



BALLARAT GOLF CLUB





At The Ballarat Golf Club we believe your wedding day is the most memorable and romantic of your life and pride ourselves on making your special day stress free as well as beautiful.

Allow us to provide the stunning venue for your special day. With panoramic views of our award winning golf course, the perfect backdrop for photos and the ideal setting for your wedding Reception.

Our dedicated team will assist in all aspects of your day, from menu selection to the fold of your napkins, our friendly staff will guide you through. We believe we can cater to your every need and go above and beyond to deliver the perfect wedding venue.

Remember, we are not only here to help, we want to help, so let us make your wedding day the one you always dreamed of.

CALL AND SPEAK WITH OUR DEDICATED
FUNCTION MANAGERS NATALIE OR NARELLE
TODAY ON (03) 5338 3000



Pre Dinner

After your Wedding ceremony guests can relax outside in the picturesque surrounds of the Ballarat Golf Course while being served a selection of food and drinks.

Finger Food

Bite Size Bruschetta

Asparagus Wrapped in Prosciutto

Home Made Bite Sized Gourmet Pizzas

Petit Skewers of Cucumber, Roma Tomato & Bocconcini

Cocktail Spring Rolls & Mini Shu Mai

Petit Skewers of Satay Chicken

Salt & Pepper Calamari

Grilled Cup Mushrooms Stuffed with Brie

Gourmet Pies - Free Range Chicken Cordon Bleu - Grass Fed Beef, Mushroom & Stout - Cauliflower with Mild Wasabi cheddar

Aranchini Balls - Mixture of wild mushroom and honey pumpkin

Choose four of the above items to be served with pre dinner drinks. If substituting finger food for your entree choose five of the above. Pre Dinner period is 30mins

PRE DINNER BEVERAGE PACKAGE

Angove Sparkling, Whistling Duck Chardonnay, Semillon Sauvignon Blanc, Shiraz & Cabernet Merlot Furphy, XXXX Gold, Hahn Light, Iron Jack

A selection of softdrinks & juices



Simple Elegance Menu

Entree

Pumpkin & Sweet Potato with Cheesy Croutons
Creamy chicken and corn & crispy prosciutto
Spicy Thai Beef Salad with Asian Greens and Fragrant Chilli Dressing
Roasted Pumpkin & Ricotta Lasagne with Herb Tomato Sauce
Teriyaki chicken tenders with coconut rice & toasted sesame seeds

Mains

Sumac Spiced Barramundi fillet with Avocado Tahini puree, Roasted Kipfler Potatoes and Pomegranate Rocket salad
Roasted Beef Sirloin served with Scallop Potatoes, Broccolini, Dutch Carrots & roasted corn finished with Red Wine Jus
Crispy Skin Chicken Breast stuffed with Feta cheese & Semi dried tomatoes, Finished with a pesto & white wine cream garlic sauce.
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

Dessert

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
White Chocolate Cheesecake swirled with caramel, roasted macadamia nuts & topped with almond toffee & white chocolate shards
Chocolate short crust pastry with a perfectly salted caramel filling topped with chocolate ganache & golden chocolate shard



1896 Menu

Entree

Chicken Caesar salad with baby cos, crisp bacon, garlic croutons & poached Egg
Mediterranean Salad with Olives, Sun Dried Tomato, Fetta, Onion & Rocket
Salt & pepper calamari with wild rocket, red onion & pine nut salad
Slow cooked sticky Asian style pork belly with vibrant Asian greens
Braised leek, wild mushroom & bacon tart

Main

Marinated Pork Loin with Pumpkin Puree, Roasted Kipfler Potatoes, Roasted cherry tomatoes, Broccolini finished with a rich jus.
Garlic & Oregano marinated chicken breast stuffed with fresh prosciutto served with herb baby chats, Dutch carrots, broccolini & Roasted corn
Greek Style Lamb Filo with Mediterranean Vegetable Ragout, Roasted Baby Potato's
Grilled Fillet of Beef and braised cheek, French Beans, Creamy Potato Mash & Wild Mushroom ragout
Crispy Skin Salmon with a roasted cherry tomatoes, spring onion & chive sauce
Crispy Skin Chicken Breast stuffed with Feta cheese & Semi dried tomatoes, Finished with a pesto & white wine cream garlic sauce

Dessert

Peaks of fluffy Italian meringue over a zesty creamy lemon curd in a mouth-watering shortbread shell
Compote of mixed wild berries layered on a light cream cheese filling with a crunchy biscuit base
Chocolate short crust pastry with a perfectly salted caramel filling topped with chocolate ganache & golden chocolate shard
Spiced Apple set in a shortbread tart shell & topped with a baked oatly crumble and served warm with custard
Velvety white, milk & dark chocolate mousse set over a chocolate brownie and finished with chocolate ganache



Beverage Package

Wines

Angove Sparkling
Whistling Duck Semillon Sauvignon Blanc & Chardonnay
Whistling Duck Shiraz & Cabernet Merlot
Poker Face Moscato

Beer Selections

Furphy
XXXX Gold
Hahn Light
Iron Jack

Soft Drink Selection

Pepsi, Pepsi Max, Solo, Dry Ginger
Raspberry, Lemonade



Kids Menu

\$14 per person (10 years and under only)

Main

Small Parmigiana
Battered Fish & Chips
Chicken Nuggets & Chips
Roast Of The Day

Dessert

Ice Cream & Topping
Ice Cream & Raspberry Jelly
Fruit Salad

Included in our prices

Dedicated Wedding Coordinator

King Spa Room at the Bell Tower*

Portable Microphone for use during speeches

Oval tables with white linen table cloths & serviettes

Personalised table service for beverages[°]

Full table settings to suit your menu

Fresh baked bread roll & butter

White linen bridal table skirting

Personalised menus—two per table

Cake table & knife

*conditional on availability & minimum 70 guests

[°] table service when beverage package chosen



Preferred Suppliers

Professional DJ service & Photo Booth - SJH Entertainment

Floral Arrangements - Lou Lou's Florist - loulousflorist.com

Photography - Bibo - bibophotography.com.au

Guest Accommodation - Bell Tower - belltower.com.au/en/

Celebrant - Kate Richie - www.ceremoniesbykate.com



Wedding Package prices

Greenside Pre Dinner Package

Hors d'ouvers 4 pieces \$8.80 per person
Hors d'ouvers 8 pieces \$15.75 per person
Greenside drinks package \$10.50 per person

Hors-d'ouvers served for 1/2 hour
Greenside Package is for a 30min period

Simple Elegance Menu

3 courses \$65.50 per person
2 courses \$56.50 per person

1896 Menu

3 Courses \$79.00 per person
2 Courses \$68.00 per person

Extras

Wedding Cake Served as dessert plated with fresh strawberries and cream \$4.00 per person

All set menu's are a choice of 2 dishes served 50/50
Menu's & Prices are a guide & can be changed
Cake served in bags or on platters - price on request

Beverages

\$42.00 per person
Drink Package is for a four hour period
Extra \$6.00 per person per 1/2 hour



Terms & Conditions

Menu

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, 7 days prior to your function.

Minimum Number

A minimum number of 70 confirmed attendees is required for the use of the main function room. Numbers less than 70 confirmed attendees will be charged a room hire charge of \$500 or the option to use the small function room if available.

Deposit & Confirmation

Bookings will not be confirmed until a signed booking form has been received together with a \$500 deposit within 14 days of making your reservation. The Ballarat Golf Club reserves the right to cancel any reservation that has not been confirmed within 14 days of a tentative booking

Payment

The terms of payment are as follows

- \$500 deposit within 14 days of reservation
- 30% of the estimated balance is to be paid 6 months before event
- 30% of the estimated balance is to be paid 2 months before event
- Final payment must be 14 days before the function's date unless other prior arrangements have been made

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.

Cancellation

The Club would share your disappointment if your booking were to be cancelled. The following conditions apply to cancellation of a booking

- Full refund minus \$100 to cover administrative costs where notification is received a minimum of 6 months before the function date
 - 50% refund where notification is received 2 months prior to function
 - No refund where notification is received 60 days or less before the function
- Note: All notification of cancellation must be in writing

Terms & Conditions

Attendance

An approximate number of guests is required when you confirm your booking. The final numbers of guests are to be confirmed 14 days prior to the function with settlement of your account. Charges will be based on the number of people confirmed or the number of people attending, whichever is greater.

Liquor

We are a fully licensed establishment, therefore, we can meet all your drink requirements for your function. BYO is not permitted at all, prior to, during or after Ceremony & Reception. 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.

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.

Storage

Ballarat Golf Club has limited storage facilities. Delivery of items are accepted one day prior to the function and must be collected on the next day following the function. Ballarat Golf Club will not be held liable for any loss or damage to stored items.

Function Details

Menu selection, timing, colour selections and bar requirements must be received a minimum of four weeks prior to wedding date.

On Course Photos

Whilst taking photographs on the Golf Course, please do so at your own risk, as Ballarat Golf Club is not liable for any injury or accidents that may occur from a stray golf ball.

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.

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 & enjoyment of all members & guests a minimum dress standard of neat casual attire and footwear is required at all times. The overall appearance must be neat, clean & tidy.

Surcharge

A surcharge of 10% may be applicable on Public Holidays on the total food and beverage account.

Wedding Booking Form

Date: _____

Couples Names: _____

Address: _____

Contact 1 (H) _____ (M) _____

Contact 2 (H) _____ (M) _____

Email: _____

Proposed Date: _____

Number of people attending : _____

Ceremony Time: _____ Venue: _____

Reception Time: _____

Please sign and return this form with your deposit

I/We acknowledge that I/We have read and understood the general terms & conditions

Name _____ Signature _____

Date _____ Deposit \$ _____

Please Debit my credit card—details below

Visa / Mastercard: _____

Exp Date : _____ / _____

Name _____

Cardholders Signature _____