



ASQUITH GOLF CLUB BUFFET PACKAGES



Asquith Golf Club Ltd
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ASQUITH GOLF CLUB

Thank you for your enquiry concerning the catering options for your function held at Asquith Golf Club. Please find attached a copy of our Finger Food, Buffet and Set Menus. Please note that these menus are only suggestions. Should you wish to make any changes or discuss any matter do not hesitate to contact us on the number below.

Catering at Asquith- where every room has a beautiful view

Stuart Cosgrove and 'Wattle It Be' are Asquith Golf Club's Caterers. Stuart has built up a solid reputation after 23 years as a Chef in Hotels, Clubs, Restaurants & function centre's providing excellent quality cuisine for functions and corporate events.

Stuart and his team have been with the Golf Club since 2010. Our team look forward to be able to cater to your event, making it something that you are sure to remember. Wedding ceremonies available on putting greens, fantastic outlook and reception only metres away.

Room hire, cake age, set up & Bar arrangements

Please note that a room hire for the use of function room are inclusive of the catered package price,

***An additional \$100 room hire charge will apply for those function with guests less than 60.

Cake age of \$4.00 pp applies if used as dessert course, all other celebration cakes will be cut and placed on the tables for guests to serve themselves. Cakes must be given to catering staff on arrival or prior to start of function.

Round tables hold a minimum of 8 & max of 10 guests. Trestle tables hold min of 6 & max of 8 guests. Included in the catering price for celebrations are (1) present table (1) cake table. All additional clothed tables clothed are \$10 each.

Serviettes available in catered packages (white, yellow, Black, green, Navy & sky Blue, red & purple) other colours can be purchased, price on arrangement)

Bar tabs can be a set amount, limited drinks, full open bar, vouchers, cash bar (guests buying their own) or tray service* (charges may apply)

Additional extras available-

Jukebox, DJ, & dance floor, data projector & screen, Table runners, centre pieces, back drops balloons, flowers, chair covers w/ sash/ bows. Wedding/ Function stationary & gift wares. Trophies & specialty themed cakes

**To confirm your booking or discuss your special event, please contact
Stuart Cosgrove on 0406 007 258**

Catered by Stuart Cosgrove of Wattle It Be Catering

BUFFET SELECTION

1. BUNKER BUFFET A - COLD

Cold Cuts and Seafood Platter

- Platters of cooked prawns with lemon, Tartare and thousand island dressing
- Sliced Double Smoked Cola Glazed Leg Ham
- Cold Roasted Chicken Drumsticks with Ginger, shallot and sesame sauce
- Pepper crusted roast beef w/ seeded mustard dressing
- Marinated octopus and mixed seafood w/ rice stick noodles

Salads

- Mixed Green Leaf salad
- Cocktail potato, Baby Spinach, crumbled fetta, semi dried tomato, balsamic vinaigrette
- Penne Pasta Salad with roasted tomatoes, carrot, shallots, celery & Mustard Mayonnaise

Freshly baked basket of breads and rolls

Desserts

- Lemon Tarte with sugared cream
- Decorated Pavlova with traditional toppings

Tea coffee and dinner mints

(Minimum numbers of 25 pax)

\$33.00 per person

inclusive of room hire*

2. BUNKER BUFFET B - COLD

Cold Cuts and Seafood Platters

- Platters of cooked prawns with lemon, tartare & thousand island dressing
- Sliced Double Smoked Leg Ham
- Chicken Breast Medallions with Ginger, Shallot and Sesame Sauce
- Roast Beef with Cracked Pepper Dijonaise Dressing
- Marinated octopus and mixed seafood w/ rice stick noodles
- BBQ Squid in lime coriander and sweet chilli

Salads

- Chef's Garden Mixed Leaves salad
- Baby Spinach, crumbled fetta, semi dried tomato, balsamic vinaigrette
- Penne Pasta Salad, with carrot, shallots, celery and Mustard Mayonnaise

Freshly baked basket of breads and rolls

Desserts

- Apple Strudel with sugared cream
- Decorated Pavlova with traditional toppings
- Fresh Fruit Arrangement

Tea coffee and dinner mints

(Minimum numbers of 45 pax)

**\$38.00 per person
inclusive of room hire***

3. DELUXE BUFFET C- COLD

Cold Cuts and Seafood Platters

- Platters of cooked tiger prawns served with lemon, tartare & thousand island dressing
- Sliced Smoked Leg Ham w/ red current jelly
- Chicken Breast Medallions with Ginger, Shallot and Sesame Sauce
- Roast Beef with Cracked Pepper Dijionaise Dressing
- Whole Poached Tasmanian Salmon arrangement with dill cucumber dressing
- Smoked salmon w/ lemon, Spanish onion & capers
- Green pepper corn Chicken liver pate w tomato & chilli jam

Salads

- Glass noodles w/ snow pea sprouts, cucumbers, coriander, mint, carrot, onion & red capsicum
- Penne Pasta with Shallots, Egg and Leg Ham
- Chef's Garden Mixed Leaves salad
- Classic Caesar
- Spiced Cous Cous with baby rocket, Honey Roasted Pumpkin and Beetroot with oregano & lemon vinaigrette

Freshly baked basket of dinner rolls & Turkish breads

Desserts

- Pavlova with traditional toppings
- Mixed berry tarte
- Rich caramel cheesecake

Tea coffee and dinner mints

(Minimum numbers of 45 pax)

**\$48.00 per person
inclusive of room hire***

4. FAIRWAY BUFFET A - HOT

Hot Dishes

- BBQ Roast Chicken Pieces (thigh fillets & drumsticks)
- Spinach & ricotta cannelloni w/ Napoli sauce& Parmesan Cheese
- Spanish chorizo Sausages tossed with Smokey Bacon, Mustard and onion
- Prawn omelette w/ rocket, cherry tomatoes & basil
- Minted Chat Potatoes

Salad Platters

- Mixed leaf Salad w/tomato, cucumber, carrot & onion
 - Baby beets w/ Chive & sour cream
- Baby Spinach, caramelised pumpkin, semi dried tomato, balsamic & brown sugar reduction

Freshly baked selection of rolls

Desserts

- Lemon tarte w sugared cream
- Decorated Pavlova with peaches, strawberries and passionfruit

Tea & coffee station

(Minimum numbers of 35pax)

**\$33.00 per person
inclusive of room hire***

5. FAIRWAY BUFFET B - HOT

Hot Dishes

- BBQ Chicken Pieces (thigh fillets & drumsticks)
- Penne pasta tossed w/ kalamatta olives, button mushrooms & eggplant. Napoli sauce & Parmesan Cheese
- Braised Steak, in a tomato mushroom, Bacon and Onion Jus
 - Roast pork Pre-Sliced
 - Minted steamed Chat Potatoes

Salad Platters

- Chef's Garden Salad
- Baby Spinach, crumbled fetta, semi dried tomato, balsamic vinaigrette
- Baby beets w/ Chive & sour cream

Freshly baked selection of breads and rolls

Desserts

- Apple Strudel with sugared cream
 - Decorated Pavlova with traditional toppings
- Tea & coffee station

(Minimum numbers of 35 pax)

**\$35.00 per person
inclusive of room hire***

6. CLUB HOUSE BUFFET C - HOT

Hot Dishes – Select 4 of the following:

- Slow Cooked Pork in BBQ chilli Sauce
- Tandoori Chicken Breast with Tzatziki & steamed rice
- Braised Beef Strips, button mushrooms, gherkins in paprika garlic sauce & steamed rice
- Honey, sesame Marinated Chicken thigh fillets with wok fried greens
- Penne Pasta - shaved leg ham, button mushrooms in tomato cream
- Beef Lasagne - lightly layered slow cooked Beef, Pasta, Napolitano and Béchamel Sauces
- Spinach & Ricotta Cannelloni
- Lamb Rogan Josh with steamed rice
- Massaman Beef & potatoes

Salad Platters – Select 4 of the following:

- Spiced Cous Cous with caramelized pumpkin & rocket
- Classic Caesar Salad
- Chef's Garden Salad
- Potato salad with semi dried tomatoes, shallots, leg ham & pesto mayonnaise
- Tabouli Penne Pasta Salad
- Hokkein Noodles tossed with mixed peppers, snow pea sprouts, with a sweet chilli lime and sesame dressing

Freshly baked selection of breads and rolls

Desserts – Select 4 of the following:

- Seasonal Fruit Platter
- Pavlova with traditional toppings
- Warm Sticky Date Pudding & Caramel Sauce
- Citrus tarte
- Lemon Meringue Pie
- Passionfruit Cheesecake

Tea & coffee with dinner mints

(Minimum numbers of 45 pax)

\$45.00 per person

inclusive of room hire*

7. CARVERY CLASSIC BUFFET

Chefs Carvery - Select 2 of the following with condiments

- Garlic, Rosemary Leg of Lamb. Mint jelly
- Cracked Leg of Pork with Apple Sauce
- Leg Ham Glazed with Cola & Brown Sugar
- Roast Beef with green peppercorn jus

served with the following:

- Roasted Potatoes in garlic & paprika
- Steamed seasonal vegetables
- Mixed leaf Salad
- Tomato, basil & fetta salad w/ balsamic glaze

Hot Dishes - Select 3 of the following:

- Chicken Breast Medallions in mushrooms, leg ham white wine cream sauce
- Beef Lasagne- lightly layered slow cooked beef ,pasta, Napoli-tano and Béchamel Sauces
- Spinach pesto & prawn penne pasta
- Baked Cashew & Pesto Crusted Perch Fillets
- Thai Red Curry Chicken & Rice
- Slow Cooked Pork in Bourbon BBQ Sauce

Freshly baked selection of bread rolls

Desserts - Select 3 of the following:

- Chocolate Mud Cake
- Fresh Fruit Arrangement
- Pavlova with Traditional Toppings
- Chocolate rocher tarte
- Baked Vanilla Cheesecake
- Pear & almond frangipane tarte

Tea coffee and dinner mints

(Minimum numbers of 45 pax)

**\$49.00 per person
inclusive of room hire***

ASQUITH GOLF CLUB STANDARD TERMS AND CONDITIONS OF BUSINESS

The following Terms and Conditions of Business are to ensure customers contracting with Asquith Golf Club for events held on the premises are aware of the conditions of hire. This is to ensure that functions run smoothly with no misunderstandings.

Bookings and Bond Payments

Confirmation of bookings must be made in writing & accompanied with a security bond of **\$300.00** within **14 days of a tentative booking**. **Where the deposit & this signed agreement are not received by the due date, Asquith Golf Club reserves the right to release the booking. Once the signed contract & deposit is received the booking is deemed confirmed. Tentative bookings are not confirmed until the security bond is paid accompanied with the booking form.**

Cancellation Policy

If your function cancels more than 3 months prior to the event a full refund of the security bond applies.

If your function is cancelled 3 months or less to the function date, the initial security bond of \$300.00 will be applied as a cancellation fee. Cancellations must be received by the Club in writing .

Payment, Final Numbers and Confirmation of Packages

Final numbers and payment for catering must be confirmed 14 days prior to the function date. Catering will be provided for this number and this will be the minimum number charged irrespective of last minute cancellations.

Payment can be made by cash, bank cheque, credit card, EFTPOS

(All menu selections must be confirmed 14 days prior to the function date)

Food Allergies

If any of your guests have allergies to any type of food please let the club know as you become aware of it. We cannot guarantee there will not be any traces of the allergens in the food prepared at the club. The chef and kitchen staff will do their utmost to ensure the allergen is not in the meals prepared. The kitchen use a wide variety of ingredients and it is therefore difficult to eliminate all traces of a particular type of food. The kitchen reserves the right to serve a limited menu selection if notice is not given upon payment.

Children's meals

We welcome children and a specially designed menu is available for 4 to 12 year olds, from \$12.50 pp for 2 courses all persons over the age of 12 years old will be charged as an adult.

Function times

Evening – The function room is available for a **five-hour period** with the bar to close no later than 11.45pm.

All guests must vacate the Club by midnight. Day functions are for a maximum of 4 hours and must conclude no later than 430pm

Departure from Premises

We ask that you advise your guests to consider the local residents and leave the club and parking area as quietly as possible.

Decorations/ Room hire

Nothing is to be nailed, screwed or adhered in any way to any wall, door or other part of the Function room.

Glitter, confetti and similar materials are prohibited and a cleaning charge will apply for any debris. Should the premises be left in an unacceptable state, a cleaning fee may be charged and/or your security bond will be forfeited. Room hire is inclusive of all catered functions

All decorations are to be approved by the Functions Co-ordinator prior to the event.

External Contractors

All external contractors, (eg musicians, photographers, etc.), must be advised to Asquith Golf Club prior to the function and are fully subject to management approval. Asquith 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 11.45pm

Licensing Laws and Guest lists

It is a requirement of the licensing laws that a full guest list containing names and addresses of all the guests in attendance be provided to the club prior to the event, or all guests of your event will be required to sign into the club upon entry.

Responsible Service of Alcohol

Asquith Golf Club abides by the Responsible Service of Alcohol, and reserves the right to ask intoxicated persons, minors or those persons whose behaviour is considered as disorderly, to leave the premises. **It is the hirers responsibility to ensure orderly conduct of their guests, especially when leaving the premises at night. Management reserves the right to terminate the function without refund of any monies should such behaviour present a problem.**

Damage, Breakage or Loss of Property

The hirer is responsible for the safekeeping of personal belongings, merchandise and gifts. **All care shall be taken for your property however no responsibility can be taken by the Club.** If required you should arrange your own personal insurance. The hirer is 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.

Security

Should your function be for the purposes of celebrating a 18th to 21st birthday, it is also a requirement that security is present for the duration of the function. This service will be organized by the club and the costs will be payable by the client directly to Asquith Golf Club. (Security costs are at \$45.00 per hour per guard.)

Price Variation

All prices quoted are subject to variation up to the point where final payment is made. Notice will be given in writing of changes . annual increase will be at the discretion of the Clubs Caterer with Golf Club Approval

Surcharges & cake age

All prices quoted are per person and include GST, a **10% surcharge applies on Sundays and Public Holidays. Celebration cakes are welcomed and if used as a dessert course a \$4.00 per person charge will apply. Kitchen to plate and serve**

Indemnity

Wattle It Be Catering uses the freshest and best available food and ingredients, and prepares food under the most hygienic conditions.



FUNCTION BOOKING SHEET ASQUITH GOLF CLUB

FUNCTION DATE: _____

CLIENT NAME: _____

ADDRESS: _____

PHONE/FAX NUMBER(S): _____

EMAIL ADDRESS: _____

ARRIVAL TIME (approx): _____

TYPE OF FUNCTION: (eg. Wedding, Birthday, etc.) _____

NUMBER OF GUESTS (approx): _____

MENU SELECTION (Please circle Menu Type):

Buffet

SPECIAL REQUIREMENTS: Please attach a separate letter outlining any special needs or requirements you may have and we will meet your requests where-ever possible.

Confirmation of your booking by way of a \$300 security bond is required to secure the date and time of your function. Your bond payment acts as security against damages, breakages and excessive cleaning. It is not a deposit and may not be used as part payment for food or drinks. Refunds of the said amount will be made by cheque within 14 days after the date of the function. According to the Registered Clubs Act, 1976, all bookings are subject to approval of the Board of Directors of Asquith Golf Club.

Asquith Golf Club reserve the right not to accept bookings.

ACCEPTANCE OF TERMS AND CONDITIONS:

I hereby confirm that I have read and understood the terms and conditions of booking a function at Asquith Golf Club and have attached my security bond of \$300.

Client signature: