



Dinner Menus 2011

Entrees

*Please select any two for alternate service
(g) gluten free, (v) vegetarian option*

Duck Confit

Served with baby spinach, slow roasted sweet potato, zucchini and semi dried tomato

Macadamia Crusted Chicken Tenderloins

Set on julienne of salad with a sweet honey drizzle

Beef and Guinness Pie

Served on mashed peas with a rich red wine jus

Mediterranean Lamb Loin (g)

Topped with sundried tomato and macadamia pesto and set on a salad of baby spinach, artichokes and fetta finished with yoghurt

Japanese Marinated Prawns (g)

On a pickled cucumber and ginger salad

Salmon Darne (g)

Set on cauliflower puree topped with tomato and baby caper salsa

Moroccan Marinated Pork Loin (g)

Set on an almond cous cous topped with a fresh labne dressing

Squid Parcels (g)

Served warm, filled with prawn meat and a delicate summer salad

Blue Cheese and Caramelised Onion Tart (v)

Set on a mixed leaf and herb salad

Pumpkin, Almond and Brie Cheese Frittata (v,g)

Set on a salad of sweet onion, pear and capsicum

Roast Capsicum with Cous Cous (Vegan,v,g)

Set on a light julienne of veg



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Mains

*Please select any two for alternate service
All main meals served with bread roll*

Pan Fried Swordfish (g)

Set on a light salad of cherry tomatoes, snow pea, roquette and capsicum topped with a mango salsa

Thai Infused Chicken Breast

Served on basil, chilli and lemongrass rice, finished with a light coconut curry sauce

Grilled Chicken Breast (g)

Set on sautéed potato finished with a mushroom ragout

Shiraz Marinated Beef Fillet

Set on sweet onion mash finished with a beetroot jus

Pork Cutlet

Set on chorizo and bean casolette with a light white wine jus

Slow Roasted Lamb Leg

Marinated in garlic yoghurt and lemon set on saffron rice finished with a red currant jus

Salmon Tapenesto (g)

Served with a capsicum, snow pea, cherry tomato and roquette salad

Pistachio Crusted Lamb Rump

Set on sweet potato mash, finished with a mint and brandy jus

Swiss Cheese Tart (v)

Filled with sweet onion and Kipfler potato set on a baby leaf salad and chilli tomato jam

Oven Baked Avocado (vegan,v,g)

Filled with tomato, onion, shallots and coriander



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Desserts

Please select any two for alternate service

** All desserts are made in-house*

Cool

Chocolate Basket

Filled with chocolate mousse garnished with fresh mixed berries

White Chocolate and Raspberry Cheesecake

Served with berry salad and coulis

Strawberry Mille Feuille

Layers of light pastry with strawberry salad and cream

Rich Chocolate and Orange Flour-less Cake (g)

With raspberry salad and double cream

Blueberry and Vanilla Pannacotta (g)

Served with blueberry coulis

Chocolate Delice Tart

Served with raspberry coulis

Warm

Individual Sticky Date Pudding

Served with butterscotch sauce

Apple Berry Pie

Served with vanilla anglaise

Individual Pistachio and Dried Cherry Tart

Accompanied by honey icecream

Complimentary freshly brewed tea & coffee provided with three course meal



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Pricing

Two Course Meal - \$65pp

Including Drinks Package One - \$98pp

Including Drinks Package Two - \$101pp

Three Course Meal - \$75pp

Including Drinks Package One - \$105pp

Including Drinks Package Two - \$108pp

*Special Package – Including Three Course Meal,
Cocktail Food (3 warm & 1 cool), Drinks Package One - \$112pp (actual price \$126)*

Wedding or Birthday Cakes that are required to be served per person will incur a \$6pp charge. Cake is plated and served with Chantilly cream and berry coulis.

All food & beverage must be provided by Federal Golf Club

Please ask if there is any special dish that you would like catered for. Dietary requirements can be catered for provided prior notice is given.

A children's menu is available from \$25pp.

Appropriate room hire charge is applied to all functions

Included in room hire charge for weddings are a 4m x 5m dancefloor, lectern & mike & cordless mike (if required), skirted bridal table and skirted cake table. Not included are any table decorations or room decorations

*Pricing is current for all functions up to & including
31st January 2012.*

Room hire

*Russell OR Scott Function Room \$450,
Both Russell and Scott Function Room \$600*

All prices include GST

Please note minimum spend may be required



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Beverage Packages

One

Five hours, \$48pp

Bottled Wine

*Richmond Grove - The Lone Fig Brut Cuvee NV
Richmond Grove - The Lone Fig Sauvignon Blanc
Richmond Grove - The Lone Fig Shiraz*

Draught Beer

Middy or schooners of Light and Heavy Beer

Soft Drink & Orange Juice

Mineral water, cola, lemon squash, ginger ale, lemonade, fresh orange juice

Two

Five hours, \$50pp

Bottled Wine

*Richmond Grove Cellar Selection Brut
Montana Marlborough Sauvignon Blanc
Wyndham Estate Bin 555 Shiraz*

Draught Beer

Middys or schooners of Light and Heavy Beer

Soft Drink & Orange Juice

Mineral water, cola, lemon squash, ginger ale, lemonade, fresh orange juice



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Federal Golf Club – Event Booking Sheet

Details:

Name of person making booking:

Event:

Contact on the day:

Telephone no:

E-mail address:

Postal address:

Invoice to be sent to:

Email/ Address:

Event Details:

Date of function: _____ Number of people: _____

Information below can be confirmed two weeks prior to event

Menu Options selected:

Agenda:

Timings:

Dietary Requirements/Vegetarians: _____

This information is provided to Federal Golf Club for the exclusive use of organising and running the function. The Club may use the above information provided, for its own in house marketing purposes (delete if you don't agree). The acceptance of this booking is at Federal Golf Club's discretion and is subject to agreement to the terms and conditions on page 2.

Office Use Only Date:

Receipt No:

Amount Paid:



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General Terms and Conditions Function Bookings

1. Final numbers attending the function are required at least 3 working days (72 hours) prior to the event. We do not accept a reduction in numbers after this period.
2. The organisation / person making the booking are financially liable for any damages / theft sustained to the Club or course during or immediately after the function.
3. The Club does not accept any responsibility for damage or loss of merchandise left in the Club before, during or after the function.
4. Guests cannot use the golf facilities unless prior arrangements have been made with the Club.
5. A non-refundable deposit of \$300 & completion of booking form is necessary to confirm the booking, unless otherwise agreed between yourself & the club. *Tentative bookings will not be taken.*
6. The club will charge the cost of the room hire if a booking is cancelled within 1 month of the event. Other costs may apply if cancellation occurs.
7. **All invoices must be settled within 14 days of issue. Payments after 14 days will attract 10% surcharge.**
8. All prices are based on current costs and may be subject to change prior to the function.
9. All dinner functions should end at 12am. Should the function finish after 12am, Federal Golf Club reserves the right to charge \$300 for every hour, or part thereof, past 12am, unless previously negotiated with Club prior to the event. (See point 15)
10. ***All packages which include the use of a contractor (i.e Decorator or DJ) are subject to the terms and conditions of the contractor. Federal Golf Club takes no responsibility for the contractors or their products and services. You are the client in regards to the contractors, not Federal Golf Club, and are therefore responsible for any damage or loss of product.**
11. ***Package is dependent on contractors availability**
12. All decorations (primarily wedding functions) must be removed immediately after the function and/or prior to 10am the following day (At the club's discretion).
13. Any function held on a public holiday or a Sunday will be subject to a 25% surcharge
14. All wedding ceremonies held on the grounds of the golf course will incur a \$300 surcharge
13. **All guests must abide by the Club dress regulations. The Club excludes sneakers, non-tailored shorts & T-shirts without collars. Federal Golf Club reserves the right to refuse entry to any guest who is not appropriately dressed.**
14. **To enable the club to conform with regulations, we require that function organisers provide the club with a guest list prior to the function.**
15. **Unless prior arrangement has been made, time references will be strictly adhered to. (See point 9)**

I _____ have read and agree to the above terms and conditions.
Name

Signature: _____ Date: _____