

# *Mt Barker-Hahndorf Golf Club Wedding Package*



*Mt Barker-Hahndorf Golf Club - Bald Hills Road, (PO Box 234) Mt Barker SA 5251*

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# Ceremony & Reception

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Congratulations on your forthcoming wedding and thank you for thinking of the Mt Barker-Hahndorf Golf Club for your Wedding Reception.

Set amongst the lush green fairways of the gum studded Golf Course

Our beautiful clubrooms with spectacular views, caters for up to 140 people in total. This area can be split into two rooms one catering up to 50 and the other up to 90.

Our Brilliant Chef has wide and varied experience in many cuisines and is able to cater to your requirements.

We pride ourselves in the care we take to ensure your wedding day is a truly memorable day for you and your guests.

Please do not hesitate to contact us (08) 8391 0547 with any of your queries or questions.

## Ceremony

Rose Garden \$150.00

## Reception - Room Hire

Function Room - seats up to 50 people \$300.00  
Main Room - seats up to 90 people \$400.00  
Whole Venue - seats up to 140 people \$500.00

## Included in Room Hire

Fully Decorated Bridal table, Cake table & Present table  
White Linen Tablecloths  
White Linen Napkins with coloured ribbon of your choice  
Table Sprinkles  
Freshly Brewed Tea & Coffee station  
Personalised Menus  
Silver Cake Knife  
Professional Staff  
Special dietary requirements can be catered for

## For a Little Extra

Wine labeled with your own design \$20.00 per bottle (min 12 bottles)  
(Sparkling White, Chardonnay, Semillon Sauvignon Blanc & Shiraz)  
Toasting Sparkling Wine \$19.00 per bottle  
Cheese & dried fruit platter on a Buffet \$3.00 per person  
Cheese & dried fruit platter per table \$4.00 per person  
Foil wrapped chocolate hearts \$0.50 per person

# Menu Options

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**3 Course Dinner from your choice of:**

## *Menu Option 1*

1 entrée

1 main course

1 Dessert

**\$43.50 per person**

**Wedding Cake served as Dessert \$40.00 p/p**

## *Menu Option 2*

1 Entree

2 Main Courses

1 dessert

**\$48.50 per person**

**Wedding Cake served as Dessert \$45.00 p/p**

## *Menu Option 3*

2 Entrees

2 Main Courses

2 Desserts

**\$55.00 per person**

**Wedding Cake served as 1 Dessert \$51.50 p/p**



# Menu Options

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## **Soup**

Laska with fried Tofu Coconut milk & Rice Noodles  
Traditional Italian Minestrone, with Parmesan Cheese & Croutons  
Creamed Chicken & Sweet Corn Soup served with Cheese topped Corn Chips  
Braised Leek & Potato Soup with Pesto Crisp Bread  
Oven Roasted Pumpkin Soup with a Hazelnut Cream

## **Entrees**

Salt & Pepper Squid served on a green salad with Sweet Chilli dipping Sauce  
Thai Style salad of Rare Beef Asian greens & Chilli Lime Dressing  
Baked Roma Tomato, Pine nut & Basil Tart with a Mescaline and Mushroom Salad  
Chicken or Lamb Satays served with Jasmine Rice & a Spicy Peanut sauce  
Springs Smoked Salmon served with Cherry Tomato, Capers Aioli with Salad Greens  
Tortellini Alla Panna Pasta with Shaved Parmesan

## **Main Course**

Sea Salt & 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 with Asparagus Gratin & Hollandaise Sauce  
Beef Fillet Mignon with Crisp Pancetta & Field Mushroom Sauce  
Grilled Port Fillet with an Apple & Quince Sauce

## **Desserts**

Orange & Almond Cake (Gluten Free)  
Mango Cheesecake with Macadamia Nuts & Forest Berry Coulis  
Sticky Date Pudding, Butterscotch Sauce, Nature Cointreau Crème & Anglaise Sauce  
Brandy Snap Basket served with Seasonal Fruit & King Island Ice Cream  
Double Chocolate Mud Cake with a Cameral Ganache Filling & Raspberry Coulis

## **Children's Menu**

**(\$15.00 for children under 12)**

**Same Menu as Adults at \$15.00 per child or**

Chicken nuggets & chips  
Beer Battered Fish & Chips  
Schnitzel & chips

# Cocktail Menu

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## **Cold Selections**

Smoked salmon on Walnut Bread & horseradish cream  
Petit Tartlet with feta, roasted capsicum & shredded cucumber  
Rare roast beef on rye bread with English mustard  
Camembert & quince paste on French bread  
Prawn & Keta caviar with a lime Mayonnaise  
Crudité's platter with seasonal vegetables & dipping sauces  
Miniature Tandoori chicken & tortilla wraps

## **Hot Selections**

Miniature Spinach & Fetta Triangles  
Assorted Cocktail Quiches  
Mini Spring Rolls with Sweet Chilli Dipping Sauce  
Prawn Tails wrapped in Wonton Pastry with Mango chilli salsa  
Tandoori Chicken Pieces with Yoghurt ratio  
Mushrooms with Pesto  
Deep fried Brie with Red Current Jelly  
Kashmiri Meatballs  
Tempura Cauliflower & Broccoli with Blue Cheese Dressing  
Cocktail Curry Vegetarian Samosas

Cocktail Package 10 Choices  
2 hours \$20.00 per person  
Additional Choice \$2.00 each

# Buffet Selections

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## Buffet #1

2 Hot Fork Dishes Choice (as below)  
Assorted meat cold cuts  
Fresh Bread Basket  
An array of Fresh Salads  
Assorted Local Cheeses  
2 Dessert Choices (as below)  
Tea & Coffee

**\$36.00 p/p**

## Buffet #2 with Carvery

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

**\$49.00 p/p**

### Hot Fork Dishes Choices

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

### Soup Choices

Chicken & Sweet corn  
Creamy Potato & Leek  
Pumpkin garnished with Sippets

### Assorted Cold Cuts

Roast Beef, Ham, Chicken, Metwurst

### 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

# Beverage Selections

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## **Open Bar**

Drinks can be selected from our extensive wine, soft drink & spirit list & added to 1 main account, Which is settled at the conclusion of the function.

## **Floor Limit**

Bottles of red & white wine, jugs of beer, soft drinks & spirits (optional) 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 & spirit list & paid for when purchased.

## **Base Beverage Package 4 hours - \$27.00p/p**

### **Wines**

Beacon Hill Brut  
Beacon Hill Sauvignon Blanc  
Beacon Hill Shiraz  
Beacon Hill Merlot

### **Beers on Tap**

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

### **Non-Alcoholic**

Soft drinks & Orange juice

## **Premium Beverage Package 4 hours - \$34.00p/p**

### **Wines & Champagne**

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

### **Beers on Tap**

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

### **Non-Alcoholic**

Soft drinks & Orange juice

## **Silk Beverage Package 4 hours - \$40.00p/p**

### **Wine & Champagne**

Geoff Merrill Sauvignon Blanc  
Morambro Creek Shiraz  
Schild Estate Merlot  
Step Road Chardonnay Pinot Noir

### **Beers on Tap**

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

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

Not Only are we great for Weddings  
We also specialise in

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

**Terms & Conditions**

Bookings

- Bookings will be considered tentative for 14 days and the space maybe allocated to another client unless the minimum deposit has been paid.
- A \$500 non refundable deposit is required to confirm booking.

Payment Terms

- Full Payment is required 5 working days prior to the event.
- The booking client is responsible for the conduct of their guests and will be liable for any damages sustained to the Clubrooms, Course or Surrounds. Credit Card Details will be retained for possible breakages, unforeseen expense, or excessive cleaning.
- Full Payment of the Beverage Account is required at the end of the event - Credit Card Details will be retained until payment is received.

Final Numbers

- Final numbers of guests attending are required 5 working days prior to the event.
- Payment can be made by cash, all major credit cards EFTPOS or bank cheques.

Cancellations

- Cancellations within 14 days or less of the event full payment for the event is required.

Special Terms

- Cars are to be driven on the roads only, no cars or carriages are allowed on irrigated lawn areas. Any damage to the lawns will be charged to the booking client. Please inform your suppliers and guests.
- All persons attending an event must not go onto the greens, fairways or putting area. Children must be supervised at all times and stay off the Greens and Sandpit.
- Rose petals are permitted: Confetti, rice or any other substance are not permitted to be used anywhere on the venue. In the event of this happening a cleaning fee of \$300 will be charged to the booking client.
- No food or beverages of any kind can be brought to the venue without prior arrangement.
- Mt Barker-Hahndorf Golf Club shall not liable for any loss, theft, damage of personal goods brought to the Club by the client or guests of the client. The client agrees to indemnify Mt Barker-Hahndorf Golf Club and those working within, from and against any action, claim or demand whatsoever which may arise as a result of an event at Mt Barker-Hahndorf Golf Club which has been organised by the client.

Liquor Licensing Act

In accordance to the Liquor License Act Mt Barker-Hahndorf Golf Club will not supply liquor to persons under 18 years of age, or persons who are intoxicated.

I..... hereby understand and agree to the above

Signed.....Date.....

Witness.....Full Name:.....