

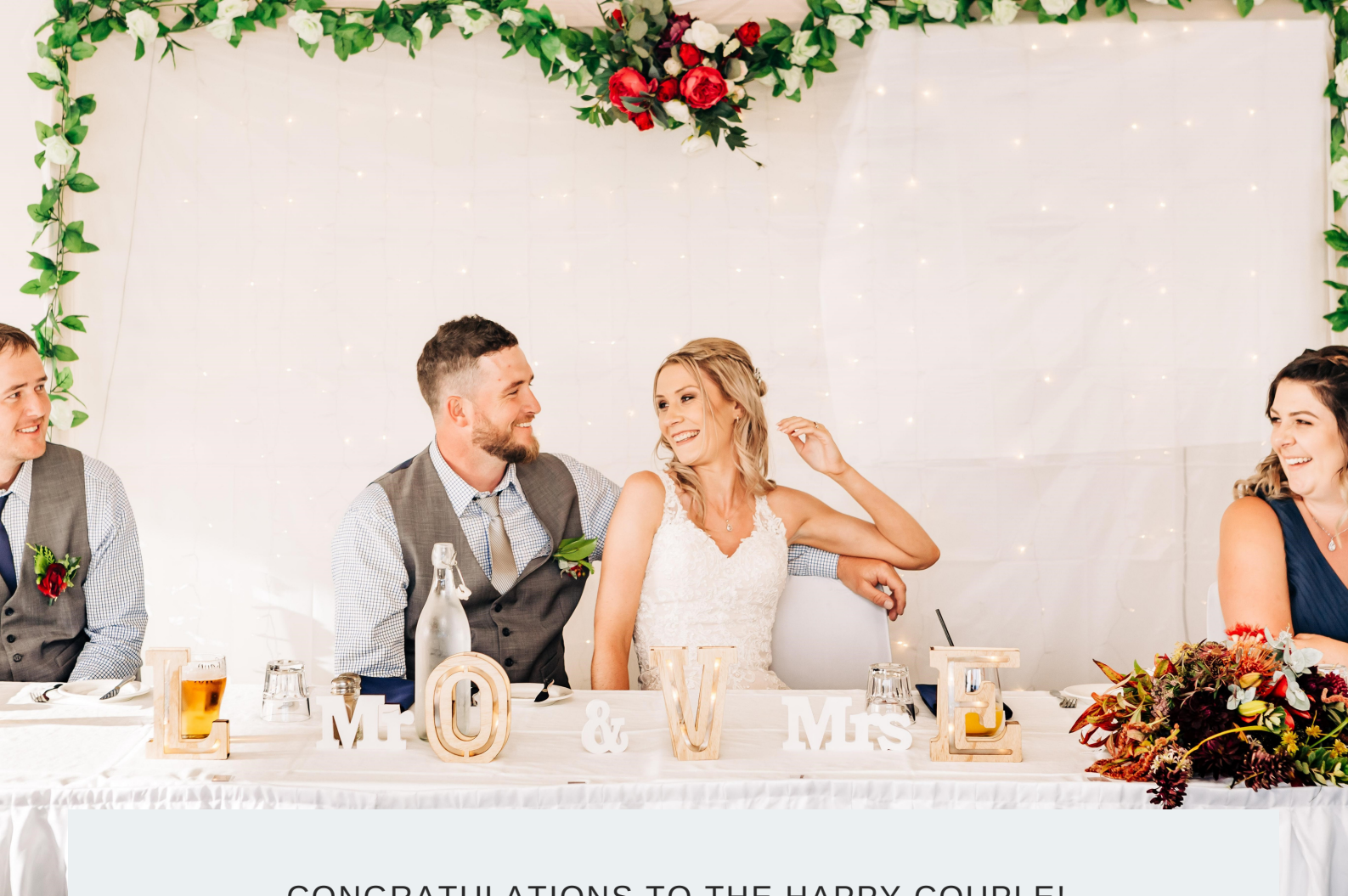
TASMANIA GOLF CLUB

# *WEDDING BROCHURE*



2023 PACKAGE





CONGRATULATIONS TO THE HAPPY COUPLE!  
THANK YOU FOR YOUR ENQUIRY REGARDING HOSTING YOUR  
SPECIAL DAY AT TASMANIA GOLF CLUB

## *WHY CHOOSE US?*

With the ability to host both your ceremony and reception we believe we are able to offer a flexible venue that can cater for all your needs.

The terrace area overlooking the 18th green and 10th fairway offers an astounding picturesque view for your special event with the reception room surrounded by floor to ceiling windows allowing 180-degree views for your guests to enjoy. Enjoy complimentary use of our motorised carts for your special photos on our beautiful course.

Our chef has designed a fantastic contemporary selection of options to suit your tastes and budget. We pride ourselves on using the best local produce and our ability to put Tasmania on a plate. Our menu is complemented by a selection of wine and refreshments, served to you and your guests by our experienced and professional staff.





## **ON SITE CEREMONY**

### **\$200.00 HIRE FEE**

Tasmania Golf Club would love for you to exchange vows on our magnificent course. We have several areas dedicated to ceremonies, including an undercover area to allow for Tasmania's unpredictable weather. Ceremonies hire includes set up, 24 chairs and any personal touches you wish to add. You will also be able to enjoy a complimentary guided course tour in our golf carts for your bridal party and photographer to capture some fantastic wedding shots.





## RECEPTION VENUE HIRE

For you to come in and decorate the room and tables = \$300.00

For Tasmania Golf Club staff to set up and decorate the room and tables = \$500.00

Minimum guest numbers apply to all bookings.

### *Inclusions:*

Exclusive restaurant rights

White table linen and napkins that suits your colour scheme

Ceremony and reception venue setup and pack down.

## EXTRAS

Chair covers

If you fit them yourself \$3.00 each

If we fit them for you \$5.00 each





## CATERING

Our menus are structured to provide the highest quality food to you and your guests. Our Chef and kitchen team have many years of experience in all styles of cooking, and have developed high-quality range of options for your special event.

Any dietary requirements are happily catered for, and we will work with you to provide an amazing experience for you and your guests.

## OPTIONS

### ALTERNATE DROP

2 COURSES | \$55.00

3 COURSES | \$65.00

### BUFFET

*(served by us)*

2 COURSES | \$55.00

3 COURSES | \$65.00

*(entrée and dessert served as an alternate drop)*

### WEDDING CAKE

CUT & SERVED | \$3.00

WITH CREAM & COULIS | \$5.00

*All prices are per person.*





## **ALTERNATE DROP**

2 COURSES | \$55.00

3 COURSES | \$65.00

**Your choice of two**

### **ENTREE**

Cauliflower, potato and bacon chowder

Apple and pumpkin soup with toasted crostini

Thick Italian minestrone soup with parmesan wafer

Smoked chicken salad with fresh pineapple

Indonesian satay chicken skewers, with timbale of fragrant basmati rice

Harissa spiced chicken, chickpea and roasted capsicum salad with  
honey spiced yoghurt

Crispy coriander chicken strips on dressed leaves with sweet chilli  
sauce

Thai beef salad with pappadams and cucumber relish

Twice cooked pork belly with Asian slaw and hoisin sauce

Szechuan salt and pepper fried calamari salad with a lime and black  
bean dressing

Grilled tiger prawn skewer on Asian style coriander noodles with bean  
sprouts and nam jim dressing



# ALTERNATE DROP

Your choice of two

## MAIN

Beef fillet topped with grilled field mushroom and a tawny port jus

Mushroom and spinach risotto with shaved parmesan, herb salad  
and salsa verde

Spinach and ricotta cannelloni with a wild roquette salad and a  
balsamic reduction

Chickpea and sweet potato korma with rice and pappadums

Stuffed chicken breast filled with sundried tomatoes and fetta  
cheese, finished with a red wine jus

Chicken breast saltimbocca, prosciutto marsala cream sauce

Tasmanian salmon fillet on rice, sticky Asian balsamic glaze

Oven baked fish with a macadamia nut crust and hollandaise sauce

Slow braised lamb shank with onion jam and reduced braise jus

## DESSERT

Sticky date pudding with butterscotch sauce and vanilla ice  
cream

Apple and rhubarb crumble with a chocolate shard and vanilla  
bean ice cream

Vanilla bean panna cotta with white chocolate shard, berry  
compote and cookie crumbs

Chocolate brownie with raspberry coulis and vanilla ice cream



# **BUFFET**

*(served by us)*

2 COURSES | \$55.00

3 COURSES | \$65.00

*(entrée and dessert served as an alternate drop)*

***Your choice of two***

## **ENTREE**

Cauliflower, potato and bacon chowder

Apple and pumpkin soup with toasted crostini

Thick Italian minestrone soup with parmesan wafer

Smoked chicken salad with fresh pineapple

Indonesian satay chicken skewers, with a timbale of fragrant basmati  
rice

Harissa spiced chicken, chickpea and roasted capsicum salad with  
honey spiced yoghurt

Crispy coriander chicken strips on dressed leaves with sweet chilli  
sauce

Thai beef salad with pappadams and cucumber relish

Twice cooked pork belly with Asian slaw and hoisin sauce

Szechuan salt and pepper fried calamari salad with a lime and black  
bean dressing

Grilled tiger prawn skewer on Asian style coriander noodles with bean  
sprouts and nam jim dressing





# **BUFFET**

***Your choice of two***

## **MEATS**

Roast breast of turkey with cranberry sauce

Italian-style marinated chicken

Roast leg of pork with apple sauce  
and crackling

Roast beef with a pepper mustard crust

Honey and cajun baked ham

Baked herb-crusted fish with lemon

Roast lamb

***Your choice of four***

## **SIDES & SALADS**

Roast potatoes

Roast vegetable medley

Crispy coleslaw

Grain mustard mayonnaise potato salad

Roast pumpkin and spinach couscous

Tossed garden salad

Traditional Greek salad

Basil pesto pasta salad

Turmeric rice with green beans and roasted almonds



# **BUFFET**

*Your choice of two*

## **DESSERTS**

Crème Brûlée

Sticky date pudding with butterscotch sauce, with vanilla ice cream

Steamed chocolate pudding with jaffa sauce, with vanilla ice cream

Warm chocolate brownie with chocolate sauce, with vanilla ice cream

Apple and rhubarb crumble, with vanilla ice cream

White chocolate panna cotta with chocolate crumbs and balsamic  
strawberries

Mini pavlova topped with passionfruit coulis and strawberry

Warm apple pie with custard and cream



## CANAPES

### **Assorted Hot Finger Food | \$80.00**

*Chef's selection of our most popular hot finger food.*

### **Hot Pastry Platter | \$80.00**

*Mini quiche, sausage rolls, mini egg and bacon pies, assorted pies and filled pastry cases.*

### **Asian Inspired Platter | \$80.00**

*Cocktail spring rolls, mini dim sims, samosas, gyozas, won tons and prawn toast.*

### **Canape Platter | \$90.00**

*Smoked salmon on mini toast with baby capers, tomato and basil bruschetta, prawn and mango tartlet, roast mushroom filled with feta, semi-dried tomato and basil, and vegetarian frittata.*

### **Antipasto Platter | \$95.00**

*Consisting of a selection of cold meats, olives, sundried tomatoes, char grilled vegetables, pate, dips and grissini sticks.*

### **Deluxe Seafood Platter | POA**

*Marinated prawn skewers, crumbed fish goujons, smoked salmon, scallops and bacon, Szechuan salt and pepper fried calamari.*

### **Cold Seafood Platter | POA**

*Smoked salmon gravlax, poached prawns, marinated calamari, pickled octopus, Cajun salmon and salmon pate.*

### **Sandwich Platter | \$70.00**

*Assorted sandwiches with fresh fillings of vegetarian, chicken, shaved ham, beef, turkey, curried egg and tuna.*

### **Dip Platter | \$60.00**

*3 types of chef selected dips with biscuits and flat bread.*

*Vegetarian and gluten free options available.*



## **KIDS**

2 COURSES | \$20.00

For children 12 years and younger

*(main and dessert)*

### **MAIN**

Cheese burger

Chicken tenders

Fish bites

Roast of the day

Chicken parmigiana

Steak

Pasta with tomato base and mozzarella cheese

*All mains served with chips and salad or vegetables, except the pasta.*

### **DESSERT**

Ice cream Sundae

with chocolate, strawberry or caramel topping, sprinkles, marshmallows,  
fairy floss, wafer stick and peanuts

Please note that kids are welcome to eat from the buffet for \$30 per  
child.



# TASMANIA GOLF CLUBS FUNCTION AND EVENTS SERVICE AGREEMENT

Thank you for choosing Tasmania Golf Club as the venue to host your event. As we want to ensure that everything runs smoothly for all involved, we have certain policies and procedures in place that we see as benefit to both parties.

**TENTATIVE BOOKING:** A tentative booking can be held for a period of up to fourteen (14) days, if after fourteen (14) days the event is not confirmed, TGC may release the booking without notice.

**CONFIRMATION OF BOOKING:** To confirm your booking, a deposit of \$200.00 must be made. There are several ways to complete the deposit, cash, bank cheque, electronic funds transfer or credit card. Please confirm with TGC staff when you have made your deposit.

**VENUE:** TGC will provide the function area in a good, clean condition, set to the agreed layout and staff the function accordingly. TGC will provide your function with the agreed catering of food and beverage (where applicable).

**EVENT DETAILS:** For TGC to be able to manage and staff your event sufficiently, we will be reliant on you providing clear details about your event. Once this information has been received and confirmed, TGC will supply all clients with a detailed function layout and event schedule no less than seven (7) days in advance.

**FINAL CATERING CHOICES:** Final menu choice, dietary requirements, beverage options, for your event must be sent through no later than fourteen (14) days prior to the function.

**FINAL PAYMENT AND NUMBERS:** Final payment must be made at least seven (7) days before your event. Final numbers must also be confirmed at this stage. Once numbers have been confirmed there will be no refunds for those that don't show. All additional costs are to be paid at the conclusion of an event

**DAMAGES:** Any client, guest or appointed contractors are responsible for payment or replacement for damages sustained to equipment, furniture, fittings and decorations directly caused by any member of their party both within BYC or its property & grounds.

**SMOKING:** As per Tasmanian Smoking Regulations, under no circumstances is any guest permitted to smoke inside the TGC premises. There are several designated smoking options available outside that will be explained to you prior.

**CHILDREN:** Children are most welcome to attend but must be supervised by a responsible adult at all times. At no time will it be permitted for children to consume alcohol whilst on the premises.

**BEVERAGE SERVICE:** TGC's license permits the premises to be open until 12 midnight. It is our policy to serve alcohol up until 11:30pm which should allow for all guests to leave the premises by 12 midnight. TGC reserves the right under the Responsible Service of Alcohol to refuse alcohol to anyone who is intoxicated or under the age of 18years. No alcohol that hasn't been purchased at TGC will be permitted for consumption on the premises and will either be removed or kept in a safe place for the guest to take when they leave.

**PRICES:** All prices include GST and are based on current market prices: however, these prices may be subject to variation and quoted prices may change. If any changes to pricing needs to be made, you will be advised before your event and permitted to make changes to food/beverage choices if required.

**CANCELLATIONS / DATE CHANGES:** All deposits paid for functions will be forfeited if a function is cancelled within two (2) months of the function date. Deposits will also be forfeited if there is a cancellation/date changes on the following days: Friday, Saturday & Sundays from August through to December. For cancellations with more than two (2) months' notice, your deposit will be refunded in full.

**ENTERTAINMENT & NOISE RESTRICTIONS:** All entertainment must be approved prior to the booking to ensure it will not conflict with any other possible TGC guests, under NO circumstances is any guest to provide Entertainment without notifying TGC. Noise restrictions also apply for all entertainment. All entertainment will be required to finish at 11:30pm.