



Tasmania Golf Club

Wedding Brochure



Congratulations to the happy couple, and thank you for your enquiry with Tasmania Golf Club to host your reception on your special day.

Our food and beverage team have many years experience catering and servicing all types of celebrations, and are very happy to assist in any way possible to ensure your day is every little bit as special as you imagine it.

Our Executive Chef has designed a fantastic contemporary menu with a range of options to suit your tastes and budget. We pride ourselves on using the best local produce and our ability to put Tasmania on a plate. Our menu is complemented by a selection of wine and refreshments, served to you and your guests by our experienced and professional staff.

Our functions space can cater for 120 people in a sit down style function or 250 for a cocktail event. Full venue hire would seat 130 for dinner and 200+ for a cocktail.

The terrace area overlooking the 18th green and 10th fairway offers an astounding picturesque view for your special event with the reception room surrounded by floor to ceiling windows allowing 180 degree views for your guests to enjoy.

We will have the room themed as per your requests, and our experienced staff will take care of all the hard work on your special day.

We understand that each wedding is different and would be very happy to tailor a menu and package to suit your requirements. Please don't hesitate to contact our hospitality manager for more information on 03 6248 5098 or email hospitality@tasmaniagolfclub.com.au



Venue Hire

The venue hire charge is \$500 for weekend weddings and \$200 for week days. Minimum spend and guest numbers apply to Saturday bookings.

Inclusions:

Wedding Coordinator (Inclusive of all administrative costs)

Venue Hire from 4pm to Midnight (Exclusive restaurant rights)

White table linen, Linen Napkins & Colour inserts

Ceremony and reception venue setup & pack down. *Inclusive of all table/chair use.*

Cordless microphone, lectern and speaker system

Use of mirror centerpieces

Minimum Spend

Tasmania Golf club require a minimum spend of \$3000 on catering. This allows us to forgo our lunch and dinner service to ensure we dedicate 100% of our time and effort to YOUR wedding.

The minimum spend is NOT inclusive of the venue hire charge, ceremony, beverage or wedding extras. If minimum spend is not reached our venue hire fee is increased to \$700 (or to the amount required to reach minimum spend, if less than \$700) with a minimum attendance of 50 guests.

Green Ceremony

Tasmania Golf Club would love for you to exchange vows on our magnificent course. We have a large area dedicated to ceremonies behind our practice putting green, overlooking the 1st fairway. Ceremonies are \$200 and are inclusive of set up, 24 chairs, any personal touches you wish to add and use of our portable PA system. You will also be able to enjoy a complimentary guided course tour for your bridal party and photographer to capture some fantastic wedding shots.



View from the 3rd hole, one of the fantastic photo opportunities

Catering

Our menus are structured to provide the highest quality food to you and your guests.

Our Chef and kitchen team have many years experience in all styles of cooking, and have developed a menu that ensures the best local ingredients are sourced and utilised.

Options start from a 2 course menu, to a 4 course sumptuous feast.

Any dietary requirements are happily catered for, and we will work with you to provide an amazing experience for you and your guests.

Set Menus

2 Courses \$56.00 – Your choice of entree or main, or main and dessert

3 courses \$68.00 – Your selection from entree, main and dessert

4 Courses \$80.00 - Choose 4 canapés / platters to be served on arrival, entrée, main and dessert

Buffet

Our buffet option is available to booking of 40+ guests and allows you to choose with ease which offerings you would like for your wedding. Our buffet is served to you and your guests by our talented kitchen team

2 courses, \$54 per person

3 courses, \$66 per person

Design your own Menu

Sit down with our talented kitchen team and events manager and have menu personally designed for your wedding.

Prices subject on choices

Beverage

The Tasmania Golf Club beverage packages are designed for ease of service and selection

Please see our beverage package options page.

Alternate Drop Set Menu Choices

(Pre-orders are accepted)

Entree:

Pumpkin Soup with chive cream

Creamy Seafood Chowder with garlic croute' and herb oil

Seasoned Squid with citrus salad

Slow Roasted Pork Belly with a fennel salad and balsamic reduction

Cured Tasmanian Salmon with tahihni yoghurt and micro herbs

Smoked Chicken with potato Gnocchi, mushroom cream and baby spinach

Main:

Whole roasted Eye Fillet served medium on horseradish mash, roasted baby beets, broccolini & jus'.

Char Grilled Scotch Fillet with pressed potato, broccolini, slow roasted cherry tomatoes & jus'.

Marinated lamb back strap with sweet potato mash, baby spinach and carrot Tzatziki

Prosciutto wrapped chicken breast with sweet potato medallion, wilted baby spinach and mushroom fricassee

Crispy skinned Tasmanian Salmon on Lyonnais potato with a citrus salad and lemon burr blanc'

Pork sirloin on seeded mustard mash with broccolini and Marsala jus'

Mushroom Risotto with field mushrooms, baby spinach and slow roasted tomato.

Dessert:

Apple & Rhubarb Crumble with a chocolate shard and vanilla ice cream

Sticky date pudding with butterscotch sauce and vanilla ice cream

Vanilla bean Panacotta with white chocolate shard, berry compote and cookie crumbs.

Chocolate Brownie with raspberry coulis and vanilla ice cream

Platter Menu

Antipasto Platter:

Char grilled vegetables, Salami, ham, olives, semi sun dried tomatoes, feta & flat bread (\$65)

Canape Platter:

Smoked Salmon bilini with horseradish cream, goats cheese and lemon mousse tart, seeded mustard and Virginian ham mousse cup, Tomato, basil & feta Bruschetta cups (\$70)

Hot platter:

Chicken breast meatballs, mini quiches, flame grilled beef meat balls, arachini balls, salt 7 pepper squid. Sweet chilli & Tomato Sauce (\$55)

Yum Cha Platter:

Vegetable Spring Rolls, Mini Dim Sims, Samosas, Sweet and sour rolls served with Kecap Manis and Sweet Chilli sauce (\$55)

Dip platter:

3 x Chefs choice Dips with crackers and Flat Bread (\$60)

Tasmanian Cheese Platter:

Cheddar, Blue and Brie with South Cape crackers, Quince paste, Muscatels and seasonal fruits (\$90)

Cold Seafood platter:

Available & priced upon request

Mixed Sandwich Platter

A selection of mixed salad sandwiches including; chicken, ham, beef. (\$50 - \$70)

Hot Seafood Platter:

Available & priced upon request

Dessert Canapé Platter

Chocolate brownie bites, strawberry mousse cups, mini lemon tarts. (\$70)

Scones, Jam & Cream Platter

Freshly baked scones topped with strawberry jam and a dollop of whipped cream. (\$50)

Buffet

All Buffets served with Bread Rolls and Butter
Presented and served by our talented kitchen team.

Entree, Select 2 (served to table)

House made bread with trio of dips

Garlic and Herb Bread

Soup Dujour

Prawn Cocktail with parmesan wafer & fried capers (salmon or chicken optional)

Meats, Select 2

Roast Pork with apple sauce and crackling

Roasted Chicken with Dijon mustard sauce

Black Russian Roast Beef with Shiraz Jus

Roast Lamb with mint sauce and gravy

Baked Fish of the day with lemon and dill sauce

Sides and Salads, Select 4

Roasted Rosemary Potatoes

Greek Salad

Roast Pumpkin

Pasta Salad

Carrots, Peas & Corn

Potato Salad

Garden Salad

Coleslaw

Desserts, Select 2

Crème Brule

Sticky Date Pudding

Chocolate Mousse

Chocolate Brownie

Beverage Options

On Account

Your guests consume, over a nominated period, the liquor to be served of your choice, with the account being finalised at the conclusion of the function.

Fixed Bar Tab

A pre decided set dollar limit with a pre-selection of beverage inclusions.

Cash on Consumption

Your guests purchase their own beverages from the bar for cash on an individual consumption basis.



Packages

PACKAGES

DELUXE

Excluding basic spirits / Including basic spirits

2 hours = \$43 pp / \$53 pp

3 hours = \$53 pp / \$68 pp

4 hours = \$61 pp / \$81 pp

5 hours = \$67 pp / \$92 pp

Products includes the following:

your choice of two (2) whites from the following:

Poker Face Semillon Sauvignon Blanc, Richland Sparkling, Richland Moscato, Cool Climate NZ Sauvignon Blanc, Riposte Pinot Gris,

PLUS ONE TASMANIAN WHITE

*Josef Chromy Sauvignon Blanc, Josef Chromy Sparkling, Josef Chromy Pepik Chardonnay, Holm Oak Pinot Gris
(Subject to brand change)*

Your choice of two (2) reds from the following:

Poker Face Shiraz,, The Stump Jump Shiraz, Hanging Rock Merlot, Tirrell's Beyond Broke Road Cabernet Sauvignon

PLUS ONE TASMANIAN RED

Holm Oak ILEX Pinot Noir, Storm Bay Pinot Noir, Holm Oak Cabernet Merlot

Inclusive Tap Beer/Cider:

All Tap Beer & Cider: Carlton Draught, Cascade Draught, Great Northern Mid Strength, Mercury Draught Cider

PACKAGE BONUS

Guests can purchase basic spirits on a bar tab or cash basis for only \$6.00 each

STANDARD

Excluding basic spirits / Including basic spirits

2 hours = \$28 pp / \$42 pp

3 hours = \$35 pp / \$56 pp

4 hours = \$41 pp / \$69 pp

5 hours = \$46 pp / \$81 pp

Products includes the following:

Selected wines & sparkling:

*Richland sparkling,
Poker Face Semillon Sauvignon Blanc
Poker Face Shiraz
Cool Climate NZ Sauvignon Blanc*

Inclusive Tap Beer:

All Tap Beer: Carlton Draught, Cascade Draught, Great Northern Mid Strength, Mercury Cider

