

# Wedding Pricing Structure

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	Antipasto (Shared Platters) \$8.00 per person
Cheese Platter (Shared Platters) \$7.50 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



Grange

# *With our compliments*

- Complete room set up including white linen tablecloths & serviettes
- Private area for pre dinner drinks & canapés (subject to availability)
- Tailored menus for guests with special dietary requirements
- Skirted bridal table
- Skirted cake table with cake knife
- Skirted gift table
- Dance Floor (Grange Room & Members Lounge only)
- Vases on the bridal table for bridal party bouquets
- Lectern, microphone & PA system for speeches
- Inputs available for IPod's, MP3 Player's and Laptop's
- Printed personalised menus on each table
- Grange's beautiful surrounds available for your wedding photos (subject to availability)
- Complimentary electric golf cart for your wedding photos
- Free car parking for all guests
- Private room for the bridal party to enjoy pre dinner drinks and canapés (subject to availability)

## *Wedding Ceremony*

Exchange your Wedding vows at Grange on our beautiful grounds

Ceremonies can be held on the grounds or balcony from 4:00pm at  
**'no charge'** if you are holding your Reception at Grange

The following items come with our compliments

- Red or Cream Carpet
- Seating for up to 20 Guests
- Registry Table & Chairs
- Power for PA System and Music

The word "Grange" is written in a large, elegant, white cursive font, centered within a solid gold-colored horizontal banner at the bottom of the page.

# Facilities

## Beeston Lounge

- Seats up to 70 people
- Spectacular golf course views
- Private adjoining balcony
- Bi-fold doors to private balcony



## Grange Room

- Seats up to 160 people
- Golf course views
- Large dance floor
- Private bar



## Members Lounge

- Seats up to 250 people
- Spectacular golf course views
- Adjoining balcony
- Bi-fold doors to balcony
- Floor to ceiling windows
- Large private bar
- Large dance floor



# Room Hire Fees

## Beeston Lounge

Min. 40 guests	\$490
41 – 50 guests	\$390
51 – 60 guests	\$290
61 – 70 guests	No Charge

## Grange Room

Min. 80 guests	\$990
80 – 90 guests	\$790
91 – 100 guests	\$590
101 – 110 guests	\$390
111 – 160 guests	No Charge

## Members Lounge

Min. 160 guests	\$990
161 – 170 guests	\$890
171 – 180 guests	\$790
181 – 190 guests	\$690
191 – 200 guests	\$590
201 – 250 guests	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 \$3,000 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

\$39.00 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

The word "Grange" is written in a large, elegant, white cursive script font, set against a solid olive green background that spans the width of the page at the bottom.

# *Beer List*

Coopers Pale Ale  
West End Draught  
Carlton Draught

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

The logo for Grange, featuring the word "Grange" in a large, elegant, white cursive script font. The text is set against a solid, dark olive green rectangular background that spans the width of the page at the bottom.

# *Deluxe Wedding Package*

\$119.00 Per Guest

- Your choice of 5 Deluxe Canapés served with pre dinner drinks for ½ hour
- 3 Course Menu – Choice of dishes from the menu selection  
Choice of 2 Entrées, 2 Main Courses & your Wedding Cake served as Dessert  
Main courses served with side bowls of tossed garden salad  
Freshly brewed Tea & Coffee served with chocolates
- Deluxe Beverages served for 4 ½ hours to include: -  
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  
Orange Juice & Soft Drinks
- Fitted personalised Chair Covers and extensive range of sash colours valued at \$6.00 per chair
- Deluxe Table Decorations supplied by Minnow on Seaview up to the value of \$65.00 per arrangement
- One night's accommodation at The Lakes Resort Hotel – Honeymoon Package in the Executive Spa Suite for the Bride & Groom. Includes box of chocolates & sparkling white upon arrival, a cooked breakfast served to your suite and late checkout valued at \$390.00
- Transfer to The Lakes Resort via Chauffeured Vehicle valued at \$125.00

Room hire fees may apply

*Grange*

# *Platinum Wedding Package*

\$155.00 Per Guest

(minimum 100 guests)

- Your choice of up to 5 Platinum Canapés served with pre dinner drinks for ½ hour
- 3 Course Menu – Choice of Platinum dishes from the menu selection  
Choice of 2 Entrées, 2 Main Courses & 2 Desserts  
Main courses served with side bowls of tossed garden salad  
Freshly Brewed Tea & Coffee with chocolates served with your Wedding Cake
- Platinum Beverages served for 4 ½ hours to include: -  
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  
Orange Juice & Soft Drinks
- Fitted personalised Chair Covers and extensive range of sash colours valued at \$6.00 per chair
- Platinum Table Decorations supplied by Minnow on Seaview up to the value of \$75.00 per arrangement
- \$200.00 voucher towards the cost of your wedding cake to be redeemed at Heidelberg Cakes
- 5 Hours of DJ Entertainment and Master of Ceremonies through Steve McNally DJ Services valued at \$850.00
- One night's accommodation at the Intercontinental Adelaide in a King Club InterContinental River View Room for the Bride & Groom. Includes access to the Club Lounge, evening drinks & canapés, breakfast, sparkling white & late check-out valued at \$450.00
- Transfer to the Intercontinental Adelaide via Chauffeured Vehicle valued at \$125.00

Room hire fees may apply

*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 chilli & 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*

*Grange*

# 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 galette 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

- Wedding 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

The logo for 'Grange' is displayed in a large, elegant, white cursive font. The letter 'G' is particularly large and features a prominent, looping flourish that extends upwards and to the left. The rest of the word 'Grange' follows in a similar, flowing script. The logo is set against a solid, dark olive-green rectangular background that spans the width of the page at the bottom.

# Cocktail Party Options

## 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 Wedding Cake with raspberry coulis, cream or ice cream for  
Dessert for \$4.00 per person

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

## *With our compliments*

- White linen tablecloths
- Skirted cake & presents table
- Lectern, microphone & PA system for speeches
- Inputs for Ipod's, MP3 Player's & Laptop's
- Grange's beautiful surrounds available for your wedding photos (subject to availability)
- Free car parking for all guests

*Grange*

# *Additional Information*

## **Wedding Ceremonies**

The Grange Golf Club can cater for your Wedding Ceremony and Reception! Ceremonies can be held on the picturesque grounds near the East Course putting green from 4:00pm onwards at no additional cost if you are hosting your Reception at Grange. We provide red or cream carpet, seating for up to 20 guests and a skirted table with 2 chairs for your register signing. Clients are welcome to organise their own set up requirements in addition to these complimentary services provided based on approval from our Events Manager. Additional facilities are available in case of inclement weather. Confetti, rice and glitter are not permitted in the grounds.

## **Start & Finish Times**

The usual starting times for pre dinner drinks are 6:00pm and 6:30pm with guests being seated at 6:30pm and 7:00pm respectively. The finishing time is ½ hour after your drinks package finishes, with midnight being the latest.

## **Supplier Set Up**

Suppliers are able to set up in the functions room from 10:00am on the day of the Wedding Reception (subject to availability). However our Events Manager can liaise with your preferred suppliers if they would like to access the function room prior to this time.

## **Special Menus**

Grange would be delighted to create a menu to suit your requirements. We invite you to meet with our Head Chef to personalise your menu.

## **Menu Tastings**

Menu Tastings are held approximately 3 months prior to the Wedding Reception in The Grange Restaurant. The Restaurant is open on Friday and Saturday evenings from 6:00pm and bookings must be made a week in advance. At the menu tasting we offer the two entrees and two main courses you are thinking of offering at your Reception. The menu tasting is complimentary for the Bride and Groom and you are able to invite up to an extra 4 guests at \$37.00 each.

## **Sunday Wedding Special**

Book your Wedding Reception on a Sunday and receive \$750.00 off the Deluxe Package or \$1000.00 off the Platinum Package. Offer is subject to availability. Not valid for cocktail menus, standard menus and long weekends. Minimum 100 guests.

## **Winter Wedding Special**

Book your Wedding Reception during winter and receive \$750.00 off the Deluxe Package or \$1000.00 off the Platinum Package. Offer applies to those weddings held from 1<sup>st</sup> June 2012 to 31<sup>st</sup> August 2012 and is subject to availability. Not valid for cocktail menus and standard menus. Minimum 100 guests.

## **Children's Menu**

Grange would be please to cater for Children of all ages attending your Wedding Reception. You may like to select the Adult Menu at a reduced price or alternatively the Children's Menu which can be provided by our Events Manager upon request. Please refer to the Wedding Pricing Structure for the costs of the Children's menus.

## **Dietary Requirements**

Please advise our Events Manager of any guests with dietary requirements, and our Chef would be happy to create a menu to cater for their specific needs.



*Grange*

**Additional Meals**

Additional meals can be organised for your DJ, Band Members, Photographer, Videographer etc at a cost of \$30.00 per person. This cost includes a choice of the Main Courses and non-alcoholic beverages throughout the night.

**Entertainment**

Grange would be pleased to arrange Entertainment for your event such as a Juke Box, DJ or Live Band. Please contact our Events Manager to discuss your requirements and confirm availability.

**Audio Visual**

Grange provides a cordless microphone and lectern for your reception complimentary. Grange also has inputs available for Ipod's, MP3 Player's and Laptop's in all three function rooms with a Data Projector available for hire upon request. Our Events Manager is also happy to discuss additional equipment hire and technical services you require.

**Decorations**

Grange can organise helium balloons of your choice for the dance floor at \$2.50 each. Flower arrangements can also be organised with Minnow on Seaview through our Events Manager.



Grange

# Terms & Conditions

**We look forward to being of assistance in the planning of your wedding. 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 \$1,000 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 wedding account must be settled seven days prior to the function; no refund for any cancellations after payment and charges will be rendered for late inclusions.
  - 4.3 Payments can be made by cash, credit card (Visa, MasterCard, Bankcard, EFTPOS), bank cheque or direct debit.
  - 4.4 Beverage purchases under an open bar account that exceeds the \$3,000 minimum are to be settled on the night, 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 client or any persons attending the function unless approved by the Events Manager.
  - 5.2 No food or beverage shall be removed from the Club following the event.
6. DAMAGE & CONDUCT
  - 6.1 Clients are financially responsible for any damage sustained to the Club, by the client 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. Clients 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.
7. MENU DETAILS
  - 7.1 Menu details are required four 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.



Grange