



ASQUITH GOLF CLUB SET MENU PACKAGES



Asquith Golf Club Ltd
Lord Street, Mount Colah
Ph 9477 1266 www.asquithgolfclub.com.au



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

SET MENU SELECTION

1. CLUB HOUSE FORMAL MENUS

2 COURSES \$45 Entrée & Main OR Main & Dessert

3 COURSES \$50.00 per person **inclusive of room hire***

Entree Selections

- Thai marinated Beef on vermicelli noodles, with a lime & shallot dressing
- Grilled prawns on parmesan risotto cake. Garlic chive cream.
- Goats cheese & chorizo tarte on baby rocket . Tomato & basil coulis.
- Chicken ,cherry tomato , mushroom & baby spinach Fettuccini , pesto cream served w/ shaved parmesan
- Spinach & Ricotta Cannelloni topped Napolitano sauce and shaved parmesan
- Smoked salmon on warm potato roesti, lemon scented leaves with a tomato & caper salsa
- Moroccan Chicken- Medallions served on warm Tabouli Cous Cous with minted lemon yogurt

Main Course Selections

- Cashew nut Crusted Barramundi fillet on beetroot mash, asparagus & Hollandaise sauce
- Eye fillet of Beef with trio of mushrooms, green bean & bacon sauté . Potato mash, red wine & black pepper sauce.
- Eye Fillet Mignon – Smokey bacon wrapped Beef on potato roesti, roasted vegetable stack. Sauce Béarnaise
- Breast of Chicken on Thai red curry corn fritter. Mixed greens, Asian inspired glaze
- Salmon Fillet, on basil sundried tomato risotto, served with a champagne dill cream
- Chicken breast medallions on spinach, raisin, ginger and walnut cous cous, Napoli sauce
- Pork Loin Cutlet on sun dried tomato & basil polenta. Mustard brandy sauce.

Dessert Course Selections

- Warm Sticky fig Pudding with butterscotch sauce & vanilla ice cream
- Blueberry & Apple crumble served with a Chantilly Cream
- Baked Lemon Tart ,Anglaise sauce & vanilla ice cream
- Petite Meringue filled with cream, strawberries peaches & passionfruit
- Rocky road Cheesecake with chocolate sauce. Pocco wafer
- Chocolate, Baileys bavarois raspberry caulis & light cream whip
- Raspberry & pear frangipane tartlet, topped caramelised pineapple

2. CLUB HOUSE SET MENUS

2 COURSES \$38 Entrée & Main OR Main & Dessert

3 COURSES \$42.00 per person

inclusive of room hire*

Entree Selections

- Butternut pumpkin soup with sour cream, chives & Garlic croutons
- Baked field mushroom w/ roasted vegetables, shaved parmesan & basil
- Spinach & ricotta Lasagna with a rich Napoli sauce
- Beef lasagna with a rich Napoli sauce
- Tandoori Chicken Tzatziki dressing on garlic naan
- Salt & pepper Squid on crispy noodles with chilli plum sauce
- Crumbed calamari cocktail served with a homemade lemon mayonnaise
- Chicken, bacon & mushroom tossed in fettuccini Ribbons white wine cream

Main Course Selections

- Chicken Breast filled w/ asparagus & brie with a Cranberry jus
- Marinated Lamb rump with minted gravy
- Chicken Breast wrapped in bacon, merlot jus
- Eye fillet steak mushroom & garlic sauce
- Pork fillet medallions with walnut parsley crust. Napoli sauce
- Lamb cutlets with Mustard & rosemary sauce.
- Grilled Ocean Perch fillets in a sun dried tomato & chive cream
- Porter house Sirloin Steak tomato & black pepper jus

All main meals served with dinner roll, potato and seasonal vegetables

Dessert Course Selections

- Warm apple strudel, Anglaise sauce & vanilla ice cream
- Individual seasonal fruit plate with a mixed berry yogurt
- New York cheesecake, raspberry coulis & fresh cream
- Petite meringue topped cream & traditional toppings
- Warm Apple and rhubarb crumble with vanilla ice cream
- Mixed berry tarte, brandy Anglaise
- Orange bavarois, strawberry coulis & pocco wafer
- Caramel Cheesecake, choc ganache sauce

Tea and coffee & dinner mints

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):

Set Menu

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: