

BALLARAT GOLF CLUB FUNCTIONS



FUNCTIONS@BALLARATGOLFCLUB.COM.AU - 03 5338 3000

Menu

Choose two dishes from each course to be served alternately to guests

All meals served with a fresh bread roll & butter

3 Course

Soup Option \$61 per person

Entrée Option \$66 per person

2 Course

Soup Option \$45 per person

Entrée Option \$50 per person

Dessert Option \$47 per person

Room Hire:

\$200 Titheridge Room

\$300 Main Function Room

\$400 for Two Function Rooms (excluding bistro)

Whole Venue - please enquire

Security \$450 (security is compulsory for all 21st to 25th parties)

Soup Options

- Creamy chicken & corn
- Roasted pumpkin
- Zucchini & parmesan
- Potato, turmeric & leek

Entree Options

- Crumbed calamari with mixed leaf salad, served with tartare & lemon
- Tandoori chicken skewers with pilaf rice, almond flakes & mint yoghurt
- Crispy pork belly with cauliflower puree, bok choy & red wine caramel sauce
- Fried potato cakes with pumpkin, rocket & walnut salad & Japanese mayo
- Crumbed coconut prawns served with a rocket & parmesan salad & a chilli lime aioli

Main Options

- Chicken kiev with garlic smashed potato & broccolini, served with a creamy saffron sauce
- Marinated chicken maryland with roasted potatoes, medley of vegetables, served with salsa rossa
- Slow cooked boned and rolled lamb with garlic chat potato, broccolini, corn cob, served with mustard sauce
- Stuffed capsicum with a pesto & roasted vegetable risotto, topped with Napoli & feta cheese, served with pumpkin & potato gratin & broccolini
- Barkers Creek Pork Cutlet with potato, bacon & green bean salad served with an apple mustard jus
- Braised beef brisket with creamy mash potato, broccolini & sweet potato crisps, served with our chef's special sauce
- Goldbank snapper with potato and pumpkin gratin, corn salsa and broccolini served with a salsa verde

Dessert Options

- Sticky date pudding with butterscotch sauce & vanilla ice cream
- Apple crumble on a shortbread tart shell served with vanilla custard
- Lemon tart served with cream & strawberry
- New York cheesecake served with cream & strawberry
- Pavlova served with raspberry mascarpone cream & mixed berries

Platters

- Assorted sandwiches 40 points - \$50
- Vegetarian bruschetta 24 pieces - \$60
- Potato wedges 50 pieces - \$45
- Mini party pies, sausage rolls 40 pieces - \$75
- Mixed spring rolls & dim sims with dipping sauce 50 pieces - \$55
- Chicken tender strips 30 pieces - \$60
- House made sausage rolls 24 pieces - \$70
- Gourmet pizza slab 40 pieces - \$55
- House made beef meatballs cooked in rich tomato sauce 30 pieces - \$75
- Gourmet beef party pies 24 pieces - \$70
- Mushroom & pumpkin arancini balls with sriracha mayo 24 pieces - \$72
- Satay chicken skewers 20 pieces - \$75
- Beer battered fish bites 24 pieces - \$70
- Coconut crumbed prawns 24 pieces - \$80
- Prawn twister 24 pieces - \$65
- Salt & pepper crumbed calamari 30 pieces - \$60

Larger Options

- Beef sliders 12 pieces - \$60
- Pulled pork bao buns 20 pieces - \$100
- Pulled beef bao buns 20 pieces - \$100
- Battered fish & chip box - \$10 each

Dessert Options

- Cheese & dried fruit platter - \$80
- Assorted dessert platter 25 pieces - \$80
- Seasonal fruit platter 50 pieces - \$55
- Churros with chocolate dipping sauce 24 pieces - \$60



Packages

Afternoon Tea Package

\$20 per person
(2pm - 6pm)

- House made scones served with jam & cream
- Selection of mixed sandwiches
- Savory pastries
- Mixed Slices
- Tea & coffee station

Bereavement Package

\$16 per person

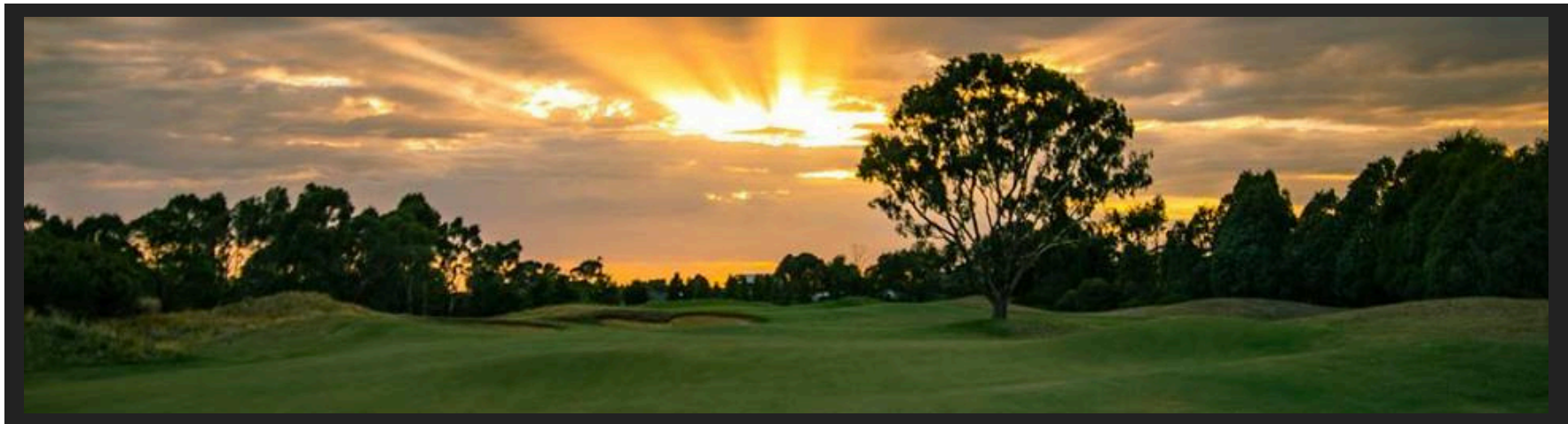
- Platters of sandwiches with assorted fillings
- Selection of savory pastries
- Selection of cakes and slices
- Tea & coffee station

Kids Menu

Meal & dessert \$28 per person

Meal & ice-cream \$17 per person

- Small parmigiana & chips
- Battered fish & chips
- Nuggets & chips
- Pasta Option - please check with staff



Room Hire: \$200 Titheridge Room ● \$300 Main Function Rooms ● \$400 for Both Function Rooms (excluding bistro)
Security \$450.00 (security is compulsory for all 21st to 25th parties)

T & C's

Thank you for choosing the Ballarat Golf Club to host your event. To ensure your event is enjoyable, we ask that you follow the T&C's.

- It is essential that you notify us if there are any specific dietary requirements or food allergies 14 days prior to your function.
- Menu prices are guaranteed once your booking has been confirmed by paying your deposit. However, menus are subject to change at the discretion of our Executive Chef.
- The Ballarat Golf Club strives to meet all dietary requirements. If you have a dietary requirement, we ask that you discuss this with our staff who will be able to advise you on the options available and processes we undertake to ensure your meal is as prepared to your requirements to the best of our ability. However, our kitchen is not an allergen free environment, and therefore we cannot absolutely guarantee that your meal will not contain traces of such allergens – i.e., gluten, nuts etc
- 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.
- Tentative bookings will be held for 2 weeks, after which the applicable room hire charge 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 6 months prior to booking date.
- The final numbers of guests are to be confirmed 14 days prior to the function with settlement of your account.
- 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.
- Clients are financially responsible for any damage or loss caused to the Clubhouse, its facilities or property.
- The Ballarat Golf Club has a house policy on Responsible Service of Alcohol, therefore all guests are asked to abide by this policy at all times.
- We would ask that you remind your guests that entry to the club is subject to the clubs dress code & conduct & behavior policy. Entry can be refused if they do not meet the clubs criteria. To ensure the comfort & enjoyment of all members and guests a minimum dress standard of neat casual attire & footwear is required at all times.
- Persons under the age of 18 years may attend but cannot, by law, consume any alcohol on these premises, whether or not accompanied by a parent or guardian.
- A surcharge of 10% is applicable on Public Holidays on the total food and beverage account. Last drinks on public holidays will be at 10.30pm and the venue closes at 11pm.

Booking Form

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

Contact Name/s:

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Address:

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Numbers:

Home/Business: Mobile:.....

Email:.....

Proposed function date:

Times required from am/pm to am/pm

Function Type:

Door Card Name - This lets guests know where to go:

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Anticipated Numbers: Room:

I acknowledge having read a copy of the general terms & conditions along with the rules & 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: ____/____ CVV # _____

Name _____ Cardholders Signature _____