



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*

** \$150 surcharge for hire of final 'members' third*

Function set-up \$200

Inclusive of all tables, use of lectern, crockery and cutlery

Linen \$1 per person

Inclusive of white table cloths and napkins

OR

Linen \$45 maximum charge

Inclusive of white table cloths

*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

\$38 per person

Entrée (a choice of)

Freshly made soup of the day

or

Caesar salad with bacon, shaved parmesan and garlic croutons

Main (a choice of)

Scotch fillet steak on creamy mash potato, field mushroom, slow cooked tomato and Madeira jus

or

Chicken breast filled with avocado and camembert on garlic potato with a pistachio nut cream sauce

Dessert (a choice of)

Panacotta with fresh berries and whipped cream

or

Warm sticky date pudding with caramel sauce

Premium set menu

\$48 per person

Entrée (a choice of)

Moroccan style chicken tenderloins with rocket leaves and a mango salsa
or

Half dozen oysters Kilpatrick

Main (a choice of)

Chicken Involtini filled with goats cheese semi-dried tomato and wrapped
in prosciutto with green beans, garlic potato and a cream jus
or

Char-grilled Vegetable stack layered with caramelised onion and goats
cheese resting on garlic potato and Napoli sauce
or

Aged Harvey eye fillet, creamy mash potato broccoli and slow cooked
tomato with pepper jus

Desserts (a choice of)

Warm chocolate cake with drunken chocolate sauce
or

Panacotta with fresh berries and whipped cream
or

Baked New York cheesecake with berry coulis

Deluxe set menu

\$66 per person

Canapés (a choice of)

Oysters Kilpatrick

Feta and Spinach Triangles

Sesame chicken pieces with sweet chilli dipping sauce

Entrée (a choice of)

Fish Cakes with a kaffir lime dressing and rocket leaves

Or

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

Or

Moroccan style chicken tenderloins with rocket leaves and a mango salsa

Main (a choice of)

Free range golden plains pork cutlet, pancetta and shallot potato cake, braised cabbage, honey-glazed apple, red wine jus

Or

Grilled salmon fillet with scalloped potato, asparagus and creamy hollandaise

Or

Aged Harvey eye fillet, parmesan mash, slow cooked tomato, wilted spinach and shallot jus

Desserts (a choice of)

A selection of petit fours

or

Warm chocolate Cake with drunken chocolate sauce

or

Baked New York Cheesecake with berry coulis

Buffet menu

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

Canapés

Turkish bread and dips

Carvery (choose three)

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

Mains (choose three)

Tandoori chicken pieces
Moroccan spiced snapper fillets
Garlic prawns
Beef Rogan Josh
Thai fish cakes with sweet chilli sauce
Sweet and sour pork
Penne pasta with chicken, sun dried tomato and olive in white wine cream sauce
Fettuccine pasta with vegetable ratatouille
Stuffed baby squid in Italian tomato and basil sauce

Vegetables (choose two)

Baked potato, Gourmet in parsley butter,
Scalloped potato in garlic cream
Wok seared Asian greens
Steamed garden vegetables in a garlic herb butter
Jasmine rice pilaf
Roast pumpkin
Honey roast carrots
Cauliflower and cheese
Creamy mash potato

Desserts

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

Carvery menu

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

Carvery (choose three)

Beef rump with seeded mustard

Citrus glazed pork roast

Stuffed turkey

Slow roast chicken

Honey baked boned leg ham

Vegetables

Baked potato, gourmet with sour cream

Steamed garden vegetables in a garlic herb butter

Roast pumpkin and sweet potato

Desserts

Fresh fruit salad and cream

Selections of cakes and slices

Standard barbecue menu ❁

Members - \$25 per person
Non-members - \$35 per person

Mains

Rump steak
Barbeque sausages
Marinated chicken drum sticks
Prawn skewers
Barbequed sweet corn

Salads

Garden salad
Gourmet potato salad

Premium barbecue menu ❁

Members - \$45 per person
Non-members - \$55 per person

Mains

Scotch fillet steak
Italian gourmet sausages
Marinated chicken brochettes
Exmouth king prawns
Barbequed sweet corn
A parcel of fresh fish fillet with citrus butter

Salads

Garden salad
Gourmet potato salad
Rocket, pear and parmesan salad

**as your guests sit at tables of 8 - 10, these family style meals will be set at their table for all to share*

Cocktail menu #1

\$25 per person for two hours (for 30-60 guests)

Select any four of the following:

Cold

Tuna cream cheese mini tartlet with dill
Oven dried tomato, Greek fetta and kalamata olive bruschetta (V)
Antipasto platter
Vietnamese spring rolls (V) (G)
Pesto topped rare roast beef on parmesan toast

Hot

Mini pizza toppings on Melba toast and soft mozzarella
Marinated squid tentacles with sweet chilli cream
Lemon peppered prawn skewers OR Tempura prawns
Herb crumbed goujons with house tartare
Curry vegetable puffs with minted yoghurt
Chicken and vegetable herb petite pies with tomato chutney

For 60-100 guests add 1 extra item

For 100+ guests add 2 extra items

Cocktail menu #2

\$32 per person for two hours (for 30-60 guests)

Select 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
Green lip mussels in a spicy pesto sauce
Smoked salmon and cream cheese tartlets

Hot

Citrus and Herb crumbed snapper goujons with house tartare
Goats cheese, basil and tomato tartlets
Skewered beef kofta with mint sauce
Feta and spinach filo triangles
Satays with sweet peanut and coconut dipping sauce (chicken, vegetable)
Chicken and vegetable herb petite pies with tomato chutney
Salt and pepper calamari
Sesame chicken pieces with sweet chilli sauce

For 60-100 guests add 1 extra item

For 100+ guests add 2 extra items

Cocktail Menu #3

\$44 per person for two hours (for 30-60 guests)

Select any five of the following:

Cold

- Fresh natural oysters with fresh lemon, shallot vinaigrette
- Housemade mixed nori rolls with pickled ginger and soy
- Prosciutto wrapped and grilled Asparagus with saffron aioli
- Rolled Spanish omelette
- Tuna with dill cream cheese on Melba toast
- Smoked chicken, almond and feta tartlets topped with rocket pesto

Hot

- Thai King Prawn cakes with lime, coriander and sweet chilli dipping sauce
- Salt and chilli dusted squid tentacles with lime aioli
- Mini spring rolls with a chilli plum dipping sauce
- King prawn skewers
- Oysters Kilpatrick
- Citrus and Herb crumbed snapper goujons with house tartare
- Goats cheese, basil and tomato tartlets
- Feta and spinach triangles
- Satays with sweet peanut and coconut dipping sauce (beef, chicken, vegetable)

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	\$27.00
4 Hours	\$32.00
5 Hours	\$36.00

Tier 2

Rothbury Semillon Sauvignon Blanc

Rothbury Cabernet Merlot

Feet First Chardonnay Pinot Noir Sparkling

Tap Beer – Cascade Light, Carlton Mid and Carlton Draught

Soft Drink

Orange Juice

3 Hours	\$30.00
4 Hours	\$35.00
5 Hours	\$39.00

Tier 3

Watershed Semillon Blanc Sauvignon

Watershed Cabernet Merlot Shiraz

Seppelts Fleur De Lys

Tap Beer – Cascade Light, Carlton Mid and Carlton Draught

Soft Drink

Orange Juice

3 Hours	\$34.00
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4 Hours	\$40.00
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5 Hours	\$45.00
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Premium beers (Carlton Dry, Pure Blonde and Carlsberg) 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. 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 function 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 function 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 function 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 function is required two weeks 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.

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.

Dress standards

Both members and visitors to the Melville Glades Golf Club are to adhere to the Clubs Dress Standards outlined on the Melville Glades website.

Please note that denim of any form is unacceptable.

<http://www.melvilleglades.com/members/club/cldress.mhtml>

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:

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Home phone:

Mobile:

E-mail:

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:

Lisa Tiedt

Functions and Restaurant Coordinator

Melville Glades Golf Club

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