WEDDINGS

2013 PACKAGE

(03) 5338 3000
1800 Sturt Street Ballarat
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functions@ballaratgolfclub.com.au

BALLARAT
GOLF CLUB

At The Ballarat Golf Club we believe your wedding day is the most memorable and romantic of your life and pride ourselves on making your special day stress free as well as beautiful.

Allow us to provide the stunning venue for your special day. With panoramic views of our award winning golf course, ideal for your memorable photos, we have the ideal setting for your wedding Reception.

We will assist in all aspects of your day, and from menu selection to the fold of your serviettes, our friendly staff will be on hand. We believe we can cater to your every need, including meals, drinks and entertainment.

Remember, we are not only here to help, we want to help, so let us make your wedding day the one you always dreamed of.

Natalie Carbone
Function Coordinator
(03) 5338 3000

GREENSIDE PRE DINNER

After your Wedding Ceremony guests can relax outside in the picturesque surrounds of the Ballarat Golf Club while being served a selection of food and drinks.

FINGER FOOD
Bite Size Bruschetta
Asparagus Wrapped in Prosciutto
Black Bay Mussels with Spanish Dressing
Home Made Bite Sized Gourmet Pizzas
Petit Skewers of Cucumber, Roma Tomato & Bocconcini
Cocktail Spring Rolls & Mini Shu Mai
Fresh King Prawn Tails with Cocktail Dipping Sauce
House Made Dips & Crackers
Petit Skewers of Satay Chicken
Salt & Pepper Calamari
Grilled Cup Mushrooms Stuffed with Brie
Mini Pastries - Beef Pie, Vegetable Triangle, Sausage Roll
Canapés - Crostini topped with Smoked Salmon & Cream Cheese, Turkey & Cranberry / Goats Cheese, Cherry Tomato & Pesto

Choose four of the above items to be served with pre dinner drinks.
If substituting finger food for your entree choose eight of the above.
Pre Dinner period is 30mins

PRE DINNER BEVERAGE PACKAGE
Rothbury Estate Wines - Sparkling, Chardonnay,
Semillon Sauvignon Blanc & Cabernet Merlot

Beers - Boags Draught, Hahn Light,
Carlton Draught & XXXX Gold

Softdrinks & Juices

SIMPLE ELEGANCE MENU

Entrée

Roasted pumpkin & sweet potato soup
French onion soup with parmesan croutons
Warm chicken salad with a seeded mustard dressing
Salt & pepper calamari on gourmet greens & red pepper nage
Thai beef salad with fresh cucumber, tomato, spring onions and Asian dressing
Rosemary & garlic seasoned lamb fillet served on a mushroom risotto

Main Course

Salmon fillet served with a fresh avocado & hollandaise sauce
Fresh herb rubbed sirloin of beef roasted & finished with a red wine glaze
pan seared chicken wrapped in prosciutto & stuffed with camembert cheese, red pepper & spinach, finished with white wine and cream sauce
Slow roasted pork drizzled with a rich jus & an apple & cinnamon compote
Garlic & rosemary studded roasted leg of lamb with a rosemary & mint jus
Lemon & olive oil marinated chicken stuffed with basil, leek & mozzarella, served with a tomato Provencal sauce

Desserts

Brandy snap baskets filled with fresh fruit, finished with chantilly cream & mango coulis
Single pavlova with wild forest berries, mint & raspberry couli
Sticky date pudding with a warm caramel sauce
Baked cheese cake with sugared strawberries
Warm chocolate pudding with a rich dark chocolate sauce

1896 MENU

Entrée

Champagne poached prawns served with shredded lettuce, avocado & BGC's own cocktail sauce

Shavings of scotch fillet marinated in Asian spices, served with fresh wild rocket salad

Twice cooked pork belly on Asian greens & beetroot risotto

Grilled scallop skewer wrapped in bacon with a light garlic sauce

Smoked chicken caesar salad with baby cos, crisp bacon & garlic croutons

Main Course

Prime eye fillet steak served with sautéed leek & red wine glaze

Crispy skin salmon with a roasted cherry tomato, spring onion & chive sauce

French trimmed pork cutlet stuffed with a macadamia crumble served with a roasted apple & pear glaze

Chicken or Beef Wellington with a mushroom and bacon duxelle on white wine and cream sauce

Tuscan lamb shank in a rich Tuscan inspired jus with onion, tomato & carrots

Pan seared chicken wrapped in prosciutto, stuffed with camembert cheese, red pepper & spinach, finished with a white wine & cream sauce

Desserts

Brandy snap baskets filled with fresh fruit and finished with chantilly cream and mango coulis

Individual lemon meringue pie

White chocolate & Bailey chocolate mousse in a chocolate cup

Profiteroles filled with french custard & finished with chocolate sauce

Individual lemon burst cheesecake

KIDS MENU

Mains

Chicken Nuggets

Fish & Chips

Roast Of The Day

Crumbed Calamari Rings

Dessert

Ice Cream & Topping

*All kids meals served with chips
(10 years and under only)
$12 per person

BEVERAGE PACKAGE

Wine packages can be arranged to suit your taste.
We stock a variety of wines and beers which you can use to customise your package.

Rothbury Estate Wine:

Semillon Sauvignon Blanc

Chardonnay

Cabernet Merlot

Sparkling

Moscato

Beer Selection:

Hahn Light

Boags Draught

XXXX Gold

Carlton Draught

Soft-Drinks

Pepsi, Pepsi Max, Solo, Orange,
Raspberry, Lemonade

INCLUDED IN OUR PRICES

Dedicated Wedding Coordinator

Room at the Comfort Inn Bell Tower*

Portable Microphone for use during speeches

Oval tables with white linen table cloths & serviettes

Personalised table service for beverages°

Full table settings to suit your menu

Fresh baked bread roll & butter

White linen bridal table skirting

Personalised menus—two per table

Cake table & knife

Chair covers & sashes for bridal & guests tables

*conditional on availability & minimum 60 guests
° table service when beverage package chosen

OPTIONAL EXTRAS (Prices on application)

Professional DJ service

Live Entertainment

Floral Arrangements

Master of Ceremonies

Table Center Pieces

Balloons

Smoke Machines & Pyrotechnic Devices

WEDDING PACKAGE PRICES

Greenside Pre Dinner Package

Hors d'ouvers 4 pieces $6.75 per person
Hors d'ouvers 8 pieces $12.85 per person
Greenside drinks package $8.20 per person

Hors-d'ouvers served for 1/2 hour
Greenside Package is for a 30min period

Simple Elegance Menu

3 courses $49.00 per person
2 courses $42.00 per person

1896 Menu

3 Courses $60.00 per person
2 Courses $51.50 per person

Extras

Wedding Cake Served as dessert $3.50 per person
All set menu's are a choice of 2 dishes served 50/50
Potatoes & medley of market fresh vegetables included with all main meals
Children's menu & vegetarian options available
Menu's & Prices are a guide & can be changed

Beverage Package

$29 per person
Drink Package is for a four hour period
Extra $3.50 per person per 1/2 hour

GENERAL INFORMATION

Menus

The menus provided are suggestions. We are happy to personalize a menu to suit your budget or tastes. It is essential that you notify us if there are any specific dietary requirements or food allergies, 7 days prior to your function.

Minimum Numbers

A minimum number of 60 confirmed attendees is required for the use of the main function room. Numbers less then 60 confirmed attendees will be charged a room hire charge of $500 or the option to use the small function room if available.

Confirmation

Tentative bookings will be held for 2 weeks, after which a deposit of $500 is required to confirm the booking. Balance of account is to be paid a minimum of 7 days prior to your function, with any additional bar tabs to be settled on the evening. It is the policy of the Ballarat Golf Club that deposits are non refundable upon cancellation unless 12 months prior to booking date.

Change of Date

If you would like to change the date of your booking, you can make a request and the club will endeavor to assist if date is available but can give no guarantee.

Attendance

An approximate number of guests is required 4 weeks prior to the event. The final numbers of guests are to be confirmed 7 days prior to the function with settlement of your account. Charges will based on the number of people confirmed or the number of people attending, whichever is greater.

Liquor

We are a fully licensed establishment, therefore, we can meet all your drink requirements for your function. BYO is not permitted at all, prior to, during or after Ceremony & Reception. The Ballarat Golf Club has a house policy on Responsible Service of Alcohol, all guests are asked to abide by this policy at all times.

GENERAL INFORMATION

Insurance
Ballarat Golf Club will take all possible care but accepts no responsibility for damage or loss to merchandise or other property prior to, during or after a function.

Damage/Loss
Clients are financially responsible for any damage or loss caused to the Clubhouse, its facilities or property.

Function Details
Menu selection, timing, color selections and bar requirements must be received four weeks prior to wedding date.

Liability
Whilst taking photographs on the Golf Course, please do so at your own risk, as Ballarat Golf Club is not liable for any injury or accidents that may occur from a stray golf ball.

Price Changes
Menu prices are guaranteed once your booking has been confirmed by paying deposit. However, menus are subject to change at the discretion of our Executive Chef.

Club Entry/Dress Code
We would ask that you remind your guests that entry to the club is subject to the clubs dress code and conduct & behavior policy. Entry can be refused if they do not meet the clubs criteria. To ensure the comfort & enjoyment of all members & guests a minimum dress standard of neat casual attire and footwear is required at all times. The overall appearance must be neat, clean & tidy.

Surcharge
A surcharge of 10% is applicable on Public Holidays on the total food and beverage account.

BOOKING APPLICATION FORM

Date:_____

Brides Name:_____

Grooms Name:_____

Address:_____

Phone: Bride (H)_____ (M)_____

Groom (H)_____(M)_____

Email: Bride _____

Groom _____

Proposed Date:_____

Number of people attending :_____

Ceremony Time:_____ Venue:_____

Reception Time:_____

Please sign and return this form with your deposit

I/We acknowledge that I/We have read and understood the general terms & conditions

Name _____ Signature _____

Date _____ Deposit $ _____

Please Debit my credit card—details below

Visa / Mastercard

Exp Date : | | | | |

Name _____

Cardholders Signature _____