

Function @ Grange

Menu	Entree	Main Course	Desserts	Price
One	1	1	1	\$48.50
Two	1	2	1	\$56.00
Three	2	2	1	\$60.50
Four	2	2	2	\$64.50
Platinum	2	2	2	\$74.00

All main courses served with side bowls of tossed garden salad

All combinations include freshly brewed coffee & tea served with chocolates

Additional Choices

Entree \$5.50 per person	Deluxe Canapés - Choice of 5 \$10.00 per person for ½ hour
Main Course \$7.00 per person	Platinum Canapés - Choice of 5 \$14.00 per person for ½ hour
Dessert \$5.00 per person	
Cheese Platter (Shared Platters) \$7.50 per person	Antipasto (Shared Platters) \$8.00 per person

Additional Sides

Additional sides available upon request

Buffet Menu

Buffet Menu available upon request

Children's Menu

15 years and over full price

11 - 14 years 50%

5 - 10 years 25%

Under 5 no charge

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Cocktail Party @ Grange

Grange 1

Choice of five canapés served over 3 hours
\$21.00 per person (Minimum 50 People)

Grange 2

Choice of seven canapés served over 3 hours
\$25.00 per person (Minimum 50 People)

Grange 3

Choice of nine canapés served over 3 hours
\$29.00 per person (Minimum 50 People)

Grange 4

Choice of eleven canapés served over 3 hours
Includes a platter of Australian cheeses served with dried fruits,
lavash & water crackers
\$32.00 per person (Minimum 50 People)

Additional Choices

Freshly brewed Coffee & Tea served with After Dinner Mints available at
\$3.50 per person

Serve your Celebration Cake with raspberry coulis, cream & ice cream for
Dessert for \$4.00 per person

Alternatively your Celebration Cake can be cut and served on the coffee
station for your guests to help themselves at \$1.00 per person

Platters

Crudities & dips	\$3.50 per person
Grange margherita pizza squares	\$3.50 per person
Cocktail pasties & sausage rolls	\$4.00 per person
Mini gourmet pies	\$4.00 per person
Mini vegetarian cocktail spring rolls, samosas, dim sims & curry puffs with dipping sauce	\$4.00 per person
Fish or chicken goujons with dipping sauce	\$4.50 per person
Calamari rings with tartare & lemon	\$4.50 per person
Beef & chicken satays with peanut sauce	\$5.00 per person
Oysters – natural or Kilpatrick (subject to availability)	\$5.50 per person

Grange

Morning / Afternoon Tea

Tea & Coffee on Arrival	\$3.00 per person
Tea, Coffee & Choc Chip Cookies	\$5.00 per person
Tea, Coffee & Home Made Muffins	\$7.00 per person
Tea, Coffee & Scones with Jam & Cream	\$7.00 per person
Tea, Coffee & Selection of Pastries	\$8.00 per person
Fresh Fruit Platter	\$4.00 per person
Cheese Platter	\$7.50 per person

High Tea & Grange

\$25.00 per person

(Minimum 20 People)

Includes

Complimentary glass of sparkling white
Choice of 6 items from the list below
Freshly brewed Tea & Coffee

Items

Assorted finger sandwiches
Selection of mini muffins
Danish pastries
Lemon meringue tartlets
Home-made scones with jam & cream
Assorted flavoured profiteroles
Chocolate éclairs
Mini quiches
Portugese custard tarts
Assorted cup cakes
Meltina moments

Grange

With our compliments

- Complete room set up including white linen tablecloths
- Private area for pre dinner drinks & canapés (subject to availability)
- Serviettes to match your colour theme
- Tailored menus for guests with special dietary requirements
- Cake and gift table
- Dance Floor (Grange Room & Members Lounge only)
- Lectern, Cordless or Lapel Microphone & PA system for speeches
- Inputs available for IPod's, MP3 Player's and Laptop's
- Projection Screen
- Printed personalised menus on each table
- Free car parking for all guests

Room Hire Fees

Beeston Lounge		Grange Room		Members Lounge	
Min. 40 guests	\$490	Min. 80 guests	\$990	Min. 160 guests	\$990
41 – 50 guests	\$390	80 – 90 guests	\$790	161 – 170 guests	\$890
51 – 60 guests	\$290	91 – 100 guests	\$590	171 – 180 guests	\$790
61 – 70 guests	No Charge	101 – 110 guests	\$390	181 – 190 guests	\$690
		111 – 160 guests	No Charge	191 – 200 guests	\$590
				201 – 250 guests	No Charge

Grange

- Menu Selection -

Canapés

Deluxe

- Mini bruschetta with fresh garlic, tomato & basil
- Parmesan sable with roast cherry tomatoes & bocconcini
- Goat curd & red onion jam tartlets
- Mini vegetarian samosas with mango dipping sauce
- Home-made meatballs with napolitana sauce
- Prawn spring rolls with sweet chilli & soy sauce
- Roast pumpkin & sour cream soup cup
- Selection of mini gourmet pies
- Grange made margherita pizza squares
- Mini vegetarian cocktail spring rolls with sweet chili & soy sauce
- Indonesian chicken or beef satays with peanut sauce
- Vegetable curry puffs or cocktail dim sims with dipping sauce
- Tuscan style breads with olive tapenade, bocconcini & semi dried tomato

Platinum

- Assorted sushi & nori rolls with wasabi & soy
- Pork & chicken kofta's with spiced tomato salsa
- Blue cheese tartlets with dried fig compote
- Filo tartlet with smoked salmon, cracked pepper & lime
- Stuffed cherry tomatoes with basil goats curd
- Prawns served on Chinese spoon with mango & avocado salsa
- Oyster & gazpacho sauce shots (subject to availability)
- Roast beef encroute with horseradish cream
- Szechuan duck cups with coriander, chilli & sesame seeds
- Smoked salmon blini with herb crème cheese & salmon roe
- Mini steak sandwiches with tomato relish
- Peking duck wraps with hoisin sauce

Platinum options – upgrade standard packages for \$2.00 per person / per choice

Grange

Entrée

Deluxe

- Roast pumpkin soup with coconut & coriander
- Layered smoked salmon terrine served with lemon crème fraiche, herb salad & salmon caviar
- Four cheese cannelloni served with roast tomato coulis, basil pesto & parmesan shavings
- Parmesan & herb crumbed chicken tenderloins with wild rocket, roasted Roma tomatoes & sticky balsamic
- Roast tomato soup served with basil cream
- Beef tortellini served with napolitana sauce & shaved parmesan
- Thai beef salad, tossed with rice noodles & a chilli lime dressing garnished with cashew nuts
- Confit chicken & ham hock terrine, grilled ciabatta & celeriac remoulade

Platinum

- Artichoke, caramelised onion & leek tart served with salsa verde & balsamic dressing
- Mild harissa prawn tails with Mediterranean cous cous & coriander tzatziki
- Grilled spatchcock served on tomato & herb polenta with sauce vierge
- Oysters natural or mignonette (subject to availability)
- Char grilled quail served on fennel with rocket & vincotto
- Roast pumpkin & mascarpone served in a pastry case with spiced walnuts & candied white balsamic & baby herbs
- Pan seared scallops, sweet chilli pancetta with rocket & mint salad
- Smoked duck served with endive, watercress, orange & blue cheese salad

Platinum options – upgrade standard packages for \$5.50 per person / per choice

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Main Course

Deluxe

- Seared beef fillet on crasse potato with roast carrot & red wine jus
- Roasted chicken breast served on creamy mash potato with asparagus, carrot & jus
- Pork loin with dried fruit compote, potato puree, broccolini & mustard cream sauce
- Crispy skinned kingfish served with kipfler potato & peperonata
- Slow roasted sirloin served with roasted kipfler potatoes, carrot, broccolini & peppercorn jus
- Lamb rump marinated with lemon & thyme served with parmesan polenta cake, roast carrot & rosemary glaze
- Tomato, shallot & feta tart served with an olive & herb salsa
- Chicken breast with roast garlic & sage butter, served on creamy mash with asparagus & roast chicken sauce
- Baked goats cheese tart with onion jam, rocket & pear salad
- Salmon fillet with chermoula, tomato, parsley & cous cous with tzatziki

Platinum

- Fillet of Atlantic salmon served with asparagus, steamed potatoes & hollandaise
- Roasted rack of lamb with herb & seeded mustard crust served with galette potato, honey carrot & cabernet jus
- 'Grange Surf & Turf' - Seared beef fillet wrapped in prosciutto served on potato puree with broccolini, with grilled prawns, shiraz glaze & choron sauce
- Roast poussin with wild mushroom stuffing, crushed kipfler potato, spinach & jus gras
- Parmesan & herb crumbed veal cutlet served on baked sweet potato galete with roast tomato & verjuice glaze
- 300g Scotch fillet – roasted scotch fillet served on truffled mash with baby carrot, béarnaise & red wine jus
- Harissa spiced chicken served with radish & herb cous cous & burnt orange yoghurt sauce
- Linguine pasta with peperonata, roast artichoke, kalamata olives & parsley
- Confit duck leg & wild mushroom tartlet served with parsnip puree, wilted spinach & jus

All main courses served with side bowls of tossed garden salad

Platinum options – upgrade standard packages for \$7.00 per person / per choice



Grange

Dessert

Deluxe

- Celebration cake served with raspberry coulis, cream or ice cream
- Walnut chocolate brownie served with home-made chocolate ice cream & chocolate sauce
- Apple & rhubarb crumble served with vanilla bean custard & home-made vanilla ice cream
- Raspberry & white chocolate cheesecake served with raspberry syrup
- Passionfruit pavlova served with kiwi fruit salsa, toffee garnish & chantilly cream
- Sticky date pudding served with butterscotch sauce & cream
- Vanilla creme brulee served with langue de chat & blackcurrant sorbet
- Baked pear tart served with lavender & pistachio anglaise

Platinum

- Spiced apple, pear & almond strudel served with home-made cinnamon ice cream
- Chocolate marquis cake served with mousse & chocolate sauce
- Chai spiced creme brulee served with pistachio biscotti
- Individual tiramisu served with almond bread & espresso syrup
- Citrus tart served with double cream & candied zest
- Panna cotta served with tropical fruit salsa & rose petal syrup
- Warm chocolate molleaux served with burnt milk ice cream & hazelnut praline

Platinum options – upgrade standard packages for \$5.00 per person / per choice

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Beverages @ Grange

Open Bar

Drinks can be selected from our extensive wine and spirit list and added to one main account, which is settled at the conclusion of your function

A minimum expenditure applies to an open bar account
Please discuss with our Events Manager

For your peace of mind, our staff will inform you of your beverage account throughout the function

Deluxe Drinks Package

Yellowglen Yellow Sparkling White

Choose 3 from any of the Deluxe Wines on the Wine List

Choose 3 from any of the Beers on the Beer List

Soft Drinks & Orange Juice

\$39.50 for 5 hours

Other drinks ordered (i.e. spirits) must be paid for by the guest

Extra Hour - \$10.00 per guest

Platinum Drinks Package

Leconfield 'Syn' Sparkling Cuvee

Choose 4 from any of the Platinum Wines on the Wine List

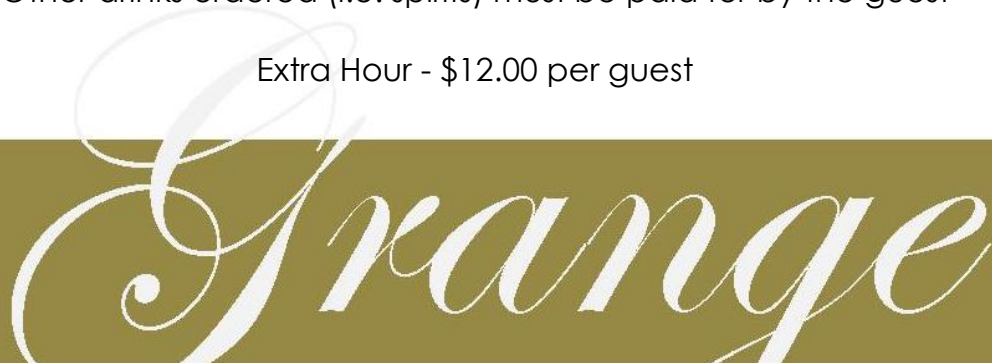
Choose 4 from any of the Beers on the Beer List

Soft Drinks & Orange juice

\$47.50 for 5 hours

Other drinks ordered (i.e. spirits) must be paid for by the guest

Extra Hour - \$12.00 per guest

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Beer List

Coopers Pale Ale
West End Draught
Carlton Draught
Tooheys Extra Dry

Hahn Premium Light
Cascade Premium Light
Hahn Super Dry

Wine List

Deluxe

White

Grant Burge Barossa Vines Chardonnay
Grant Burge Barossa Vines Riesling
Grant Burge Barossa Vines Sémillon Sauvignon Blanc
Haselgrove Primo Taglio Sauvignon Blanc Sémillon
Haselgrove Primo Taglio Chardonnay

Red

Grant Burge Barossa Vines Cabernet Sauvignon Merlot
Grant Burge Barossa Vines Shiraz
Haselgrove Primo Taglio Shiraz
Haselgrove Primo Taglio Cabernet Sauvignon

Platinum

White

d'Arenberg Broken Fishplate Sauvignon Blanc
d'Arenberg Olive Grove Chardonnay
O'Leary Walker Riesling
Elderton Eden Valley Chardonnay
Elderton Eden Valley Riesling

Red

d'Arenberg Footbolt Shiraz
d'Arenberg High Trellis Cabernet Sauvignon
O'Leary Walker Shiraz
Elderton Eden Valley Cabernet Sauvignon
Elderton Eden Valley Shiraz

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Terms & Conditions

We look forward to being of assistance in the planning of your function. It is most important that you be completely familiar with our Terms and Conditions. We will happily assist with any queries.

All bookings are made upon, and are subject to, the Terms and Conditions as determined by The Grange Golf Club upon the following conditions.

1. BOOKINGS
 - 1.1 Tentative Bookings may be made but are only valid for one week from the date of booking.
 - 1.2 No reservation is deemed confirmed until a deposit of \$150 has been received by the Club. The management of the Club reserves the right to cancel the booking if confirmation and deposit is not received by the due date.
 - 1.3 If your booking is cancelled less than nine (9) months before the date of your function your deposit is forfeited. If you cancel your booking more than nine (9) months before the date of your function you will receive a 50% refund of your deposit.
2. LIQUOR LICENSING ACT
 - 2.1 Management and staff will abide by all conditions set down in the Liquor Licensing Act.
3. PRICES
 - 3.1 Unless otherwise stated all prices quoted by The Grange Golf Club are inclusive of Goods and Services Tax (GST).
 - 3.2 Every effort will be made to maintain the quotation however prices are subject to variation and having regard to the period of time between the date of the quotation and the date of the function.
4. PAYMENTS
 - 4.1 The number of guests attending the function is required seven (7) days prior to the event.
 - 4.2 Your function account must be settled on the day of the function.
 - 4.3 Payments can be made by cash, credit card (Visa, MasterCard, Bankcard, EFTPOS) or Bank Cheque.
 - 4.4 Beverage purchases under an open bar account that exceeds the \$3,000 minimum are to be settled on the day of the function, payable by cash or credit card or EFTPOS.
5. BYO
 - 5.1 No food or beverage will be permitted to be brought into the Club for consumption at the function by the organisers or any persons attending the function.
 - 5.2 No food or beverage shall be removed from the Club following the event.
6. DAMAGE & CONDUCT
 - 6.1 Organisers are financially responsible for any damage sustained to the Club, by the organiser or invited guests in any part of the Club.
 - 6.2 The Club will not accept any responsibility for damage or loss of merchandise left in the Club prior, during or after the function. Organisers should arrange their own insurance and/or security.
 - 6.3 The Club reserves the right to exclude or eject any or all objectionable persons from the function or the Club premises without liability.
 - 6.4 It is understood that the client will conduct the function in an orderly manner in full compliance with Club management and applicable laws.
7. EMERGENCY SITUATIONS
 - 7.1 In the event of the emergency bells being activated, all guests are required to evacuate the building and meet at the emergency evacuation point in the gazebo.
 - 7.2 In the event of an electrical outage beyond our control, Grange will make every effort to source alternative power but will not be held liable for any damage or loss occurred.
8. MENU DETAILS
 - 8.1 Menu details are required two weeks prior to the function, to ensure the quality and availability of foods.
9. FACILITIES
 - 9.1 All guests must vacate the functions room within ½ hour following the completion of your beverage package.



Grange