



# *Wedding Brochure*





## Congratulations to the happy couple, and thank you for your enquiry regarding hosting your special day at Tasmania Golf Club

With the ability to host both your ceremony and reception we believe we are able to offer a flexible venue that can cater for all your needs.

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 100 people in a sit down style function or 250 for a cocktail event.

The terrace area overlooking the 18<sup>th</sup> green and 10<sup>th</sup> 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 management team for more information on 03 6248 5098 or email [hospitality@tasmaniagolfclub.com.au](mailto:hospitality@tasmaniagolfclub.com.au)





## Venue Hire

The venue hire charge is \$200. Minimum guest numbers apply to all bookings

Inclusions:

Hospitality management team (Inclusive of all administrative costs)

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

White table linen, Linen Napkins & Colour inserts (of your chosen colour)

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

Cordless microphone, lectern and speaker system

Use of mirror centerpieces

## 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 1<sup>st</sup> fairway. Ceremonies are \$200 and are inclusive of set up, 24 chairs, any personal touches you wish to add. You will also be able to enjoy a complimentary guided course tour for your bridal party and photographer to capture some fantastic wedding shots.

## 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.



# Alternate Drop Set Menu Choices

2 Course \$56 | 3 Course \$68 | 4 Course (Choose 4 canapes to be served on arrival) \$80

## 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



# Buffet Options



2 Course \$50 | 3 Course \$60

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

**Please select 2 of the following Entrees (served to table)**

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

House made bread with trio of dips

Garlic and Herb Bread

Soup Dujour

**Please select 2 of the following Meats**

Baked Fish of the day with lemon and dill sauce

Roasted Chicken with Dijon mustard sauce

Roast Pork with apple sauce and crackling

Black Russian Roast Beef with Shiraz Jus

Roast Lamb with mint sauce and gravy

**Please select 4 of the following Sides and Salads**

Roasted Rosemary Potatoes

Carrots, Peas & Corn

Roast Pumpkin

Garden Salad

Potato Salad

Greek Salad

Pasta Salad

Coleslaw

**A selection from the following Desserts**

Crème Brulee, Sticky Date Pudding, Chocolate Mousse & Warm Chocolate Brownie



# Beverage Options

## *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*

### Deluxe Package

2 hours = \$43 pp

3 hours = \$53 pp

4 hours = \$61 pp

Products include the following:

**White Wines:** Sauvignon Blanc, Sparkling, Moscato, Pinot Grigio & a selection of Tasmanian Wines

**Red Wines:** Shiraz, Merlot, Cabernet Sauvignon & a selection of Tasmanian Wine

**Tap Beer:** Carlton Draught, Cascade Draught, Great Northern (Mid Strength) & Carlton Dry



## *Continued Beverage Options*

### Standard Package

2 hours = \$33 pp

3 hours = \$43 pp

4 hours = \$50 pp

Product includes the following:

**White Wines:** Sparkling, Sauvignon Blanc & Pinot Grigio

**Red Wines:** Shiraz & Merlot

**Tap Beer:** Carlton Draught, Cascade Draught, Great Northern (Mid Strength) & Carlton Dry

**Tasmania Golf Club – Terms and conditions**

TASMANIA GOLF CLUB WISHES TO ENSURE THAT YOUR EVENT IS A SUCCESSFUL AND ENJOYABLE EXPERIENCE, HOWEVER TO ENSURE WE AS A BUSINESS ARE ABLE TO CONTINUE TO OFFER THESE EVENTS TO THE PUBLIC, THE FOLLOWING TERMS AND CONDITIONS HAVE BEEN ESTABLISHED.

**TENTATIVE BOOKINGS**

Tentative bookings will be held for a period of 10 business days, after which time the space will be automatically released.

**CANCELLATIONS**

Tasmania Golf Club would be regretful if your event was to be cancelled. However, we understand circumstances occasionally make this necessary. If the event is to be cancelled Tasmania Golf Club requires formal notification.

*Notice received within 30 days of the event*

Due to costs incurred at this stage, the total room hire cost will be charged.

*Notice received within 7 days of the event*

Due to the costs incurred at this stage the total room hire and 50% of catering costs will be charged.

**CONFIRMATION OF NUMBERS**

For all catering events, Tasmania Golf Club must be advised of the approximate number of guests one (1) week prior to the event. Final guaranteed numbers are required by 10:00am, 5 working days prior to the start of the event.

**FUNCTION DETAILS**

All function details, final costings, final catering etc, should be arranged with our Event Management team approximately thirty (30) days prior to the date of the function. These details will be entered into an Event Order, duplicate copies of which will be forwarded through promptly to the client.

**DIETARY REQUIREMENTS**

Tasmania Golf Club can cater to most dietary requirements provided suitable notice has been given. The earlier the notice given the more flexible we can be with suitable options.

**SURCHARGES**

**Weekends and Public Holidays**

- Functions held on a Sunday incur a 15% surcharge.
- Functions held on a public holiday incur a 20% surcharge.
- Please note that all surcharges will be calculated based on the final confirmed number of guests.

**SECURITY**

At times Tasmania Golf Club may deem it necessary for the client to hire the services of security guards to help control their event. If this is the case the security company must be a registered and licensed business.

**BOND**

Tasmania Golf Club requires either a \$500 cash bond or relevant credit card details. This is in case any unreasonable damage is caused by any guest attending the event. Once it is deemed that the venue has incurred no damage any monies deposited will be refunded.

**PLEASE NOTE**

- Tasmania Golf Club’s catering policy doesn’t allow for ANY outside food to be brought onto the premises unless previously discussed.
- All food and beverage ordered by a client remains the property of Tasmania Golf Club and cannot be removed from the premises without prior approval.

I have read and agree to the terms and conditions set out above

Name \_\_\_\_\_ Signature \_\_\_\_\_

Date \_\_\_\_\_ / \_\_\_\_ / \_\_\_\_