

Adelaide, South Australia

 **KOORYONGA**
GOLF CLUB



Weddings at Kooyonga

2010



KOoyonga
GOLF CLUB

Thank you for your enquiry regarding our wedding package.

We have pleasure in enclosing our current wedding and function menus with our beverage packages for your perusal. The chef's selection menus of our most popular dishes also offers a price advantage if selected unaltered, or you may compile your own selections from our function menu choices.

Our new Clubhouse has recently undergone a multimillion dollar refurbishment. It has a magnificent outlook over one of Australia's most prestigious golf courses and is beautifully presented to accommodate your requirements for that special day.

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.

Table decorations, flowers and live music are available for an additional cost. A dance floor is included at no extra charge.

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 Members bar is available after 7.00pm and the dining room from 5.00pm. A private room hire charge applies to the dining room of \$250.00 which also includes the use of the sitting room and covered terrace area.
- The Clubhouse is a non-smoking area but provisions for smokers are available.
- Gentlemen are required to wear a long sleeved 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.
- Confetti, rose petals, rice or similar is prohibited in the Clubhouse and grounds.

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 wedding day a truly memorable occasion. Simply phone the office during business hours on (08) 8352 5444.

Yours faithfully



Robert Taylor
Food and Beverage Manager

Chef Selection Menus

Menu One - \$50.00

(Based on the client supplying the wedding cake)

Entrée

Roasted Pumpkin, Carrot, Coconut & Coriander Soup

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

or

Lemon Pepper Squid Rings

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

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

Championship Chicken

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

Main served with garden fresh salad & potato

Dessert

Wedding Cake

Supplied by Bride and Groom. Served with a berry coulis, cream and ice cream

Freshly Brewed Coffee & After Dinner Chocolate

*Dessert Choice or Cheese Platter

Available for an additional \$7.00 per person

Menu Two - \$55.00

(Based on the client supplying the wedding cake)

Entrée

Spicy Tomato & Red Pepper Soup

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

or

Smoked Salmon

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

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

South Australian King George Whiting

Crumbed SA King George whiting fillets served with home made tartare sauce

Main served with garden fresh salad & potato

Dessert

Wedding Cake

Supplied by Bride and Groom. Served with a berry coulis, cream and ice cream

Freshly Brewed Coffee & After Dinner Chocolate

*Dessert Choice or Cheese Platter

Available for an additional \$7.00 per person

Menu Three - \$64.00

(Based on the client supplying the wedding cake)

Canapes on Arrival

(Served on the Terrace or in the Sitting Room)

Golden brown calamari with lemon & tartare

Petite tartlet with fresh tomato, cheese, and basil

Sweet chilli chicken crumbed tenders

Spicy sweet potato curry puffs

Smoked salmon frittata

Entrée

Prawn & Avocado

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

or

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

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 basil pesto and surrounded by a red wine demi-glaze

Main served with garden fresh salad & potato

Dessert

Wedding Cake

Supplied by Bride and Groom. Served with a berry coulis, cream and ice cream

Freshly Brewed coffee and After Dinner Chocolate

Function Menu Selections

Choose one of our popular chef's selection menus 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 & Red Pepper Soup

Tomato, red pepper and onion, garnished 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 fraiche

Entrée

Smoked Salmon

Tasmanian smoked salmon draped over rocket with telegraph cucumber, roasted 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 chiffonnade 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 pickle 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 a lemon hollandaise sauce

South Australian King George Whiting Fillets

Crumbed S.A. King George whiting fillets served with homemade 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 Fillet Steak

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 & 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

Canapé Selection

For functions or private parties with one of our function menus booked for lunch or dinner our Chef will arrange a selection of any four hot and chilled canapés for services on arrival for a duration of thirty minutes.

From \$9.50 per person

Assorted chilled Canapés

Petite tartlet of fresh tomato, cheese and basil

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

Mini pizzas

Cocktail Spring Rolls

Mini curry puffs

Chicken Satay

mini tender chicken skewers with satay sauce

Spicy flame grilled meat balls with tomato salsa

Crumbed mini fish bites with tartare sauce

Salt and 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

Beverage Selections

Function Beverage Packages

Valid from 01/01/2010 to 24/12/2010

Package One

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

BEER

Jugs or Glasses
Coopers Clear, Pale Ale, Lager, Premium Light

SOFT DRINK AND JUICE

Orange Juice, Mineral Water, Lemon Squash, Coke, lemonade, Ginger Beer

BOTTLED WINES

Windy Peak sparkling chardonnay Pinot Noir
Cool Woods Sauv Blanc
Kooyonga Label Shiraz

Package Two

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

BEER

Jugs or Glasses
Coopers-Pale Ale, Clear, Mild Ale, Lager, Light

SOFT DRINK AND JUICE

Orange Juice, Mineral Water, Lemon Squash, Coke, lemonade, Ginger Beer

BOTTLED WINES

Richmond Grove Chardonnay Pinot Sparkling
Brows of Padthaway Riesling
O'Leary Walker Blue Cutting Road Semillon Sauvignon Blanc
Marquis Phillips Shiraz
Thorn-Clark Sandpiper Cabernet Sauvignon

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 action.

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
O'Leary Walker Blue Cutting Road Sem/Sauv/Bl	\$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

Cabernet Sauvignon

Thorn-Clarke Sandpiper Cabernet Sauvignon	\$28.50
Crabtree Cabernet Sauvignon	\$32.50
Wynns 'The Gables' Cabernet Shiraz	\$39.00
Rob Roy Cabernet Shiraz	\$46.00
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



KOORYONGA GOLF CLUB

Terms and Conditions

Wedding

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 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 of \$500 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. **GUARANTEED NUMBERS**— a guaranteed minimum number of guests attending the event is required five full working days prior to the event. Charges will be based on the number of people attending the event or the guaranteed number, whichever is the greater.
6. **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.
7. **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.
8. **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.
9. **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 guest 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.
10. **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.
11. **EXTENDED HOUR**— 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.
12. **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.

13. **PUBLIC HOLIDAY SURCHARGES**— a surcharge of 20% is applicable to catering costs for all events held on Public Holidays. The minimum number charged for an event on any Public Holiday will be 60 people.
14. **PAYMENT**— All event accounts are to be paid in full by the date specified or on the conclusion of the event. A surcharge is applicable to credit card payments (2% Visa/Mastercard, 3% AMEX/Diners).
15. **FOOD PROVISION**—Only food provided by the Kooyonga Golf Club can be consumed during the event.
16. **LIQUOR LICENCE**— 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 jeopardize 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.
17. **DRINKS ON COURSE**—No bottled beverages are allowed on the course, however cans are acceptable.
18. **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.
19. **EXHIBITIONS**—Exhibition companies are responsible for transport, set-up and dismantling of their own equipment in accordance with our health and safety codes.
20. **ADVERTISING**—Prior permission is required to use the Kooyonga Golf Club logo in print or in audio visual displays.
21. **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.
22. **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 club house.
23. **ADDITIONAL SERVICES**—We will be pleased to arrange additional services upon request, such as entertainment, decorations, technical equipment etc. which will incur additional charges.

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.....