



Terrey Hills Golf & 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
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Cocktail Finger Food

(Minimum \$30 per person) Build your own menu

Cold Canapés

- cucumber croutes, avocado mousse \$2.50
- smoked trout on crispy wonton wrappers \$3.50
- soft shell crab roll, wasabi mayonnaise \$3.50
- Pacific oysters, sea salt, lime & shallot vinaigrette \$4.00
- smoked salmon mousse, potato rosti, caviar & dill \$3.50
- goats curd & caramelized onion tart \$2.50
- blini with grilled chicken & honey mustard mayonnaise \$3.00
- open foccaccia BLT with aioli \$3.00
- peking duck pancakes, shallot & hoi sin \$4.00
- Haloumi, black olive tapenade bruschetta \$3.00

Hot Canapés

- mini cheese burger, mustard & ketchup \$3.00
- seared scallop, gremolata, sauce vierge \$3.50
- tikka spiced prawn, cucumber raita \$4.00
- mini cottage pie, potato & parmesan crust \$2.50
- prosciutto wrapped beef mignon, sauce béarnaise \$4.00
- Mediterranean lamb & rocket pizza, mint yoghurt \$4.00
- crumbed mussels, nan jim dressing \$3.50
- roast tomato, spinach & persian feta tart \$2.50
- zucchini frittatas, tomato chutney \$2.50
- grilled barramundi skewer, soy & ginger dressing \$4.00

Substantial Canapés

- beer battered flathead & chips sauce gribiche \$8.50
- Asian marinated chicken & glass noodle salad \$7.50
- Porcini mushroom risotto, pea puree, parmesan crisp \$7.50
- Salt & pepper squid, chilli & lime dressing \$8.50

Dessert Canapés

- chocolate mousse tart, crème fraiche \$4.00
- mini lemon meringue pie \$4.00
- vanilla bean panna cotta, blackberry jelly \$4.00
- mini passionfruit cheese cake \$4.00



Waratah Buffet

\$45.00 per person

Selection of Dinner Rolls

(Select three of the following dishes)

Chicken kiev, creamed leek, red wine jus

Beef mignon fillet, watercress, béarnaise sauce

Oven baked atlantic salmon, bok choy, dill crème fraiche

Moroccan style cous cous, roasted seasonal vegetables, rocket pesto

Crispy duck breast , asian glass noodles, honey & soy reduction

Salads

Penne pasta, smoked salmon, green beans & spinach, lime aioli

Beetroot, feta & walnut, honey balsamic reduction

Garden salad, lemon & chive vinaigrette

Vine ripened tomatoes, bocconcini & basil

Belaroma flitter coffee & tea

Petit fours

Optional Extras

Cooked king prawns - \$15.00pp

Pacific or Sydney rock oysters - \$15.00pp

Dessert Buffet - \$12.00pp

Vanilla bean panna cotta, blackberry jelly

Mini lemon meringue pots

Layered Tiramisu shots

Mini chocolate mousse tarts

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



BBQ Buffet

\$35.00 per person

Selection of Dinner Rolls

Lemon & thyme marinated chicken breast, bush tomato chutney

Marinated beef & vegetable kebabs

Lamb & rosemary sausages, caramelised onions

Grilled baby octopus salad, rocket, basil & spinach

Thai beef noodle salad

Rocket, asparagus & mushroom salad

Char-grilled corn on the cob, butter & cracked pepper

Selection of Condiments

Belaroma flitter coffee & tea

Petit fours

Optional Extras

BBQ Coriander & lime prawns - \$8.00pp

Asian marinated salmon or kingfish fillet - \$11.00pp

Western Australian marron tail, bloody mary vodka butter – \$13.00pp

Dessert Buffet - \$12.00pp

Vanilla bean panna cotta, blackberry jelly

Mini lemon meringue pots

Layered Tiramisu shots

Mini chocolate mousse tarts

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



Carvey Buffet

\$30.00 per person

Selection of Baked Dinner Rolls

Chef's Soup of The Day

Roasted chat potatoes w/ sour cream & chives

Honey crusted roast pumpkin

Steamed green vegetables w/ almond beurre noisette

Roast pork, crackling & apple sauce

Roasted lamb w/ red wine jus

Seasonal roasted vegetables & spinach salad

Garden salad, honey balsamic

Selection of Condiments

Belaroma flitter coffee & tea

Petit fours

Dessert Buffet - \$12.00pp

Vanilla bean panna cotta, blackberry jelly

Mini lemon meringue pots

Layered Tiramisu shots

Mini chocolate mousse tarts

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

Sit Down Lunch or Dinner

2 Courses

\$45.00 per person set menu
\$ 48.00 per person alternate menu
(entrée & main or main & dessert)

3 Courses

\$65.00 per person set menu
\$68 per person alternate menu

Pre lunch/dinner finger food

2 for \$7.50pp or 3 for \$10.00pp chefs choice

Entrée

Tempura prawns & vegetables,
fried rice noodles, chilli & coriander sauce

Seared cuttlefish, warm potato & chorizo salad, nam jim dressing

Dukka spiced lamb fillet, eggplant,
semi-dried tomatoes, olives & green beans

Roasted pumpkin, capsicum & Persian feta tart, basil oil

Fettuccine, asparagus, walnuts & crispy sage w/ gorgonzola cream

Main Course

Grilled Cajun spiced chicken breast,
warm corn & capsicum salad, salsa verde

Beef eye fillet, zucchini & bacon frittata, spinach, avocado mousse

Atlantic salmon, steamed kipfler, watercress, saffron mayonnaise

Barramundi fillet, lemon dill risotto cake, moreton bay bug tail,
champagne caviar, dill & butter sauce

Veal medallions, potato rosti, roasted tomato, asparagus, red wine jus

Mains served with Steamed Vegetables

Dessert

Chocolate mousse tart, blood orange ice cream

Kahlua & date panna cotta, caramel espresso jelly, clotted cream

Poached pear galette, rum & raisin ice cream

Lemon meringue pots, mascarpone, almond biscotti

Tiramisu gateau, vanilla bean ice cream

Belaroma flitter coffee & tea

Petit fours



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	\$135.00

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
Coldstream Hills Chardonnay	\$56.00
Shaw & Smith Sauvignon Blanc	\$48.00
Henschke Julius E.V. Riesling	\$52.00

Red Wines

Wolf Blass Bilyara Shiraz	\$26.00
Talinga Park Cabernet Merlot	\$32.00
Stonemason Cabernet Sauvignon	\$32.00
Stonemason Shiraz	\$32.00
Swings & Roundabouts Shiraz	\$34.00
Devils Lair Fifth Leg Cabernet Shiraz Merlot	\$38.00
Penfold Koonunga Hill Seventy Six Shiraz Cabernet	\$38.00
Cockfighter Ghost Reserve Pinot Noir	\$60.00
Grant Burge Filsell Shiraz	\$52.00

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

Subject to availability of stock and price changes

Beverage Price List



	Middy (285ml)	Schooner (425ml)	Jug
Tap Beer:			
Tooheys New	\$3.40	\$4.10	\$17.50
Hahn Super Dry	\$4.20	\$5.00	\$18.50
Hahn Light	\$3.20	\$3.90	\$15.50
Heineken	\$4.20	\$6.00	\$21.50
Local Bottle Beer:			
Tooheys Old			\$5.00
Tooheys Extra Dry, VB			\$5.00
Premium Bottle Beer:			
Cascade Light			\$4.50
James Squires Amber Ale			\$6.00
Cascade Premium			\$6.00
James Boags			\$6.00
Crown Lager			\$6.00
Imported Bottled Beer:			
Becks			\$7.00
Corona			\$7.00
Guinness, Stella Artois, Nastro Azzaro			\$7.00
Asahi Super Dry			\$7.00
Kilkenny			\$7.00
Spirits:			
House Spirits + Mix			\$5.50
Top Shelf; please ask for prices.			
Other:			
Soft Drink - 350ml (post mix)			\$2.70
Soft Drink - Jug (post mix)			\$11.00
Orange, Tomato, Apple Juice - 350ml			\$3.00
OJ, Tomato, Apple Juice - Jug			\$15.00
StrongBow Cider			\$4.80

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

Above Prices include GST

Subject to availability of stock and price changes



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 Beverage Spend** – Minimum numbers for a function are 30 people. Minimum beverage spend for a 2hr function is \$15.00 per person, 3hr function is \$19.00 per person hour and 5hr function is \$24.00 per person.
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 flavorsome 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: _____

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.