



GLENELG
GOLF CLUB

Weddings at Glenelg

20-118 James Melrose Road, Novar Gardens, 5040
PO Box 220, Glenelg, South Australia, 5045

Web: www.glenelggolf.com
Email: weddings@glenelggolf.com
Telephone: (08) 8295 3793
Fax: (08) 8294 8894

Thank you for considering Glenelg Golf Club as a venue for your Wedding Reception.

Our facilities provide everything you require to make your day special. Superb views create a pleasant and relaxing atmosphere and we assure you of our thorough attention to every detail.

Our Staff will ensure your special occasion is trouble-free and memorable for you and your guests.

We will be pleased to hold your reservation for the Dining Room for one week from the date of your enquiry. On confirmation of your reservation, a hire charge of \$250 (including GST) plus a \$500 deposit will be required. The minimum number of persons for a Wedding Reception is 70.

The enclosed function menus offer ample opportunity for you to plan your food and beverage requirements. If you have any special requests, please do not hesitate to approach us. It should be noted that prices quoted are current, and may be subject to variation.

In order to assist you with your planning, we will fix menu prices applying to your booking four months prior to the date. We encourage you to contact us for this purpose.

Full payment is required and final guest numbers must be confirmed three days prior to your function.

We have included a Wedding Checklist for you, noting the important arrangements you and your family will have to attend to leading up to your Wedding Day.

Once again, thank you for considering Glenelg Golf Club for your Wedding celebrations. We can assure you of our professional attention at all times.

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



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Weddings at Glenelg

Our facilities can accommodate up to 160 guests comfortably in our dining room.

To make things easier for you, we offer...

- Complete room set up including white linen table cloths & napkins
- An elegantly presented bridal table and cake table including silver cake knife
- Personalised menus
- Chair covers for the bridal table
- Gift table
- Gold framed display board
- Microphone & Lectern
- Cutting & bagging of wedding cake
- Hors d'oeuvres available at \$4.95 per head
- Dance floor 4 metres x 4 metres

It will be our pleasure to make your special day one to remember. If you have any special requirements, please do not hesitate to contact us.

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Wedding Menu Options

Menu A

\$64.90 per person

- Choice of two Entrées (one must be Soup)
- Choice of two Main Courses
- Choice of two Desserts
- Coffee and Chocolates

Menu B

\$72.00 per person

- Soup
- Choice of two Entrées
- Choice of two Main Courses
- Choice of two Desserts
- Coffee and Chocolates

Menu C

\$79.50 per person

- Appetiser
- Choice of two Entrées
- Choice of three Main Courses
- Choice of two Desserts
- Coffee and Chocolates

ADDITIONAL ITEMS

Cheese Table \$6.50 per person

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Wedding Menu Options

Soups, Appetisers and Entrées

SOUPS

- Creamy Butternut Pumpkin Soup with Parmesan Croutons
- Creamy Potato and Leek Soup with Crispy Bacon
- Tomato, Bacon, Basil and Chilli Soup
- Creamy Vegetables Soup with Cheesy Crouton
- Traditional Italian Minestrone Soup with Parmesan Crouton

APPETISERS

- Duo of Dips Platter with Toasted Pita Bread
- Oysters Natural served with Lemon Wedges
- Assorted Bruschetta

ENTRÉES

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

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Wedding Menu Options

Mains and Desserts

MAINS

- Chicken filled with Bocconcini and Sun Dried Tomato, wrapped in Prosciutto and finished with Roasted Tomato and Basil Sauce
- Grain Fed Fillet Mignon wrapped in Prosciutto served on Garlic Croutons finished with Truffle Mushroom Vin Blanc
- Dill Crusted Atlantic Salmon with Saffron Cream Sauce
- Chicken with a Bacon, Cheese and Onion Crust topped with Tarragon Cream Sauce
- Baked Barramundi Fillet with Fresh Tomato Salsa and Rocket Pesto
- Pork Sirloin with a Rich Tomato and Basil Ragout
- Slow Roasted Fillet Steak with Red Wine Demi Glaze and Red Onion Confit
- Roasted Corn Fed Chicken Roulade with Roasted Capsicum, Spinach and Camembert finished with Green Pea Risotto
- Herb Crusted Rack of Lamb with Red Wine Jus and Minted New Potatoes

DESSERTS

- Chocolate, Chocolate, Chocolate
- Sticky Date Pudding with Butterscotch Sauce and Fresh Cream
- French Vanilla Mousse in a Brandy Snap Basket with Berry Compote
- 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 a Pistachio Cream

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Wedding Buffet Selections

\$61.50 per person

ENTRÉE

- Soup of the Day

MAIN

- Your choice of 5 Hot Dishes
- Chef's Selection of Cold Platters
- Jasmine Rice, Rosemary Potatoes and Seasonal Vegetables

HOT DISHES

- Thai Green Chicken Curry
- Sweet and Sour Pork
- Ale Battered Fish of the Day
- Asian Style Chicken Satays
- Beef Curry
- Tortellini Alla Pana
- Lamb Hot Pot
- Beef Medallions with Mushroom Demi Glaze
- Salt and Pepper Squid
- Penne Pasta Ratatouille

COLD DISHES

- Selection of Mixed Continental Meats
- Whole Cooked Prawns
- Roast Chicken
- Selection of Fresh Garden Salads
- Potted Mustards and Relishes

DESSERT

- A selection of Cakes, Pavlova and Tartlets
- Fresh Fruit Platter
- Australian Cheeses served with Wafer Crackers

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Wedding Cocktail Party Menu

\$46.00 per person

Food served for a three (3) hour period

Choice of 8 selections

COLD

- Mixed Sushi
- Oysters Natural served with Lemon Wedges
- Assorted Bruschetta
- Dips Platter with Crudites and Grissini Bread Sticks

HOT

- Lamb Kofta with Raita
- Assorted Mini Quiche
- Shittake Mushroom Puffs and Black Bean Spring Rolls
- Asian Style Chicken Satays
- Barramundi Goujons with Tartare Sauce
- Spinach and Ricotta Triangles
- Mini Vol au Vents

ADDITIONAL DISHES

Cheese Platters	\$6.50 per person
Fruit Platters	\$4.70 per person
Tea & Coffee	\$3.00 per person

Includes cutting of the Wedding Cake

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Beverage Packages

Beverage Packages

All beverage packages offered are for a five (5) hour period, commencing at the start of your function, or at a time you determine.

Tap Beer in all packages includes:

An extensive selection of Lion Nathan products such as:

Boags Draught, Hahn Premium Light, Tooheys New, Toohey Extra Dry,

Hahn Super Dry and premium beer such as Becks or Heineken.

Wine Selections

Glenelg Golf Club has an extensive cellar of wines available for your function. Whilst we do offer the convenience of the following beverage packages, you may wish to view our Wine List to determine your own unique wine selections.

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Beverage Packages

\$35.50 per person

Beverages served for a five (5) hour period

PRE DINNER

- Champagne / Champagne & Orange
- Tap Beer
- Soft drinks

DINNER

- Hardy's Riddle Sauvignon Blanc
- Hardy's Riddle Shiraz Cabernet
- Tap Beer
- Soft drinks
- Stony Peak Champagne for Toasts

\$38.50 per person

Beverages served for a five (5) hour period

PRE DINNER

- Champagne / Champagne & Orange
- Tap Beer
- Soft drinks

DINNER

- Stolen Block by Reilly's Wines Sauvignon Blanc – Adelaide Hills
- Stolen Block by Reilly's Wines Shiraz – Clare Valley
- Tap Beer
- Soft drinks
- Stony Peak Champagne for Toasts

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Beverage Packages

\$39.50 per person

Beverages served for a five (5) hour period

PRE DINNER

- Champagne / Champagne & Orange
- Tap Beer
- Soft drinks

DINNER

- Rymill The Yearling Sauvignon Blanc - Coonawarra
- Rymill The Yearling Shiraz or Cabernet - Coonawarra
- Tap Beer
- Soft drinks
- Stony Peak Champagne for Toasts

\$42.00 per person

Beverages served for a five (5) hour period

PRE DINNER

- Champagne / Champagne & Orange
- Tap Beer
- Soft drinks

DINNER

- Mojo Sauvignon Blanc - Adelaide Hills
- Mojo Shiraz - McLaren Vale
- Tap Beer
- Soft drinks
- Stony peak Champagne for Toasts

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Beverage Packages

\$44.00 per person

Beverages served for a five (5) hour period

PRE DINNER

- Champagne / Champagne & Orange
- Tap Beer
- Soft drinks

DINNER

- Crowded House Sauvignon Blanc – Marlborough, NZ
- Reilly's Black Label Shiraz or Cabernet – Clare Valley
- Tap Beer
- Soft drinks
- Stony Peak Champagne for Toasts

\$45.00 per person

Beverages served for a five (5) hour period

PRE DINNER

- Champagne / Champagne & Orange
- Tap Beer
- Soft drinks

DINNER

- d'arenberg The Broken Fish Plate Sauvignon Blanc or Olive Grove Chardonnay – Adelaide Hills
- d'arenberg Footbolt Shiraz – McLaren Vale
- Tap Beer
- Soft drinks
- Stony Peak Champagne for Toasts

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Complete Wedding Package

\$145.00 per person

Minimum of 100 guests

Take the worry out of organizing everything for yourself and let us assist you. All suppliers included in our package are those that we can confidently recommend to you. We know that with the help of these suppliers, your Wedding Reception will not only look fantastic, but also be trouble free.

- Hors d'oeuvres with Pre-Dinner Drinks for 30 minutes on Arrival;
- 3 Course Menu – Choice of 2 Entrées, 2 Main Courses and 2 Desserts;
- Freshly Brewed Tea and Coffee with Chocolates;
- Stolen Block by Reilly's Wines Sauvignon Blanc and Shiraz, Tap Beer, Soft drinks and Champagne served for 4½ hours;
- Chair covers with your choice of Organza or Satin coloured Sash supplied by Classic Image Chair Covers;
- Floral Centrepieces supplied by The Scented Flower Room to the value of \$60.00 per table;
- Three-tiered chocolate shard Wedding Cake supplied by Sugar and Spice Cakes;
- Large chocolate heart for each of your guests;
- Richard Rowland of A Class Entertainment will be your DJ and MC for the evening.

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Recommendations

As Soon as Possible

- ♥ Announce engagement socially if desired
- ♥ Agree on size and degree of formality of Wedding
- ♥ Discuss budget and how expenses will be shared
- ♥ Book your reception with the Glenelg Golf Club
- ♥ There are numerous churches in close proximity to the Glenelg Golf Club. Call Clergyman or other official to confirm date and schedule appointment to discuss ceremony
- ♥ Book venue for ceremony
- ♥ Choose and book Wedding Transportation
- ♥ Choose wedding attendants and discuss attire requirements
- ♥ Decide on Bridal gown and schedule fittings
- ♥ Order Floral arrangements
- ♥ Choose and book a photographer
- ♥ Choose and book a DJ or Band
- ♥ List your Gift Planner
- ♥ Begin drawing up your guest list. Discuss the number of guests to invite with the groom's family. Note the date by which you will need to advise the Golf Club of your confirmed numbers – 3 days prior to your Wedding Day.
- ♥ Upon confirmation of your guest list, provide an alphabetical list for designated table allocation for display in the foyer of the Golf Club
- ♥ Visit Wedding SA www.weddingsa.com to help out with your wedding planning otherwise speak to us about companies that we recommend.

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Recommendations

DECORATION

Classic Image Chair covers
8370 0383

The Scented Room
8298 5387

ENTERTAINMENT

A Class Entertainment
Richard Rowland
0418 813 309

CAKES

Sugar and Spice Cakes
8172 1078

PHOTOGRAPHY

Glenn Hawke Photographic Studio
8232 3818

BRIDAL REGISTRY

Wrapped in Weddings
www.wrappedinweddings.com.au
Ph: 1300 925 100

VEHICLE & LIMOUSINE HIRE

All Occasion Limousines SA
www.alloccasionlimos.com.au
info@alloccasionlimos.com.au
Ph: 0409 115 536

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