



## *Soup*

**Minestrone**

**Thai Pumpkin**

**Caramelised Potato & Leek**

**Moroccan Lentil**

## *Entrée* (prawns extra \$3.00 per person)

**Salt & Pepper Squid**

Lightly fried tender Squid pieces served with a Rocket & Pine nut Salad finished with a Roast Capsicum Aioli

**Garlic & Chilli (optional) Prawns**

Sauteed local Tiger Prawns tossed in a Garlic & Chilli Tomato Sugo served on Steamed Jasmine Rice

**Sesame Crusted Chicken**

Chicken Tenderloins coated with Sesame Seeds, served on a Garden Salad with a Mango & Honey dressing

**Wild Mushroom Risotto Cake**

Sauteed Wild Mushrooms with Risotto rolled and oven baked with a Tomato & Basil Sugo

**Ravioli**

Spinach & Ricotta Ravioli tossed through an oven roasted Tomato & Basil Sugo, topped with Shaved Parmesan

**Chicken or Lamb Souvlaki**

Greek Marinated Lamb or Chicken Souvlaki served on a Lemon Pilaffe with a housemade Taziki sauce

**Penne Carbonara (entree or mains)**

Penne Pasta tossed with Bacon in an Egg & Cream sauce finished with Parmesan and Spring Onion



## *Mains*

### **Greek Style Lamb**

Slow roasted Lamb marinated in Lemon and fresh herbs served on twice Baked Potatoes and finished with a Balsamic & Rosemary Glaze

### **Roast Beef Fillet**

Tender roasted Beef Fillet served on a Garlic and Sage Mash Potato, finished with a Red Wine & Mustard Seed Glaze and an oven baked Field Mushroom

### **Marinated Chicken Breast**

Marinated Chicken Breast wrapped in Pancetta served on a Pumpkin Puree with grilled Brocolini and topped with a Roast Capsicum Sauce

### **Stuffed Chicken Breast**

Chicken Breast stuffed with Camembert Cheese, Sun Dried Tomato & Basil with a White Wine Cream Sauce

### **Barramundi Fillet**

Grilled wild Northern Territory Barramundi fillet served on a roasted Fennel & Herb Risotto finished with a Saffron Cream Sauce

### **Alternative Option Seasonal Market Fish POA**

### **Pork**

Glazed Sticky Pork Fillet sliced and served with a Coconut Rice and Sauteed Asian Greens

### **Veal** (extra \$2.00 per person)

Tender Veal Cutlet served on a Sweet Potato Puree with Seasonal Greens and finished with a Marsala Cream Sauce

Vegetarian Options Available



## *Dessert*

Housemade Orange & Almond Cake with an Orange Syrup and thick Double Cream

Mixed Berry and White Chocolate cheesecake served with Coulis

Raspberry and Sour Cream Tart served with Cream

Sticky Date Pudding with Butterscotch Sauce

Warm Chocolate and Macadamia Nut Brownie with Chocolate Sauce and Vanilla Ice Cream

### OPTIONAL EXTRAS

CHEESE BOARD- \$2.50 per person

COFFEE AND TEA BUFFET- \$3 per person

CAKEAGE \$1.50 per person (cut & served), or \$3.00 pp (cut & served with strawberry & cream)

### **BOWLS OF:**

GARDEN SALAD or STEAMED VEGETABLES WITH HERB BUTTER SAUCE (included in cost)

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

| <b>PRICES</b> | <b>SOUP/ENTREE</b> | <b>MAIN COURSE</b> | <b>DESSERT</b> |
|---------------|--------------------|--------------------|----------------|
| \$32.00       | 1                  | 2                  |                |
| \$32.00       |                    | 2                  | 1              |
| \$37.00       | 1                  | 2                  | 2              |
| \$42.00       | 2                  | 2                  | 2              |
| \$48.00       | 2                  | 3                  | 2              |

(All prices are GST inclusive)



## Cocktail Menu

|   |   |   |
|---|---|---|
| <b>Option 1</b><br><b>6 Choices</b><br><b>\$22 per person</b> | <b>Option 2</b><br><b>7 Choices</b><br><b>\$24 per person</b> | <b>Option 3</b><br><b>8 Choices</b><br><b>\$26 per person</b> |
|---|---|---|

Grilled Turkish Bread with choice of dip:

- Spicy Avocado
- Beetroot & Yoghurt
- Hommus
- Smoked Salmon & Cream Cheese
- Roast Capsicum Aioli

Housemade Pizza with choice of topping

- Supreme—Ham, Salami, Mushroom, Capsicum & Onion
- Ham and Pineapple
- Tandoori Chicken with Cashews Nuts and a Mango Chutney
- Roast Pumpkin, Fetta and Spinach

House Made Quiche

- Bacon, Mushroom and Cheese
- Tomato Parmesan and Spinach
- Smoked Salmon, Chive and Ricotta
- Roast Pumpkin and Boccocini

Selection of Hot or Cold Canapés

Seafood Options (\$2.00 extra)

- Prawn & Avocado Rice Paper Rolls with Hoisin Dipping Sauce
- Tandoori Prawn Skewers with a Mint Yoghurt Sauce
- Crab & Herb Cakes with a Lemon & Dill Aioli
- Crumbed Prawn Cutlets with a Sweet Chilli Dipping Sauce
- Thai Fish Cakes with a Lime Aioli Dipping Sauce



### Meat

- Chicken or Beef Satay Skewers with Peanut Sauce
- Lamb Souvlaki with Taziki
- Beef Fillet with Salsa Verde on Croutons
- Beef Dim Sims
- Pies & Sausage Rolls
- Spicy Curried Meatballs with Tomato Sauce

### Vegetarian

- Double Crumbed Fetta Cheese Balls
- Samosas & Spring Rolls
- Chickpea Patties with a Honey & Mint Yoghurt Dip
- Pasties
- Spinach & Ricotta Pastry Triangles
- Housemade variety of Sushi Rolls (Extra \$2)

### 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

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**

**\$23.00**

Choice of 3 items:

- Sausage (chefs selection of gourmet sausages)
- House Made Beef Patties
- Porterhouse Steak
- Lemon Peppered Chicken Fillet
- Lamb Kebabs
- Chicken Souvlaki

Includes 3 Salads and Bread Rolls

### **The Gourmet BBQ**

**\$27.50**

Choice of 3 items:

- Chefs selection of gourmet sausages
- Mediterranean Spiced Chicken
- Tender Beef Fillet
- Rosemary and Lemon marinated Lamb Chops (extra \$2)
- Honey & Mustard Pork Fillet
- Thai Marinated Prawn Skewers
- Lamb, Mint & Fetta Patties

Includes 4 Salads, Potato Bake and Crusty Italian Bread

### **Salads**

- Potato Salad
- Coleslaw
- Tossed Garden Salad
- Greek Salad
- Chickpea & Roast Vegetable Salad
- Creamy Pasta Salad
- Roast Pumpkin, Red Capsicum, Fetta & Baby Spinach 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**

4 hour package at \$32.50 p.h

5 hour package at \$38.50 p.h

Carlton Draught & Cascade Premium Light Beer

Seppelts Stony Peak Sparkling, Rothbury Estate Shiraz Cabernet, Cabernet Merlot, Sauvignon Blanc

Soft Drink

### **Eagle Package**

4 hour package at \$38.50 p.h

5 hour package at \$43.50 p.h

Carlton Draught/Coopers Pale Ale, Pure Blonde, Carlton Mid Strength & Cascade Premium Light Beer

Tea Tree Gully Shiraz, Tea Tree Gully Cab Sav, Wolf Blass Red Label Chardonnay, Taku Sauvignon

Blanc & Penfolds Koonunga Hill Shiraz Cabernet

Seppelts Stony Peak Sparkling & Soft Drink

### **Presidential Package**

4 hour package at \$45.50 p.h

5 hours package at \$51.50 p.h

Carlton Draught/Coopers Pale Ale, Pure Blonde, Carlton Mid Strength & Cascade Premium Light Beer

Pepper Jack Shiraz, Pepper Jack Cab/Sav, Koonunga Hill Cab/Shiraz, Rosemount Treminor Reisling,

Secret Stone Sav/Blanc, Wolf Blass Red Label Chardonnay

YellowGlen Pinot Noir Chardonnay for Toasting

Soft Drink & Freshly Brewed Coffee & Tea



## 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 Bolognese

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

### SET UP OPTIONS OF FLOOR AREA

| Room Type                | Theatre Style | Sit Down<br>Dinning Room | Cocktail<br>Reception | Board Room<br>Round Table |
|--------------------------|---------------|--------------------------|-----------------------|---------------------------|
| Boardroom                | -             | 14                       | -                     | 14                        |
| Dimples Function<br>Room | 200           | 200                      | 250                   | -                         |
| Members Lounge           | 120           | 100                      | 120                   | -                         |

### Features:

Dimples function Room and Members Lounge both have outdoor balconies with spectacular golf course views.

- Air-conditioned & Heating
- Chairlift Access
- Remote Control TV & Video
- Sound System Hire
- Cordless Microphone – Lectern
- Projector, Screen, Whiteboard
- Internet Access– max 100 users
- Facsimile, laminating machine, photocopying available
- Full Bar & Catering Facilities
- Ample Car Parking