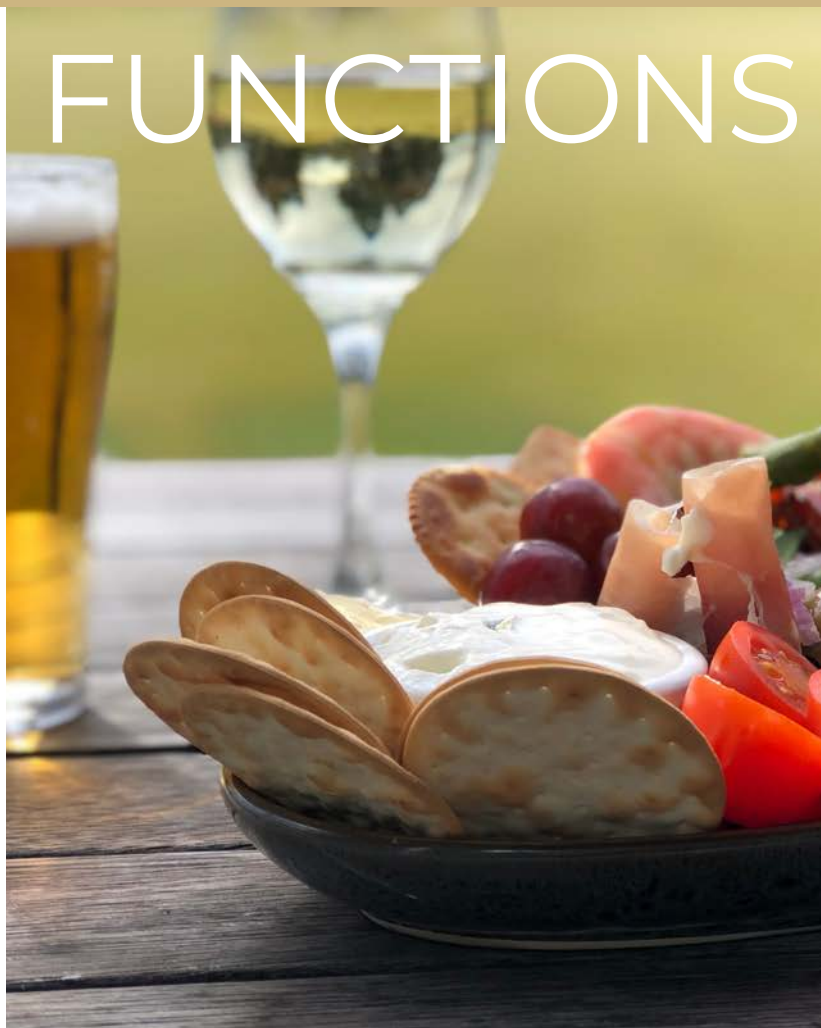


BALLARAT GOLF CLUB

FUNCTIONS



MENU

Choose two dishes from each menu course to be served alternately to guests
All meals served with fresh bread rolls & butter

3 Course

Soup Option \$45 per person

Entrée Option \$50 per person

2 Course

Soup Option \$35 per person

Entrée Option \$40 per person

Dessert Option \$37 per person

Add Canapes to your evening - Choice of 4 for \$10 per person

Canapes

Tomato basil & Spanish onion bruschetta

Potato & cheese croquettes

Cocktail spring roll with hoisin sauce

Vegetable curry puffs

Salt & pepper calamari

Tempura fried mushrooms

Arancini Ball with tomato relish

Soup

Rich tomato & basil

Creamy chicken, corn & crispy prosciutto

Creamy Potato & Leek

Roasted vegetable

Slow cook lamb & pearl barley scotch broth

Menu

Entree Options

- Vegetable lasagne with rocket & fresh Napoli sauce
- Salt & pepper calamari with rocket, citrus & lime aioli
- Thai chicken salad with rice noodles, crispy shallots, sesame seeds & chilli lime dressing
- Moroccan lamb backstrap with pumpkin, date, almond quinoa & tzatziki
- Crispy pork belly with carrot & ginger puree & vibrant Asian greens

Main Options

- Slow roasted beef sirloin served with potato gratin, seasonal vegetables & red wine jus
- Harissa & honey glazed Chicken Maryland served with chickpea & tomato ragout topped with labne
- Crispy skin Barramundi fillet with avocado tahini puree, kipfler potato & rocket salad
- Roasted pork loin with pumpkin puree, potato, seasonal vegetables & quince jus
- Slow cooked pressed lamb leg with mac cheese & cauliflower gratin, silver beet leaves finished with tomato rosemary jus
- Chicken ballotine with parsley potato, seasonal vegetables topped with soubise sauce
- Toasted buckwheat risotto with mushrooms & stracciatella cheese

Dessert Options

- Fluffy meringue over a zesty creamy lemon curd in a delicate shortbread tart
- Apple & peach with oat crumble, shortbread tart shell & served with custard
- Chocolate tart with salted caramel & chocolate ganache
- Brandy snap basket filled with ice cream & berry compote
- Warm date pudding with warm caramel sauce & vanilla ice cream
- Pandan coconut panna cotta with fresh berries & rosewater brittle



Celebration Platters

\$40 Platters

Potato wedges with sour cream & sweet chilli sauce 50 pieces
Assorted cakes & slices 30 pieces
Sandwiches - with a variety of fresh fillings 40 points

\$45 Platters

Asian - spring rolls & dim sims with dipping sauce 40 Pieces
Italian style meatballs cooked in rich tomato sauce 40 pieces
Sliced fresh fruit 5 fruit varieties 50 Pieces

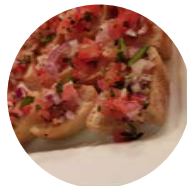
\$50 Platters

Pizzas wedges— toppings 40 pieces
Seafood - calamari & fish goujons, tartare sauce & lemon 40 pieces
Aranchini balls 30 pieces
Crumbed prawns with dipping sauce 30 pieces

\$55 Platters

Two dips with vegetable sticks, crackers & crostini sticks
Mini bruschetta with fresh tomato & basil 30 pieces
Party mix - party pies, sausage rolls 25 pieces of each
Mini quiches 30 pieces
Mixed gourmet party pies - 30 pieces
Free range chicken cordon bleu, Grass fed beef ,mushroom & stout,
Cauliflower with mild wasabi cheddar
Beef sliders – 15 pieces
Cheese & dried fruit platter 3 cheese varieties

A good guide for platter numbers is one per 6 - 8 guests
Room Hire \$200.00
Security \$450.00 (security is compulsory for all 21st to 25th parties)



Something Light

Afternoon Tea Function (2pm - 6pm) \$18 per person

House made scones served with jam & cream
Selection of mixed sandwiches
Savory pastries
Fresh fruit platter
Tea & coffee station

Bereavement Package \$10 per person

Tea & Coffee
Platters of sandwiches with assorted fillings
Selection of savory pastries
Selection of cakes and slices

Kids Menu

2 Course

Kids main meal & dessert option \$22 per person
Kids main meal & ice-cream option \$16 per person

Battered fish fillet served with chips & seasonal vegetables
Chicken parmigiana served with chips & salad
Linguini pasta (V) with napoli sauce
Chicken nuggets served with chips & salad
Roast of the day served with seasonal vegetables

Room Hire Function Room: \$200 Board Room: \$100

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.

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 the room hire charge 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 endeavor to assist if date is available but can give no guarantee.

Attendance

The final numbers of guests are to be confirmed 14 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 & behavior 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 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 - This lets guests know where to go:

.....

Anticipated Numbers: Room:

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: ____/____ CVV # _____

Name _____ Cardholders Signature _____