

Mt Barker-Hahndorf Golf Club *Weddings*



weddings ▪ functions ▪ conferences ▪ corporate events ▪ lunches
friday night ala carte ▪ alfresco dining

stunning views ▪ photography settings ▪ catering to 150 guests



ceremony & reception

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 seated guests (250 standing guests)
This area can be spilt into two rooms the Function Room catering for up to 50 seated (70 standing)
and the Main Room up to 90 Seated (180 standing)

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 our Functions Coordinator on (08) 8391 0547 with any of your queries or questions.

Ceremony

Rose Garden Set Up \$150.00

Reception - Room Hire

Function Room - seats up to 50 people (70 standing) \$300.00
Main Room - seats up to 90 people (180 standing) \$400.00
Whole Venue - seats up to 140 people (250 standing) \$600.00

Included in Room Hire

Fully decorated bridal table, cake table & present table
White linen tablecloths
White linen napkins
Table sprinkles
Freshly brewed tea & coffee station
Personalised menus
Silver cake knife

Special dietary requirements can be catered for

Please note for any extra set up there will be a fee of \$35.00 per hour

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 \$25.00 per bottle
Foil wrapped chocolate hearts \$1.50 per person
Antipasto Platter \$60.00 (serves 20)
Dips & Crudities \$50.00 (serves 20)
Cheese Platter \$50.00 (serves 20)



menu options

3 Course Dinner from your choice of the following options:

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 Entrée
2 Main Courses
1 dessert

\$48.50 per person

Wedding Cake served as Dessert \$45.00 p/p

Menu Option 3

2 Entrée's
2 Main Courses
2 Desserts

\$55.00 per person

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



menu choices

Soup

Laksa 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

Entrée's

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 and aioli served 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 and hollandaise sauce

Beef fillet mignon with crisp pancetta and field mushroom sauce

Grilled pork fillet with an apple and quince sauce

Desserts

Sticky date pudding, butterscotch sauce, nature cointreau crème and anglaise Sauce

Brandy snap basket served with seasonal fruit and king island cream

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

Raspberry cheesecake served with coulis and king island cream

Children's Menu \$15.00

Same Menu as Adults at \$15.00 per child or

Chicken nuggets & chips

Beer Battered Fish & Chips

Schnitzel & chips



menu choices

Cold Selections

Smoked salmon on walnut bread & horseradish cream
Petit tartlet with fetta, 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
Crudités 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 \$25.00 per person

15 Choices

2 hours \$30.00 per person



buffet selections

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 Potatoes
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



Vegetarian Selections

Camembert filled with savoury-diced vegetables

Stuffed capsicum with savoury rice

Golden nugget pumpkin filled with fresh vegetables
and baked

Vegetable parcels

Fresh vegetables in a cheese sauce wrapped in puff pastry

Mushroom ragoute in a vol au vent

Omelette with a choice of fillings

Spinach and ricotta in puff pastry

Ratatouille in filo pastry

Mushroom risotto

Chilli hokkein noodles



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 sand bunkers.
- 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 be 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 pdemand 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:.....

beverages

Beers on Tap

5 Seeds Cider (summer)
Tooheys Old (winter)
Tooheys Extra Dry
West End Draught
Hahn Super Dry
Hahn Premium Light

“Mt Monster” Beverage Package 4 hours - \$29.00p/p

Red & White Wine, Champagne
Mt Monster Brut
Mt Monster Highland White
Mt Monster Chardonnay
Mt Monster Shiraz
Mt Monster Cabernet

“Jip Jip Rocks” Beverage Package 4 hours - \$36.00p/p

Red & White Wine, Champagne
Jip Jip Rocks Sparkling
Jip Jip Rocks Sauvignon Blanc
Jip Jip Rock Chardonnay
Jip Jip Rocks Shiraz Cabernet

“Howards” Beverage Package 4 hours - \$38.00p/p

Red & White Wine, Champagne
Howards Sparkling Brut
Howards Frolic Semillon Sauvignon Blanc
Howards Cabernet Franc Rose
Howards Gambol Shiraz Cabernet Sauvignon

“The Lane” Beverage Package 4 hours - \$45.00p/p

Red & White Wine, Champagne
The Lane “Lois”
The Lane Sauvignon Blanc
The Lane Pinot Gris
The Lane Shiraz

All beverage packages include all Beers on Tap, Soft drink and Orange Juice

Open Bar

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

Guests Pay for Own Drinks

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









MR & MRS







