

Pymble Golf Club Menu 2012

Three courses - \$75pp; two courses - \$65pp

Choose two from each course for alternate serves

Entrée Selections

Twice cooked, black Bangalow pork belly, Japanese mushroom and red cabbage slaw with sweet sherry glaze
Pan seared Tasmanian scallops with chorizo, baby caper dressing and micro herbs
Confit ocean trout, pickled cucumber, cumin and mint yoghurt, salmon roe
Butter poached quail with a Puy lentil and organic radish salad
Turkish fig, chestnut and chevre tartlet, roasted baby beet salad
Chilled king prawns, tomato filled with smoked salmon mousse and passionfruit dressing
Open Peking duck pancake; sliced duck breast, julienne spring onions and cucumber, Chinese BBQ sauce
Hand shelled mud crab with saffron spaghetti, spiced tomato sauce and gorgonzola emulsion

Main Course Selections

Roast rack of lamb crusted with saltbush and thyme, Desiree potato mash, red wine braised carrots, minted jus
Slow roasted beef tenderloin, chat potatoes baked with truffle oil, sautéed wild mushroom, wilted spinach and red wine jus
Wild Northern Territory Barramundi, cauliflower puree, steamed broccolini, merlot reduction
Crispy skinned Atlantic salmon fillet, creamy white polenta, smoked paprika and baby caper dressing
Peppered duck breast with mushroom and duck ravioli, sautéed green beans, pomegranate and orange sauce
Pork medallion with a marmalade glaze, chive and potato rosti, caramelized apple on port wine jus
Corn fed chicken breast, sweet potato gratin, roasted échalotes, salsa verde and pan glaze
Char grilled rack of veal, American bean puree, grilled asparagus, red currant jus

Served with warm dinner rolls, mesclun salad and house vinaigrette

Dessert Selections

Chocolate and coconut tart with wild berry jelly and chantilly cream
Banoffee crème brûlée served with an almond praline and wattle seed ice cream
Caramelised pineapple panna cotta garnished with pineapple wafer and blood orange glaze
Individual pear tart on vanilla bean anglaise, Davidson plum ice cream
Triple chocolate mousse, toasted almond milk, toffee shards.
Self saucing chocolate pudding with a raspberry salsa and double cream
Lemon and lime tart, candied rhubarb and brandy snap disc
Turkish delight parfait with macerated strawberries and pashmak

Tea, coffee & chocolates

Prices include GST & are subject to change without notice

Pymble & Golf-Club

Pymble Golf Club Buffet Menu 2012

\$88

Main Course Buffet

Platters of cooked king prawns with lemon wedges, cocktail sauce and Asian style chilli sauce

Whole baked ocean trout with dill butter

Pepper steak medallions with a brandy cream sauce

Roast chicken breast in a champagne cream sauce

Rosemary & sea salt roasted chats

Buttered green beans & baby peas

Vegetarian lasagne

Mild chicken masala with steamed jasmine rice, mango chutney and pappadums

Assorted bread basket

Salads

Thai vermicelli & water chestnut salad

German potato salad

Caesar salad

Chefs mixed leaf salad with oven roast cherry tomatoes, échalotes & avocado, seeded mustard dressing

Desserts

Fresh seasonal fruit platter with blackberry coulis

Australian cheese platter with dried fruits & nuts and lavosh crisp bread

Selection of cocktail tarts

Mini crème brûlée

Belgian chocolate mousse shots

Tea, Coffee and Chocolates

Pymble & Golf Club

Pymble Golf Club Cocktail Package 2012

8 choices from hot and cold selection & 1 substantial \$47 per person

8 choices from hot, cold & sweet temptation selections & 1 substantial \$52 per person

Price includes staff & room hire for 4 hours. Minimum 60 guests

Cold:

Mud Crab Claw & tangy salsa in Chinese spoons

King Prawn & shallot skewers with sweet vinegar dipping sauce

Vietnamese Vegetable Rice paper Wrap with sweet & sour plum sauce

Smoked salmon, avocado & cream cheese roulade

Freshly shucked oysters with tomato, chili & Thai basil

Salmon & dill mousse served on cucumber with crème fraiche

Blue cheese & onion marmalade tartlet

Deluxe Nori rolls with pickled ginger, wasabi & soy

Zucchini fritter topped with Riesling poached chicken & creamed corn

Rare roast beef & mushroom salad

King fish sashimi, lemon harissa oil, infant herbs

Hot:

Satay chicken tenderloin skewers with Malay peanut dipping sauce

Mini beef mignons topped with Dijon mustard & cracked pepper

Falafel bites with a beetroot & hummus dip

Classic shepherd's pie

Sri Lankan spicy beef & potato roll

Prawn & chicken sui mai with mustard soy

Steamed salt & pepper squid har gow on baby herbs

Pumpkin & pine nut arancini with aioli

Hot & sour shot

Seared scallops, char grilled chorizo, salsa verde

Lamb kofta with toasted cumin yoghurt

Char grilled vegetable & haloumi kebab

Hoi sin braised pork belly with spiced apple sauce

Seafood cake with Japanese mayonnaise

Substantial Selection (served in Chinese boxes):

Lamb Korma with steamed jasmine rice

Beer battered flathead fillets with crispy chips & lemon wedge

Teriyaki Beef on steamed rice with a seaweed salad

Shredded Peking duck & buckwheat soba noodle salad

Salt & pepper calamari with chips & spicy tartare sauce

Butter chicken with steamed basmati rice & raita

Sweet Temptation:

Brownie squares – Double Chocolate/Blonde/Coconut

Petite fruit tart - Strawberry /Blueberry/Mixed fruit

Bitter chocolate tartlet

Petite four

Gateau petite various flavors - Tiramisu, Double choc mousse, 3 layer choc mousse, Hazelnut nougat

Chocolate dipped strawberry

Baklava

Antipasto platter; consisting of grilled & marinated vegetables, cured continental meats, marinated olives, baba ganouj & crispy bread fingers **\$70 per platter**

Cheese table; consisting Australian quality cheeses, lavoche crisp bread and south cape crackers with dried & fresh fruit **\$90**

Self serve tea and coffee **\$2.50 per person**

Pymble Golf Club

Pymble Golf Club Beverage Packages 2012

House Package - \$35pp 5hr service
\$28pp 4hr service

Half Hour of Pre Dinner Drinks
Local Draught Beer, Champagne, Champagne and Orange Red and White Wine, and
Soft Drinks
With Dinner
Beresford Beacon Hill Semillon Sauvignon Blanc
Barwang Shiraz
Local Draught Beer – Carlton Draught, Victoria Bitter, Cascade Premium Light
Soft Drinks

Premium Package - \$41pp 5hr service
\$35pp 4hr service

Half Hour of Pre Dinner Drinks of Local Draught Beer, Champagne, Champagne &
Orange, Champagne & Guava Juice, Red and White Wine and Soft Drinks
Wild Hibiscus flowers for champagne
With Dinner
Your selection of one Red and one White Wine from the following:

Scotchmans Hill "The Hill" Chardonnay
Cookoothama Riesling
Evans & Tate Gngara Sauvignon Blanc
Deep Woods Semillon Sauvignon Blanc
Stonefish Verdelho

Maxwell Little Demon Cabernet Merlot
Longview Vineyards "Red Bucket" Shiraz Cabernet
Geoff Merrill Pimpala Road Shiraz
Scotchmans Hill "The Hill" Cabernet Shiraz
Norfolk Rise Cabernet Sauvignon

The Duchess Sparkling Cuvee NV

Pymble & Golf Club

Pymble Golf Club Event Terms and Conditions

The following terms and conditions are designed to ensure that your event runs smoothly. Should you have any queries regarding any aspect, please contact the House Manager.

Confirmation of Booking

Event quotes will remain valid for 20 days from the date of quotation.

Tentative bookings will be held for a period of 14 days, after which the date will become generally available.

Confirmation of bookings must be made in writing & accompany a security deposit of \$1,000.00 (credited towards the final account) within 14 days of a tentative booking.

Where the deposit & this signed agreement are not received by the due date, Pymble Golf Club reserves the right to release the booking.

Once the signed contract & deposit is received the booking is deemed confirmed. Until such time, the booking remains tentative.

Contact details for the Event Organiser (person responsible) are required at the time of booking.

Cancellation of an Event or Wedding

Any cancellations made between ninety (90) days and the day of the event will receive no refunds.

Wedding cancellations with 9 months notice from the event date will receive a 75% refund on deposits paid.

Wedding cancellation with 6 months notice from the event date will receive a 50% refund on deposits paid.

Wedding cancellation with less than 6 months notice from the day of the event date will receive no refunds on deposits paid.

If unforeseen circumstances cause the cancellation of the event by the Club, every effort will be made to reschedule the event. All monies paid will be refunded if no alternative date can be agreed to.

Final Attendance Numbers

The guaranteed number of guests attending is required 7 days prior to the function. Catering will be provided for this number and this will be the minimum number charged irrespective of last minute cancellations.

If guest numbers don't reach the minimum required for the package, a service fee of \$600 may apply.

Surcharges

15% surcharge is applicable for functions held on Sundays & Public Holidays

Payment of an Event

A summary of all event expected costs is provided prior to the event.

Final payment is due 7 days prior.

Any late charges or extra beverages must be paid in full on the evening of your function. Payment can be made by Visa or MasterCard (merchant fees of 1.06% applies) or by cash, direct debit, money order or bank cheque. Please make all cheques payable to Pymble Golf Club

Pymble & Golf-Club

Guests

Clubs NSW law states alphabetical listing of guests together with residential addresses is required prior to the commencement of each event. Please ensure this list is provided to the club 7 days prior to the event date.

Food and Beverage

We are pleased to assist you with menu selections, however to ensure your needs are met, it is necessary that the selection of menus and beverages must be finalised thirty (30) days prior to the event.

Beverage charges will need to be settled on the night, unless a drinks package is chosen.

All food and beverage consumed during the event is to be provided by the Club.

Food or beverages of any kind are not permitted to be brought onto Pymble Golf Club premises without prior consent from the Function Coordinator.

Beverage lists & wine lists are subject to revision without notice

Times of Functions

Luncheon and cocktail functions are based on 4 hours.

All evening events based on 5 hours. An extension of time (maximum 1 hour) is available at a surcharge of \$5.00 per person per half hour, or part thereof.

Friday and Saturday The Clubhouse is available until midnight

Sunday to Thursday The Clubhouse is available until 11pm

Please note: the bar must close 15 minutes prior to the completion of your reception

Clubhouse Limitations and Golf Course

You shall be entitled to use only the parts of the building hired. The Club reserves the right to let any other portion of the building for any purpose at the same time.

All guests & invitees are specifically precluded from entering onto the Golf Course.

Insurance

Whilst the Club will take the utmost care, no responsibility will be accepted for the loss, or damage to, any equipment or merchandise left on the premises prior to, during, or after any event.

It is the client's responsibility to take out insurance for all items in their possession should it be deemed necessary.

Any item that is left in the Club MUST be collected within 24hours of your function.

Damage

Organisers are financially liable for any damage sustained, or loss incurred to Pymble Golf Club property, fixtures or fittings, through their own actions, those of their guests, sub-contractors & contractors.

Decorations

Nothing is to be nailed, screwed or adhered in any way to any wall, door or other part of the Clubhouse. All decorations are to be approved by the Function Coordinator prior to the reception.

The use of any type of confetti or similar item on or around the premises is also not permitted and will incur a \$750 cleaning fee.

Pymble & Golf Club

Regulations

DRESS: You must ensure guests attend the function in full compliance with the Club's dress regulations. The Club reserves the right to refuse entry or participation of any guest who does not comply with the dress regulations.

SMOKING: Smoking is not permitted inside the clubhouse. Smoking is permitted on the outdoor terraces

MOBILE PHONES: Mobile phones are not permitted to be used inside the clubhouse

Responsible Service of Alcohol

In accordance with the provisions of liquor laws of New South Wales, Pymble Golf Club adopts a policy of responsible service of alcohol. This policy requires that alcohol must not be served to guests who are intoxicated or to underage guests. If, during the course of your function, the management of Pymble Golf Club is of the opinion that a guest or guests have become intoxicated, the Club reserves the right to suspend service of alcohol to any such guest/s, and/or to require such guest/s to leave the licensed area of the Club. If this occurs, you will be informed immediately & your assistance is requested to ensure the minimum of disruption to your reception & to the enjoyment of other guests.

Club policy does not allow patrons or guests to bring their own alcohol onto the premises.

Alcohol cannot be removed from the premises and must be consumed in the defined function areas Liquor License

Special Dietary Requirements

Guests requiring any special meals at the function are required to confirm arrangements two weeks prior and identify on the floor plan where they will be seated.

I/we acknowledge that I/we have read and understood the above terms and conditions

Name of Function Organiser:					
Date of Function:					
Address:					
Telephone:		Fax:		Mobile:	
Email:					

Signed:

Date: