

FUNCTIONS

PACKAGES



(03) 5338 3000
1800 Sturt Street Ballarat
www.ballaratgolfclub.com.au
functions@ballaratgolfclub.com.au



FUNCTIONS AT THE BALLARAT GOLF CLUB

At the Ballarat Golf Club we have something to suit everyone. Whether your celebrating a wedding anniversary, a christening or a significant Birthday we have the package to suit.

From panoramic views of the our stunning golf course to the superbly built modern clubhouse the Ballarat Golf Club is an ideal setting for your next function.

We will assist in all aspects of your function, including meals, drinks and entertainment.

Allow us to provide the venue for your special event.

Call and speak with one of our dedicated function managers on (03) 5338 3000 or email functions@ballaratgolfclub.com.au



MENU

Soup Options

Sweet Potato & Carrot with Coriander Oil
Roast Potato, Cauliflower & Parmesan
Creamy Chicken, Corn & Pancetta
Lamb Shank & Pearl Barley Scotch broth
Pumpkin & Sweet Potato with Cheesy Croutons
Minestrone with Spring Vegetables & Bruschetta

Entree Options

Asparagus Spears wrapped in Filo with Brie, baked & served with Hollandaise Sauce
Roasted Pumpkin & Ricotta Lasagne with Herb Tomato Sauce
Chargrilled Prawns with, Pear, Rocket and Pine Nut Salad and Grilled Lime
Salt & Pepper Squid mixed with Mesclun Leaves & Lemon Wedge
Saffron Risotto with seared Scallops
Braised Leek, Mushroom & Chicken Vol-au-Vent
Spicy Thai Beef Salad with Asian Greens and Fragrant Chilli Dressing
Chicken Caesar salad with baby cos, crisp bacon, garlic croutons & poached Egg
Slow roasted Pork Belly served on our Apple Slaw

Main Meal Options

Roasted Beef Sirloin served with Blue Cheese & Potato Croquette, Broccolini & finished with Red Wine Jus
Pan seared chicken wrapped in prosciutto, stuffed with camembert cheese, red pepper & spinach, finished with a white wine & cream sauce
Tuscan lamb shank in a rich Tuscan inspired jus with onion, tomato & carrots
Herb Crusted Barramundi with seared Scallops, chive cream sauce & crispy polenta cake
Pork Cutlet with Ham Hock & Puy Lentil Cassoulet, deep fried Brussel Sprouts, Dutch Carrots & Orange Marmalade reduction
Chicken & Camembert Filo with baby roast potatoes & a ragout of seasonal vegetables
Grilled Fillet of Beef and braised cheek, French Beans, Creamy Potato Mash & Wild Mushroom ragout
Slow roasted pork drizzled with a rich jus & apple cinnamon compote served with scalloped potato, Broccolini and Dutch Carrots
Roasted leg of lamb infused with garlic and rosemary, sliced & served on cauliflower mash, green beans & rich jus

MENU

Dessert Options

Peaks of fluffy Italian meringue over a zesty creamy lemon curd in a mouth-watering shortbread shell

Spiced Apple set in a shortbread tart shell & topped with a baked oaty crumble and served warm with custard

Velvety Chocolate Pudding with a soft gooey orange centre served warm with vanilla ice cream

White Chocolate Cheesecake swirled with caramel, roasted macadamia nuts & topped with almond toffee & white chocolate chards

Mixed Berry Compote and Vanilla ice cream served in a Brandy Snap Basket

Slow baked moist date pudding with a warm caramel sauce & vanilla ice cream

Velvety white, milk & dark chocolate mousse set over a chocolate brownie and finished with chocolate ganache

Alternate Platted Dinner Option

Choose two dishes from each menu course to suit your tastes and preferred package.

All meals served with fresh bread rolls and butter

3 Course

Soup Option \$36 per person

Entrée Option \$42 per person

2 Course

Soup Option \$28 per person

Entrée Option \$34 per person

Dessert Option \$30 per person

Roast Carvery Option

Selection of three succulent meats and a range of vegetables & condiments.

Slow Cooked Beef

Leg of Pork

Boned & Rolled leg of Lamb

Baked Potato & Pumpkin

Steamed Vegetables

Apple Sauce, Mustard & Mint Jelly

Choose two dishes from the Soup/Entrée & Dessert courses to suit your tastes and preferred package plus the Carvery as your main meal

3 Course

Soup Option \$32 per person

Entrée Option \$38 per person

2 Course

Soup Option \$24 per person

Entrée Option \$30 per person

Dessert Option \$26 per person

FINGER FOOD

Bite Size Bruschetta
Asparagus wrapped in prosciutto
Black Bay Mussels with Spanish dressing
Home Made Bite Sized Gourmet Pizzas
Petit Skewers of Cucumber, Roma Tomato & Bocconcini
Cocktail Spring rolls & Mini Shu Mai
French King Prawn Tails with Cocktail Dipping Sauce
House Made Dips & Crackers
Petit Skewers of Satay chicken
Salt & Pepper Calamari
Grilled Cup Mushrooms Stuffed with Brie
Selection of Mini Pastries - Beef Pie, Vegetable Triangle, Sausage Roll
Canapes - Crostini topped with smoked salmon and cream cheese
Turkey & Cranberry, Goats Cheese, Cherry Tomato & Pesto

Make your selection from the above list

4 items \$6.50 per person

8 items \$12.50 per person

All finger food will be served with sauces and dressings suited to each item.
Full tray service over a one hour period for finger food selections of 4 items
Full tray service over a two hour period for finger food selections of 8 items

Light Lunch - \$16.50 Per Person

Selection of mixed sandwiches & wraps
Hot finger food
Seasonal fruit platter
Fresh fruit juices

Light Supper - \$6.50 per person

Tea & Coffee
Platters of sandwiches with assorted fillings (2 points)
Selection of savory pastries (3 pieces)
Selection of cakes and slices (1 piece)

Room Hire Function Room: \$150 Board Room: \$100
No room hire charges for 50 or more guests - conditions apply
Excludes 21st Birthdays

GENERAL INFORMATION

Menus

The menus provided are suggestions. We are happy to personalise a menu to suit your budget or tastes. It is essential that you notify us if there are any specific dietary requirements or food allergies, 14 days prior to your function.

Minimum Numbers

A minimum number of 60 confirmed attendees is required for the use of the main function room. Numbers less than 60 confirmed attendees will be charged a room hire charge of \$500 or the option to use the small function room if available.

Price Changes

Menu prices are guaranteed once your booking has been confirmed by paying deposit. However, menus are subject to change at the discretion of our Executive Chef.

Confirmation

Tentative bookings will be held for 2 weeks, after which a deposit of \$200 is required to confirm the booking. Balance of account is to be paid a minimum of 7 days prior to your function, with any additional bar tabs to be settled on the evening. It is the policy of the Ballarat Golf Club that deposits are non refundable upon cancellation unless 12 months prior to booking date.

Change of Date

If you would like to change the date of your booking, you can make a request and the club will endeavour to assist if date is available but can give no guarantee.

Attendance

The final numbers of guests are to be confirmed 7 days prior to the function with settlement of your account. This will be considered final and charges will be made accordingly.

Liquor

The Ballarat Golf Club has a house policy on Responsible Service of Alcohol, all guests are asked to abide by this policy at all times.

Surcharge

A surcharge of 10% is applicable on Public Holidays on the total food account

Insurance

Ballarat Golf Club will take all possible care but accepts no responsibility for damage or loss to merchandise or other property prior to, during or after a function.

Damage/Loss

Clients are financially responsible for any damage or loss caused to the Clubhouse, its facilities or property.

Club Entry/Dress Code

We would ask that you remind your guests that entry to the club is subject to the clubs dress code and conduct & behaviour policy. Entry can be refused if they do not meet the clubs criteria. To ensure the comfort and enjoyment of all members and guests a minimum dress standard of neat casual attire and footwear is required at all times.

Children on Licensed premises

Children are permitted to be on licensed premises only when they are in the company of a responsible adult. A responsible adult is a person who can be expected to exercise supervision over the child.

Food & Beverage

No food or beverages of any kind will be permitted to be brought onto the premises for consumption at the function by the organiser or any of the organisers guests, without prior approval of the club with the exception of one celebration cake.

Booking Application Form

At the time of confirmation, please provide us with the following information

Contact Name/s:

.....

Address:

.....

Numbers:

Home:

Business:.....

Mobile:.....

Email:.....

Proposed function date:

Times required:

From.....am/pm toam/pm

Function Type:

Door Card Name:.....

Anticipated Numbers: Room:.....

Other Details:.....

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I acknowledge having read a copy of the general Terms & Conditions along with the rules and regulations of the Ballarat Golf Club. I further comply with all respects of such conditions on acceptance of this application.

Signature: Dated:

Please sign and return this form with a \$200 deposit to secure the booking

Please Debit my credit card—details below Deposit \$ _____

Visa / Mastercard ____/____/____/____ Exp Date: ____/____

Name _____ Cardholders Signature _____



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