

MONA VALE GOLF CLUB

Golf Avenue, Mona Vale NSW 2103, Ph: 02/9999 4266 Fax: 02/9997 5791

Function Information - Terms & Conditions

Bookings and Bond Payments

Confirmation by way of a \$550 deposit bond is required to secure the date and time of your function. Unfortunately, due to the popularity of Mona Vale Golf Club, we do not hold temporary bookings. Your deposit bond Payment also acts as security against damages, breakages and excessive cleaning and may not be used as part payment for food or drinks. Refunds of the said amount will be made by cheque within fourteen days after the function.

Room Hire and Overtime

A room hire fee of \$600.00 applies for the first five hours on Saturdays, Sundays and Public Holiday. A room hire fee of \$500.00 applies for the first five hours Monday to Friday. Your package is a for a 5 hour duration. A surcharge of \$6.00 per person for catering is levied on Public Holidays. A room hire fee of \$600.00 applies on Public Holidays. Functions are restricted to 6 hour duration. There is a \$300.00 per hour fee, applicable for events that exceed the package times. Additional beverages served during this time are charged at a \$5 per person if you elect to have a beverage package. If you choose to have beverages on consumption then your tab will continue for the extended hour. This charge is payable at the conclusion of your function.

Cancellation Policy

Should the function be cancelled, the following conditions apply:

- o Cancellations must be received in writing
- o All deposit bonds to secure the date and time of the function are strictly non refundable should the event be cancelled for any reason.
- o 11 days – 2 month prior – 50 % of the function cost will apply based on estimated costs of food and beverages requirements.
- o 10 days or less – 100% of the function cost will apply based on estimated costs of food and beverages requirements.

Payment and Final Numbers

50% of the balance to be paid 3 months prior to the function date. Final accounts are to be paid 14 days prior to the function date. Payment can be made by cash, bank cheque, EFT or personal cheque. All credit cards transition are subject to a 2% surcharge Visa and Master Card accepted. In the case of a “dry till” a bar account will be made up at the end of the function and must be paid immediately. Cash, credit and EFTPOS are acceptable forms of payment for the beverages consumed, however personal cheques will not be accepted. The final number accepted will be the number 14 days before the function date and will confirm the minimum number to be charged. After this date increases will be accepted but no decreases.

Alcohol and Decorum

Mona Vale Golf Club is obliged to abide by State Government regulation in regard to the responsible service of alcohol. Intoxicated persons, minors and those whose behavior is considered by management as disorderly will be refused beverage service and may be asked to leave the premise. It is your responsibility to ensure orderly conduct of your guests, especially when leaving the premises at night. Management reserves the right to call police and/or terminate the function, without refund of any monies, should such behavior present a problem to guests, staff or neighbours. Mona Vale Golf Club is the licensee of the premises and controls the supply and all revenue from the sale of alcoholic beverages.

Minimum Number

Saturday bookings require a minimum number of 80 guests. Other times require a minimum of 50 guests. Public Holidays require a minimum number of 80 guests (regardless of the day of the week the public holiday falls on) you are still required to pay for the minimum number of guests should your numbers fall below this.

Additional Meals

Meals for entertainers and photographers are charged at \$30.00 include a main course only.



Flare Catering Wedding and Function Specialists
www.flarecatering.com.au , enquiries@flarecatering.com.au
Phone: 9999 4266 Fax: 9997 5791

Damage, Breakage or Loss of Property

You are responsible for the safekeeping of personal belongings, merchandise and gifts. Neither FLARE CATERING, nor the MONA VALE GOLF CLUB will accept any responsibility for the loss of or damage to any such property, before, during or after the function. If required, you should arrange your own personal insurance. You are responsible for any damage to the building, facilities and furnishings on the property; and for loss however arising, as a result of any action by your guests or contractors (decorators, musicians, etc.). Please ensure decorators and technicians are made aware of this. Glitter, Confetti and similar materials are prohibited and a cleaning charge will apply for any debris. It is your responsibility to ensure all decorations, props and equipment are removed immediately after the function. Decorations not removed by you or your agent may be charged a fee for removal. At our discretion should the premises be left in an unacceptable state, a cleaning fee will be charged.

External Contractors

All external contractors must be advised to the Mona Vale Golf Club prior to the function and are fully subject to management approval. Mona Vale Golf Club reserves the right to apply limits/ restrictions on these contractors so as not to impact on the venue and surrounds. All music must conclude by 11.30pm.

Times

We are sure you will appreciate our commitment to our Club Members. Areas other than the members lounge are not available until 6.30pm. Please bear this in mind when making your arrangements. All functions are based on five-hour duration with guests required to vacate the premises within 30 minutes of the conclusion of the function. All functions must conclude by 11:30pm and function packages are restricted to a 6 hour duration.. We ask that you advise your guests to consider the local residents and leave the Club and parking area as quietly as possible.

Price Variation

All prices quoted are subject to variation. Notice will be given in writing of changes. Please expect an annual increase to occur 1st January each year.

Indemnity

FLARE CATERING uses the freshest and best available food and ingredients, and prepares food under the most hygienic conditions. However, no liability is accepted for any latent defect in any product used by us or any loss however arising there from.

Licensing Laws

If not already a Member of the Club, the organiser of the function must join the Club as a Social Member at the time of booking. A list of all the names and addresses of the guests in attendance must be provided. This is a requirement of the licensing laws and must be adhered to.

Dress Regulations and Smoking Policy

Smart casual attire is recommended, any guests entering the members bar area must be appropriately dressing. Mona Vale Golf Club's premises have restricted smoking areas please ensure all guests are aware and respect these regulations.

Car Park Facilities

Due to the size of our car park parking is strictly MEMBERS ONLY, there is however ample street parking along Golf Avenue.



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Lunch & Dinner Menu Package 1



- **2 COURSE SET \$34 p/p**
Choice of 1 Entree 1 main or
1 main 1 dessert
- **3 COURSE SET \$40 p/p**
Choice of 1 Entrée, 1 Main and
1 Dessert

Brewed Tea and Coffee included

Additional \$5.00 surcharge per
person for alternate selections



Entrees

- Peking Duck Salad with Avocado, Orange Salsa and
Spicy Gazpacho Sauce
- Ginger Chicken Stack with Mizuna Leaves and Coriander
Soy Vinaigrette
- Salad of Warm Nicola Potatoes, Chorizo, Roasted Peppers and Aioli
- Smoked Atlantic Salmon with Crisp Wontons, Baby Capers,
Watercress and Lime Sabayon
- Fresh Tiger Prawns with Tuscan Bread Salad and Extra Virgin Olive
Oil
- Vietnamese Beef Rice Paper Roll with Peanut Oyster Dipping Sauce
Soup of your choice with Crusty Bread
- Spinach Feta Ravioli with Fresh Basil Tomato Sauce
- Baby Rocket Salad with Marinated Artichokes, Kalamata Olives,
Roast Tomato and Honey Balsamic Dressing

Mains

- Seared Chicken Breast
with Chorizo Mash, Baby Broccoli and Thyme Jus
- Char Grilled Chicken Fillet
with Spicy Potatoes, Wilted Spinach and Cumin Yoghurt Dressing
- Pan Seared Chicken Breast
on Mushroom and Pea Risotto with Seasonal Greens and
Red Wine Glaze
- Rib Eye Fillet
with Seeded Mustard Mash, Onion Jam and Port Jus
- Seared Barramundi
on Sweet Potatoes Scallops with Mediterranean Vegetables
- Veal Medallions
wrapped in Pancetta with Cauliflower Puree, Baby Vegetables
and Shiraz Jus
- Perch Fillet
with Ginger and Shallots, Pilaf Rice and Asian Greens
- Char Grilled Sirloin Steak
with Roast Pumpkin Puree Braised Leek and Green Pepper Jus

Dessert

- Sticky Date Pudding with Caramel Sauce and Vanilla Ice Cream
- Raspberry Baked Cheesecake
- Chocolate and Kahlua Mousse in Brandy Snap Basket with Anglaise
- Lemon Curd Tart with Pistachio Bread and Passionfruit Coulis
- Crushed Orange and Almond Cake with Green Apple Sorbet
- Apple and Blueberry Crumble with Vanilla Ice Cream
- Chocolate Sour Cream Cake with Fresh Berries and Pouring Cream
- Vanilla Bean Pannacotta with Orange Confit and Chocolate Biscotti

Lunch & Dinner Menu Package 2



- **2 COURSE SET \$39 p/p**
Choice of 1 Entree 1 main or
1 main 1 dessert
- **3 COURSE SET \$45 p/p**
Choice of 1 Entrée, 1 Main and
1 Dessert

Brewed tea and coffee included

Additional \$5.00 surcharge per
person for alternate selections



Entrees

Sugar Cured Atlantic Salmon with Soba Noodle Salad and Soy Dressing

Fresh Prawn Salsa with Avocado, Pimento and Chive Oil
Smoked Chicken Salad with Rocket, Nashi Pear, Cashew and Red Wine Vinaigrette

Wild Duck on Potato Rosti with Mizuna, Semi Dried Tomatoes and Hazelnut Dressing

Seared Lamb with Spiced Chick Peas, Baby Spinach and Yoghurt Dressing

Salad of Tatasoi, Peas, Baby Beets, Mint and Warm Goat's Cheese Crustini

Veal Ravioli with Creamy Mushroom Sauce and Crisp Prosciutto
Seared Baby Squid and Chorizo Salad with Berlotti Bean and Coriander Peanut Pesto

Mains

Herb Crusted Chicken Breast
with Sauté Asian Greens and Forest Mushroom Sauce

Seared Chicken Breast
on Green Pea Puree, Baby Rocket and Capsicum Jus

Char Grilled Beef Fillet
on Pink Eye Potato Mash with Salsa Verde and Crisp Pancetta
Eye Fillet

with Roast Kipler Potatoes, Wilted Spinach and Bisque Sauce
Roasted Lamb Loin

wrapped in Prosciutto with Olive Mash, and Pimento Relish
Seared Snapper Fillet

with Zucchini, Semi Dried Tomato Salsa and Aioli
Sea Salt Crusted Atlantic Salmon

with Wild Rice, Baby Bok Choy and Lime Sabayon
Chermoula Coated Sirloin Steak

on Sweet Potato Mash with Seasonal Greens and Shiraz Jus

Desserts

Grande Marnier filled Profiteroles with Hot Mocha Sauce

Millefeuille of Summer Berries and Mascarpone Cream

Red Wine Poached Pears with Vanilla Bean Sauce and Orange Tuile

Blueberry Crème Brulee with Pistachio Wafer

Fig and Raspberry Tart with Burnt Almond Ice Cream

Splice Ice Cream Pyramid

Selection of Australian Cheeses with Dried Fruits and Lavash

Ginger and Almond Pudding with Caramel Sauce and

Vanilla Ice Cream

Rich Chocolate Tart with Double Cream

Cocktail Package



- **Package 1 - \$34 p/p**
3 hot, 3 cold for 2 hours
(approx. 18 pieces)
- **Package 2 - \$41 p/p**
4 hot, 4 cold for 2 hours
(approx. 24 pieces)
- **Package 3 - \$20 p/p**
Desserts 4 varieties
(approx. 4 pieces)

Cold

King Prawn with Semi Dried Tomato and Avocado Salsa
Marinated Feta with Kalamata Olives and Fresh Mint
Lemongrass infused Chicken with Soba Noodle and Cucumber
Smoked Salmon on Crisp Ciabatta and Rocket Dressing
King Prawns with Sesame and Coriander Wonton Cups
Peking Duck Wrap with Shallot and Hoi Sin Sauce
Wild Rice and Spring Onion Pancakes with Avocado and Lime Salsa
Nori and Sushi with Wasabi and Soy Sauce
Filo Tartlet with Crab, Ginger and Lime
Spicy Gazpacho Shot
Smoked Salmon Wrap with Rice Paper
Crostini with Asian Beef Salad

Hot

Individual Stir Fry Noodle Boxes – Vegetarian
Smoked Lamb with Cherry Tomatoes and Basil Pesto Galette
Chicken and Leek Tortellini
Cocktail Spring Rolls with Sweet Chilli Sauce
Tempura Prawns with Binto Sauce
Moroccan Lamb Skewers with Cucumber Raita
Spinach and Feta Cheese Filo Pastries
Skewered Garlic Prawns with Roast Pepper Aioli
Grilled Beef Fillet with Salsa Verde
Chicken and Beef Satay Sticks with Peanut Sauce
Zucchini and Haloumi Frittatas with Teopenade
Laska Soup Shot

Sweet

Chocolate Cups with Strawberry and Mascarpone Cheese
Mini Lemon Curd Tart
Sorbet Shots
Baby Biscotti
Chocolate Truffles
Contreau Swirls
Chocolate Mousse Tartlet
Lemon Meringue Pie
Sticky Rice Pudding
Baby Baklava
Tiramisu in Shot Glasses



Lunch & Dinner Buffet Package 1



- **Package 1 - \$40p/p**

Buffet Package

Cold Selection

Freshly Baked Breads and Rolls
Vine Ripened Tomatoes with Marinated Feta Cheese and Spanish Onion
Roast Kumera and Potato Salad with Mustard Seed Mayonnaise
Garden Salad with Balsamic Dressing
Caesar Salad with Crisp Bacon and Garlic Croutons
Antipasto Platter with Marinated Vegetables, Cheeses and Kalamata Olives
Tandoori Marinated Chicken Drumstick
Selection of Sushi, Nori and Californian Rolls and Soya Sauce and Wasabi

Hot Buffet

Choice of Two Fork Dishes

Baked Vegetarian Lasagna
Thai Chicken Curry
Falafel Pasta with Capsicum and Garlic Tomato Sauce
Braised Beef with Sauté Mushrooms, Tomatoes and Red Wine Sauce
Veal with Sage and Lemon Cream Sauce
Indian Butter Chicken with Naan Bread
Sautéed Potatoes, Steamed Rice and Seasonal Vegetables

Desserts

Chocolate Sasha Torte
Fresh Fruit Platter
Marscapone and Raspberry Cheese Cake
Pavlova with Strawberries, Passionfruit and Chantilly Cream
Freshly Brewed Tea and Coffee



Lunch & Dinner Buffet Package 2



- **Package 2 - \$55 p/p**

Buffet Package

Cold Selection

Freshly Baked Rolls and Breads
Selection of five different Salads with Dressings and Condiments
Platter of Cooked Tiger Prawns, Pacific Oysters,
BBQ Octopus and Smoked Salmon
Antipasto selection of Marinated Vegetables and Cold Meats

Hot Buffet

Choice of One Roast and Two Fork Dishes

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Roast Crackling Pork Loin with Apple and Calvados Sauce
Mustard Coated Sirloin of Beef with Port Jus
Honey Baked Leg of Ham and Madeira Sauce
Herb Crusted Veal Roast with Herb Jus
Roast Turkey Breast with Cranberry Sauce

*

Tandoori Chicken with Naan Bread
Sauté of Beef with Field Mushrooms and Madeira Sauce
Lamb Medallions with Tarragon Mustard Crust and Shiraz Jus
Seafood Paella
Vegetarian Lasagna

All fork dishes are accompanied by daily market vegetables,
potatoes, rice or noodles

Desserts

Fresh Fruit Platter
Australian Cheese Platter with Assorted Crackers
Tiramisu – Traditional Italian Sponge Torte Rich with Coffee Liqueur
and Marscapone Cheese
Caramelised Apple Tart with Double Cream
Lemon Meringue Pie
Freshly Brewed Tea and Coffee



Children's Menu



Children's Menu

Children aged between 4-12 years old have a specially designed Menu that is pre-organised with your Function Co-ordinator. All children over 12 years old will be charged full adult prices.

Mains

Fish and Chips served with Tartare Sauce

Lasagna with Garden Salad

Chicken Nuggets and Chips

Ham and Pineapple Wood fired Pizza with Garden Salad

Desserts

Ice Cream Sundae with Chocolate, Caramel, Strawberry Topping

Apple and Blueberry Crumble with Ice-cream

Chocolate Cake with Cream

Fresh Fruit Plate

\$25 per person including GST



Beverage Packages



- Par Package - \$28 pp
- Birdie - \$32.50 pp
- Eagle - \$37 pp
- Albatross - \$42 pp

Beverage Package

You may choose to take advantage of one of our Pre-paid Beverage Packages. Beverage packages are based on 5 hour consumption. Once the Pre-paid Beverage Package has reached its duration, you will then need to choose from the following options:-

1. Pay by consumption using a 'Dry Till' basis where the balance is paid at the end of the function. You'll need to advise of a dollar amount and drinks will be charged at our standard function rate. It is the policy of the management that the person responsible for the payment of the beverage account is kept informed about the ongoing balance throughout the function.
2. Have your guests purchase their own drinks for any additional hours.

Beverage Package 1 (Par)

Your choice of one sparkling, one white and one red from the following:

Carrington Sparkling Vintage Brut

Orlando RF Brut Cuvee

Orlando RF Semillon Chardonnay

Richmond Grove Cellar Selection Chardonnay

Orlando RF Shiraz

Richmond Grove Cellar Selection Shiraz

Cascade Premium Light, Carlton Draught, Reschs Draught, Victoria Bitter,

Tooheys New, Tooheys Old

Soft Drink and Juices

\$28 per head

Beverage Package 2 (Birdie)

Your choice of one sparkling, one white and one red from the following:

Richmond Grove Cellar Selection Brut Cuvee

Seppelts Stoney Peak Sparkling Brut

Richmond Grove Cellar Selection Chardonnay

Seppelts Stoney Peak Chardonnay

Poets Corner Semillon Sauvignon Blanc

Richmond Grove Cellar Selection Cabernet Shiraz

Seppelts Stoney Peak Shiraz Cabernet

Poets Corner Merlot

Cascade Premium Light, Carlton Draught, Reschs Draught, Victoria Bitter,

Tooheys New, Tooheys Old

Soft Drink and Juices

\$32.50 per head

All packages can be upgraded to either premium or platinum:

Premium Upgrade—\$8 per head

Frozen Cocktails—Strawberry, Mango, Pina Colada, Midori, Cosmopolitan, Margarita, Russian Red,

Lime Daiquiri, Capriosca, Sex on the Beach or Fruit Tingle

Crown Lager, Cascade Premium, Hahn Premium

Evian Water

Beverage Packages



- Par Package - \$28 pp
- Birdie - \$32.50 pp
- Eagle - \$37 pp
- Albatross - \$42 pp

Beverage Package 3 (Eagle)

Your choice of any combination of the following:

Jacobs Creek Chardonnay Pinot Sparkling
Jacobs Creek Chardonnay Pinot Sparkling Rose
Richmond Grove Chardonnay Pinot Sparkling
Killawarra Classic Brut
Jacobs Creek Semillon Sauvignon Blanc
Jacobs Creek Semillon Chardonnay
Richmond Grove French Cask Chardonnay
Saltram Makers Table Sauvignon Blanc
Jacobs Creek Cabernet Merlot
Jacobs Creek Shiraz Cabernet
Richmond Grove Black Cat Shiraz
Saltram Makers Table Cabernet Sauvignon
Cascade Premium Light, Pure blonde, Akuna Bay Draught, Carlton
Draught, Reschs Draught,
Victoria Bitter, Tooheys New, Tooheys Old
Soft Drink and Juices

\$37 per head

Beverage Package 4 (Albatross)

Your choice of any combination of the following:

Trilogy Cuvee Brut
Trilogy Sparkling Rose
Molly's Cradle Sette Gradi NV Sparkling
Wolf Blass Yellow Label Sparkling
Wolf Blass Pink Label Sparkling
Tylers Stream Sauvignon Blanc (NZ)
Montana Pinot Gris (NZ)
Molly's Cradle Sauvignon Blanc Semillon
Molly's Cradle Chardonnay
Wolf Blass Yellow Label Sauvignon Blanc
Montana Hawkes Bay Merlot Cabernet Sauvignon (NZ)
Gramps Shiraz
Molly's Cradle Merlot
Molly's Cradle Shiraz
Wolf Blass Yellow Label Cabernet Sauvignon
Cascade Premium Light, Pure blonde, Akuna Bay Draught, Carlton
Draught, Reschs Draught,
Victoria Bitter, Tooheys New, Tooheys Old
Soft Drink and Juices

\$42 per head

All packages can be upgraded to either premium or platinum:

Platinum Upgrade—\$12 per head

Frozen Cocktails—Strawberry, Mango, Pina Colada, Midori, Cosmopolitan,
Margarita, Russian Red,
Lime Daiquiri, Capriosca, Sex on the Beach or Fruit Tingle
Corona, Heineken, Peroni, Hahn Premium, Crown Lager, Cascade Premium
Wild Turkey & Cola Cans
Bundaberg & Dry Cans
Evian Water

Wine List



Function Wine List

White Wines

Secret Stone Sauvignon Blanc	\$29.00
Molly's Cradle Sauvignon Blanc Semillon	\$23.00
Saltram Makers Table Semillon	\$22.00
Lindeman's Reserve Label Hunter Valley Verdelho	\$21.00
Leo Buring Eden Valley Reisling	\$25.00
Jamison's Run Limestone Chardonnay	\$25.00
Penfold's Rawson's Retreat Chardonnay	\$19.00

Red Wines

Molly's Cradle Merlot	\$23.00
Jamieson's Run Coonawarra Cabernet Shiraz Merlot	\$25.00
Cartwheel Cabernet Merlot	\$32.00
Rothbury Estate Series Shiraz Cabernet Sauvignon	\$21.00
Ingoldby Cabernet Sauvignon	\$25.00
Annie's Lane Shiraz	\$27.00
Penfold's Bin 28 Kalimna Shiraz	\$35.00

Sparkling

Molly's Cradle Setti Gradi Brut	\$23.00
Pommery Brut Royale NV	\$74.00

Beer Prices

Cascade Light, Victoria Bitter, Tooheys New, Carlton Draught, Resch's, Pure Blonde or Tooheys Old

Premium Schooner	\$4.30
Schooner	\$3.95
Light Schooner	\$3.65

Soft Drink Prices

Schooner	\$2.95
Jug	\$10.00

Please note that the Mona Vale Golf Club reserves the right to Refuse Service to any Patron and practices Responsible Service of Alcohol. All prices and wine selections are subject to variation due to cost and availability.