



Thank you for enquiring of Kogarah Golf Club's wedding and function facilities. My staff and I have great pleasure in presenting the following information to assist in preparing for your function.

Our separate function room caters for up to 110 guests seated for dinner. The River Room boasts city and airport views and overlooks the Cook's River. Your guests will enjoy the ease of parking and plenty of room to move on the dance floor.

This package has been designed to assist with any information you may require when planning your function. Please find within, our menu and information sheets which detail the various prices for three-course meals, buffet, carvery and cocktail party menus. If you should require any further information, please do not hesitate to contact me or my staff; John, Debbie and Sonja, in the office and we will be only too happy to assist you with your queries.

Once again, thank you for your interest in Kogarah Golf Club and we look forward to helping you make your special function a success.

Yours faithfully

*Tony Rodgers*

GENERAL MANAGER

# *Kogarah Golf Club's Requirements*

In order that we may satisfy your function needs to the fullest, I draw your attention to the following requirements.

## **Booking Procedures**

- ❖ Tentative bookings can be made through the office under no obligation and will be held for one (1) month.
- ❖ Confirmation of your booking must be made within one (1) month of your reservation being made. At this time a \$500 refundable deposit will be required.

## **Room Hire**

- ❖ A \$500 hire fee is applicable.

## **Reception Times**

- ❖ Receptions are of five (5) hours duration between 5.00 pm and 12 midnight. If you wish to enjoy your function beyond 5 hours there is a charge of \$100 per hour, or part thereof.

## **Attendance**

- ❖ Minimum 60 persons maximum 110 persons

## **Underage Patrons**

- ❖ Persons attending your function under the age of 18 years are welcome on the Club's premises. Your guests are reminded however, that underage patrons are not permitted in the main area of the Club. Underage patrons remain the sole responsibility of your guests.

## **Confetti**

- ❖ Guests are reminded that confetti is not permitted either inside or outside of the premises.

## **Food and Beverage**

- ❖ The Club has an extensive range of menus and beverages and does not permit food or beverages to be brought onto the premises.

## **Insurance & Damage**

- ❖ The Club will not accept responsibility for any damage or loss in the Clubhouse or on the Course before, during or after your function. Any damage to Club property will be your responsibility.

## **Cancellation**

- ❖ If for any reason you cancel your function the following deposit refunds will apply;  
2 months (60 days) prior – full refund  
1 month (30 days or more) prior – 50% refund  
Less than 30 days prior – deposit forfeited,

## **Final Payment**

- ❖ Final payment is required on the day or within 2 days following.

**All prices are based on present day costs and while Kogarah Golf Club reserves the right to increase prices, without notice, it will only do so if necessary.**

**All prices are inclusive of GST.**

## **Dress**

- ❖ To avoid embarrassment to your guests, would you please ensure all guests are suitably attired i.e. neat and tidy including collared shirts.

## **Music**

- ❖ We have a long association with both Mobydisc and Mike Coleman's DJ Services who provide professional staff capable of acting as Master of Ceremonies if required. Music is tailored to your needs including music to enter by and Bridal Waltzes.

### **Mobydisc**

Price on application

### **Mike Coleman**

\$600 per 5 hours + MC duties by arrangement

Either service may be arranged through the Club office.

Ph: 9567 0334

## *Wedding Package Choices*

For your Wedding Day menu, we offer you a choice from the options below;

❖	Two-course carvery buffet	\$40.00
❖	Three-course buffet	\$48.50
❖	Premium Buffet	\$68.00
❖	Exclusive Package	\$129 per head
❖	Deluxe Package	\$149 per head
❖	Premium Package	\$169 per head

❖ Exclusive Package includes;

1. 5 hour River Room Hire
2. Linen, tablecloths and serviettes
3. Bridal, cake & gift table draping
4. Alternate plate 'Exclusive' menu
5. 5 hour 'Exclusive' beverage package
6. Toasting champagne
7. Single bud vase for each table

❖ Deluxe Package includes;

1. 5 hour River Room Hire
2. Linen, tablecloths and serviettes
3. Bridal, cake & gift table draping
4. Linen chair covers + sash
5. Fine fabric backdrop with fairy lights
6. Alternate plate 'Deluxe' menu
7. 5 hour deluxe beverage package
8. Toasting champagne
9. 5 hour DJ & MC duties
10. Large float bowl with flowers & candles for each table

❖ Premium Package includes:

1. 5 hour River Room Hire
2. Linen, tablecloths and serviettes
3. 1 hour pre dinner drinks and canapés in River Room Courtyard
4. Bridal, cake & gift table draping
5. Linen chair covers + sash
6. Fine fabric backdrop with fairy lights
7. Alternate plate 'Premium' menu
8. 5 hour 'Premium' beverage package
9. Toasting champagne
10. 5 hour DJ & MC duties
11. Large float bowl with flowers & candles for each table

Cocktail parties may be conducted by arrangement with our Chef, see details attached.

If your requirements do not fall into any of these categories, please talk to us about tailor making a menu for your needs.

### **Three Course options**

Please choose two entrées, two main courses and two desserts from the selections attached.

Please note that choices are served alternately, and your guests cannot be given a choice on the day.

**The Bridal Party, however, will be given their choice of meal.**

### **Meals for Disc Jockey, Band, Photographer etc.**

Many people like to provide a meal for their photographer etc. Should they sit with the other guests it is appropriate to serve them the same menu. However, should you prefer, we can provide a simple one course meal, which is served in the bar area. The cost of this latter service is \$22.50 per person.

- ❖ If your wedding meal is a buffet and you wish to feed the band members, photographer etc., then full price must be charged since we cannot control how many courses they will eat.



# Exclusive Menu

## Entrée

### ***Smoked Chicken & Pear Salad***

with lime mayonnaise and green bean Salad

### ***Whole Deboned Roasted Quail***

wrapped in prosciutto on cous with rosemary jus

### ***Salt Cured Atlantic Salmon***

on potato blini with baby capers, red onion, & dill cream fraiche

### ***Chicken Liver Pate***

on toasted sour dough with onion & orange marmalade

### ***Thai Beef Salad***

on coriander & cherry tomato topped with roasted peanuts & Thai chilli dressing

## RISOTTO

### ***Tomato and Saffron***

topped with grilled king prawn

### ***Wild Mushroom***

topped with crispy pancetta & saved parmesan

## SOUPS

### ***Borlotti Beans & Tomato***

w/ Cotechino Sausage

### ***Potato & Leek***

w/sour cream & chives

### ***Tomato & Basil***

with parmesan croute

## Mains

### ***Fillet Mignon***

wrapped in prosciutto on parish mash with roasted field mushroom & red wine jus

### ***Deboned Spatchcock***

marinated in lime & tarragon with roasted belle peppers on potato rosti & red wine reduction sauce

### ***Corn fed Chicken Supreme***

stuffed with bocconcini wrapped in pancetta on parsnip puree, shitake mushroom & pommes frites

### ***Pan Fried Atlantic Salmon***

on parsley mash with fresh asparagus, vine ripened tomato confit & hollandaise sauce

### ***Oven Roasted Pork Cutlet***

on sweet potato puree, caramelised fennel with brandy & seeded mustard cream sauce

### ***Chargrilled Gippsland Sirloin***

with potato puree, stuffed zucchini flower & veal jus

## Dessert

### ***Tiramisu***

served with coffee anglaise, fresh cream & almond tuile

### ***Apple Crumble***

served with king island cream & berry compote

### ***Cream Brulee***

with brandy biscuit & vanilla bean ice cream

### ***Chocolate Tart***

served warm with freshly whipped cream & chocolate ganache

### ***Sticky Date Pudding***

with caramel sauce & panna cotta ice cream

Coffee, tea & mints

# *Deluxe Menu*

## **Entrée**

### ***Anti-Pasta***

individual antipasto of marinated vegetables, cheese & cured meats

### ***Confit of Pork Belly***

with seared W.A scallops on top of beetroot relish & sauce bordelaise

### ***Smoked Salmon Lasagne***

layer of mascarpone, baby spinach & capers with homemade mayonnaise & vinaigrette

### ***Zucchini Flowers***

stuffed with goat cheese & sundried tomato fried in tempura batter on rocket salad & basil pesto

### ***Chicken & Shitake Mushroom Terrine***

on watercress salad with pickled ginger

### ***Seared Sea Scallops in the Shell***

with pumpkin puree, lemon, and sage parmesan butter

### ***Blue Swimmer Crab & Radicchio Salad***

with coconut & chilli dressing

### ***Tempura Battered Prawns***

on potato fritter with lemon aioli

## **Main**

### ***Braised Lamb Shank***

with potato puree, black olive & Roma tomato glaze

### ***Fillet of Beef***

stuffed with walnuts & red currants topped with wild mushroom & honey glaze carrots

### ***Pan Fried Atlantic Salmon***

with porcini spice & served with white bean & parsley puree on kipfler potato & rocket salad

### ***Milk Fed Veal Cutlet***

crumbed with parmesan & lemon on rosti potato  
w/ Sage Jus

### ***Seared Lamb Back Strap***

in cumin & coriander spice served with eggplant puree & minted yogurt

### ***Grilled Marinated Corn Fed Chicken***

stuffed with ricotta & semidried tomatoes on top of asparagus risotto with white wine cream sauce



## Desserts

### ***Lemon & Lime Tart***

served with king island cream & berry compote

### ***Chocolate Concord***

served with cream Chantilly & chocolate sauce

### ***Buttermilk Panna cotta***

served with poached pear & citrus sauce

### ***Brandy Snap Basket***

filled with a trio of gelato & chocolate ganache sauce

### ***Double Chocolate & Hazelnut Torte***

with double cream & Frangelico anglaise

### ***Doubled Baked New York Cheesecake***

with raspberry coulis

*Coffee, tea & mints*

# Premium Menu

## Entrée

***Bouillabaisse – Seafood Soup***  
with garlic croutons & gruyere cheese

***Roast Duck & Orange Salad***  
warm slices of duck breast with orange, green beans & rocket salad with Dijon vinaigrette

***King prawns***  
wrapped in pancetta on potato pancake with dill sabayon

***Seared Tuna Sashimi (rare)***  
crusted with coriander & fennel seed served with preserved lemon & cucumber chilli dressing

***Asparagus Spears***  
wrapped with beef carpaccio (rare beef) with horseradish cream, rocket & poached egg finish with balsamic vinegar

***Duck Consommé***  
with julienne of winter vegetables & confit of duck dumplings

***Smoke Salmon Linguine***  
with fennel & fresh snow peas in creamy white wine sauce

***Seared W.A. Scallops***  
with potato puree, sauce Verde & fried leeks

***Duck Confit Ravioli (open)***  
with wilted baby spinach beurre noisette

## Main

***Spiced Lamb Rump***  
on rosti potato with Persian feta, vine ripened tomato salsa & rosemary jus

***Pan Fried Duck Breast***  
on sweet potato puree, braised leeks & pear chutney with cherry glaze

***Eye Fillet of Beef***  
wrapped in puff pastry with mushroom duxelle, Paris mash & red wine jus

***Pan Fried Sword Fish***  
with ragout of lentils, tomato, capers & lemon butter sauce

***Char-grilled Grain Fed Angus***  
topped with lobster tails & béarnaise sauce on potato fondant

### ***Roast Rack of Lamb***

marinated in lemon & thyme on olive tapenade & confit tomato with sauté kipfler potatoes & jus gras

### ***Wild Barramundi***

with vanilla sauce on pea puree & fried oyster mushrooms

### ***Lamb Cutlets***

with mushroom wrapped in puff pastry with French peas & potato gratin

## **Desserts**

### ***Warm Chocolate Biscuit Pudding***

with king island cream

### ***Mille feuille of Berries & Hazelnut Cream Patisserie***

with raspberry coulis

### ***Apple Cream Brulee***

with poise William sorbet

### ***Poached Pear***

stuffed with mascarpone in red wine syrup with hazelnut praline

### ***Warm Rhubarb & Strawberry Pie***

topped with vanilla bean ice cream

Coffee, tea & mints

## **CHILDREN'S MENU**

**\$16.50 Per Child**

For under two-year-olds it is not usually necessary to provide a meal. However, for two – twelve year olds we suggest that a two-course meal be served. Please select one main course and one dessert from the selection below. Over twelve's are served the adult meal and charged accordingly.

### **MAINS**

Chicken Schnitzel and Chips

Mini Spring Rolls with Sweet and Sour dipping sauce

Pirates Steak with Wedges

Lasagne Al Forno

King Prawn Cutlets and Chips

Honey Baked Chicken Drumsticks

Spicy Beef and Bean Nachos

### **DESSERTS**

Chocolate Fudge Brownie and Ice Cream

Chocolate Mousse with Cream and Shaved Chocolate

Mini Fruit Pavlova

Knickerbocker Glory Ice Cream Sundae with Fresh Fruit and Topping

**PREMIER BUFFET**  
**\$65pp children \$18.50**

**ENTRÉE**

*Platters of Antipasto*

*Or*

*Two alternate drop premium menu entrees*

**BUFFET SELECTION**

*Honey Roasted Leg of Ham*

*Fillet Steak in Pepper Sauce*

*Whole Baked Fish*

*Fresh Oysters & Prawns*

*Blue Swimmer Crab in Vinaigrette*

*Thai Style BBQ Octopus Salad*

*Platters of Smoked Salmon*

*A Selection of Salads*

**DESSERTS**

*A Selection of Tarts & Gateaux from the Dessert Trolley*

*Tea, coffee and mints*

## **Three Course Buffet Menu**

(A minimum of 60 guests is required)

\$48.50 per person

A hot entrée is served to the table. Guests make their own selection of main course, dessert and tea or coffee from a buffet after the entrée. Children from two – twelve years are charged at \$16.50 per person.

**Choose one entrée from**

### **HOT ENTRÉES**

Chicken and Champignon Sauté

Tortellini Boscaiola – Veal filled Pasta, Creamy Bacon and

Mushroom sauce

Thai Green Curried Chicken with Jasmine Rice

Beef Stroganoff – served on Rice

Sate Chicken/Curried Prawns with rice

### **COLD BUFFET**

Leg Ham Platters

Roast Turkey Breast

Baked Leg of Pork

Rare Roast Beef

Roast Lamb

Charcuterie Platter – Continental Meats and Terrines

## **SALADS**

A seasonal selection of six which could include:

Tomato, Basil and Spanish Onion Salad  
Baby New Potato, Sour Cream and Mustard Seed Dressing  
Greek Pasta Salad  
Mixed Green Salad  
Baby Beetroot  
Thai Curried Vegetable Salad  
Paysanne Salad  
Coleslaw  
Fresh Dinner Rolls

## **EXTRAS**

You may wish to add to this buffet by providing some fresh seafood items. These are priced according to season but are approximately:

Smoked Salmon - \$5.95 per person  
Oysters Natural - \$6.80 per person  
King Prawns - \$8.90 per person

## DESSERT

A selection of gateaux and desserts served with double cream.

For example:

Chocolate Mud Cake

White Chocolate Cheesecake

Sherry Trifle

Orange Syrup Cake

Three Berry Tart

Crème Caramel

Mango & Coconut Cake

Apple & Blackberry Strudel

Tea, Coffee and Petit Fours



**Two Course Carvery Buffet**  
(A minimum of 60 guests is required)  
\$40.00 per person

**Children two – twelve years old are charged at \$15.00 per person.**

**MAIN COURSE**

Please choose 2 hot joints, which will be carved at the buffet:

*Butt of Prime Roast Beef*

*Honey Glazed Leg Ham*

*Roast Leg of Pork*

*Roast Leg of Lamb*

*Roast Turkey Breast (\$3.30 per person extra)*

*All served with hot buttered new potatoes and appropriate condiments,  
a selection of seasonal salads (see Cold buffet for examples) & roast vegetables  
Fresh Dinner Rolls*

**DESSERTS**

*A selection of gateaux and desserts served with double cream  
(See examples in Cold Buffet menu)*

*Tea, Coffee and Petit Fours*



## Cocktail Menu

MENUS 2 & 3 ARE FOR 1 1/2 HOURS DURATION

### **\$18.00 PER HEAD**

Mini spring rolls

Vegetarian somas

Party pies

Potato wedges with sour cream & sweet chilli

Dim sims

Fish cocktails with tartar sauce

Calamari crumbed & fried with lime mayonnaise

### **\$22.50 PER HEAD**

Tandori chicken skewers with minted yoghurt

Selection of nori rolls with wasabi & soy sauce

Mini bruschetta topped with tomato basil & onion salsa

Stuffed mushrooms with sundried tomato aioli

Thai style fish cakes with cucumber & chilli sauce

Crumbed calamari with tartar sauce

Mini spring rolls with sweet chilli sauce

Goat's cheese & roasted capsicum tart with basil pesto

Smoked salmon roulade on croute

### **\$26.50 PER HEAD**

Tempura battered prawns with lime mayonnaise

Roasted rare beef on croute with béarnaise

Asparagus spears wrapped in prosciutto with salsa verde

Goat's cheese & roasted capsicum tart with basil pesto

Smoked salmon on croute with dill mayonnaise

Duck liver pate on toasted sourdough with onion & orange marmalade

Marinated chicken skewers with peanut sauce

Selection of nori rolls with wasabi & soy sauce

Freshly crumbed calamari rings with lime mayonnaise

Vegetarian egg frittata topped caramelised onion

Cherry tomato bocconcini & basil leaf

Menus 1 & 2 are for a minimum of 30 guests

Menu 3 is for a minimum of 40 guests

## Options & Extras

### Pre Dinner Drinks and Canapés

On arrival you may wish to enjoy pre-dinner drinks and nibbles or canapés in the courtyard, weather permitting.

A choice is available from;

#### Nibbles Platters - \$7.50 per person

Typically, cheese, olives, nuts, corn chips, dips and biscuits.

#### Cold Canapés - \$10.00 per person

Five varieties of cold canapés for example; Smoked Salmon Barquettes, Spinach Crêpe & Capsicum Roulades, Brandied Pate on mini toasts, Prawn Bouchées etc.

#### Deluxe Canapés - \$12.00 per person

Six varieties of hot and cold canapés as above plus; Chilli Tempura Prawns, Chicken and Mushroom hot Bouchées, Cocktail Spring Rolls with Oriental dipping sauce, Grilled Apricots wrapped in bacon etc.

Drinks will be served from the time of your choice for 5 hours.

### Beverages

#### Exclusive Package \$45 per person

5 hour duration

Draught beers – VB, Carlton, Toohey's Old, Stella Artois Great Northern & Cascade Light  
Riddle Chardonnay  
Riddle Shiraz  
Soft Drinks

#### Deluxe Package \$55 per person

5 hour duration

Draught beers – VB, Carlton, Toohey's Old, Stella Artois Great Northern & Cascade Light  
Riddle Chardonnay  
Riddle Shiraz  
Lindeman's Premier Selection Riesling  
Rosemount Estate Diamond Label Semillon Sauvignon Blanc  
Rosemount Diamond Cabernet Merlot  
Soft Drinks

#### Premium Package \$65 per person

5 hour duration

Draught beers – VB, Carlton, Toohey's Old, Stella Artois Great Northern & Cascade Light  
Riddle Chardonnay  
Riddle Shiraz  
Wynn's Coonawarra Estate Chardonnay  
Lindeman's Premier Selection Riesling  
Penfold's Koonunga Hill Shiraz Cabernet  
Rosemount Estate Diamond Label Cabernet Sauvignon  
Soft Drinks

Typically, you may expect to pay:

Draught Beer Schooner	\$6.00	Middy	\$5.00
Soft Drink Schooner	\$4.00	Middy	\$3.00
Spirits & Mix (Standard Spirits)	\$7.50		