

*Special Lunches*  
**Mt Barker-Hahndorf  
Golf Club**

*Dinners*  
**Special Lunches,  
Dinners, Parties  
& Celebrations**

*Mt Barker-Hahndorf Golf Club - Bald Hills Road, Mt Barker SA 5251*

*Phone : 8391 0547 Fax : 8398 2241*

*Email : [admin@mtbarkergolf.com.au](mailto:admin@mtbarkergolf.com.au) Web : [www.mtbarkergolf.com.au](http://www.mtbarkergolf.com.au)*

# Venue

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The Mt Barker-Hahndorf Golf Club is a fantastic venue for your function, and just 20 minutes from the city. With seating for a total of 140 people, (including a private room that can seat up to 50 people comfortably) the Mt Barker-Hahndorf Golf Club offers excellent catering facilities.

Fully licensed bar, beautiful, peaceful surrounds, you won't be disappointed.

## **Room Hire**

Small Function Room (up to 50 seated guests)	\$200.00
Main Function Room (up to 90 seated guests)	\$300.00
Whole Venue (up to 140 seated guests)	\$400.00

## **Inclusions**

Set up of Room to your choice  
White linen tablecloths  
Personalised printed menu's  
Plenty of car parking available  
Microphone and sound system for your choice of CD's  
(Please note a \$30.00 fee for a live entertainment licence (DJ or band))

## **Celebration Cake**

The cake may be brought in the day before and stored in the refrigerator.

## **Disabled Facilities**

At the Mt Barker-Hahndorf Golf Club we understand that everyone's needs are different. Should you require something more personalised, please do not hesitate to ask.

Prices may change without notice

# Cocktail Menu

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## **Cocktail Selections Cold**

Smoked salmon on walnut bread and horseradish cream  
Petit tartlet with fetta, roasted capsicum and shredded cucumber  
Rare Roast beef on rye bread with English mustard  
Camembert and quince paste on French bread  
Prawn and keta caviar with a lime mayonnaise  
Crudite platter with seasonal vegetables and dipping sauces  
Miniature tandoori chicken and tortilla wraps

## **Cocktail Selections Hot**

Miniature spinach and fetta triangles  
Assorted cocktail quiches  
Mini spring rolls with sweet chilli sauce  
Prawn tails wrapped in wonton pastry with mango chilli salsa  
Tandoori chicken pieces with yoghurt ratio  
Fried button mushrooms with pesto  
Deep fried Brie with currant jelly  
Kashmiri meatballs with yoghurt ratio  
Tempura cauliflower and broccoli with blue cheese dressing  
Cocktail curry vegetarian samosas served with a dipping sauce  
Turkey and cranberry pastry puffs

Min 6 choices	\$10.00 per person
10 choices	\$15.00 per person
15 choices	\$20.00 per person
Extra choices	\$ 2.00 per person

# Menu Options

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## **Soup Selections - \$5.50 p/p**

Laksa with fried tofu, coconut milk, rice noddles

Traditional Italian Minestrone, Parmesan cheese and croutons

Creamed chicken and sweet corn soup, served with cheese topped corn chips

Braised leek and potato soup with pesto crisp bread

Oven roasted pumpkin with a hazelnut cream

## **Entrée selections - \$8.50 p/p**

Salt and pepper squid served on a green salad with sweet chilli dipping sauce

Thai style salad of rare beef Asian greens and chilli lime dressing

Baked roma tomato, pine nut and basil tart with a mescaline and mushroom salad

Chicken or lamb satays served with jasmine rice and a spicy peanut sauce

Spring smoked salmon served with cherry tomato, capers, aioli with salad greens

Tortellini alla panna pasta with shaved parmesan

## **Main Course Selections - \$23.00 p/p**

Sea salt and rosemary crusted rack of lamb with a sweet potato sauce

Chicken fillet Wellington with a truffle cream sauce

Atlantic salmon fillet with a creamy white wine sauce and capers

Chicken breast poached in white wine with asparagus gratin and hollandaise sauce

Beef fillet mignon topped with crisp pancetta & field mushroom sauce

Grilled Pork fillet with an apple and quince sauce

## **Dessert Selections - \$6.50 p/p**

Orange and almond cake (Gluten and dairy free)

Mango cheesecake with macadamia nuts and forest berry coulis

Sticky date pudding with butterscotch sauce

Miniature cointreau crème with an anglaise sauce

Brandy snap baskets served with seasonal fruit and king island cream

Double chocolate mud cake with a caramel ganache filling and raspberry coulis

## **Please note:**

The above prices on each course includes one choice or alternate drop.

Extra Choices add \$2.00 per person per choice.

## **Cheese plate**

Imported and Australian Cheese and Fresh Fruit

\$25.00 per platter (serves 6-8)

## **Tea and Coffee**

Tea/Coffee station - \$2.00 p/p

*Prices may change without notice*

# Buffet Selections

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## **Buffet #1 - \$32.00 p/p**

2 Hot Fork Dishes Choice (*as below*)  
Assorted meat cold cuts –  
Roast Beef, Ham, Chicken, Metwurst  
Fresh Bread Basket  
An array of Fresh Salads  
Assorted Local Cheeses  
2 Dessert Choices (*as below*)  
Coffee and Tea

## **Buffet #2 with Carvery - \$45.00 p/p**

1 Soup choice (*as below*)  
2 Roast Carvery choices (*as below*)  
Hot Seasonal Vegetables & Roast Potatoes  
Decorated Virginian Ham and assorted Cold Cuts  
Selection of Fresh Salads  
Assorted Local Cheeses  
Fresh Bread Basket  
2 Dessert Choices (*as below*)  
Coffee and Tea

### **Soup Choices**

Chicken and Sweetcorn  
Creamy Potato and Leek  
Pumpkin garnished with Sippets

### **Hot Fork Dishes Choices**

Beef Stroganoff  
Bombay Lamb Curry  
Salt & Pepper Squid  
Chilli Chicken with Hokkein Noodles  
Thai Red Beef Curry

### **Carvery Choices**

Whole Roasted Prime Sirloin of Beef  
Baked Virginian Ham  
Roast Leg of Lamb  
Roast Leg of Pork  
Roast Chicken

### **Dessert Choices**

Chocolate Mousse  
Apple Strudel  
Black forest Gateau  
Lemon Cheesecake  
Pavlova with Fresh Fruit  
Strawberries Romanoff

*Prices may change without notice*

# Beverage Selections

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## **Open Bar**

Drinks can be selected from our extensive wine and spirit list and added to one main account, which is settled at the conclusion of the function.

## **Floor Limit**

Bottles of red and white wine, soft drinks and spirits if you wish can be ordered by your guests up to a pre-determined limit.

## **Guests Pay for Own Drinks**

Drinks can be selected from our extensive beer, wine, soft drink, juice and spirit list and paid for when purchased.

## **Base Beverage Package 4 hours - \$26.00p/p**

### **Wines**

Beacon Hill Brut, Beacon Hill Sauvignon Blanc  
Beacon Hill Shiraz, Beresford Highwood Merlot

### **Beers on Tap**

West End Draught  
Hahn Premium Light  
Hahn Super Dry  
Toohey's Extra Dry

### **Non-Alcoholic**

Coca-Cola soft drinks and orange juice

## **Premium Beverage Package 4 hours - \$30.00p/p**

### **Wines**

Step Rd Sauvignon Blanc, Grant Burge Lily Farm Frontignan,  
Llangibby Estate Tempranillo Cabernet, Mt Monster Cabernet  
Step Rd Chardonnay Pinot Noir

### **Beers on Tap**

Tooheys Extra Dry  
West End Draught  
Hahn Premium Light  
Hahn Super Dry

### **Non-Alcoholic**

Coca-Cola soft drinks and orange juice

## **Silk Beverage Package 4 hours - \$34.00**

### **Wines**

Geoff Merrill Sauvignon Blanc, Mt Monster Chardonnay  
Morambro Creek Shiraz and Schild Estate Merlot

### **Beers on Tap**

Tooheys Extra Dry  
West End Draught  
Hahn Premium Light  
Hahn Super Dry

### **Non-Alcoholic**

Coca-Cola soft drinks and orange juice

Variations on Beverage Packages are available upon Request

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Again thank you for thinking of the Mt Barker-Hahndorf Golf Club for your  
Celebration

Not Only are we great for Conferences & Seminars  
We also specialise in

Weddings  
Lunches Tuesday - Sunday  
Friday Night Dinners  
Seminars & Conferences  
Christenings  
Golfing Trade Days  
Golf

### **Terms & Conditions**

#### **Bookings**

When a booking is made we will hold that booking for two weeks. To confirm your booking the room hire fee is payable. No reservation is deemed confirmed until the club has received this payment.

Please note should you cancel your reservation less than 6 months from the date the holding fee will not be refunded, should you cancel more than 6 months from the date the deposit will be refunded in full.

#### **Food & Beverage Account**

Payment in full is required on or before the event.

Payment can be made by cash, all major credit cards EFTPOS or bank cheques.

Prior arrangements can be made if payment by cheque or invoice is required.

#### **Final Numbers**

Final numbers of guests attending are required 5 working days prior. If numbers decrease, payment for the confirmed number will be expected. If numbers increase the extra meals can be payed for on the night.

#### **Damage and Conduct**

Organisers are responsible for the conduct of their guests and you will be liable for any damage sustained to the clubrooms, course or surrounds .The Club will not accept any responsibility for damage or loss of merchandise left in the Club prior, during or after the function. Organisers should arrange their own insurance and/or security.

The Club reserves the right to exclude or eject any or all-objectionable persons from the function or Club premises without liability. It is understood that the guest will conduct the function in an orderly manner in full compliance with Club Management and applicable laws.

#### **Liquor Licensing Act**

Guests under the age of 18 are not to partake of alcohol.

Alcohol not purchased from the Mt Barker -Hahndorf Golf Club Inc cannot be consumed on the premises.