

PYMBLE GOLF CLUB

WEDDING PACKAGES

Pymble Package ~ \$103 per person

Minimum 80 Guests

Inclusions

- ~ 1/2 Hour Pre-dinner Drinks
- ~ Chef's Selection of Hot & Cold Hors d'Oeuvres - served on the balcony
- ~ Three Course Menu - alternate serve
- ~ Tea, Coffee & Chocolates
- ~ Beverage Service for 5 Hours (House Selection)
- ~ Use of Bridal Lounge on Arrival
- ~ Parquetry Dance Floor
- ~ Table Centrepieces
- ~ Skirted Cake & Gift Tables
- ~ Room & Staff Hire for 5 Hours
- ~ Use of Golf Carts for Photos on Course (October - May only)

Additional Services

- ~ Votive Candles - \$10 per table
- ~ Chair Covers with Sash - \$6 per chair
- ~ Antipasto Platters - \$9 per person
- ~ Cheese Platters - \$9 per person
- ~ Upgrade to Premium Beverage Package - \$9 per person
- ~ Wedding Ceremony Performed on the Grounds (October - May only) - \$300
- ~ Red Carpet Entrance - \$45

WEDDING PACKAGES

Pymble Deluxe Package ~ \$112 per person

Minimum 80 Guests

Inclusions

- ~ 1/2 Hour Pre-dinner Drinks
- ~ Chef's Selection of Hot & Cold Hors d'Oeuvres - served on the balcony
- ~ Three Course Menu - alternate serve
- ~ Tea, Coffee & Chocolates
- ~ Beverage Service for 5½ Hours (House Selection)
- ~ Use of Bridal Lounge on Arrival
- ~ Parquetry Dance Floor
- ~ Table Centrepieces for Each Guest Table & Floral Arrangement for Bridal Table
- ~ Printed Menus for Each Table
- ~ Skirted Cake & Gift Tables
- ~ Room & Staff Hire for 5½ Hours
- ~ Use of Golf Carts for Photos on Course (October - May only)

Additional Services

- ~ Votive Candles - \$10 per table
- ~ Chair Covers with Sash - \$6 per chair
- ~ Antipasto Platters - \$9 per person
- ~ Cheese Platters - \$9 per person
- ~ Upgrade to Premium Beverage Package - \$9 per person
- ~ Wedding Ceremony Performed on the Grounds (October - May only) - \$300
- ~ Red Carpet Entrance - \$45

WEDDING PACKAGES

Pymble Premium Package ~ \$123 per person

Minimum 100 Guests

Inclusions

- ~ 1/2 Hour Pre-dinner Drinks
- ~ Chef's Selection of Hot & Cold Hors d'Oeuvres - served on the balcony
- ~ Three Course Menu - alternate serve
- ~ Tea, Coffee & Chocolates
- ~ Premium Beverage Service for 5½ Hours including Hibiscus Flowers for Champagne
- ~ Use of Bridal Lounge on Arrival
- ~ Parquetry Dance Floor
- ~ Fresh Floral Centrepieces for Bridal Table and Each Guest Table
- ~ Printed Menus for Each Table
- ~ Skirted Cake & Gift Tables
- ~ Professional DJ for 5½ Hours
- ~ Room & Staff Hire for 5½ Hours
- ~ Use of Golf Carts for Photos on Course (October - May only)

Additional Services

- ~ Votive Candles - \$10 per table
- ~ Chair Covers with Sash - \$6 per chair
- ~ Antipasto Platters - \$9 per person
- ~ Cheese Platters - \$9 per person
- ~ Wedding Ceremony Performed on the Grounds (October - May only) - \$300
- ~ Red Carpet Entrance - \$45

PYMBLE GOLF CLUB

WEDDING MENU

Select 2 from each course for alternative serve

Entrée Options

- ~ Twice Cooked Black Bangalow Pork Belly with Japanese mushroom and red cabbage slaw with sweet sherry glaze
- ~ Pan Seared Tasmanian Scallops with chorizo, baby caper dressing and micro herbs
- ~ Confit Ocean Trout Fillet with pickled cucumber, cumin and mint yoghurt and salmon roe
- ~ Butter Poached Quail with a Puy lentil and organic radish salad
- ~ Turkish Fig, Chestnut and Chèvre Tartlet with roasted baby beet salad
- ~ Chilled King Prawns, tomato filled with smoked salmon mousse and passionfruit dressing
- ~ Open Peking Duck Pancake - sliced duck breast with julienne spring onions and cucumber and Chinese barbecue sauce
- ~ Hand Shelled Mud Crab with saffron spaghetti, spiced tomato sauce and gorgonzola emulsion
- ~ Sesame Crusted Yellowfin Tuna pan seared and served rare with sliced daikon radish, wakame salad and ponzu dressing
- ~ Confit Duck Maryland with roast beetroot, white asparagus and blood orange sauce

PYMBLE GOLF CLUB

WEDDING MENU

Select 2 from each course for alternative serve

Main Course Options

- ~ Roast Rack of Lamb crusted with saltbush and thyme, Desiree potato mash, red wine braised carrots and minted jus
- ~ Slow Roasted Beef Tenderloin with chat potatoes roasted in truffle oil, sautéed wild mushroom, wilted spinach and red wine jus
- ~ Wild Northern Territory Barramundi Fillet with cauliflower puree, steamed broccolini and a merlot reduction
- ~ Crispy Skinned Atlantic Salmon Fillet with creamy white polenta, smoked paprika and baby caper dressing
- ~ Peppered Duck Breast with mushroom and duck ravioli, sautéed green beans and a pomegranate and orange sauce
- ~ Pork Medallion with a marmalade glaze, chive and potato rosti, caramelised apple and port wine jus
- ~ Corn Fed Chicken Breast with sweet potato gratin, roasted échalotes, salsa verde and pan glaze
- ~ Char Grilled Rack of Veal with American bean puree, grilled asparagus and red currant jus
- ~ Char Grilled Lamb Backstrap with celeriac puree, sauté beans and olives and minted jus.

All meals served with warm dinner rolls and
mesclun salad with a house vinaigrette

PYMBLE GOLF CLUB

WEDDING MENU

Select 2 from each course for alternative serve

Dessert Options

- ~ Chocolate and Coconut Tart with wild berry jelly and Chantilly cream
- ~ Banoffee Crème Brulée with almond praline and wattle seed ice cream
- ~ Caramelised Pineapple Panna Cotta with pineapple wafer and blood orange glaze
- ~ Individual Pear Tart with vanilla bean anglaise and Davidson plum ice cream
- ~ Triple Chocolate Mousse with toasted almond milk and toffee shards
- ~ Self Saucing Chocolate Pudding with raspberry salsa and double cream
- ~ Lemon and Lime Tart with candied rhubarb and brandy snap disc
- ~ Turkish Delight Parfait with macerated strawberries and pashmak
- ~ Lychee & Green Tea Parfait with sweet coconut milk and sugared noodles

Tea, Coffee and Chocolates

PYMBLE GOLF CLUB

WEDDING COCKTAIL MENU

Select 8 from hot and cold plus 1 substantial ~ \$93 per person
Or Select 8 from hot, cold and sweet temptation plus 1 substantial ~ \$99 per person
Minimum 80 Guests

Cold Selection

- ~ Mud Crab Claw & tangy salsa in Chinese spoons
- ~ King Prawn & Shallot Skewers with sweet vinegar dipping sauce
- ~ Vietnamese Vegetable Rice Paper Wrap with sweet & sour plum sauce
- ~ Smoked Salmon, Avocado & Cream Cheese Roulade
- ~ Freshly Shucked Oysters with tomato, chili & Thai basil
- ~ Salmon & Dill Mousse served on cucumber with crème fraiche
- ~ Blue Cheese & Onion Marmalade Tartlet
- ~ Deluxe Nori rolls with pickled ginger, wasabi & soy
- ~ Zucchini Fritter topped with Riesling poached chicken & creamed corn
- ~ Rare Roast Beef & Mushroom Salad
- ~ King Fish Sashimi with lemon harissa oil and infant herbs

Hot Selection

- ~ Satay Chicken Tenderloin Skewers with Malay peanut dipping sauce
- ~ Mini Beef Mignons topped with Dijon mustard & cracked pepper
- ~ Falafel Bites with a beetroot & hummus dip
- ~ Classic Shepherd's Pie
- ~ Sri Lankan Spicy Beef & Potato Roll
- ~ Prawn & Chicken Sui Mai with mustard soy
- ~ Steamed Salt & Pepper Squid Har Gow on baby herbs
- ~ Pumpkin & Pine Nut Arancini with aioli
- ~ Hot & Sour Shot
- ~ Seared Scallops with char grilled chorizo and salsa verde
- ~ Lamb Kofta with toasted cumin yoghurt
- ~ Char Grilled Vegetable & Haloumi Kebab
- ~ Hoi Sin Braised Pork Belly with spiced apple sauce
- ~ Seafood Cake with Japanese mayonnaise

PYMBLE GOLF CLUB

WEDDING COCKTAIL MENU

Substantial Selections

- ~ Lamb Korma with steamed jasmine rice
- ~ Beer Battered Flathead Fillets with crispy chips & lemon wedge
- ~ Teriyaki Beef on steamed rice with a seaweed salad
- ~ Shredded Peking Duck and buckwheat soba noodle salad
- ~ Salt & Pepper Calamari with chips and spicy tartare sauce
- ~ Butter Chicken with steamed basmati rice & raita

Sweet Temptations

- ~ Brownie Squares - Double Chocolate/Blonde/Coconut
- ~ Petite Fruit Tart - Strawberry /Blueberry/Mixed fruit
- ~ Bitter Chocolate Tartlet
- ~ Petite Four
- ~ Gateau Petite - various flavours - Tiramisu, Double Chocolate Mousse, 3 layer Chocolate Mousse, Hazelnut Nougat
- ~ Chocolate dipped strawberry
- ~ Baklava

Antipasto Platter ~ \$90 per platter

- ~ Grilled and Marinated Vegetables
- ~ Cured Continental Meats
- ~ Marinated Olives, Baba Ganouj & Crispy Bread Fingers

Cheese Table ~ \$9 per person

- ~ Australian Quality Cheeses
- ~ Lavoche Crisp Bread and South Cape Crackers
- ~ Dried & Fresh Fruit

PYMBLE GOLF CLUB

WEDDING BUFFET MENU

This buffet menu may be substituted for the plated menu
in any wedding package

Main Course Buffet

Platters of Cooked King Prawns
with lemon wedges, cocktail sauce and Asian style chilli sauce
Whole Baked Ocean Trout with dill butter
Pepper Steak Medallions with a brandy cream sauce
Roast Chicken Breast in a champagne cream sauce
Rosemary & Sea Salt Roasted Chats
Buttered Green Beans & Baby Peas
Vegetarian Lasagne
Mild Chicken Masala with steamed jasmine rice, mango chutney
and pappadums

Assorted Bread Basket

Salads

Thai Vermicelli & Water Chestnut Salad
German Potato Salad
Caesar Salad
Chefs Mixed Leaf Salad with oven roast cherry tomatoes,
échalotes & avocado, seeded mustard dressing

Desserts

Fresh Seasonal Fruit Platter with blackberry coulis
Australian Cheese Platter with dried fruits & nuts and lavosh crisp bread
Selection of Cocktail Tarts
Mini Crème Brulée
Belgian Chocolate Mousse Shots

Tea, Coffee and Chocolates

PYMBLE GOLF CLUB

BEVERAGE PACKAGES

House Package

- ~ Half Hour of Pre Dinner Drinks
Local Draught Beer, Champagne, Champagne and Orange,
Red and White Wine, and Soft Drinks
- ~ With Dinner
Barwang Semillon Sauvignon Blanc
Barwang Shiraz Viogner
Local Draught Beer – Carlton Draught, Victoria Bitter,
Cascade Premium Light
Soft Drinks

Premium Package

- ~ Half Hour of Pre Dinner Drinks
Local Draught Beer, Champagne, Champagne & Orange, Champagne &
Guava Juice, Red and White Wine, and Soft Drinks
Wild Hibiscus Flowers for Champagne
- ~ With Dinner
Your selection of one Red and one White Wine from the following;

Pitchfork Chardonnay (by Hayshed Hill WA)
Cookoothama Riesling
Evans & Tate Gnangara Sauvignon Blanc
Catching Thieves Semillon Sauvignon Blanc
Stonefish Verdelho

Catching Thieves Cabernet Merlot
Longview Vineyards Cabernet Shiraz
Geoff Merrill Pimpala Road Shiraz
Scotchman's Hill "The Hill" Shiraz Cabernet
Norfolk Rise Cabernet Sauvignon
- ~ Champagne Toast
Stephen John Blanc de Blanc NV

PYMBLE GOLF CLUB

TERMS & CONDITIONS

The following terms and conditions are designed to ensure that your event runs smoothly. Should you have any queries regarding any aspect, please contact the House Manager.

Confirmation of Booking

Event quotes will remain valid for 20 days from the date of quotation.

Tentative bookings will be held for a period of 14 days, after which the date will become generally available.

Confirmation of bookings must be made in writing and accompany a security deposit of \$1,000 (credited towards the final account) within 14 days of a tentative booking.

Where the deposit and this signed agreement are not received by the due date, Pymble Golf Club reserves the right to release the booking.

Once the signed contract and deposit are received the booking is deemed confirmed. Until such time, the booking remains tentative.

Contact details for the Event Organiser (person responsible) are required at the time of booking.

Cancellation of an Event or Wedding

Any cancellations made between ninety (90) days and the day of the event will receive no refunds.

Wedding cancellations with 9 months notice from the event date will receive a 75% refund on deposits paid.

Wedding cancellations with 6 months notice from the event date will receive a 50% refund on deposits paid.

Wedding cancellations with less than 6 months notice from the day of the event date will receive no refunds on deposits paid.

If unforeseen circumstances cause the Club to cancel the event, every effort will be made to reschedule the event. All monies paid will be refunded if no alternative date can be agreed to.

Final Attendance Numbers

The guaranteed number of guests attending is required 7 days prior to the function.

Catering will be provided for this number and this will be the minimum number charged irrespective of last minute cancellations.

If guest numbers don't reach the minimum required for the package, a service fee of \$600 may apply.

Surcharges

15% surcharge is applicable for functions held on Sundays and Public Holidays.

Payment of an Event

A summary of all event expected costs is provided prior to the event.

Final payment is due 7 days prior.

Any late charges or extra beverages must be paid in full on the evening of your function. Payment can be made by Visa or MasterCard (merchant fees of 1.06% applies) or by cash, direct debit, money order or bank cheque. Please make all cheques payable to Pymble Golf Club.

Guests

The Club requires an alphabetical listing of guests to be provided prior to the commencement of each event. Please ensure this list is provided to the club 7 days prior to the event date.

Food and Beverage

We are pleased to assist you with menu selections, however to ensure your needs are met, it is necessary that the selection of menus and beverages must be finalised thirty (30) days prior to the event.

Beverage charges will need to be settled on the night, unless a drinks package is chosen.

All food and beverage consumed during the event is to be provided by the Club.

Food or beverages of any kind are not permitted to be brought onto Pymble Golf Club premises without prior consent from the Function Coordinator.

Beverage lists and wine lists are subject to revision without notice.

Times of Functions

Luncheon and cocktail functions are based on 4 hours.

All evening events are based on 5 hours. An extension of time (maximum 1 hour) is available at a surcharge of \$5 per person per half hour, or part thereof.

Friday and Saturday ~ the Clubhouse is available until midnight.

Sunday to Thursday ~ the Clubhouse is available until 11pm .

Please note: the bar must close 15 minutes prior to the completion of your reception.

Clubhouse Limitations and Golf Course

You shall be entitled to use only the parts of the building hired. The Club reserves the right to let any other portion of the building for any purpose at the same time.

All guests and invitees are specifically precluded from entering onto the Golf Course.

Insurance

Whilst the Club will take the utmost care, no responsibility will be accepted for the loss, or damage to, any equipment or merchandise left on the premises prior to, during, or after any event.

It is the client's responsibility to take out insurance for all items in their possession should it be deemed necessary.

Any item that is left in the Club **must** be collected within 24 hours of your function.

Damage

Organisers are financially liable for any damage sustained, or loss incurred to Pymble Golf Club property, fixtures or fittings, through their own actions, those of their guests, sub-contractors and contractors.

Decorations

Nothing is to be nailed, screwed or adhered in any way to any wall, door or other part of the Clubhouse. All decorations are to be approved by the Function Coordinator prior to the event.

The use of any type of confetti or similar item on or around the premises is also not permitted and will incur a \$750 cleaning fee.

Regulations

Dress ~ You must ensure guests attend the function in full compliance with the Club's dress regulations. The Club reserves the right to refuse entry or participation of any guest who does not comply with the dress regulations.

Smoking ~ Smoking is not permitted inside the clubhouse. Smoking is permitted on the outdoor terraces.

Mobile Phones ~ Mobile phones are not permitted to be used inside the clubhouse.

Responsible Service of Alcohol

In accordance with the provisions of liquor laws of New South Wales, Pymble Golf Club adopts a policy of responsible service of alcohol. This policy requires that alcohol must not be served to guests who are intoxicated or to underage guests. If, during the course of your function, the management of Pymble Golf Club is of the opinion that a guest or guests have become intoxicated, the Club reserves the right to suspend service of alcohol to any such guest/s, and/or to require such guest/s to leave the licensed area of the Club. If this occurs, you will be informed immediately and your assistance is requested to ensure the minimum of disruption to your event and to the enjoyment of other guests.

Club policy does not allow patrons or guests to bring their own alcohol onto the premises.

Alcohol cannot be removed from the premises and must be consumed in the defined function areas.

Special Dietary Requirements

Guests requiring any special meals at the function are required to confirm arrangements two weeks prior and identify on the floor plan where they will be seated.

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

Name of Function Organiser: _____

Date of Function: _____

Address: _____

Telephone: _____ Fax: _____ Mobile: _____

Email: _____

Signed: _____

Date: _____