

A close-up photograph of a fresh green salad. The salad features a variety of leafy greens, including light green lettuce, dark green basil, and some darker, reddish-purple leaves. A single sprig of basil with its stem is prominently placed in the center of the frame. The background is softly blurred, emphasizing the textures and colors of the fresh vegetables.

The *Melville Glades* Golf Club
Function package

Holding your function at Melville Glades Golf Club

To ensure your event is simply special and forever memorable, this function package has been developed to encompass all areas of your event.

We offer a range of services:

- Pre-function tempting tastings with of chef
- Catering for all occasions and requirements
- Beverage packages to suit every budget
- Set-up of equipment on your function day
- Complete event planning

We able to also source the following:

- Decorations
- Entertainment

Venue hire and set-up costs

| | |
|--|----------------------------|
| Room hire | \$100 per 1/3 of the room* |
| <i>* \$150 surcharge for hire of final 'members' third</i> | |
| Function set-up | \$200 |
| <i>Inclusive of all tables, use of lectern, crockery and cutlery</i> | |
| Linen | \$1 per person |
| <i>Inclusive of white table cloths and napkins</i> | |

Members of the Melville Glades Golf Club are exempt from paying the room hire fee for private functions. Sponsors or corporate members will also be offered a reduced rate for room hire.

Standard set menu

\$35 per person

Entrée

Beer breads on table
Tapas platters to share
Pizza platters to share

Main (a choice of)

Scotch fillet steak on creamy mash potato, field mushroom, truss tomato
and herb jus

or

Marinated chicken breast on baked sweet potato and zucchini, white wine
cream sauce

Desserts

Platter of petit fours to share

Premium set menu

\$44 per person

Entrée

Chef's tasting plate

Main (a choice of)

Free range golden plains pork cutlet, pancetta and shallot potato cake,
braised cabbage, double Bok poached pears, sticky malt sauce

Or

Fresh angel hair pasta, grape tomato, zucchini ribbons, basil, birdseye
chilli, mustard greens, spent grain lavosh

Or

Aged Harvey eye fillet, parmesan mash, confit truss tomato, wild rocket,
port jus

Desserts

Shared Dessert Plates

Cheese Platters & Petit Fores

Deluxe set menu

\$60 per person

Canapés

Taste plate to share
Beer breads on table
Tapas platters to share
Pizza platters to share

Entrée (a choice of)

Char grilled beer marinated vegetables, kervella goat's cheese

Or

Szechwan peppered Shark Bay scallops, porcini mushroom risotto and
porcini oil

Or

Corn-fed duck cakes, vermicelli noodles, Asian barbeque sauce

Main (a choice of)

Free range golden plains pork cutlet, pancetta and shallot potato cake,
braised cabbage, double Bok poached pears, sticky malt sauce

Or

Fresh angel hair pasta, grape tomato, zucchini ribbons, basil, birdseye
chilli, mustard greens, spent grain lavosh

Or

Aged Harvey eye fillet, parmesan mash, confit truss tomato, wild rocket,
port jus

Desserts

Platter of petit fores to share
Cheese plate

Buffet menu

\$49.50 per person (children under twelve \$25)

Canapés

Soup with crusty Italian bread
Mixed satay skewers
Antipasto platters

Carvery (chef's selection of three)

Garlic and herb lamb
Beef rump with seeded mustard
Citrus glazed pork roast
Stuffed turkey
Slow roast chicken

Mains (client's selection of three)

Tandoori chicken pieces
Moroccan spiced sapper fillets
Garlic prawns
Beef osso bucco
Thai fish cakes with sweet chilli sauce
Lamb korma curry
Penne pasta with chicken, sun dried tomato and olive in white wine cream sauce
Fettuccine pasta with vegetable ratoulli
Stuffed baby squid in Italian tomato and basil sauce

Vegetables (client's selection of two)

Baked potato, sweet, gourmet, royal blue
Wok seared Asian greens
Seamed garden vegetables in a garlic herb butter
Jasmine rice pilaf
Roast pumpkin and zucchini
Honey roast carrots
Cauliflower and cheese
Creamy mash potato
Yorkshire puddings

Desserts

Selection of Chef's homemade cakes
Fresh fruit platters
Selections of cakes and slices
Cheese plates, dried fruit, crackers, nuts

Carvery menu

\$33 per person (children under twelve \$17)

Carvery (chef's selection of three)

Garlic and herb lamb
Beef rump with seeded mustard
Citrus glazed pork roast
Stuffed turkey
Slow roast chicken

Vegetables

Baked potato, sweet, gourmet, royal blue
Seamed garden vegetables in a garlic herb butter
Roast pumpkin and zucchini

Desserts

Fresh fruit platters
Selections of cakes and slices
Cheese plates, dried fruit, crackers, nuts

Standard barbecue menu

\$25 per person Monday to Friday

\$30 per person for weekends

Mains

Scotch fillet steaks

Gourmet sausages

Marinated chicken breasts

Local fish (depending on availability)

Exmouth king prawns

Marinated vegetable skewers

Whole sweet corn

Salads

Greek style salad, balsamic vinaigrette

Gourmet Potato Salad

Rocket, shaved parmesan, dried tomato, white balsamic and garlic dressing

Italian tomato, bocconcini, olive and fresh basil salad

* Ask about our Premium BBQ Menu

Cocktail menu #1

\$22 per person for two hours (for 30-60 guests)

Selection of any four of the following:

Cold

Housemade mixed nori rolls with pickled ginger and soy
Oven dried tomato, pecorino and kalamata olive bruschetta
Mini Caesars, crispy pancetta, crouton, anchovies dressing on baby coz leaf
Open mixed gourmet sandwiches
Baked Turkish bread with select dips

Hot

Seafood wontons
Lemongrass prawn skewers
Citrus and Herb crumbed snapper goujons with house tartare
Goats cheese, basil and tomato tartlets
Curry vegetable puffs with minted yoghurt
Chicken, vegetable and herb petite pies with tomato chutney

For 60-100 guests add 1 extra item

For 100+ guests add 2 extra items

Cocktail menu #2

\$29 per person for two hours (for 30-60 guests)

Selection of any four of the following:

Cold

Housemade mixed nori rolls with pickled ginger and soy
Smoked salmon and dill mouse on herb crouton and cream fraiche
Oven dried tomato, pecorino and kalamata olive bruschetta
Mini Caesars, crispy pancetta, crouton, anchovies dressing on baby coz leaf
Open mixed gourmet sandwiches
Vietnamese rice paper rolls
Baked Turkish bread with select dips
Petite Hamburgers
Antipasto platter, mixed cold meats, marinated Italian vegetables, crostini's and dips

Hot

Thai King Prawn cakes with lime, coriander and sweet chilli dipping sauce
Seafood wontons
Lemongrass prawn skewers
Citrus and Herb crumbed snapper goujons with house tartare
Goats cheese, basil and tomato tartlets
Feta and spinach triangles
Curry vegetable puffs with minted yoghurt
Satays with sweet peanut and coconut dipping sauce (beef, chicken, lamb)
Chicken, vegetable and herb petite pies with tomato chutney

For 60-100 guests add 1 extra item

For 100+ guests add 2 extra items

Cocktail Menu #3

\$40 per person for two hours (for 30-60 guests)

Selection of any four of the following:

Cold

- Fresh natural oysters with fresh lemon, shallot vinaigrette
- Housemade mixed nori rolls with pickled ginger and soy
- Oven dried tomato, pecorino and kalamata olive bruschetta
- Mini Caesars, crispy pancetta, crouton, anchovies dressing on baby coz leaf
- Vietnamese rice paper rolls
- Open mixed gourmet sandwiches
- Baked Turkish bread with select dips
- Chicken liver and bacon pate on melba toast
- Smoked chicken, almond and feta tartlets topped with rocket pesto
- Petite Hamburgers
- Antipasto Platter, mixed cold meats, marinated Italian vegetables, crostini's and dips

Hot

- Thai King Prawn cakes with lime, coriander and sweet chilli dipping sauce
- Seafood wontons
- Five spiced Duck spring rolls with a chilli plum dipping sauce
- Lemongrass prawn skewers
- Oysters kilpatrick
- Citrus and Herb crumbed snapper goujons with house tartare
- Goats cheese, basil and tomato tartlets
- Feta and spinach triangles
- Curry vegetable puffs with minted yoghurt
- Satays with sweet peanut and coconut dipping sauce (beef, chicken, lamb)
- Chicken, vegetable and herb petite pies with tomato chutney

For 60-100 guests add 1 extra item

For 100+ guests add 2 extra items

Function beverage packages

You may select one of the beverage packages below or we can organise a package that suits your requirements, such as an on consumption arrangement or through a bar tab system.

The beverages will be served for the specified time period. Your account will be charged at the package price per person respective to your final confirmation numbers. As a responsible server of alcohol we try and maintain our beverage package to a limit of 5 hours. Anything above this will be subject to negotiation.

We also have soft drink packages available as option for children, young adults or guests wishing not to consume alcohol at \$20 per person.

Tier 1

Hardy's Chardonnay

Hardy's Cabernet Merlot

Hardy's Cuvee Brut Reserve

Tap Beer – Cascade Light, Carlton Mid and Carlton Draught

Soft Drinks

Orange Juice

| | |
|---------|---------|
| 3 Hours | \$25.00 |
| 4 Hours | \$30.00 |
| 5 Hours | \$34.00 |

Tier 2

Rothbury Semillon Sauvignon Blanc

Rothbury Cabernet Merlot

Yellowglen Yellow

Tap Beer – Cascade Light, Carlton Mid and Carlton Draught

Soft Drink

Orange Juice

| | |
|---------|---------|
| 3 Hours | \$27.00 |
| 4 Hours | \$31.00 |
| 5 Hours | \$35.00 |

Tier 3

Watershed Semillon Blanc Sauvignon

Watershed Cabernet Merlot Shiraz

Yellowglen Yellow

Tap Beer – Cascade Light, Carlton Mid and Carlton Draught

Soft Drink

Orange Juice

| | |
|---------|---------|
| 3 Hours | \$32.00 |
|---------|---------|

| | |
|---------|---------|
| 4 Hours | \$36.00 |
|---------|---------|

| | |
|---------|---------|
| 5 Hours | \$40.00 |
|---------|---------|

Premium beers (Stella Artois, Pure Blonde and Carlton Black) are also available for \$2.00 per person on top of the selected beverage package. Spirits are offered in an on-consumption or bar tab basis only.

How to book your function

1. Contact Melville Glades to
 - a) Confirm if the date you would like for your function is available
 - b) Arrange a time to meet at the Club

2. After this meeting you will be sent a preliminary copy of the arrangements made so far.

3. Arrange to pay the deposit of \$500.00 to Melville Glades to secure your booking and return a signed copy of the wedding Terms and Conditions.

4. You may contact us at any time to make additional payments or discuss reception details.

5. At least two months before the function, let us know if there are any additional extras that you require, such as chair covers, backdrops etc, so that we can order them in plenty of time.

6. Final payments are due two weeks prior to your function

7. One week before the function confirm the final numbers

8. Beverages, if charged on consumption, can be paid for at the end of the function or the following morning. Please confirm this prior to the event.

Terms and conditions

Tentative bookings and confirmation

Tentative Bookings will be held for a period of fourteen days and will be automatically cancelled unless an extension is requested. A deposit of \$500.00 is required upon confirmation of booking. Melville Glades reserves the right to cancel the booking and reallocate the function room if a deposit is not received. The \$500 deposit will be fully refunded after the function, if there are no damages or extra costs incurred.

Cancellation

In the event of the wedding being cancelled within three months of the planned date, a refund of the deposit will be subject to the function venue being resold. If cancelled within ten days of the planned date, Melville Glades will charge 50% of the expected revenue. All cancellations must be received in writing.

Payment

Full payment of the wedding and beverage packages shall be made at two weeks prior to the wedding. The cost of beverages, if on consumption, will be estimated and paid for prior to the night and any credit returned to client within 7 days. If cost goes above estimate, difference is payable within 7 days.

Final numbers

A minimum number of guests attending the wedding is required one week prior to the event. Charges will be based on these minimum numbers or the actual attendance, whichever is greater.

Responsibility

Melville Glades will not accept any responsibility for damages to, or loss of items left at the Club by the hirer, guests or helpers.

Liquor licensing

Melville Glades Golf Club is a responsible purveyor of alcohol and as such has the right to refuse service of alcohol to any person who is noticeably intoxicated. As the Club is a licensed venue, no alcohol is permitted to be taken into the building.

Damages

Missing items, or any damage to the Club's facilities, furnishings or fittings will be charged to the Hirer, including damage made by candle wax on linen or carpet. This includes repairs, labour or replacement as deemed necessary by the management.

Decorations

Decorations must be approved by the Club. No drawing pins, metal fasteners or alternative fixing such as glue or blue tack may be used on any part of the building, furniture or fittings. The hirer is responsible for setting up and removing any special decorations including chair covers, gifts, centrepieces etc, on the same day as the function. Confetti, rice or table sprinkles are not permitted on or around premises.

Smoking

The Melville Glades Clubhouse is strictly a non-smoking venue. Smoking is only permitted outside in the designated Smoking areas.

Price variations

Every endeavor is made to maintain prices as printed, however these may be subject to change.

I have read and accept the Terms and Conditions of Melville Glades Golf Club and agree to abide by them:

Date of function:

Type of function:

Contact name:

Address:

.....

Home phone:

Mobile:

E-mail:

Hirer:

Signature of hirer: Date:

How did you hear about us?

Deposit enclosed \$..... () Cash () Cheque () M/Card () VISA

Cardholders name:

Signature:

Card number:Expiry/.....

For further information, please contact:

Elizabeth Brennan
Marketing and Events Coordinator

Melville Glades Golf Club
Beasley Road, Leeming WA 6149

Ph: (08) 9332 7333
E-mail: elizabeth@melvilleglades.com