

Pymble Golf Club

Weddings





Pymble Golf Club

Celebrate your wedding in style & elegance

Welcome to Pymble Golf Club the North Shore's premier function facility where you will find an atmosphere of casual sophistication amongst beautiful surrounds.

Our exclusive Clubhouse is set within the tranquil environs of Sydney's northern suburbs only twenty five minutes from the CBD and is regarded as one of the most desirable private golf courses in NSW.

Thank you for considering Pymble Golf Club as your wedding venue. We believe that every wedding is unique and so are you. We understand everyone has different wishes & desires.

Our aim is to tailor our services to meet your needs ensuring that your wedding reception at Pymble Golf Club won't be just another function but a fairy tale and hopefully the most perfect day in your life.

Our executive chef is flexible and happy to discuss special requirements or variations to our menu.

Our very experienced wedding coordinators will assist you every step along the way from the first visit to the day of your wedding reception. Our warm and dedicated staff will look after you making your special day a truly memorable occasion.



Pymble Golf Club

Casual sophistication amongst beautiful surrounds

Function Room: Our function space has windows all around the room which makes the area very bright and sunny. From every angle you have picturesque views over the golf course. Enjoy pre-dinner drinks and canapés on our large covered terrace with beautiful garden views and the atmosphere of tranquillity and pureness. The maximum capacity of the dining room is around 150 seated or 300 cocktail style which includes use of adjoining lounge room fitted with a fireplace, dance floor and lounge suites.

Ceremonies: Our beautiful garden surrounds are ideal for outdoor ceremonies providing the perfect atmosphere for gathering friends and family. We have several areas available for use and all have expansive views overlooking the golf course. Our outdoor ceremonies include the use of red carpet and outdoor seating.

Parking: Guests attending weddings may utilise the security car park adjoining the Clubhouse.

Entertainment: We are pleased to assist with organizing entertainment for your event. Our Premium package includes the use of a DJ during the entire function. Both our dining and lounge rooms feature a drop-down projector screen which can be used to

display personalised photo slideshows throughout your function. Our in house audio system is compatible with both CD's and MP3 players and is available to be used in both the dining and lounge rooms. All our functions include use of a lectern, wired and handheld microphones.

Flowers & Decorations: We work with professional florists who will make sure that your flower arrangements will look as beautiful as you have dreamed of. All colours and personal wishes can be discussed with the florist. If you wish to have more elaborate centre pieces for the tables we can give you the contact of our two very talented wedding decorators. They can take care of your every need. Some of their services are: chairs covers and sashes in a wide variation of different materials and colours, fairy lights, satin table cloths or overlays, special wedding table skirting and many more.

Photography: Our beautiful gardens and water features are fantastic locations for wedding photography. Take your photographer out on the course and get the most stunning wedding pictures taken for a day you will never forget. For some extra fun drive the golf buggies and take your bridal party for an adventurous trip. Our golf buggies are included in our wedding packages and are free of charge.





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*Our beautiful
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Cocktail Menu



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, chilli & 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 Selections:

(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 flavours - 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

Cheese table; consisting Australian quality cheeses, lavoche crisp bread and South Cape crackers with dried & fresh fruit

\$500 Room Hire fee applies. This includes service staff for 4 hours & food service for 2 hours.

Minimum 60 guests

Buffet Menu



Main Course Buffet:

- * Platters of cooked king prawns accompanied 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 marsala with steamed jasmine rice, mango chutney & pappadums
- * Assorted bread basket

Salads:

- * Thai vermicelli & water chestnut salad
- * German potato salad
- * Caesar salad
- * Chefs mixed leaf salad with oven roast cherry tomatoes, éschallottes & avocado, seeded mustard dressing

Desert Buffet

- * Fresh seasonal fruit platter with blackberry coulis
- * Australian cheese platter with dried fruits & nuts, lavosh crisp bread
- * Selection of cocktail tarts
- * Mini crème brûlée
- * Belgian chocolate mousse shots

- * Tea, coffee & chocolates



Dinner Menu

Entrée Selection:

- * 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 fillet, pickled cucumber, cumin and mint yoghurt, salmon roe
- * Butter poached quail with a Puy lentil and organic radish salad
- * Turkish fig, chestnut and chèvre tartlet, roasted baby beet salad
- * Chilled king prawns, tomato filled with smoked salmon mousse, passionfruit dressing
- * Open Peking duck pancake; sliced duck breast with julienne spring onions and cucumber, Chinese bbq sauce
- * Hand shelled mud crab, saffron spaghetti, spiced tomato sauce, gorgonzola emulsion
- * Sesame crusted yellowfin tuna, pan seared and served rare, sliced daikon radish, wakame salad, ponzu dressing
- * Confit duck maryland, roast beetroot, white asparagus, blood orange sauce

Main Course Selection:

- * Roast rack of lamb crusted with saltbush and thyme, Desiree potato mash, red wine braised carrots, minted jus
- * Slow roasted beef tenderloin, chat potatoes roasted in truffle oil, sautéed wild mushroom, wilted spinach, red wine jus
- * Wild Northern Territory barramundi fillet, cauliflower puree, steamed broccolini, merlot reduction
- * Crispy skinned Atlantic salmon fillet, creamy white polenta, smoked paprika and baby caper dressing
- * Peppered duck breast, mushroom and duck ravioli, sautéed green beans, pomegranate and orange sauce

- * Pork medallion with a marmalade glaze, chive and potato rosti, caramelised apple, 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
- * Char grilled lamb backstrap, celeriac puree, sauté beans and olives, minted jus
- * Warm dinner rolls, mesclun salad, house vinaigrette

Desert Selection:

- * Chocolate and coconut tart, wild berry jelly, Chantilly cream.
- * Banoffee crème brûlée, almond praline, wattle seed ice cream.
- * Caramelised pineapple panna cotta, pineapple wafer, blood orange glaze.
- * Individual pear tart, vanilla bean anglaise, Davidson plum ice cream.
- * Triple chocolate mousse, toasted almond milk, toffee shards.
- * Self saucing chocolate pudding, raspberry salsa, double cream.
- * Lemon and lime tart, candied rhubarb, brandy snap disc.
- * Turkish delight parfait, macerated strawberries, pashmak.
- * Lychee & green tea parfait, sweet coconut milk, sugared noodles.
- * Tea, coffee & chocolates



Beverage Packages

House Package

Half Hour of Pre Dinner Drinks

Local Draught Beer, Red & White Wine, Champagne, Champagne and Orange and Soft Drinks

With Dinner

Barwang Semillon Sauvignon Blanc
Barwang Shiraz Viognier
Local Draught Beer - Carlton Draught, Victoria Bitter, Cascade Premium Light
Soft Drinks

Champagne Toast
Beresford Beacon Hill Brut



Premium Package

Half Hour of Pre Dinner Drinks

Local Draught Beer, Boags Premium Bottles, Boags Light Bottles, Red & White Wine, Champagne, Champagne & Orange, Champagne & Guava Juice and Soft Drinks
Wild Hibiscus flowers for champagne

With Dinner

Your selection of one Red and one White Wine from the following;

Pitchfork Chardonnay (by Hayshed Hill WA)
Cookoothama Riesling
Evans & Tate Gnaragara Sauvignon Blanc
Deep Woods Semillon Sauvignon Blanc
Stonefish Verdelho

Maxwell Little Demon Cabernet Merlot
Longview Vineyards Cabernet Shiraz
Geoff Merrill Pimpala Road Shiraz
Scotchman's Hill "The Hill" Shiraz Cabernet
Norfolk Rise Cabernet Sauvignon

Champagne Toast
Stephen John Blanc de Blanc





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Just Married!

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