Date(s).....

Telephone ..... Facsimile.....

Signed .....

Date .....