



Pymble Golf Club Wedding Packages 2011

Pymble Package: - \$103pp (min. 80 guests)

½ hour pre-dinner drinks & Chef's selection of hot & cold hors d'oeuvres served on the balcony.

Three course alternate serve menu followed by tea/coffee & chocolates.

Beverage service for 5 hours. (House selection)

Use of Bridal Lounge on arrival.

Parquetry dance floor.

Table centerpieces.

Skirted tables for cake & gifts. Use of cake knife.

Room & staff hire for 5 hours.

Use of golf carts for photos on course (October – May only).

Pymble Deluxe Package: - \$112pp (min 80 guests)

½ hour pre-dinner drinks & Chef's selection of hot & cold hors d'oeuvres served on the balcony.

Three course alternate serve menu followed by tea/coffee & chocolates.

Beverage service for 5 ½ hours. (House selection)

Table centerpieces for each guest table & floral arrangement for bridal table.

Printed menus for each table

Use of Bridal Lounge on arrival

Parquetry dance floor

Skirted tables for cake & gifts. Use of cake knife.

Room & staff hire for 5 ½ hours.

Use of golf carts for photos on course (October – May only).

Pymble Premium Package: - \$123pp (min. 100 guests)

Same inclusions as Deluxe Package

Premium beverage selection including hibiscus flowers for champagne

Professional DJ for 5 ½ hours

Fresh floral centerpieces for bridal table and each guest table.

Use of golf carts for photos on course (October – May only).

Additional Services:

Votive candles - \$10 per table

Chair covers with sash - \$6.00 per chair

Antipasto platters - \$9 per person

Cheese platters - \$9 per person

Upgrade to premium beverage package - \$9 per person

Wedding ceremony performed on the grounds (October – May only) \$300

Red Carpet at Entrance - \$45

Pymble Golf Club Menu 2011

Choose two from each course for alternate serves

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

Dessert 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

Prices include GST & are subject to change without notice

Pymble Golf Club Buffet Menu 2011

Substitute buffet menu for plated menu in any wedding package.

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 masala 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, échalotes & avocado, seeded mustard dressing

Dessert 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

Pymble Golf Club Cocktail Package 2011

8 choices from hot and cold selection & 1 substantial \$93 per person

8 choices from hot, cold & sweet temptation selections & 1 substantial \$99 per person

Price includes staff & room hire for 4 hours, House Beverages, Self Serve Tea & Coffee station.

Minimum 80 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 **\$90 per platter**

Cheese table; consisting Australian quality cheeses, lavoche crisp bread and south cape crackers with dried & fresh fruit **\$9 per person**

Pymble Golf Club Beverage Packages 2011

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

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 of 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;

Scotchman's 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 Cabernet Shiraz

Geoff Merrill Pimpala Road Shiraz

Scotchman's Hill "The Hill" Shiraz Cabernet

Norfolk Rise Cabernet Sauvignon

Champagne Toast

The Duchess Sparkling Cuvée NV

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

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.

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:

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Telephone: Fax: Mobile:

Email:

Signed:

Date: