



*Riversdale  
Golf Club*



## *Welcome to Warmth & Sophistication*

Riversdale Golf Club is one of Melbourne's most exclusive private golf clubs. We offer a variety of facilities to turn your special occasion into a memorable event.

Established in 1892, Riversdale boasts the best of old and new world warmth, style and sophistication. Open fireplaces, a large dance floor, private dining room and bar with sweeping views of the golf course and surrounding gardens are just some of the qualities our guests have always enjoyed.

At Riversdale, we recognise that the most important aspect of any function is the enjoyment and satisfaction of our guests. That's why we look forward to creating a tailored package that reflects your individual needs and budget.

Our Function Manager, Executive Chef and Sous Chef are proud to present our new menu, which offers a vast variety of choices. Individualised menus are designed to allow a combination of traditional fare with the best of contemporary cuisine.





## *Facilities*

- Conference Room  
(Theatre style seating 40, Cocktail Parties 60)  
(Formal dining seating up to 30)
- Main Dining Room  
(Formal seating including dance floor up to 140)  
(Cocktail Parties up to 200)
- Outside BBQ Catering
- Data Projector (From April 2010)
- TV & DVD
- Electronic Whiteboard
- Full PA System
- Fully Air Conditioned
- Fax & Photocopy Services
- Wireless Internet (From April 2010)

## *Room Hire*

### **BOARD / CONFERENCE ROOM**

Full Day	-	\$ 300.00
Half Day	-	\$ 180.00

### **DINING ROOM**

Full Day	-	\$ 400.00
Half Day	-	\$ 250.00

### **CEREMONY**

Garden	-	\$ 500.00
Indoor	-	\$ 300.00

### **Dress Code Policy:**

**Riversdale Golf Club enforces a strict dress code throughout the club.**

**Denim, runners, thongs, t-shirts, & track suits are not permitted.**

**It is the host's responsibility to ensure that his/her guests dresses appropriately.**



## *Lunch & Dinner Menu*

**Two courses - \$ 55.00 per person  
Three courses - \$ 64.00 per person**

**Canapés on arrival can be added at \$ 12.00 per person**

Please compile your menu by selecting  
Two Entrées, Two Main Courses, Two Desserts  
**(Alternate Service)**

### Entrée

Potato and leek soup topped with preserved lemon herbed oil and red onion salsa

Roasted pumpkin soup with hint of curry and kafier lime leaves topped with toasted coconut and shallots

Zucchini and parmesan soup finished with a herb and three cheese crouton

Spinach ricotta and mushroom agnolotti with a truffle oil and leek confit

Prawn, bacon and scallop brochette on a wild mushroom risotto topped with fried garlic aioli

Roasted quail served on a French lentil ragout with slow cooked garlic and aged balsamic jus

Home cured Tasmanian salmon with horseradish and caper cream, drizzled with a lemon herbed vinaigrette and topped with a young cress salad

Wild mushroom terrine with tomato fondant and crispy pancetta

Wood smoked duck breast salad with a confit of cabbage and bacon, finished with a carrot and orange reduction

Spiced lamb salad with rock melon, fetta cheese and roasted peppers finished with a broken herb and garlic dressing



## Main course

Char grilled lamb medallions served on a rosemary shiraz risotto with a marinated baby tomato salad and parsley oil

Oven roasted chicken breast stuffed with honey rum and chorizo sausage, wrapped in bacon and served on a garlic potato mash, topped with a creamy oyster mushroom sauce

Char grilled aged scotch fillet or eye fillet steak  
Served on kipfler potato cakes with sautéed spinach and caramelised onions

Ducca crusted salmon fillet served on a herbed potato rosti and creamed fennel, topped with a red pepper and cherry tomato salsa and finished with crème fraiche

Mexican spiced veal medallion with five bean cassole and guacamole with a bitter chocolate jus and crispy tortilla wafers

Pork belly rotollo with minted apple date and apricot stuffing served on a saffron and preserved lemon couscous, with cumin roasted eggplant

Please note: menu is subject to change or vary due to seasonal availability of fresh produce

## Desserts

Riversdale house made dessert tasting plate:  
Consisting of white chocolate mousse, custard filled profiterole, lemon tart and dark chocolate dipped strawberry

Sticky date pudding finished with a rich creamed toffee sauce, toasted flaked almonds and vanilla bean ice-cream

Ginger spiced panna cotta served with caramelised vanilla bean infused rhubarb

New York baked cheese cake dusted with grated chocolate, served with confit of berries and whipped cream

Chocolate and beetroot self saucing pudding served with clotted cream

Rhubarb, apple and strawberry crumble served vanilla bean ice cream

Banana bacardi and raisin tarte tatin served with maple syrup and Belgian white chocolate ice-cream

Freshly brewed Coffee/Tea and Chocolate Mints are included and will be served after your meal



## *Cocktail Parties*

### Cold items

#### Spoons

Braised lentils with bacon and citrus vinaigrette dressing  
Chive fondant with tomato relish and walnuts  
Marinated chickpeas with crumbled Milawa goats cheese  
Lightly pickled prawns with fresh basil

#### Sticks and skewers

Cherry tomato, basil, olive and fetta cheese  
Duck breast and bacon  
Prosciutto, melon and aged balsamic

#### Shots

Chilled sweet pea soup with slithered prawns  
Oyster vichyssoise soup  
Miso soup with tofu and seaweed

#### Canapés

Oriental style duck breast roll with wasabi mayonnaise  
Tomato and bocconcini brushetta with whipped garlic cream  
Natural Tasmanian oysters with a shallot and red wine vinaigrette  
Smoked salmon on pumpernickel bread with crème fraiche  
Sweet water prawns marinated in grilled red onion on a crispy wafer  
Vietnamese style rice paper rolls with twice cooked pork & sweet ginger and chilli dressing

### Served hot

Seared pancetta wrapped scallop speared with rosemary  
Roasted marinated baby potatoes with a sour cream, chive and bacon topping  
Caramelised onion and goat's cheese tart  
New Zealand green lip gratinated mussel with a lime vinaigrette dressing  
Marinated grilled octopus with red and green peppers and herbed mayonnaise  
Toasted mini Riversdale club sandwich  
Seared lamb and semi sundried tomatoes skewers  
Sweet corn and onion fritters with a sweet chilli and onion mayonnaise  
Roasted eggplant, fetta, olive and pesto involtini's



## Hot Items cont..

Ratatouille tart  
Mushroom and pancetta tart  
Moroccan lamb kofta's with minted yoghurt  
Tandoori chicken skewers with cucumber raita  
Arancini sundried tomato balls  
Roasted vegetable filo parcel  
Chicken fetta and roasted vegetable filo parcel  
Roasted peiking duck and apple wontons  
Pork potstickers (steamed and pan-fried dumplings)  
Tempura prawns with ginger soy dressing  
Nut crumbed chicken wrapped in butter lettuce and pawpaw reduction  
Variety of mixed filled mini quiches  
Spinach and ricotta filo triangle  
Thai style glass noodle and vegetable spring roll  
Mini beef wellington  
Spicy lamb and pinenut puffs  
Thai style marinated beef skewers with Thai dressing

Chef's Selection of hot & cold canapés Pre dinner \$12.00 per person

Selection of 6 hot or cold canapés 1 hour \$25.00 per person  
Selection of 8 hot or cold canapés 1 hour \$30.00 per person  
Selection of 10 hot or cold canapés 2 hours \$34.00 per person  
Selection of 12 hot or cold canapés 2 hours \$39.00 per person

**A selection of Premium Australian Cheeses with Fruit, Nuts and Crackers  
may be added on at an additional cost of \$55.00 per Platter**



## Grazing Menu

Roasted pumpkin, semidried tomatoes, baby spinach & wild mushroom risotto, finished with mascarpone cheese & shaved parmesan  
 Thai Green chicken curry & jasmine rice  
 Moroccan lamb on a bed of herbed cous cous with a tzatziki dressing  
 Gnocchi napoletana  
 Grilled salmon portions on a bed of stir fry noodles  
 Flathead tails & beer battered chips  
 Spanish Paella  
 Crispy chilli fish served on garlic & spring onion fried rice  
 Penne pasta tossed with smoked salmon and spinach in a creamy sauce  
 Butter chicken curry served with cashew rice

\$ 6.50 per portion – 2 Selections

Grazing items are larger portions of food designed to be eaten standing up and can be served in conjunction with cocktail menu items.

## *Beverage Packages*

### Standard

Cascade Premium Light on Tap		2 hours	\$ 24.00
Carlton Draught on Tap		3 hours	\$ 28.00
Yellowglen Yellow		4 hours	\$ 34.00
Riversdale Shiraz (Tyrrell's)		5 hours	\$ 39.00
Riversdale Chardonnay (Tyrrell's)		Thereafter	\$ 5.00 per hour
Soft Drinks & Orange Juice			
Coffee & Tea			

### Deluxe

Cascade Premium Light on Tap		2 hours	\$ 26.00
Carlton Draught on Tap		3 hours	\$ 34.00
Yellowglen Vintage Pinot Chardonnay		4 hours	\$ 41.00
Nobillo Marlborough Sauvignon Blanc		5 hours	\$ 49.00
Fermoy Estate Shiraz		Thereafter	\$ 6.00 per hour
Soft Drinks & Orange Juice			
Coffee & Tea			

Beverage packages may be tailor made upon request.  
 Beverages may be paid for on a consumption basis



## *Terms and Conditions*

- **Confirmation**  
Please confirm your booking within 7 days of your verbal reservation, by completing and signing the Booking Form and returning it with your deposit to the Riversdale Golf Club. The Club reserves the right to cancel your reservation, or allocate the venue to another member or client, if you do not confirm your reservation with the deposit.
- **Deposit**  
The minimum deposit payable with your booking is \$500.00 (Weddings \$1,000). You may pay the deposit by cheque made out to 'The Riversdale Golf Club'.
- **Attendants**  
The minimum number of guests required for lunch and dinner functions is **30**. Please advise your expected number of guests, as well as your chosen menu 14 working days before your function date and confirm the final number at least 7 working days before the function date.
- **Minimum Amount Payable**  
If the actual number of attendants falls below your confirmed number of guests, you will be charged for the confirmed number of guests.
- **Public Holidays**  
A surcharge of 15% on the total costs of food and beverage will be added to your bill if your function is held on a public holiday.
- **Conduct**  
The host/organiser and guests will conduct the function in an orderly manner and comply fully with the Club's House Policy. The Club reserves the right to exclude or eject any and all objectionable persons from the premises without liability.
- **Food and Beverage**  
No food or beverages of any kind, other than wedding cakes or birthday cakes may be brought in for consumption by the host/organiser or any guest.
- **Liability**  
The host/organiser is responsible for any damage to the Club or any property of the Club by any guest, invitee, or other person attending the function. The club is not liable for any loss of, or damage to, any property left by the host/organiser or guests at the premises during or after the function.
- **Cancellation**  
The Club will refund your deposit, less a booking fee at the following rates:  
10% of the deposit, if cancelled 30 – 60 days before the function  
100% of the deposit, if cancelled less than 30 days before the function
- **Closing Time**  
Functions must conclude by 12.30am, as required by the Club's licensing conditions.



# Function Booking Form

Name of Host / Organiser: \_\_\_\_\_

Address of Host/Organiser: \_\_\_\_\_

Contact Phone No. (H) (B): \_\_\_\_\_ Mobile: \_\_\_\_\_

Day & Date of Function: \_\_\_\_\_

Duration / hours from: \_\_\_\_\_

Title of Function / Occasion: \_\_\_\_\_

Expected No. of guests: \_\_\_\_\_ Children: \_\_\_\_\_ Total : \_\_\_\_\_

**Please note:** Final number of guests must be confirmed no later than 7 days prior to function date

## **MENU CHOSEN**

Hors d'oeuvres: \_\_\_\_\_

Entrée: \_\_\_\_\_

Main Course: \_\_\_\_\_

\_\_\_\_\_

Dessert: \_\_\_\_\_

Special Request / Diet: \_\_\_\_\_

Cocktail Party Menu: \_\_\_\_\_

Morning-/Afternoon Tea: \_\_\_\_\_

Buffet: \_\_\_\_\_

Golf Trade Day Menu: \_\_\_\_\_

## **WINE & BEVERAGE ARRANGEMENT**

\_\_\_\_\_

\_\_\_\_\_

**DEPOSIT:** Please enclose a deposit of \$500.00 with this form. If paying by cheque, please make it payable to "Riversdale Golf Club". Bookings are considered tentative until receipt of the deposit and this signed booking form. By signing this form I acknowledge I have received and read the Terms and Conditions and agree to comply with them in all respects.

Signed: \_\_\_\_\_ Date: \_\_\_\_\_