

# Function Pricing Structure

MENU	ENTREE	MAIN COURSE	DESSERTS	PRICE
One	1	1	1	\$45.00
Two	1	2	1	\$51.50
Three	2	2	1	\$56.00
Four	2	2	2	\$59.50
Platinum	2	2	2	\$68.00

All main courses served with side bowls of tossed garden salad and mixed seasonal vegetables

All combinations include freshly brewed coffee & tea served with chocolates

## ADDITIONAL CHOICES

Entree \$5.50 per person	Deluxe Canapés - Choice of 5 \$9.00 per person for ½ hour
Main Course \$7.00 per person	Platinum Canapés - Choice of 5 \$12.50 per person for ½ hour
Dessert \$5.00 per person	Antipasto (Shared Platters) \$8.00 per person
Cheese Platter (Shared Platters) \$7.00 per person	

## ADDITIONAL SIDES

Mixed seasonal vegetables  
Rocket & pear salad with gorgonzola dressing  
Tossed garden salad

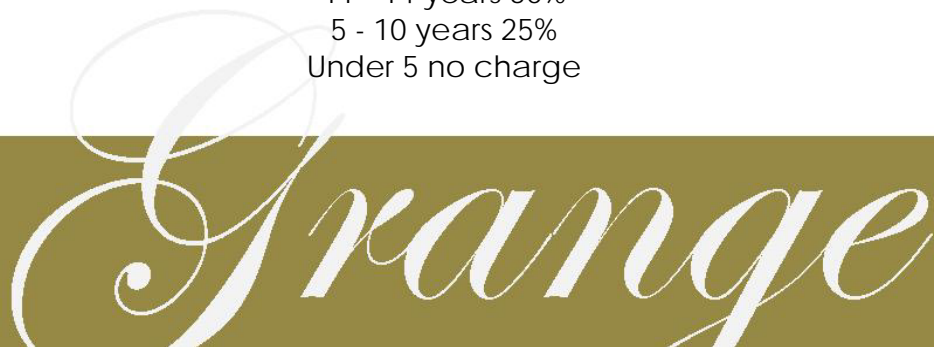
\$5.00 per bowl

## BUFFET MENU

Buffet Menu available upon request

## CHILDRENS MENU

15 years and over full price  
11 - 14 years 50%  
5 - 10 years 25%  
Under 5 no charge



Grange

# *Beverages*

## **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 of \$2,500 applies to an open bar account.

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

\$35.50 for 5 hours

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

Extra Hour - \$9.00 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

\$43.50 for 5 hours

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

Extra Hour - \$11.00 per guest

The logo for 'Grange' is written in a large, elegant, white cursive script. It is positioned on a dark olive green background that forms a horizontal bar at the bottom of the page. The 'G' is particularly large and ornate, with a long, sweeping tail that extends under the 'r'.

# *Beer List*

Coopers Pale Ale  
West End Draught  
Carlton Draught  
Tooheys Extra Dry

Coopers Dark Ale  
Hahn Premium Light  
Cascade Premium Light  
Pure Blonde

# *Wine List*

## Deluxe

### WHITE

Grant Burge Barossa Vines Chardonnay  
Grant Burge Barossa Vines Riesling  
Grant Burge Barossa Vines Semillon Sauvignon Blanc

### RED

Grant Burge Barossa Vines Cabernet Sauvignon Merlot  
Grant Burge Barossa Vines Shiraz

## Platinum

### WHITE

d' Arenberg Broken Fishplate Sauvignon Blanc  
d' Arenberg Olive Grove Chardonnay  
O'Leary Walker Riesling  
Pauletts Polish Hill Riesling  
Tatachilla Chardonnay  
Geoff Merrill Sauvignon Blanc

### RED

d' Arenberg Footbolt Shiraz  
d' Arenberg High Trellis Cabernet  
Sauvignon  
O'Leary Walker Shiraz  
Pauletts Polish River Shiraz  
Pauletts Polish River Cabernet Merlot  
Tatachilla Cabernet Sauvignon  
Geoff Merrill Shiraz

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# Menu Selection

## Canapés

Filo tartlet with chicken, black olives & parsley pesto  
Parmesan croutons with roast cherry tomatoes & feta

\* Assorted sushi & nori rolls with wasabi & soy

Goat curd & red onion jam tartlets

\* Salmon tartare en croute

Asparagus croutes with lemon hollandaise

\* Filo tartlet with smoked salmon, cracked pepper & lime

Cherry tomatoes with prawn & tarragon mayonnaise

Prawn spring rolls

Roast pumpkin & sour cream soup cup

\* Selection of mini quiches

Tomato & basil pizzette

Blue cheese tartlets

\* Dill blinis with salmon caviar & lemon crème fraiche

Crumbed calamari & fish bites with home made tartare

Mini vegetarian cocktail spring rolls & samosas with dipping sauce

Chicken satays with peanut sauce

\* Prawn skewers w' sticky chilli soy marinade

Savoury pin wheels – olive tapenade, sun dried tomato & pesto

Hand made vegetable curry puffs & cocktail dim sims

\* Oysters natural & kilpatrick (subject to availability)

## Dessert Canapés

\* Chocolate éclairs

Caramel profiteroles filled with orange custard

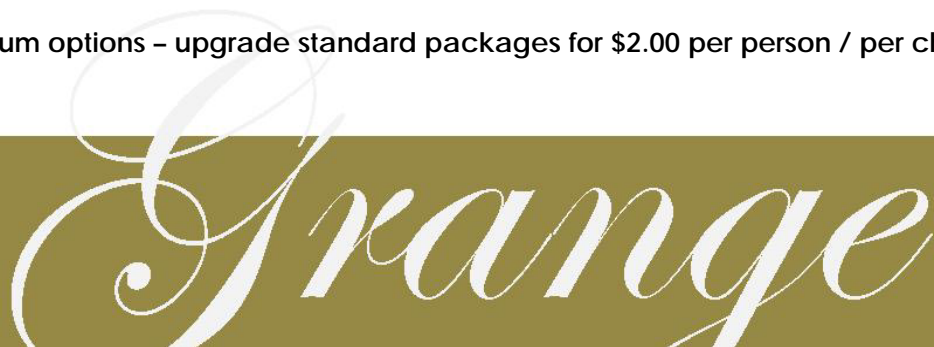
Chocolate cups with kiwi & strawberry mousse

Lemon meringue pie

Mini orange & almond cakes

\* Heart shaped shortcakes with strawberries

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

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# Entrée

Roast pumpkin soup with chilli, nutmeg & sour cream

\* Layered smoked salmon served with lemon crème fraiche, caper dressing & herb salad

Four cheese cannelloni served with roast tomato coulis, basil pesto & parmesan shavings

Grilled chicken served on avocado salsa with olive oil & sticky balsamic

\* Terrine of confit tomatoes served with basil scented goats curd

Minestrone soup served with toasted Turkish bread

\* SA prawns served with cocktail sauce, avocado mousse & petit salads

Tortellini served with napolitana sauce & shaved parmesan

\* Char grilled quail with witlof, rocket & walnut salad with red wine seeded mustard dressing

Squid salad with rocket, saffron aioli & extra virgin olive oil

\* Marinated chicken satays served with steamed rice & Asian herb salad

Thai beef salad, tossed with rice noodles & a chilli lime dressing garnished with cashew nuts

\* Spinach & ricotta ravioli with roasted pumpkin, capsicum & cream napolitana sauce served with fresh parmesan

Twice baked blue cheese soufflé served with grilled asparagus, olive oil & sticky balsamic

\* Rare roasted veal salad with red peppers, rocket, parmesan & garlic aioli

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

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# Main Course

Seared beef fillet served on fondant potato with wilted spinach & red wine jus

\* Loin of lamb served with potato dauphinoise, roast shallots, field mushrooms & roast garlic jus

Roasted chicken breast served on creamy mash potato with asparagus & lemon butter sauce

Pork loin stuffed with dried fruit compote, potato puree & mustard cream sauce

\* Loin of kangaroo with sweet potato mash, roast baby beets & port jus

Char grilled swordfish served with German potato salad & tomato pesto

\* Chicken breast with apricot cous cous, harissa & yoghurt chutney

Slow roasted sirloin with roasted kipfler potatoes & a white peppercorn sauce

\* Roasted rack of lamb with herb & seeded mustard crust served with galette potato & cabernet jus

Lamb loin marinated with lemon & thyme served with creamy mash & red wine reduction

\* Fillet of Atlantic salmon served with an avocado & tomato salsa

Tomato, shallot & feta tart served with an olive & herb salsa

\* Roasted chicken kiev served with roast tomato, Spanish onion, green beans & verjuice glaze

\* Crisp skinned mullet & grilled prawns served with roasted kipfler potatoes, spinach & sun dried tomatoes


Chicken breast stuffed with camembert, herb crumbed with a port jus

Crisp skinned kingfish served on cauliflower puree with salsa verde

\* 'Grange Surf & Turf' - Seared beef fillet wrapped in prosciutto served with hand cut fries, shiraz glaze, grilled prawns & choron sauce

All main courses served with side bowls of tossed garden salad and mixed seasonal vegetables

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



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# *Dessert*

Celebration cake served with raspberry coulis, cream & ice cream

\* Soft centred chocolate pudding served with honey ice cream

Apple & rhubarb crumble served with warm vanilla bean custard & cinnamon ice cream

Pavlova topped with fresh fruit & cream served with passion fruit drizzle

\* Chocolate profiteroles with peanut butter parfait & butterscotch sauce

Chocolate & pistachio bavarioux served with vanilla cream

\* Panettone bread & butter pudding served with bourbon vanilla bean ice cream

Brandy snap baskets with liqueur mixed berries & a creamy dessert yoghurt

\* Lemon curd tart served with double cream

Sticky date pudding with butterscotch sauce & cream

\* Banoffee pie with sugared almonds & home made toffee ice cream

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

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# Cocktail Party Options

(Minimum 50 People – 3 Hour Food Service)

MENU	HOT CANAPES	COLD CANAPES	DESSERT CANAPES	PRICE
Grange 1	3	2	-	\$19.50
Grange 2	4	3	-	\$23.50
Grange 3	5	4	-	\$27.50
Grange 4*	6	5	3	\$34.00

\* Grange 4 also includes a platter of Australian cheeses served with dried fruits, lavosh & water crackers

## ADDITIONAL CHOICES

Freshly brewed Coffee & Tea served with After Dinner Mints available at \$3.00 per person

Serve your Celebration Cake with raspberry coulis, cream & ice cream for Dessert for \$2.50 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

## Room Hire Fees

Beeston Lounge		Grange Room		Members Lounge	
Min. 40 guests	\$500	Min. 80 guests	\$950	Min. 160 guests	\$950
41 – 50 guests	\$350	80 – 90 guests	\$750	161 – 170 guests	\$850
51 – 60 guests	\$250	91 – 100 guests	\$500	171 – 180 guests	\$750
61 – 80 guests	No Charge	101 – 110 guests	\$250	181 – 190 guests	\$650
		111 – 160 guests	No Charge	191 – 200 guests	\$500
				201 – 250 guests	No Charge

# Grange

# 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 9 months before the date of your function your deposit is forfeited. If you cancel your booking more than 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 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 \$2,500 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. MENU DETAILS
  - 7.1 Menu details are required two weeks prior to the function, to ensure the quality and availability of foods.
8. FACILITIES
  - 8.1 All guests must vacate the functions room within ½ hour following the completion of your beverage package.



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