

Katoomba

GOLF CLUB

Blue Mountains Australia

Functions & Events



Introduction...

Thank you for considering Katoomba Golf Club for your event.

Overlooking the beautiful golf course and offering the privacy and facilities for the benefit of our guests, Katoomba Golf Club is an ideal venue for your Corporate Event, Function or Wedding. The Jamison Room provides seating for up to 100 guests (with dance floor) or 120 (without). For a more casual event, The Bunker Bar is perfect for parties up to 60 people and can include the private use of our pool room.

This information pack is designed to assist you with menus, arrangements and also outlines services offered for your consideration.

Please be sure to read the Terms and Conditions and be aware that your final numbers and menu choices, including any special dietary requirements, are to be sent to us twenty one days prior to your function.

Our standard packages are included, however, we are happy to tailor a package to your requirements.

If any of your guests are travelling some distance, there are many hotels and guest houses in the Katoomba area. We are able to assist with your accommodation requirements, so feel free to ask.

We look forward to the opportunity of providing you with a most memorable event.

Kind Regards,

Trish Clayton
Functions Manager



Menu Selections...

COCKTAIL PARTY FINGER FOOD

Minimum of 20 persons

Select 10 items from menu below
\$20 per person

- Gourmet Mini Quiches (1)
- Vegetarian Tartlets (1)
- Mini Spring Rolls (2)
- Petite Beef Pies (1)
- Mini Ham and Cheese Croissants (1)
- Crumbed Calamari (3)
- Tempura Vegetables (2)
- Fish Goujons (2)
- Prawn Twisters (1)
- Mini Sausage Rolls (2)
- Cocktail Frankfurts (3)
- Salt and Pepper Squid (2)
- Marinated Lamb Skewers (1)
- Teriyaki Beef Skewers (1)
- Satay Chicken Skewers (1)
- Mixed Cocktail Vol au Vents (2)
- Spinach and Cheese Triangles (1)

All include Dipping Sauces where applicable

EXTRAS

- Homemade Scones with Jam and Cream (20)
- Corn Chips with Mexican Salsa
- Vegetarian Dips with Crackers and Vegetable Sticks
- Sandwich Platter (20)
- Pastry and Cake Platter (20)
- Antipasto Platter
- Fresh Fruit Platter
- Cheese, Nuts, Dried Fruit and Crackers
- Tea and Coffee Buffet
Freshly brewed Coffee and a selection of Twinings Teas,
served with Biscuits and Mints

PLATTER

- \$40
- \$25
- \$30
- \$60
- \$65
- \$60
- \$60
- \$70
- \$3.50pp

Menu Selections...

CANAPES & FINGER FOOD

Minimum of 30 persons

Minimum of \$20 per person

Make selections from menu below

\$3.50 per serve

- Green Olives stuffed with Almonds (2)
- Pepper Dews stuffed with Fetta (2)
- Bocconcini Skewers with Cherry Tomatoes and Olives (1)
- Grilled Fig Sticks wrapped in Pancetta (1)
- Roasted Chicken Wonton with Roast Capsicum (1)
- Cajun Spiced Prawns (1)
- Shrimp Cocktail (1)
- Roasted Beef with a Horse Radish Cream on Mini Toasts (1)
- Assorted Gourmet Quiches (1)
- Assorted Nori Rolls (1)
- Smoked Salmon on Potato Cakes (1)
- Natural or Mornay Oysters (1)



Menu Selections...

DELUXE DINNER PACKAGE

Minimum of 30 persons

3 Courses \$40 per person (\$45 Sundays and Public Holidays)

2 Courses \$35 per person (\$40 Sundays and Public Holidays)

Includes Bread Roll and Butter

Select 2 choices as alternate serves

ENTREES

- Creamy Potato and Leek Soup
- Salt and Pepper Squid with Lime Aioli
- Warm Chicken Salad with a Honey Mustard Dressing
- Crumbed Prawns with Lime Aioli and Crisp Salad
- Teriyaki Beef Skewers with Pilaf Rice
- Satay Chicken Skewers with Pilaf Rice

MAIN COURSES

All Main Courses are served with Seasonal Vegetables or Salad and Roasted or Au Gratin Potatoes

- Grain-fed Roast Beef with Red Wine Jus (Med/Rare)
- Moroccan Lamb Skewers with a Vegetable Cous Cous
- Honey Roasted Pork with Baked Apple and Cranberry Sauce
- Roasted Chicken Breast with Mushroom and White Wine Sauce
- Pumpkin and Pine-nut Gnocchi with Spinach and a Creamy Wine Sauce
- Grilled Barramundi Fillets with Herb Butter

DESSERTS

- Seasonal Fruit Crumble with Double Cream
- Sticky Date Pudding with Cream and Traditional Butterscotch Sauce
- Hot Chocolate Pudding with Cream
- New York Baked Cheesecake with Fruit Coulis
- Mini Pavlova with Fresh Fruit and Cream
- Pecan Pie with Cream

TEA AND COFFEE BUFFET

Freshly brewed Coffee with a selection of Twinings Teas and Mints

Menu Selections...

PREMIUM DINNER PACKAGE

Minimum of 30 persons

3 Courses \$60 per person (\$65 Sundays and Public Holidays)

2 Courses \$50 per person (\$55 Sundays and Public Holidays)

Includes Bread Roll and Butter

Select 2 choices as alternate serves

ENTREES

- Fetta and Caramelized Onion Tart with Baby Spinach Salad
- Grilled Scallops with Avocado, Chilli and Garlic Butter
- Cajun Chicken and Avocado Salad
- Oven Baked Mushrooms with Pine-nut and Spanish Onion
- Soft Shell Crab with Wasabi Butter
- Sautéed Prawns with a Garlic Cream Sauce and Rice
- Smoked Salmon and Avocado Salsa Timbale with Dill Cream Sauce

MAIN COURSES

All Main Courses are served with Seasonal Vegetables or Salad and Roasted or Au Gratin Potatoes

- Lamb Back-strap with Red Wine Jus
- Grain Fed Beef Fillet with Red Wine Jus (Med/Rare)
- Baked Chicken Fillets with Steamed Asparagus and Hollandaise Sauce
- Soft Shell Crab with Asian Greens and Chilli Dressing
- Mediterranean Vegetable Stack with Cous Cous
- Moreton Bay Bug with Asian Salad
- Baked Trout with Herbed Butter, and Wilted Spinach

DESSERTS

- Homemade Citrus Tart with Lime Syrup
- Panacotta with Berry Compote and a Tuille Wafer
- Tiramisu with Cocoa and Chocolate Chards
- Brandy Snap Basket with Fresh Berries and Champagne Sabayon
- Ganache Tart with Chocolate Chards and Raspberry Sauce

TEA AND COFFEE BUFFET

Freshly brewed Coffee with a selection of Twinings Teas and Mints

Menu Selections...

BUFFET MENUS

Minimum 30 persons

\$35 per person (\$40 Sundays and Public Holidays)

SUMMER BUFFET

- Antipasto Platter
- Selection of Gourmet Cold Meats
- Assorted Condiments
- Gourmet Frittata
- Seasonal Salads including
 - Green Salad
 - Greek Salad
 - Potato Salad
 - Pasta or Rice Salad
 - Coleslaw
- Assorted Fresh Breads
- Assorted selection of Cakes and Pastries
- Cheese Platter
- Fresh Fruit Platter
- Freshly brewed Coffee with a selection of Twinings Teas and Mints

WINTER BUFFET

- Creamy Potato and Leek Soup
- Selection of Roasted Meats
- Steamed Seasonal Vegetables
- Roasted or au Gratin Potatoes
- Baked Mediterranean Pasta
- Assorted fresh Breads
- Cheese Platter
- Assorted selection of Warm Puddings
- Freshly brewed Coffee with a selection of Twinings Teas and Mints

EXTRAS

- Seafood Platter from \$7 per head (seasonal)
- Extra Dishes from \$6 per head

Menu Selections...

BBQ BUFFET

Minimum 20 persons

\$35 per person (\$40 Sundays and Public Holidays)

- Scotch Fillet Steak
 - Lamb Loin Chops
 - Satay Chicken Skewers
 - Assorted Salads
- OR
- Seasonal Steamed Vegetables
 - Potato au Gratin
 - Assorted Condiments
 - Freshly brewed Coffee with a selection of Twinings Teas and Mints

WAKE GATHERING

Minimum 20 persons

\$15 per person (\$18 Sundays and Public Holidays)

- Platters of assorted Finger Food
- Gourmet Sandwich Platters
- Freshly brewed Coffee with a selection of Twinings Teas and Mints

MORNING OR AFTERNOON TEA

Minimum 20 persons

\$20 per person (\$25 Sundays and Public Holidays)

- Gourmet Sandwich Platters
- Selection of Fresh Baked Muffins and Pastries
- Fruit Platter
- Freshly brewed Coffee and a selection of Twinings Teas and Mints

GOLFERS PACK - TO TAKE ON COURSE

Minimum 20 persons

\$15 per person (\$18 Sundays and Public Holidays)

- Assorted Wraps
- Cheese and Crackers
- Seasonal Fruit
- Soft Drink or Water

Extra Services...

CLUB BUS HIRE

- By appointment only
 - Seats 11 passengers
 - \$60 per hour (minimum 2 hours)
- OR
- \$30 per trip (local service only)

EQUIPMENT HIRE

- Screen – \$20
- Whiteboard (including markers) – \$20
- Flip Chart – \$20
- Television/Monitor (large screen) – \$30
- Lecturn/Microphone – \$20
- Data Projector – \$150

DRINKS PACKAGES

- \$26 pp includes**
 - 4 hours (\$7 per additional hour)
 - Lindemans Shiraz Cabernet and Lindemans Chardonnay
 - Draught Beers
 - Soft Drinks
 - Seaview Brut for toasts
- Drinks on consumption**
 - Set to your requirements

CAKEAGE

Individually cut and served

- With Cream and Strawberries (\$3.50 pp)
- With no extras (\$1.50 pp)

DECORATION SET UP

- Jamison Room @ \$25 per hour
- Outdoor set up from \$150

Terms and Conditions...

BOOKINGS AND PAYMENT

- All prices include GST.
- A non refundable deposit of \$400 and signed Terms and Conditions Form are required within 14 days to secure your booking.
- The deposit is deducted off your final payment which is required 7 days prior to your function.
- Payment may be made by cash, cheque or credit card.
- Final numbers and menu selection (including special diet requirements) are required 21 days prior to function.
- Cancellation of a function requires 30 days notice (in writing) in which case a refund will be made of all monies paid except for non refundable deposit.

ROOM HIRE

- Functions - \$300 for 4 hours (\$90 per hour thereafter)
- Meetings/Seminars - \$250

CLUB'S LICENCE CONDITIONS

- All guests must be signed in by a member and must abide by the Registered Clubs Act.
- Minors must remain in the immediate vicinity of a responsible adult at all times.
- The Club must be notified of any entertainment prior to the event.
- Security may be required at the discretion of the club with the cost to be paid by the client.

RESPONSIBLE SERVICE OF ALCOHOL

The Club will not:

- Sell or serve liquor to minors.
- Permit binge drinking, drunkenness or misconduct.
- Permit the admission of intoxicated persons.
- Serve alcohol to any person who we believe to be intoxicated.
- Serve alcohol to any person who is acting in a drunk or disorderly manner.
- Permit behaviour that may adversely affect our neighbourhood.

ADDITIONAL INFORMATION

- The client (host) is liable for any damage to club property or theft caused by any guest attending the function or event.
- Smoke machines are not permitted
- The use of confetti, scatters (or similar) will incur an additional cleaning fee of \$200
- Nothing is to be adhered or nailed to any part of the Club

Booking Form...

This form must be completed and signed by the client and returned to Katoomba Golf Club with required deposit.

Name of Client (Host) _____

Date of Function _____

Company Name (if applicable) _____

Contact Details _____

Address _____

Phone _____

Mobile _____

Email _____

I hereby acknowledge that I have read and agree to all the terms and conditions as outlined by Katoomba Golf Club.

Signature _____

Date _____

Office Use Only

Deposit Amount _____ Receipt Number _____