



NEDLANDS GOLF CLUB

Function Package



WELCOME

Your function at Nedlands Golf Club.

Established in 1932, set amongst 18 hectares of native Tuart, Redgum, and Banksia trees and flanked by sweeping views of Matilda Bay, you will find the Nedlands Golf Club in one of Perth's oldest and finest suburbs. In this unique setting, just 10 minutes from the city centre, the clubhouse offers a variety of spaces for your next event. Ideal for formal dinners, cocktail events, celebrations, trade shows, business meetings and more. We welcome the opportunity to discuss your function requirements.

Included

- Linen napery, cutlery, crockery and glassware
- Public address system and lectern
- Sound system - AUX or CD
- Personalised menus, directional signage and posters on request
- Ample car parking

Additional equipment hire can be organised on request

*For more information please contact the F&B manager at:
hm@nedlandsgolfclub.com.au*

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Function rooms and capacities

Canapés

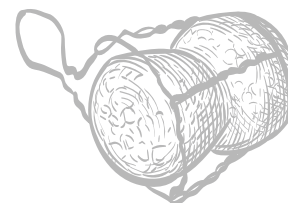
Dining

Set menu

Formal buffet

Breakfast

Terms and Conditions



DINING ROOM



The largest and most versatile event space, the dining room offers a full bar and access to the balcony. The room features floor to ceiling windows that offer a 180° view of the golf course and a stunning view of Matilda bay. Filled with natural light, the dining room is well suited for any event.

Venue hire dependant on size and duration of function

Capacity

Seated	<i>up to 100</i>
Cocktail	<i>up to 175</i>
Theatre	<i>up to 120</i>



BOARDROOM



The perfect venue for small corporate groups. A private, well lit room with traditional boardroom style table and comfortable seating. This space includes a whiteboard and smart TV on request.

Venue hire dependant on size and duration of function.

Capacity

Seated *up to 12*



— ALFRESCO BAR AND GARDEN



A relaxed and intimate setting easily accessible on the ground floor. Features a well stocked bar, alfresco dining and an adjoining rose garden.

Venue hire dependant on size and duration of function.

Capacity

Seated	<i>up to 50</i>
Cocktail	<i>up to 100</i>
Theatre	<i>up to 120</i>



CANAPÉS

COLD CANAPÉS

\$5.00 per serving

Bocconcini, Cherry Tomato and Basil Skewers (V, GF)

Gourmet Sandwich Selection

Smoked Salmon Pate, Toasted Brioche

Blue Cheese, Fig and Date Tart (V)

HOT CANAPÉS

\$5.00 per serving

Spinach and Feta Tart (V)

Spring Rolls (V)

Potato, Green Pea and Cumin Curry Puffs (V)

Chicken Satay skewers with Peanut Sauce (GF)

Prawn Gyoza and Soy Dip

Roasted Pumpkin, Pine Nut and Fetta Arancini (V)

Salt and pepper Squid with Aioli

Housemade Pork Sausage Rolls

Veal Meatballs with Tomato and Basil Sauce

V - Vegetarian

GF / GFO - Gluten Free / Gluten Free Option

VG - Vegan

PREMIUM CANAPÉS

\$6.50 per serving

Tiger Prawn, Caviar, Preserved Lemon (GF)

Oysters Natural or Kilpatrick (GF)

Mini Fillet of Beef with Smoked Beetroot (GF)

Salmon Tataki with Ponzu (GF)

SOMETHING MORE SUBSTANTIAL

\$12.50 per serving

Pulled Pork Sliders with Two Tone Slaw

Roast Beef Roll with Crispy Onions and Horseradish

Mini Fish and Chips served with Housemade Tartare

Fried Rice and Chicken Skewers with Peanut Sauce

Vegetarian Dhall Curry with Basmati Rice

We recommend providing dietary friendly options even if you aren't aware of any dietary requirements within your group



DINING

SET MENU

Two course *\$59 per person*

Three course *\$74 per person*

ALTERNATE DROP

Entrée *Additional \$5 per person*

Main *Additional \$5 per person*

Dessert *Additional \$5 per person*

Options for both set menu and alternative drop are listed on the next page.

Please let us know if you are aware of any food and dietary requirements in your party and we will do our best to accomodate.



SET MENU

Includes fresh bread rolls served with butter

ENTRÉE

Crying Tiger Beef Salad with Asian herbs, nam jhim (GF)

Beetroot puree, goat cheese, lavosh, roasted walnut (GFO, VG)

Salmon crudo, wasabi mayo, rice paper cracker, sesame dressing (GFO)

Poached chicken salad, Asian herbs, cucumber, cherry tomato, creamy sesame dressing

MAIN

Pan Roasted Salmon, Sesame rice noodle salad, alfalfa, honey garlic soy sauce (GF)

Roasted Chicken Breast, creamy paris mash, broccolini and Chicken Jus (GF)

Roast Sirloin, jus, roasted potato, seasonal greens (GF)

Grilled Snapper, caper aioli, french lentils, fennel salad (GF)

Porcini Mushroom Risotto, parmesan, asparagus (VG,GF)

Pumpkin Ravioli, parmesan, cherry tomato (VG)

180g Eye Fillet option (extra \$10 per person)

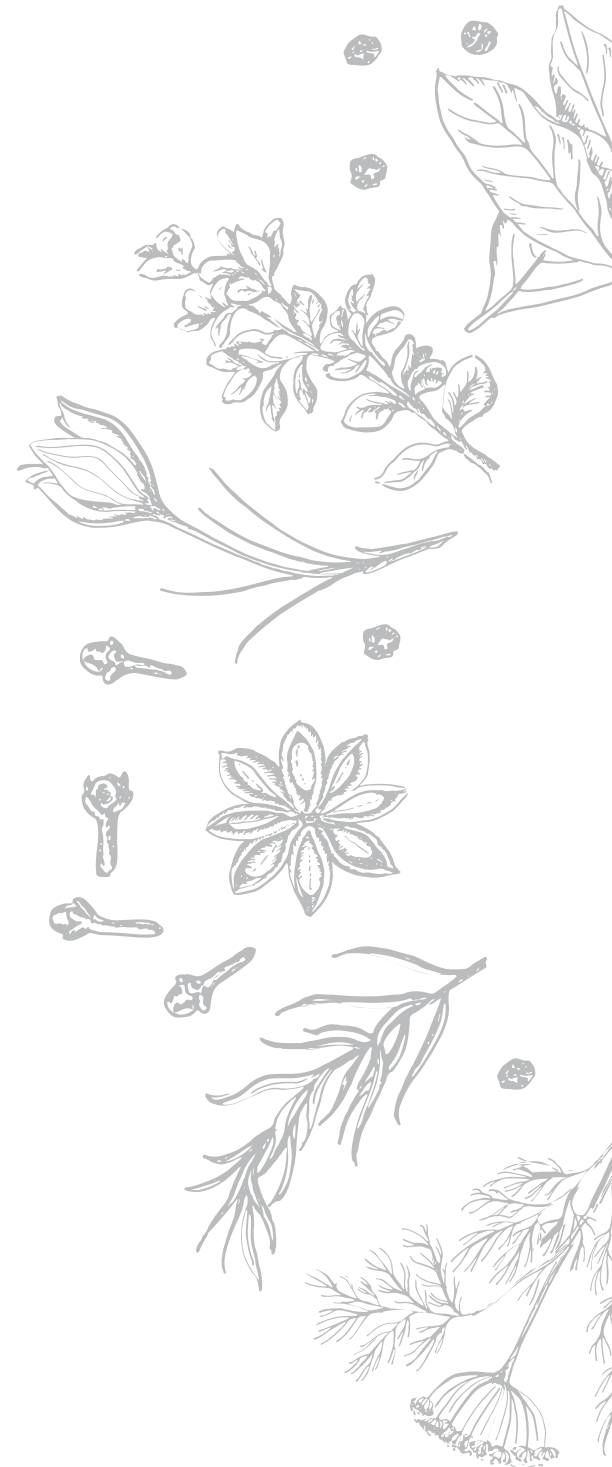
DESSERT

Chocolate Fondant, vanilla ice cream, coffee anglaise

Mixed Berry Panna Cotta, berry compote, tuilles (gf)

Peach Strudel, puff pastry, crème pâtisserie, toasted almond

Gourmet Three Cheese Plate, lavosh, walnuts, quince, dried apricot, olives



FORMAL BUFFET

\$65 per person

HOT DISHES

Pick 2

Sweet and Sour Fish with pineapple, cucumber, and capsicum

Roast Beef Sirloin and gravy

Malaysian Chicken Curry with potato, carrots (GF)

Grilled Chicken with mushroom sauce (GF)

Beef Rendang, toasted coconut, tumeric leaf (GF)

SIDE DISHES

Pick 2

Steamed Asian Greens, garlic oyster sauce, garlic chips (V)

Roasted Herbed Potatoes (V,GF)

Vegetable Dahl Curry (GF,VG)

Cauliflower and broccoli Gratin

Steamed Jasmine Rice

Naan Bread

SALAD SELECTION

Pick 2

Caesar Salad, candied bacon, parmesan, croutons, house made dressing (GF)

Rice Noodle Salad, poached chicken, cucumber, sesame dressing

Roasted Pumpkin Salad, roasted shallots, feta, balsamic dressing (V)

German Potato Salad, mayonnaise, gherkin, boiled eggs

DESSERT

Pick 2

Seasonal Fruit Platter

Apple and Rhubarb Crumble, vanilla custard

Bread and Butter Pudding, French Vanilla Sauce

Assorted Cheese Platter with lavosh, walnut, dates and dried apricot



ASIAN BUFFET

\$35 per person

The Asian buffet offers a choice of two mains, a vegetable side dish and is served with steamed or basmati rice.

MAINS

Pick 2

Malaysian Chicken Curry

Sweet and Sour Fish

Thai Green Curry with Beans and Mushrooms

Seafood Mee Goreng

VEGETABLES

Pick 1

Bok Choy Sautéed in Fish Sauce

Mixed Vegetables sautéed in Oyster Sauce



BREAKFAST

LIGHT BREAKFAST

OPTION 1 \$24.5

Eggs Benedict
served with ham or smoked salmon

OPTION 2 \$17.5

Spinach, Onion and Tomato Frittata

Additions at cost per person

Crispy Bacon	\$5
Hash Brown	\$3.5
Fruit Platter	\$6
Smoked Salmon	\$5.5
Mushroom	\$5.5
Coffee/Tea Station	\$5

FULL BREAKFAST

OPTION 1 \$32.5

Onion and zucchini frittata served
with toasted sour dough, crispy
bacon, yoghurt and granola

OPTION 2 \$36

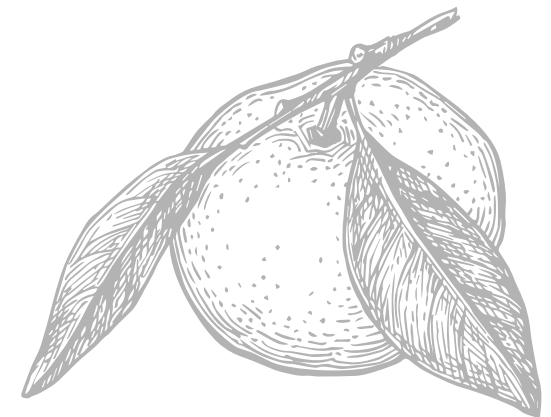
Eggs benedict or eggs florentine,
served on toasted sourdough with
gourmet sausage, crispy bacon and
slow roasted herb tomato

Served with percolated coffee and
tea station, seasonal fruit platters
and orange juice

BREAKFAST BUFFET

\$45 per person

Scrambled Eggs
Grilled Mushroom
Grilled Bacon
Chipolatas
Baked Beans
Hash Browns
Seasonal Fruit Platters
Assorted Mini Danish
Jam and Butter



BREAKFAST

MORNING TEA

\$20 per person

Scones with Jam and Cream
Assorted Sandwiches
Seasonal Fruit Platters
Coffee/Tea Station

Additions at cost per person

Spinach and Feta Frittata	\$5
Assortment of Danish Pastries	\$5
Orange juice	\$4
Fruit platters	\$6

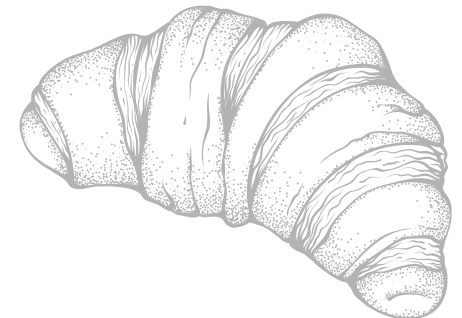
BRUNCH BUFFET

\$25 per person

Pumpkin and Spinach Frittata
Mini Ham and Cheese Croissants
Fresh Scones, Jam and Cream
Assortment of Danish Pastries

Additions at cost per person

Orange juice	\$4
Fruit platters	\$6



TERMS AND CONDITIONS

Membership Requirement

All bookings require at least one attendee to hold a golfing or social membership. Social Membership can be purchased for a fee of \$35 and will be arranged if required.

Confirmation of Booking

An initial non-refundable deposit of the venue hire is required along with the signed Terms and Conditions Form in order to confirm your function date. Confirmation of final numbers and dietary requirements are required one week prior to the event. This will represent the minimum number of guests for which you will be charged. Numbers can increase with sufficient notice and will be charged accordingly.

Cancellation Policy

Written notice is required to cancel a booking. All deposits are non-refundable. Additionally, cancellation within 14 days of the event will attract a fee of 50% of the estimated Food and Beverage component of the function.

Pricing

Pricing is current but subject to change without notice (once the deposit is received all pricing and inclusions are secure)

Public Holidays

An additional 15% surcharge on your total payable bill is applicable on public holidays.

Payment

Functions will be invoiced to the client and should be paid within seven days. Final payment can also be made on the day of the event.

Sub Hiring of Services and Deliveries

Nedlands Golf Club must be informed of any sub hiring of equipment services and deliveries prior to the event. Nedlands Golf Club does not permit self-catering or hiring of external caterer for functions. All external equipment must be removed from the venue by the morning after the event.



TERMS AND CONDITIONS

Food & Beverage Menus

All Food & Beverage Menus are subject to availability and subject to change. While all effort is made to provide the selected meal and beverage options, due to seasonal, yearly changes or unforeseen circumstances, exact menus cannot be guaranteed.

Decorations

A suitable time will be arranged by the F&B Manager for the set-up of decorations. All care must be taken that decorations do not cause any permanent damage to the walls and furnishings of the venue.

Responsibility and Damage

The client is responsible for the conduct of guests and indemnifies the venue of all expenses, damages and loss made by the client or client's guests. NGC reserves the right to request a security guard be present at our own discretion. Responsible service of alcohol policies will be enforced.

Smoking

Nedlands Golf Club is a non-smoking venue. Smoking is only permitted in outside designated areas.

Security Bond

Nedlands Golf Club reserves the right to request a security bond of up to \$1500 payable 14 days prior to the function for any damage that may occur. Costs of any damage that occurs on the premises during the event will be deducted from the security bond or function deposit. If no damage occurs the bond will be fully refunded.

Dress Regulations

Smart casual attire is acceptable.

- Fully enclosed dress shoes, fashion shoes, sandals with socks or golf shoes must be worn while in the clubhouse – thongs and scuffs are not permitted
- Collared shirts must be worn and tucked in, unless designed to be worn out
- Hats and caps must not be worn in the clubhouse
- Fashion jeans may be worn in the clubhouse
- Trackpants are not permitted

