



Pymble Golf Club Wedding Packages 2012

Pymble Package: - \$109pp (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: - \$119pp (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: - \$131pp (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 2012

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 2012

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 2012

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 2012

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 Limited

Event Terms and Conditions

(Weddings & Receptions)

The following terms and conditions (**Agreement**) are designed to ensure that your Event runs smoothly. Should you have any queries regarding any aspect of these terms and conditions, please contact the Pymble Golf Club (**Club**) Function and Events Manager, Steve Smith.

1. Confirmation of Booking of your Event

- 1.1 Quotes for each Event will remain valid for twenty (20) days from the date of quotation. If the Club has not received a tentative booking by close of business on the 20th day, the quote will lapse. For the purposes of this Agreement, close of business on a particular day means 5pm on that day.
- 1.2 Any tentative booking will be held secure for a period of fourteen (14) days. You must confirm your booking in writing by close of business on the 14th day. If you do not confirm your booking by this time, the Club will understand that you no longer require this date and that this date can be made available to others.
- 1.3 A confirmed booking must be made in writing within fourteen (14) days of a tentative booking and must be delivered to the Club with:
 - (a) a security deposit of \$1,000.00 (which will be credited to your final account subject to this Agreement); and
 - (b) this Agreement completed and signed.
- 1.4 If the deposit and this signed Agreement are not received by close of business on the due date, the Club reserves the right to release the booking without further notice to you.
- 1.5 Once the signed Agreement and deposit are received, the booking will be deemed confirmed and held secure for you.
- 1.6 All confirmed bookings must include the contact details for your Event organiser or person responsible for your Event.

2. Progress Payment

- 2.1 A progress payment of twenty five per cent (25%) of the anticipated total cost of the Event (which will be credited to your final account) is required to be paid six (6) months prior to the Event date.
- 2.2 If the Event is to be held within six (6) months of the date of confirmed booking then this progress payment must be made at the time the deposit is paid. (Please make an appointment to see us at this time to discuss details of your Event and to book any additional services you may require us to organise for e.g. the wedding cake, DJ, decorator or any other services we may offer.)

3. Cancellation of the Event

- 3.1 Event cancellations made with at least nine (9) months' prior notice, calculated from the Event date, will receive fifty per cent (50%) refund on total deposits paid.
- 3.2 Event cancellations made with less than nine (9) months' prior notice, calculated from the Event date, will not receive any refund of the deposit or other monies paid to the Club.
- 3.4 For the avoidance of doubt, please note that if you cancel an Event that was to be held within nine months of the date of confirmed booking, then you will not receive any refund of the deposit or other monies paid to the Club.
- 3.5 If due to unforeseen circumstances, for e.g. inclement weather, workplace issues or circumstances beyond the Club's control, cause the Club to cancel an Event, every effort will be made to reschedule the Event at a date mutually agreed by the parties. If despite the Club's reasonable efforts the Club is unable to reschedule the Event or if the Club and you are unable to agree on an alternative date, the Club will refund all monies paid by you.
- 3.6 The Club will not be liable to you or be required to compensate you in any way if your Event is cancelled in accordance with clause 3.5.

4. Final Attendance Numbers

- 4.1 You must notify the Club at least fourteen (14) days prior to the Event the guaranteed number of guests attending your Event. The Club will provide catering for this number of guests only and this will be the minimum number charged to you irrespective of last minute cancellations that you may receive.
- 4.2 If you have chosen a specific event package and your guest numbers do not reach the minimum number required for that package, a service fee of \$600 may be charged by the Club.

5. Surcharges

- 5.1 A surcharge of \$10.00 per person is applicable for Events held on Public Holidays due to higher staff costs. This surcharge will form part of your costs for the Event.

6. Final Payment

- 6.1 A summary of all expected costs will be provided to you fourteen (14) days prior to the Event. At that time the Club will raise an invoice which will be submitted to you for payment.
- 6.2 Final payment of the invoice is due seven (7) days prior to the Event.
- 6.3 Any late charges relating to your Event or extra beverages consumed by your guests must be paid for in full at the end of your Event. Payment can be made by Visa or MasterCard (merchant fees of 1.06%, or as charged by the merchant, applies) or by cash, direct debit, money order or bank cheque. Please make bank cheques payable to Pymble Golf Club Limited.
- 6.4 You must provide your credit card details to the Club at this time in relation to any damage or decoration removal charges that may be incurred (which hopefully won't be required).

7. Your guests

- 7.1 The Registered Clubs Act requires the Club to retain a record of the guests attending your Event. Please ensure that this list is provided to the Club seven (7) days prior to the Event.

- 7.2 If you do not provide a list of your guests then the Club may direct you and your guests to sign a guest book before entering the Event area. Any person not willing to sign the guest book will be refused entry to the Club.

8. Food and Beverage

- 8.1 The Club is able to assist you with menu selections, however, to ensure your needs are met, it is necessary that the selection of menus and beverages be finalised thirty (30) days prior to the Event.
- 8.2 Beverage charges will need to be paid for at the Event, unless a drinks package is chosen by you.
- 8.3 All food and beverage consumed during the Event is to be provided by the Club. Food or beverage of any kind is not permitted to be brought onto the Club's premises without the prior written consent from the Club's Function and Events Manager.
- 8.4 Please note that beverage lists and wine lists are subject to revision without notice. Menus are also subject to change due to seasonal or climatic factors.

9. Duration of Event

- 9.1 Luncheon and cocktail events are based on four (4) hours duration. All evening events are based on five (5) hours duration. If you require, an extension of time (up to a maximum of one (1) hour) is available at a surcharge of \$5.00 per person per half hour, or part thereof.

Availability:

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 Event.

- 9.2 The Club reserves the right to take other function bookings up to two (2) hours before and two (2) hours after your Event and to hold functions simultaneously in other function rooms. If this occurs, the Club will ensure that these functions will not affect your Event.

10. Clubhouse Limitations and Golf Course

- 10.1 You and your guests shall be entitled to use only the parts of the building specified for your Event. The Club reserves the right to let any other part of the Clubhouse for any purpose at the same time.
- 10.2 The Club is a private members club and the main Club bar is for the use of Club members and their guests only. It is important that you inform your guests that if they arrive early for your Event, they will not be permitted to use the bar unless they are signed in by a current member of the Club.
- 10.3 All guests and invitees are specifically prohibited from entering the Golf Course. You will be held responsible if your guests enter the Golf Course at any time, cause damage to the Golf Course or become a nuisance to the Club members using the Golf Course.

11. Insurance

- 11.1 Whilst the Club will take the utmost care, no responsibility is accepted for the loss, or damage to, any equipment, personal items or merchandise left in the Event area or any other part of the

Club premises prior to, during, or after your Event. It is your responsibility to take out insurance if you deem it necessary to protect you and your guests' or invitees' and their possessions.

- 11.2 Any item that is left in the Club should be collected within 24 hours of your Event. The Club is not responsible for storing uncollected items after this time.

12. Damage

- 12.1 You and your Event organisers are financially liable for any damage sustained, or loss incurred to the Club property, fixtures or fittings, through their own actions or omissions, or those of their guests, sub-contractors or contractors.
- 12.2 To ensure that the Club is able to recover any damages sustained from your Event, credit card details will be required which will only be utilised if any damage occurs.

13. Decorations

- 13.1 You agree that no decoration, banner or other item will be nailed, screwed, stapled or adhered in any way to any wall, door or other part of the Club premises. All decorations must be approved by the Function and Events Manager prior to the Event. Even if the Club has given its approval, any damage to the Club's premises from your decorations will be charged to you.
- 13.2 The use of any type of confetti, glitter or similar item on or around the Club premises is not permitted and you will incur a \$750.00 cleaning fee if you or any of your guests or invitees use these at your Event.

14. Event Regulations

- 14.1 DRESS: Guests are to dress in a neat and tidy manner in accordance with your Event requirements.
- 14.2 SMOKING: Smoking is not permitted inside the Clubhouse/Club premises. Smoking is permitted on the outdoor terraces and you must notify your guests of these areas.
- 14.3 MOBILE PHONES: Mobile phones can be used in the Club car park and in the Event area only.

15. Responsible Service of Alcohol

- 15.1 In compliance with the liquor laws of New South Wales, the Club has adopted a policy of responsible service of alcohol. This policy requires that alcohol must not be served to guests who are intoxicated or reasonably appear to be intoxicated or to underage guests.
- 15.2 If, during the course of your Event, the management of the Club is of the opinion that a guest or guests have become intoxicated, the Club reserves the right to suspend service of alcohol to such guest/s, and/or to require such guest/s to leave the licensed area of the Club. If the Club makes a decision in relation to the service of alcohol, you or your Event organizer will be informed immediately and your assistance will be requested to inform the affected guest/s of the Club's decision without disrupting your Event or affecting the enjoyment of your other guests.
- 15.3 Club policy strictly prohibits members or guests from bringing their own alcohol onto the Club premises.
- 15.4 Alcohol cannot be removed from the Club premises and must be consumed in the defined function areas in accordance with the Club's Liquor License.

16. Special Dietary Requirements

- 16.1 You must notify the Club in writing about any guests who:
- (a) will require special meals at the Event; and/or
 - (b) have allergies to any food,
- at least two weeks prior to the Event and you must identify on the floor plan where they will be seated.
- 16.2 If you have notified the Club in writing as required by clause 16.1, the chef and kitchen staff will use their reasonable endeavours to ensure the specified food is not used in the meals prepared for your Event, however, due to the wide variety of ingredients used in any menu, it may be difficult to eliminate all traces of a particular type of food. You agree that you will work together with the chef to ensure that your guests' particular food requirements are met in your chosen menu.
- 16.3 You must inform guests who have special dietary requirements the details of your chosen menu and ingredients to ensure that they are able to make an informed decision about the food to be served at your Event. The Club is not responsible and cannot be held liable for any health issues your guests may suffer from consuming food and/or drinks at your Event.

17. Set Up and Removal of Decorations etc

- 17.1 Set up of your Event area is permitted from two hours prior to the start of the Event.
- 17.2 Removal of decorations and personal items must be completed within one hour after the end of the Event.
- 17.3 If you or your Event organiser have supplied and installed all decorations, props and equipment for the Event then it is your responsibility to ensure that all such items are removed immediately after the Event.
- 17.4 The Club may charge a fee for removing items or decorations not removed by you or your agent.

I/we acknowledge that I/we have read and understood the above terms and conditions and agree to the payment schedule.

Name of Function Organiser:				
Date of Function:				
Address:				
Telephone:		Fax:		Mobile:
Email:				
Bride's name				
Groom's name				
Date of wedding				
Package Choice				
Package Variation				
Special requirements of guests				
Start time & End time				
No. of guests				
Price quoted per person				
Total Quote				