



**Terrey Hills**  
**Golf and Country Club**



## **Function Information**

**We are able to cater for groups up to 200 people**

### **Hilltop Room**

Seats 40 people or  
50 people cocktail style

### **Waratah Room**

Seats up to 160 people or  
200 people cocktail style  
(150 with a dance floor)

**For further information or bookings please contact –**

Sarah Sweeney  
Function & Event Coordinator  
116 Booralie Road  
Terrey Hills NSW 2084

Ph – (02) 9486 4108 Fax – (02) 9450 0034

Email – [sarah@terreyhillsgolf.com.au](mailto:sarah@terreyhillsgolf.com.au) Web – [www.terreyhillsgolf.com.au](http://www.terreyhillsgolf.com.au)

# Cocktail Finger Food

(Minimum 30 people and \$30 per person)

Build your own menu

Price per piece

## Cold Canapés

Assorted sushi rolls, pickled ginger, soy & wasabi mayonnaise **\$3.00**

Red onion, tomato, feta & basil bruschetta **\$3.00**

Eggplant, red pepper, goats cheese & caramelized onion tart **\$3.00**

Potato rosti, smoked salmon mousse & chives **\$3.50**

Duck liver pate, crostini & orange marmalade **\$3.50**

Rare roast beef, sauce vierge & crème fraiche **\$3.50**

## Hot Canapés

Sweet potato puree, asparagus & roasted red onion **\$3.00**

Vegetarian spring rolls, soy, mirin dipping sauce **\$3.00**

Char-Sui marinated chicken drumettes & crispy shallots **\$3.00**

Salt 'n' Pepper cuttlefish, lemon & garlic aioli **\$3.50**

Japanese panko prawn, lime, palm sugar & sweet chilli glaze **\$3.50**

Seared lamb loin, pea puree & confit tomatoes **\$3.50**

## Substantial Canapés

Beer battered flathead fillets & chips, sauce remoulade **\$8.50**

Salt 'n' Pepper squid & chips, lime, palm sugar & sweet chilli dipping sauce **\$8.50**

# Waratah Buffet

\$47.50 per person  
(Minimum 30 people)

Selection of assorted breads

## (Select three of the following dishes)

Soy & honey glazed duck confit, bok choy, broccolini & crispy noodles

Pan roasted chicken supreme, butternut pumpkin, sugar snap peas & slow roasted tomatoes

Red wine braised lamb, potato puree, green peas, shallots & fresh mint

Seared ocean trout, white bean & speck cassoulet, spinach & confit tomatoes

Salt crusted beef fillet, creamed parsnip, asparagus, lemon & sauce vierge

Seasonal roasted vegetables, garlic & fresh thyme

## Salads

Rocket, parmesan, pine nut, pear & white balsamic vinaigrette

Traditional German potato salad

Greek salad & minted yoghurt

Tubetti pasta salad, tomato, parsley, olives & capers

Filter coffee & tea

Petit fours

## Optional Extras

Fresh cooked prawns - \$15.00pp

Freshly shucked oysters - \$15.00pp

## Dessert Buffet - \$12.00pp

Selection of gateaux, jellies & mousses

## Selection of Australian Cheese & Dried Fruits - \$8.50pp

Above Prices include GST

Subject to availability of stock and price changes

# BBQ Buffet

(Minimum 30 people)

\$37.50 per person

Selection of assorted breads

Char grilled chicken breast, tomato, red pepper & basil butter

Grain fed Riverina rump steak, pea puree & fresh panache of vegetables

Pork & fennel sausages, creamed potato & glazed onions

Corn on the cob, butter & cracked pepper

Rocket, parmesan, pine nut, pear & white balsamic vinaigrette

Traditional German potato salad

Fresh Mediterranean vegetable salad

Selection of Condiments

Filter coffee & tea

Petit fours

## Optional Extras

Fresh cooked prawns - \$15.00pp

Freshly shucked oysters - \$15.00pp

## Dessert Buffet - \$12.00pp

Selection of gateaux, jellies & mousses

## Selection of Australian Cheese & Dried Fruits - \$8.50pp

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# Winter Buffet

(Minimum 30 people)

\$32.50 per person

Selection of assorted breads

Chef's soup of the day

Roasted chat potatoes & sour cream & chives

Honey crusted roast pumpkin

Steamed green vegetables & almond beurre noisette

Roast pork, crackling & apple sauce

Roasted lamb & red wine jus

Rocket, parmesan, pine nut, pear & white balsamic vinaigrette

Traditional German potato salad

Selection of Condiments

Filter coffee & tea

Petit fours

## **Dessert Buffet - \$12.00pp**

Selection of gateaux, jellies & mousses

## **Selection of Australian Cheese & Dried Fruits - \$8.50pp**

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# Plated Menu

(Minimum 30 people)

**2 Course set menu** - \$45.00 per person

**3 Course set menu** - \$65.00 per person

## Entrée

Confit duck rilette, seared scallop, garlic croute, watercress & port reduction

Pork crepinette, porcini mushroom jus, apple & chard salad

Salt & pepper cuttlefish, parsley, mint, dill lemon & harissa

Blanched asparagus spears, soft baby herbs, green peas,  
poached egg and salsa verde

Air dried wagyu bresaola, parmesan crisps,  
slow roasted tomatoes & gremolata

Cured trout cannelloni, potato, caper beetroot puree & sauce vierge

## Main Course

Beef wellington, green beans, truss tomatoes,  
baby spinach & cabernet jus

Oven baked chicken breast, pea puree, braised leeks, speck & mushroom duxelle

Seared Atlantic salmon fillet, gratiaux potato,  
asparagus & Roma tomato butter

Baby lamb rump, pumpkin and blue cheese bread, Dutch carrots, watercress & rosemary jus

Wild barramundi fillet, sweet potato fondant, broccolini,  
red pepper & basil buerre rouge

Armagnac & prune stuffed pork fillet, dauphinoise potato,  
red chard, apple crème & crispy leeks

## Dessert

Caramelized pineapple brochette, orange & mint salad, blue berry sorbet

Flourless chocolate cake, espresso cream, strawberry coulis and caramel glass

Steamed ginger & date pudding, butterscotch anglaise, pear & raisin compote

Lemon curd brulee, raspberry mousse shortcake & fresh mint

Caramel pannacotta, navel orange confit & amaretti crumbs

Selection of Australian cheese, muscatels, lavosh & quince paste

Filter coffee & tea

Petit fours

**Alternate drop** - \$3.00pp extra

**Pre lunch/dinner canapés** - 2 for \$7.50pp or 3 for \$10.00pp chefs choice

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# Function Beverage List

## Champagne

Wolf Blass Bilyara Sparkling	\$26.00
Andrew Garrett Pinot Noir Chardonnay	\$32.00
Chandon NV	\$60.00
Blue Pyrenees Midnight Cuvee	\$75.00
Moet NV	\$174.00

## White Wines

Wolf Blass Bilyara Chardonnay	\$26.00
Talinga Park Semillon Sauvignon Blanc	\$32.00
Talinga Park Chardonnay	\$32.00
Secret Stone Sauvignon Blanc	\$36.00
Devils Lair Fifth Leg Semillon Chardonnay	\$38.00

## Red Wines

Wolf Blass Bilyara Shiraz	\$26.00
Talinga Park Cabernet Merlot	\$32.00
Stonemason Cabernet Sauvignon	\$32.00
Stonemason Shiraz	\$32.00
Penfold Koonunga Hill Seventy Six Shiraz Cabernet	\$40.00
Devils Lair Fifth Leg Cabernet Shiraz Merlot	\$46.00
Grant Burge Filsell Shiraz	\$54.00

A range of Dessert Wines and Fortified Wines  
is available on request.

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# Beverage Price List

	Middy (285ml)	Schooner (425ml)
<b>Tap Beer:</b>		
Tooheys New	\$3.40	\$4.70
Hahn Super Dry	\$4.20	\$6.00
Hahn Light	\$3.20	\$4.50
Heineken	\$4.20	\$6.80
<b>Local Bottle Beer:</b>		
Tooheys Extra Dry & VB		\$5.50
<b>Premium Bottled Beer:</b>		
Cascade Light		\$4.50
Cascade Premium		\$6.00
James Boags		\$6.00
Crown Lager		\$6.00
Pure Blonde		\$7.30
<b>Imported Bottled Beer:</b>		
Corona		\$7.30
Guinness, Stella Artois, Nastro Azzaro		\$7.30
Asahi Super Dry		\$7.30
Kilkenny		\$7.30
Peroni		\$7.30
<b>Spirits:</b>		
House Spirits + Mix		\$5.50
Top Shelf; please ask for prices.		
<b>Other:</b>		
Soft Drink - 350ml (post mix)		\$3.50
Soft Drink - Jug (post mix)		\$16.00
Orange, Tomato, Apple Juice - 350ml		\$3.50
OJ, Tomato, Apple Juice – Jug		\$15.00

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# Beverage Packages

Premium	2hrs @ \$20	3hrs @ \$26	5hrs @ \$32
Deluxe	2hrs @ \$26	3hrs @ \$32	5hrs @ \$38
Superior	2hrs @ \$30	3hrs @ \$36	5hrs @ \$44

## Premium

Wolf Blass Bilyara Sparkling  
Wolf Blass Bilyara Chardonnay  
Wolf Blass Bilyara Shiraz  
Tap Beer (Toohey's New, Hahn Light)

Soft Drinks & Fresh Juice

## Deluxe

Andrew Garret Pinot Noir Chardonnay

(Select one white wine & one red wine)

Talinga Park Chardonnay  
Talinga Park Semillon Sauvignon Blanc  
Stone Mason Shiraz  
Stone Mason Cabernet Sauvignon

Tap & Local Bottled Beer

Soft Drinks & Fresh Juice

## Superior

Chandon NV

(Select one white wine & one red wine)

Secret Stone Sauvignon Blanc  
Devils Lair Fifth Leg Semillon Chardonnay  
Swings & Roundabouts Shiraz  
Penfolds Koonunga Hill Seventy Six Shiraz Cabernet  
Devils Lair Fifth Leg Cabernet Shiraz Merlot

Tap, Local & Premium Bottled Beer

Soft Drinks & Fresh Juice

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# TERREY HILLS GOLF AND COUNTRY CLUB FUNCTION POLICY AND AGREEMENT

AGREEMENT BETWEEN TERREY HILLS GOLF AND COUNTRY CLUB HEREINAFTER CALLED "CLUB" AND NAME: \_\_\_\_\_ HEREINAFTER CALLED "PATRON" NAME OF FUNCTION: \_\_\_\_\_

1. A Booking Fee of \$1,000.00 (credited towards the final account) is payable within 14 Days of the tentative booking. The Club reserves the right to automatically cancel any tentative booking where this Agreement and the Booking Fee are not received within this time.
2. **Minimum Numbers and Spend** – Minimum numbers for a function are 30 people. Minimum spend for a function is \$1500.00.
3. Full payment and Final Numbers are required 7 days prior to your Function. Payment can be made by credit card, company cheque, or by prior arrangement, personal cheque. Credit Card Payments will attract a 2% surcharge.
4. A 10% surcharge will apply for Sundays and 15% on public Holidays.
5. Cancellations made more than 6 months in advance – will incur an administration fee of \$250.00.
  - a. Cancellations made between 6 months and 3 months in advance - full deposit will be forfeited.
  - b. Cancellations made less than 3 months in advance – full deposit plus a \$1,000.00 fee will be forfeited.
  - c. Cancellations within 14 days of function – 50% of estimated total will be required.
  - d. Cancellations within 5 days of function – 100% of estimated total will be required.
6. Patron agrees to begin its function at the scheduled time and agrees to have guests, invitees and other persons vacate the premises at the closing hour indicated. A labour surcharge may be applied if guests remain after finishing time.
7. Patron assumes responsibility for any and all damages caused by any guests, invitees or other person attending the function, whether in rooms or in any part of the property.
8. Nothing is to be nailed, screwed or adhered in any way to any wall, door or other part of the building unless the Club grants prior permission.
9. The Club assumes no responsibility for loss or damage to any goods or items belonging to the Patron and /or the Patron's guests or invitees.
10. Food or beverages of any kind, are not permitted to be brought into the Club by the Patron or any of the Patron's guests or invitees without prior consent from the Events Manager.
11. The Club reserves the right and at its own discretion to exclude or remove from the function or the Club premises any person it considers to be in breach of Club regulations and rules.
12. The Patron will conduct its function in an orderly manner and in full compliance with the Rules of the Club and all applicable laws. Guests and invitees are specifically precluded from entering onto the Golf Course proper.
13. Anything outside our standard package will incur additional costs.
14. If you wish to bring a birthday cake to use as dessert we can plate and garnish it with coulis and cream for \$3.50 per person.
15. When sending guest invites please ask for notification of any special dietary requirements. The chef can then create a flavoursome meal which suits their needs, which is hard to accommodate if not pre arranged.
16. Please note that all guests must observe our strict dress code (attached) denim, cargo pants and t-shirts are Not Permitted.
17. Mobile phones are to be switched off in the Clubhouse

We guarantee payment of the relevant charges in respect of the above-mentioned function.

PATRON

Confirmed date of function: \_\_\_\_\_

Signature: \_\_\_\_\_

Address: \_\_\_\_\_

Email: \_\_\_\_\_

Phone: (H) \_\_\_\_\_ (W) \_\_\_\_\_

(M) \_\_\_\_\_ Fax \_\_\_\_\_

NB: ONE COPY OF THIS FORM IS TO BE RETURNED TO THE CLUB AS SOON AS POSSIBLE, TOGETHER WITH THE BOOKING FEE REQUIRED TO CONFIRM THE FUNCTION.



## **DRESS REGULATIONS**

Please ensure that all your guests adhere to our STRICT dress code.

### **Shirts**

Mens shirts must have collars, be clean and tucked in.

### **Trousers and Shorts**

**NO DENIM**

Trousers and Shorts must be tailored, neat and clean.

The following are not permitted:

jeans, jean-style pants, tracksuit pants, cord or elastic top pants, cargo shorts and trousers (side pockets) and cord or elastic top shorts.

### **Shoes**

Thongs or sandals are unacceptable.

### **Caps & Hats**

Caps and hats must be removed in the clubhouse.

### **Mobile Phones**

The use of mobile phones is not permitted within the Clubhouse or on course except in the case of an emergency. When in the Clubhouse guests are requested to activate either vibrate or silent mode and move to BBQ or balcony area if required to answer a call.