

Katoomba

GOLF CLUB

Blue Mountains Australia

Wedding Packages



Congratulations...!

Congratulations on your engagement and thank you for considering Katoomba Golf Club for your Reception.

This information pack is designed to assist you with arrangements and also outlines service offers for your consideration and choice.

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 21 days prior to your function.

In order to assist us with the smooth running of your function, we've included a sample of a Reception Itinerary as well as a run sheet for you to complete for your special day. And, so that we can ensure the correct seating and meal delivery, there is a Guest Seating form to complete in conjunction with the seating plan diagram that you select.

Wedding parties are welcome to use the gardens for photos (by arrangement).

Katoomba Golf Club has package deals with many hotels and guest houses in the Katoomba area.

If you wish, we will be happy to tailor a package to your specific requirements.

Upon the completion of your Wedding Package, we will provide you with a final confirmation quote.

We looking forward to making your special day a most memorable one.

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

PLATTER

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

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

2 Courses \$55 per person (\$60 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 \$80 per person (\$85 Sundays and Public Holidays)

2 Courses \$70 per person (\$75 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 MENU

Minimum 40 persons

\$55 per person (\$60 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

Wedding Packages...

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

THE FOLLOWING ITEMS ARE INCLUDED IN OUR WEDDING PACKAGES.

- Linen Table Cloths
- Linen Serviettes
- Chair Covers
- Chair Sashes
- Skirting for Bridal Table
- Cake Table and Knife
- Dance Floor
- Cordless Microphone and Lectern

ADDITIONAL

- Flowers
(recommended supplier Katoomba Fine Flowers – 4782 3314)
- Wedding Cake
(recommended supplier Confetti Cakes – 0438 144474)
- DJ
(recommended supplier Moby Disc – 1800 100606)

Extra Services Available...

CLUB BUS HIRE

- By appointment only
- Seats 11 passengers
- \$60 per hour (minimum 2 hours)

OR

- \$30 per trip (local service only)

ON COURSE CEREMONIES

- Starts from \$300
- Includes
 - 8 covered chairs (additional chairs by arrangement)
 - Dressed signing table with 2 chairs

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

Wedding Reception Floor Plans...

ROOM DIMENSIONS 16M X 9M

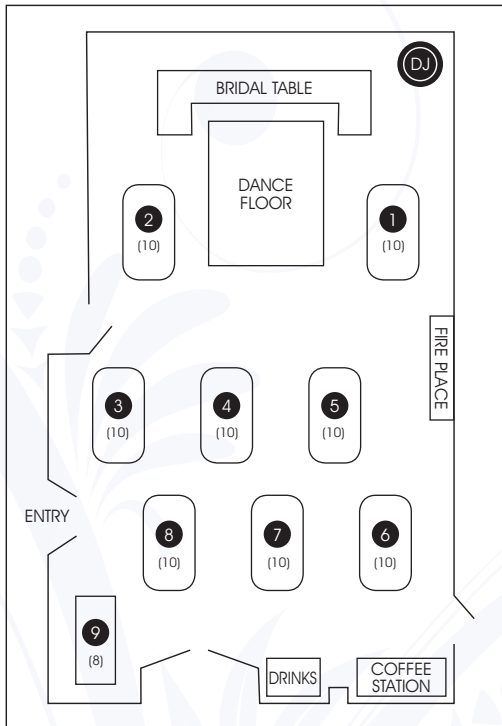


TABLE
1m x 2.2m

Option A – 100 people

Bridal table is across back wall facing the dance floor with guest tables at the other side of the dance floor.

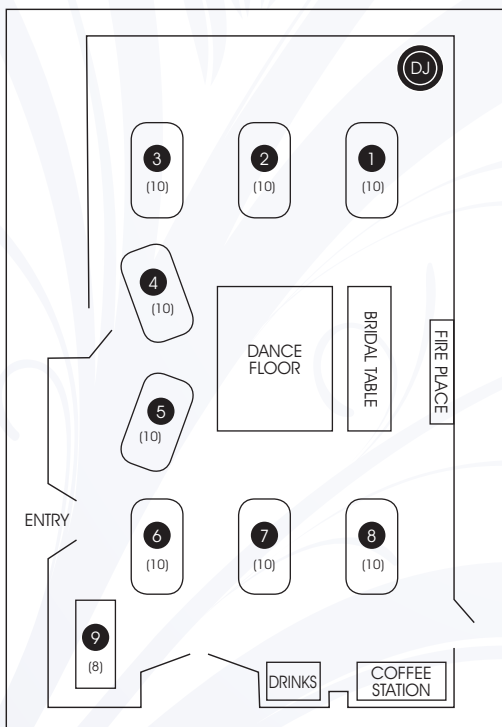


TABLE
1m x 2.2m

Option B – 80 to 90 People

The bridal party table is in front of the fire place, facing the dance floor and guest tables scattered around the dance floor.

Table Settings...

Please refer to the floor plan guide for table numbers. In order for correct guest seating, and for placecards, please provide your desired Guest Seatings along with any dietary requirements below, 4 days prior to your Reception.

BRIDAL TABLE					
1		DIETARY	7		DIETARY
2		DIETARY	8		DIETARY
3		DIETARY	9		DIETARY
4		DIETARY	10		DIETARY
5		DIETARY	11		DIETARY
6		DIETARY	12		DIETARY

TABLE 1					
1		DIETARY	6		DIETARY
2		DIETARY	7		DIETARY
3		DIETARY	8		DIETARY
4		DIETARY	9		DIETARY
5		DIETARY	10		DIETARY

TABLE 2					
1		DIETARY	6		DIETARY
2		DIETARY	7		DIETARY
3		DIETARY	8		DIETARY
4		DIETARY	9		DIETARY
5		DIETARY	10		DIETARY

TABLE 3					
1		DIETARY	6		DIETARY
2		DIETARY	7		DIETARY
3		DIETARY	8		DIETARY
4		DIETARY	9		DIETARY
5		DIETARY	10		DIETARY

TABLE 4					
1		DIETARY	6		DIETARY
2		DIETARY	7		DIETARY
3		DIETARY	8		DIETARY
4		DIETARY	9		DIETARY
5		DIETARY	10		DIETARY

Table Settings...

TABLE 5

1		DIETARY	6		DIETARY
2		DIETARY	7		DIETARY
3		DIETARY	8		DIETARY
4		DIETARY	9		DIETARY
5		DIETARY	10		DIETARY

TABLE 6

1		DIETARY	6		DIETARY
2		DIETARY	7		DIETARY
3		DIETARY	8		DIETARY
4		DIETARY	9		DIETARY
5		DIETARY	10		DIETARY

TABLE 7

1		DIETARY	6		DIETARY
2		DIETARY	7		DIETARY
3		DIETARY	8		DIETARY
4		DIETARY	9		DIETARY
5		DIETARY	10		DIETARY

TABLE 8

1		DIETARY	6		DIETARY
2		DIETARY	7		DIETARY
3		DIETARY	8		DIETARY
4		DIETARY	9		DIETARY
5		DIETARY	10		DIETARY

TABLE 9

1		DIETARY	6		DIETARY
2		DIETARY	7		DIETARY
3		DIETARY	8		DIETARY
4		DIETARY	9		DIETARY
5		DIETARY	10		DIETARY

Sample Wedding Itinerary...

This is a sample only, please feel free to add any additional items....
It's your day, and we are happy to help to make it perfect.

TIME

SCHEDULED

11.30am	Ceremony
12.00pm	Bridal Party photos
12.30pm	Guests arrive at Club House – Canapes and Drinks
12.50pm	Guests to be seated
1.00pm	MC to announce Bridal Party / introductions Staff will co-ordinate formal entry of the Bridal Party <ul style="list-style-type: none">■ Parents of Bride and Groom■ Flower Girls and Page Boys■ Bridesmaids and Groomsmen■ Bride and Groom
1.15pm	Meal served
2.30pm	Speeches
3.00pm	MC to announce cutting of the Wedding Cake Staff take cake for cutting and serving after photos followed by Bridal Waltz
3.15pm	Dancing
5.15pm	Farewell to Bride and Groom
5.30pm	Guests depart

Terms & 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 dietary 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

- \$300 for 4 hours (\$90 per hour thereafter)

CLUB'S LICENCE CONDITIONS

- All guests must be signed in by a member and must abide by the Registered Clubs Act.
- Minors must be accompanied by 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 (or similar) will incur an additional cleaning fee of \$200
- Nothing is to be adhered or nailed to any part of the Club

Wedding Reception Booking...

CONFIRMATION

I / we _____

wish to confirm our booking,

DATE OF WEDDING

Day _____ Month _____ Year _____

NUMBER OF GUESTS

(Final numbers to be confirmed no later than 21 days week prior to the booked function).

CONTACT DETAILS

Bride's Name _____

Groom's Name _____

Postal Address _____

Email _____

Phone (Home) _____ (Work) _____

Mobile _____ Fax _____

Deposit of \$ _____ is attached.

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 _____

Staff Name _____

Signature _____