



Soup

Minestrone

A traditional Italian Soup made with fresh Vegetables, Beans, fresh Basil & Pasta with a hint of Tomato

Cream of Pumpkin

Roast Butternut Pumpkin and Winter Vegetable Soup served with a swirl of Cream and Nutmeg

Zucchini & Bacon

A light Soup of Zucchini and Basil, garnished with Crisp Bacon

Potato & Leek

A delicate combination of fresh Leeks, Potato, and House-Made Chicken Stock, garnished with Cream and fresh chopped Herbs

Sweet Potato

Asian spiced Sweet Potato Soup with Coriander Pesto garnish

Spiced Lamb and Lentil

A Middle Eastern inspired Soup with French Green Lentils served with Yoghurt and fresh Harissa



Mains

Chicken Breast

Roast Chicken Breast served with Rosemary Roast Potatoes and a Leek and Barossa Smoked Bacon Cream Sauce

Atlantic Salmon or Barramundi

Baked Fillets served with Cajun Roast Potatoes and a fresh Lime and Chive Burre Blanc

Roasted Sirloin of Beef

Finished with our wild Rosemary and rich Balsamic Glaze served with Roast Cocktail Potatoes

Slowly Roasted Greek Style Leg of Lamb

Marinated in Olive Oil, fresh Lemon and Garlic with Rosemary and gently roasted and served with Garlic and Black Pepper Roast Potatoes

Roast Pork Loin

Flavoursome Roast Pork with Crisp Crackling, Sage Roast Potatoes, Roast Apple and a Quince Glaze

Roast Beef Fillet

Medium cooked tender beef fillet served with Creamy Mash, Roast Capsicum Relish and Jus (surcharge of \$3.00 per person)

Other Accompaniment Choices:

Sauces:

- Lemon Butter
- Bacon, Port and Tomato
- Mushroom, Thyme, Garlic, White Wine and Cream
- Red Wine Jus

Your Choice of:

- Warm Salad of Steamed Potato, Roast Capsicum and Baby Spinach
- Olive Oil Roast Potatoes
- Creamy Mash*
- Potato Bake with Leek and Saffron*
- Mushroom Risotto Cake*
- Roast Pumpkin Risotto Cake*

(* surcharge of \$1.00 per head)



Dessert

Vanilla Panna Cotta with Mixed Berry Salad

Chocolate Indulgence Gateaux

Fruit Salad & Ice Cream

Warm Pear Tart

Star Anise and Ginger Poached Pears with Puff Pastry, Caramel Sauce and Whipped Cream

Home Style Hot Apple Pie with Whipped Cream

Sticky Date Pudding with Butterscotch Sauce

OPTIONAL EXTRAS

CHEESE BOARD- \$2 per person

COFFEE AND TEA BUFFET- \$3 per person

CHOICE OF BOWLS OF:

GARDEN SALAD or STEAMED VEGETABLES WITH HERB BUTTER SAUCE- \$2 per person

60 people minimum (lower numbers – P.O.A.)

PRICES	SOUP	MAIN COURSE	DESSERT
\$31.00	1	2	1
\$33.00	1	2	2
\$33.00	2	2	1
\$36.00	2	2	2
\$36.00	1	3	1
\$38.00	1	3	2
\$40.00	2	3	2

(All prices are GST inclusive)



Cocktail Menu

Option 1 6 Choices \$24 per person	Option 2 7 Choices \$26 per person	Option 3 8 Choices \$28 per person
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Grilled Turkish Bread with choice of topping:

- Guacamole
- Spiced Roast Aubergine
- Roast Red Pepper, Fetta and Mint
- Cream Cheese, Smoked Salmon, Preserved Lemon and Chive
- Cajan Atlantic Salmon with Sour Cream
- Tomato, Sweet Chilli and Coriander Cream Cheese

Parmesan and Anchovy Puff Pastry Roll

Honey Mustard and Proscuitto Puff Pastry Roll

Orange Muffins with Smoked Turkey and Cranberry Sauce

Artichoke and Gorgonzola Focaccine

Chorizo, Mozzarella and Roast Capsicum Focaccine

Wild Mushroom, Garlic and Thyme Tarts

Chicken Roast Capsicum and Basil Pesto Tarts

Grilled Beef Fillet with Salsa Verde Croutes

Gingered Chicken Cakes with Coriander– Lime Mayonnaise

Tandoori Prawn Sticks with Raita Dipping Sauce

Lemon Chilli Prawn Sticks with Thai Dipping Sauce

Mint Marinated Lamb Kebabs with Tahini and Honey Dipping Sauce

Honey and Rosemary Glazed Chipolata Sausages with Chilli Tomato Dipping Sauce

Fresh Herb and Prawn (Avocado) Rice Paper Rolls with Peanut Hoisin Dipping Sauce

Minted Fetta and Pine Nut Filo Rolls with Lemon Aioli



House Made Pizza Slice with your choice of topping:

- Salami, Roast Capsicum, Rocket Pesto
- Ham and Pineapple
- Bacon, Mushroom, Red Onion and Parmesan
- Roast Pumpkin, Baby Spinach, Fetta

House Made Mini Quiche

- Bacon, Mushroom and Cheese
- Cherry Tomato, Basil and Parmesan
- Smoke Salmon and Chive
- Leek and Blue Cheese
- Roast Pumpkin and Fetta

Selection of Vili's Cocktail Pies, Pasties and Sausage Rolls

Vegetarian Sprig Rolls

Mini Beef Dim Sims

Spicy Samosas

Crumbed Prawns

All served with Sweet Chilli Sauce and Sweet Soy Sauce

OPTIONAL EXTRAS

Oyster Shooters \$4 per person

- Asian
- Bloody Mary

Self Serve Buffet:

- Antipasto Platter- Meats, Cheese, Olives & Semi Dried Tomato
 - Vegetarian Antipasto Platter– Frittata, Roast Marinated Vegetables, Olives, Semi Dried Tomato, Grilled Artichoke & Cheese
 - Cheese Platter– Australian and Imported Cheese, Nuts, Dried Fruit and Fresh Strawberries
- All Served with Crusty Bread

Platters of Mixed Danish

Platters of Mixed Tarts– Chocolate Fudge, Lemon Curd, Strawberry Cheesecake, Caramel and Hazelnut Praline

Each Platter Serves 12- \$40

CELEBRATION GATEAUX AVAILABLE – Price on Request

(Minimum 60 people – Surcharge applies)



BBQ Packages

SAUSAGE SIZZLE

Sausages, Onion & Bread

\$4.50

The Gully BBQ

\$22.00

Choice of 3 items:

- Beef Sausages
 - Pork Sausages
 - House Made Hamburgers
 - Porterhouse Steak (200gm)
 - Lamb Chops
 - Chicken Skewers with Asian Marinade
 - Beef Skewers with Bacon, Capsicum, Onion and Herb and Garlic Marinade
- Includes 4 Salads and Bread Rolls

The Gourmet BBQ

\$26.00

Choice of 3 items:

- Italian Sausages
- Ham and Cheese Kransky
- Rosemary and Garlic Chicken Thighs
- Tandoori Chicken Tenderloins
- Cajan Marinated Lamb Chops
- Scotch Fillet (200gm)
- Middle Eastern Spiced Lamb Patties
- Asian Marinated Chicken Skewers

Includes 4 Salads, Potato Bake and Crusty Italian Bread

The Bush Tucker BBQ

\$32.00

Choice of 3 items:

- Kangaroo Sausages
- Emu Sausages
- Camel Sausages
- Salt Bush Lamb Sausages
- Lemon Myrtle and Garlic Lamb Skewers
- Kangaroo Fillet with Sweet Pepper Berry Glaze
- Emu, Pineapple, Onion and Capsicum Skewers
- Crocodile Steaks
- Marinated Chicken Thighs

Includes 4 Salads, Jacket Potato and Wattle Seed Damper

Salads

- Potato Salad with Mayonnaise, Fresh Herbs, Spring Onion and Grainy Mustard
- Coleslaw
- Tossed Green Salad of Mixed Greens, Cucumber, Red Onion and Green Capsicum and Tomato
- Greek Salad of Cucumber, Tomato, Red Onion, Fetta and Parsley
- Baby Beetroot Salad
- Tabouli Salad and Hummus
- Spiral Pasta Salad with Roast Capsicum, Roast Zucchini, Roast Mushroom and a Basil and Parmesan Dressing
- Roast Pumpkin, Red Capsicum, Fetta, Baby Spinach and Red Onion Salad
- Avocado, Rocket and Cherry Tomato Salad



Beverages

BEVERAGES ON CONSUMPTION

Beverages selected will be charged on a consumption basis. We will be happy to comply with any limit you may set which would not be exceeded without your authorization during the function. We suggest you allow approximately \$30.00 per person. All prices include GST.

Jugs of Beer	\$16.80
Jugs of Soft Drink	\$12.00
Jugs of Orange Juice	\$16.90
Standard Spirits – ½	from \$ 4.00
Standard Spirits Full	from \$ 5.50
Ports	from \$ 4.00
Liqueurs	from \$ 7.00
Club Bottle Wine	from \$19.50
Function Champagne	from \$19.50

SET PRICE PER HEAD

Birdie Package

5 hour package at \$37.50 p.h

Carlton Draught & Cascade Premium Light Beer
Seppelts Stony Peak Chardonnay & Shiraz Cabernet
Soft Drink
Champagne for Toasting

Eagle Package

5 hour package at \$41.50 p.h

Carlton Draught/Coopers Pale Ale & Cascade Premium Light Beer
Bockman's Shiraz, Bockman's Cabernet Merlot, Tea Tree Gully Cab Sav, Angove's Long Row Sav/
Blanc, Angove's Long Row Chardonnay
Soft Drink
Champagne for Toasting

Presidential Package

5 hours package at \$49.50 p.h

Carlton Draught/Coopers Pale Ale & Cascade Premium Light Beer
Pepper Jack Shiraz, Pepper Jack Cab/Sav, Koonunga Hill Cab/Shiraz, Rusticana Cab Sav, Pepperjack
Chardonnay, Rosemount Treminor Reisling, Secret Stone Sav/Blanc
Soft Drinks
YellowGlen Pinot Noir Chardonnay for Toasting



TERMS AND CONDITIONS

Before you read these Terms and Conditions please note your event booking is not confirmed until this form is signed and returned to the Tea Tree Gully Golf Club accompanied by the deposit.

1. BOOKINGS

1.1 Tentative bookings may be made but are only valid for one week from the date of booking.

1.2 Confirmation of a booking and the preferred package option must be made in writing (form enclosed) together with the deposit of \$100 within 7 days to secure your booking. No reservation is deemed confirmed until the deposit has been received by the Club.

1.3 Cancellation of Bookings: All cancellations incur a \$50 administration fee
12 months prior to booked date– deposit refunded in full
6 months prior to booked date– 50% of deposit will be forfeited
3 months prior to booked date– 100% of deposit will be forfeited

2. SMOKING

2.1 Smoking inside the Clubhouse is not permitted.

3. FOOD ACCOUNT

3.1 The number of guests attending the function is required seven days prior to the event. Please note this is the number of guests that will be charged to your account.

3.2 We require the food account to be settled seven days prior to the function. No refund for any cancellations after payment and charges will be rendered for late inclusions.

3.3 Food and liquor are not to be brought into the Club for consumption at the function by the organiser or any invited persons attending the function.

4. BEVERAGE

4.1 Beverage account must be settled on the night, payable by cash or credit card (Visa, Bankcard or MasterCard).

5. PRICES & PAYMENTS

5.1 Payments can be made by cash, credit card (Visa, Bankcard or MasterCard) or bank cheque. Full payment is required seven (7) days prior to function.

5.2 Minimum number for a function to be held is 80 persons. Any number less than this will incur a room hire which is to be discussed with the Function Coordinator.

5.3 Every endeavor is made to maintain prices as published, however prices are subsequent to change without notice to cover any unforeseen variations in cost. All prices are inclusive of GST.

6. DAMAGE & CONDUCT

6.1 Organizers are held financially responsible for any damage sustained by the Club by the organiser or invited guests whether in any part of the Club. A bond of \$500.00 is required and will be repaid within 14 days of the function once the Club is satisfied there is no damage to the Club's facilities.

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 intoxicated, abusive or unwilling persons from the function or Club premises without liability.

6.4 It is understood that the member will conduct the function in an orderly manner in full compliance with the Club Management and applicable laws.

6.5 The Client shall indemnify the Golf Club for any losses that may occur.

6.6 The Club reserves the right to set a closing time for the function.

7. TIMINGS

7.1 Function/Wedding Reception room is available nightly from 6 p.m. and 6.30 p.m. on Saturdays.

7.2 Departure time shall be in accordance with the package selected and as approved/directed by the Function Co-ordinator and/or Club Management.

I have read and fully understand the Terms and agree to abide by the above.

Name: _____ Signature: _____

Date: _____ Confirmed Date Event: _____



Contractual Agreement

We, _____

of, (Address) _____

_____ (PCode) _____

Phone (Home) _____ (Work) _____

(Mobile) _____ Email _____

Contact Person _____

request the use of the Clubhouse facilities for our

Anticipated No. Of Guests _____ Menu Option/s _____

_____ Cost per person _____

On:(Date) _____ Time of Function _____

and agree to abide by the Terms and Conditions (attached).

Signed _____

Full Name _____ Date _____

THIS FORM MUST BE COMPLETED AND RETURNED WITHIN 7 DAYS OF THE ORIGINAL RESERVATION

How did you hear about the Tea Tree Gully Golf Club?

You are a member Sunday Mail Word of Mouth Friend of a member

Other _____

The General Manager
Tea Tree Gully Golf Club
PO Box 51 St Agnes
SA 5097
Phone: (08) 8251 1188
Email: ttggc@internode.on.net



Children's Menu

CHOICE OF 2:

MAINS

Spaghetti Bolognaise

Ham and Pineapple Pizza with Fries

Chicken Nuggets & Chips

Schnitzel & Chips with Gravy or Tomato Sauce

Fish Fingers & Chips with Tartare Sauce

Calamari with Chips

DESSERT

Ice-cream Sundae with choice of toppings

Chocolate, Strawberry, Banana or Caramel