



Function Menus

Option 1

\$42.90 per person

- Set Soup
- Choice of Two Main Courses
- Set Dessert
- Coffee and Chocolates

Option 2

\$47.90 per person

- Choice of Two Entrees (one must be Soup)
- Choice of Two Main Courses
- Choice of Two Desserts
- Coffee and Chocolates

Option 3

\$49.90 per person

- Choice of Two Entrees
- Choice of Two Main Courses
- Choice of Two Desserts
- Coffee and Chocolates

Option 4

\$61.00 per person

- Set Soup
- Choice of Two Entrees
- Choice of Two Main Courses
- Choice of Two Desserts
- Coffee and Chocolates

Optional Pre Dinner Drinks \$7.20 per person
Served for thirty (30) minutes

Prices effective from 1st September 2011 to 31st August 2012



Function Menus

SOUP

- Creamy Vegetable Soup with a Cheesy Crouton
- Creamy Butternut Pumpkin Soup garnishes with Sour Cream
- Creamy Potato and Leek Soup with Crispy Bacon
- Tomato, Bacon, Basil and Chilli Soup
- Traditional Italian Minestrone Soup with a Parmesan Crouton

ENTRÉE

- Prawn Salad with Avocado and Mango Salsa
- Smoked Salmon Bruschetta with Onion Jam and Horseradish Cream
- Chicken Caesar Salad with Cos Lettuce, Crispy Bacon, Parmesan Cheese and Homemade Caesar Dressing
- Creamed Leek and Goats Cheese Tart with Cherry Tomatoes, Rocket Pesto and a Balsamic Reduction
- Crumbed Camembert with Crisp Salad Greens and Cranberry dipping sauce
- Tomato and White Anchovy Bruschetta with Jamon
- Pan Seared Scallops on Seaweed Salad with Wasabi and Roasted Capsicum Aioli
- Asian Style Chicken Satays with Scented Jasmine Rice, Coriander and Roasted Cashews

MAIN

- Dill Crusted Atlantic Salmon with Saffron Cream Sauce
- Baked Barramundi Fillet with Fresh Tomato Salsa and Rocket Pesto
- Char Grilled Slow Roasted Fillet Steak with Red Wine Demi Glaze; or
- Chicken with a Bacon, Cheese and Onion Crust topped with Tarragon Cream Sauce
- Chicken filled with Bocconcini and Sun Dried Tomato, wrapped in Prosciutto finished with Roasted Tomato and Basil sauce
- Pork Sirloin with a Rich Tomato and Basil Ragout
- Roasted Corn Fed Chicken Roulade with Roast Capsicum, Spinach and Camembert finished with Green Pea Risotto
- Herb Crusted Rack of Lamb with Red Wine Jus and Minted New Potatoes

Prices effective from 1st September 2011 to 31st August 2012



GLENELG
GOLF CLUB

Function Menus

DESSERT

- French Vanilla Mousse in a Brandy Snap Basket with Berry Compote
- Chocolate, Chocolate, Chocolate
- Sticky Date Pudding with Butterscotch Sauce and Fresh Cream
- Steamed Dark Chocolate Pudding with Milk Chocolate Sauce and White Chocolate Ice Cream
- Apple Strudel with Vanilla Bean Anglaise and Fresh Cream
- Individual Meringue with Fresh Strawberries, Chantilly Cream and Raspberry Coulis
- Sorbet Terrine with Pistachio Cream

TO FOLLOW

- Freshly Brewed Tea and Coffee with Chocolates

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Glenelg Golf Club

The Club of Choice | www.glenelggolf.com