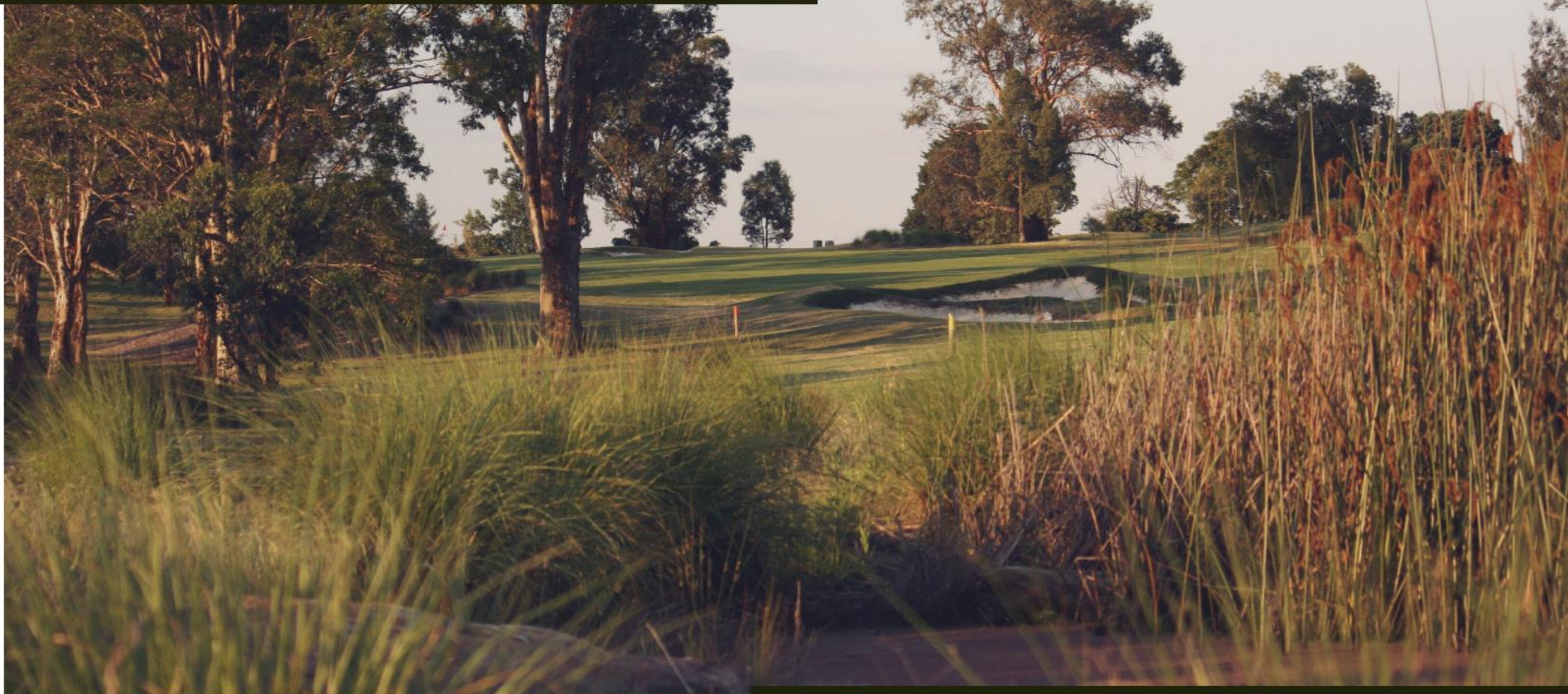




FUNCTION PACKAGES





FUNCTION INFORMATION

At Camden Golf Club we cater for functions of all sizes. We welcome meetings, weddings, conferences and events from 35 people onwards which includes a provision for a dance floor or entertainment area, overlooking the manicured lawns and towering gum trees of the 9th hole we offer our guests the perfect venue for your special event. We also offer drink packages.

Our Birthday Party Functions start from the age of 21yrs.

All 21st Birthdays are required by law for us to provide the security for a fee. We can provide chair covers & chair bands for functions at a cost of \$7.00 per chair cover with your choice of sash or \$1.00 per chair band.

We invite you to consider the information included in this kit and encourage you to phone the office on **(02) 4646 1203** to arrange a time to meet with our Events Manager Sharon Hoddy to discuss your special event in more detail. Please Note: Prices are subject to change.

sharon@camdengolfclub.com.au

No decorations of any sort are to be put up on the walls, roof or railings. Floating helium balloons and table decorations are permitted.

1/2/3 COURSE MENU

MINIMUM 35 PEOPLE

Choose 2 Entrees, 2 Main Courses & 2 Desserts where required. Your selections will be served to your guests alternatively.

Price includes bread roll and butter, steamed greens with garlic herb butter and toasted almonds for the table and Tea & Coffee.

ONE COURSE - \$35pp

TWO COURSE - \$45pp

THREE COURSES - \$55pp

ENTREE

Duo of Tasmanian Salmon

Confit of salmon, cream cheese & dill, Turkish toast - Ceviche of salmon, radish & baby celery salad

Drunken Sake Swordfish

Wakame, daikon, cucumber, beetroot, baby coriander, orange ponzu (DF)

Pumpkin, Chickpea & Brown Rice Felafels

Fine dice of Mediterranean vegetables, saffron, spiced tortilla chips, cumin yoghurt (V,GF)

5 Spice Roast Duck Salad

Crisp leek, celery, watercress, pine nuts, smoked eggplant puree (GF)

Peppered and Smoked Sirloin

Sliced rare, baby beetroot, vegetable chips, horseradish cream (GF)

King Prawns & Cos Heart

Crispy pancetta, crouton, Sweet mustard dill cream



MAIN

Marinated Chicken Supreme

Confit potato, smoked tomato puree, chicken jus (GF, DF)

Red Wine Braised Lamb Rump

Sweet potato puree, parsnip chips, rosemary crumble, braising juices (GF)

Grain Fed Rib Eye (choose one cooking temperature, Rare, MR, M, MW, WD)

Hand cut chips, rocket parmesan salad, béarnaise sauce (GF)

Grilled Barramundi Fillet

Baked cauliflower & desiree gratin, grilled leek, basil pesto (GF)

Pork Loin Porchetta

Stuffed with apples, fennel & confit garlic, potato bake, salsa verde (GF)

Vegan Pumpkin & Chickpea Madras Curry (mild or spicy)

Zucchini, potato, peas, baked rice, pappadum (VG, DF)

DESSERT

Caramel Pecan Cheesecake

Caramel fudge sauce, vanilla ice cream

Macadamia Tart

With chocolate gelato

Apple & Berry Crumble

With vanilla custard

Lemon Meringue Pie

With cream Chantilly

Milk Chocolate Mousse

With mixed berry coulis (GF)

BUFFET MENU

MINIMUM 35 PEOPLE

PACKAGE 1

1x salad, 1x side, 1x protein - **\$23 per person**

PACKAGE 2

1x salad, 1x side, 2x protein or
(1x protein 1x dessert) - **\$28 per person**

PACKAGE 3

2x salad, 2x side, 2x protein, 1x dessert - **\$35 per person**

PACKAGE 4

2x salad, 2x side, 2x protein,
1x seafood, 1x dessert - **\$43 per person**

PACKAGE 5

2x salad, 2x side, 2x protein,
2x seafood, 2x dessert - **\$53 per person**

Prices include dinner roll w butter, tea/coffee, cutlery,
tablecloths, serviettes

Added Extras:

Salads \$2.50pp	Seafood \$10pp
Sides \$2.50pp	Dessert \$4pp
Protein \$5pp	

SALADS

Potato Salad

Sour cream & mustard mayonnaise, red onion, chives, crispy capers

Coleslaw

Freshly shredded vegetables & herbs, zesty vinaigrette, mayonnaise

Classic Caesar Salad

Cos lettuce, bacon bits, house made croutons, hardboiled egg, creamy dressing

Mixed Leaf Salad

Mixed leaves, snow peas, shaved parmesan, soft herbs, vinaigrette

Crisp Asian Salad

Daikon, cucumber, carrot, red cabbage, fried noodles & onion,
sesame soy dressing

Pasta Salad

Asparagus, sundried tomato, ricotta and basil

Sweet Potato & Quinoa

Rocket & spinach, toasted nuts, cranberries, balsamic reduction

PROTEINS

Grilled Chicken Breast

Thyme, lemon and salsa verde (GF)

Smoked and Roasted Beef Brisket

Pressed, baked then served with caramelized onions, barbeque sauce (GF)

Crispy Skin Pork Belly

Twice cooked, served with bourbon glazed apples and gravy

Rice and Pine Nut Stuffed Portobello Mushrooms

Served with roasted capsicum puree (V, VG, GF)

Mongolian Lamb

Tender lamb shoulder braised in a rich traditional sauce, onions and shallots

Red Wine Braised Chicken (bone in)

Bacon, baby onions, carrots, mushrooms

Slow Roasted Grain Fed Sirloin

Pepper sauce & mustard rosemary crumble

SEAFOOD

Snapper Fillet

Blistered tomato, caper, saffron salsa (GF)

Grilled Tasmanian Salmon

Creamy dill, onion and lemon sauce

Scallop & Bacon Skewers

With peppercorn butter

Mixed Seafood Risotto

Saffron and fennel

Crumbed Barramundi Fillet

Tartare and lemon



BUFFET MENU CONT.

SIDES

Steamed Seasonal Vegetables

(V, VG, GF)

Creamy Potato Bake

Bacon and parmesan (GF)

Lyonnais Potatoes

Caramelised onions, butter, parsley (V, GF)

Stir Fried Vegetables

Bok choy, broccoli, ginger and soy (V, VG)

Cumin Baked Pumpkin & Sweet Potato

Honey yoghurt (V, GF)

Zucchini and Cauliflower Roasted with Parmesan

(V, GF)

Buttered Baby Carrots

With toasted almonds

Steamed Jasmine Rice

DESSERT

Sliced Seasonal Fruit

Assorted Cheese and Fruit Platter

Served with chutney and biscuits

Maple Roasted Pineapple

Double cream

Double Chocolate Mousse

Meringue and berries

Chocolate Puddings

Cream Chantilly

Passionfruit Cheesecake

Passionfruit cream

Selection of Fresh Muffins

CANAPE/COCKTAIL MENU

MINIMUM 35 PEOPLE

Includes Tea and Coffee

PACKAGE 1

4 hot, 4 cold - **\$29 per person**

PACKAGE 2

4 hot, 4 cold, 1 substantial - **\$35 per person**

PACKAGE 3

4 hot, 4 cold, 2 substantial, 1 sweet - **\$43 per person**

PACKAGE 4

5 hot, 5 cold, 3 substantial, 2 sweet - **\$50 per person**

HOT SELECTION

Drunken swordfish skewers, wasabi mayo (GF, DF)

Satay chicken wings, sesame, fried onion

Duck and vegetable spring rolls, orange ponzu (DF)

Fried baby potatoes, whipped egg, truffle oil (V, GF, DF)

Angus beef meatballs, red pepper and tomato sauce, parmesan

Tempura fried prawns, soy dip (DF)

Lamb, fetta and spinach filo triangles

Roasted pork belly, homemade apple sauce (GF, DF)

Homemade felafels with roasted capsicum sauce (GF, DF, VG)

COLD SELECTION

Honey and pepper seared kangaroo loin, seeded mustard beetroot relish, cumin sourdough (DF)

House smoked salmon tartine, dill cream cheese, fried caper

Char-grilled marinated vegetables, rocket, pesto wraps
(can be gluten free, V)

Grilled asparagus wrapped with prosciutto, lemon mayo
(GF, DF)

Cucumber and blue cheese, black grape, toasted pecans
(V, GF)

Bocconcini skewers, cherry tomato & basil (V, GF)

Poached chicken, diced vegetables and horseradish mayo tartlets (DF)

Beef tataki, daikon, orange ponzu (DF)

SUBSTANTIAL SELECTION

Prawn sliders, iceberg, aioli

Lamb fillet skewer, red onion, chermoula yoghurt (GF)

Beef and ale puff parcels

Crumbed barramundi and crispy potato, tartare, lemon bento box

Pumpkin, spinach and pesto risotto, parmesan crisps (GF)

Crisp pork belly salad, soy sesame dressing bento box (DF)

SWEET SELECTION

Maple roasted pineapple, double cream (GF)

Mini chocolate tarts

Caramel macadamia squares

Berry chocolate cheesecake

Spiced rum macerated fruit salad shots, cream Chantilly (GF)

Milk chocolate mousse, berry coulis (GF)

PLATTER MENU

ONLY FOR CORPORATE AND OUTSIDE TERRACE EVENTS
OR FUNCTION ROOM. ADD ONS TO MENUS
MINIMUM 35 PEOPLE

Antipasto Platter \$80

Prosciutto, salami, bocconcini, mixed olives, grilled and marinated vegetables, cherry tomatoes, Turkish toasts

Cheese Platter \$80

Brie, blue, cheddar, dried fruits, toasted nuts, cheese biscuits

Mini sausage rolls \$60

Spinach and cheese filo triangles \$70

Assorted quiche \$65

Chicken Kiev bites \$70

HG salt n pepper squid, aioli, lemon \$70

Satay chicken wings \$75

Sesame, fried onion

Homemade potato wedges \$55

Ranch dip

12 inch spicy salami pizza \$20 per pizza

Mini beef pie \$60

Vegetarian spring rolls \$55

Finger Sandwiches \$60

Freshly made gourmet sandwiches with a selection of meat, seafood and vegetarian options. 10 sandwiches per platter.

SWEET PLATTERS

Seasonal Fruit \$80

Assorted Cakes \$65

CHILDREN'S MENU

\$15 PER CHILD

Chicken nuggets and chips

Grilled minute steak and vegetables

Fried fish and chips

Napoli pasta with parmesan cheese

Includes Dessert - vanilla ice cream, sprinkles and choice of topping



FINGERFOOD MENU

MINIMUM 35 PEOPLE

PACKAGE 1

4 hot - \$23 per person

PACKAGE 2

5 hot, 1 sweet - \$29 per person

PACKAGE 3

6 hot, 1 sweet - \$33 per person

HOT SELECTION

Spinach & cheese triangles (V)

Lamb & rosemary pies

Satay chicken wings

Vegetarian spring rolls (V)

Lemon pepper crumbed calamari rings

Spinach mushroom quiche (V)

Chicken Kiev bites

Home-style sausage rolls

Mini hot-dogs, onion, mustard, ketchup

SWEET SELECTION

Assorted cakes

Fresh fruit salad cups with whipped cream

CHILDREN'S MENU

\$15 PER CHILD

Chicken nuggets and chips

Grilled minute steak and vegetables

Fried fish and chips

Napoli pasta with parmesan cheese

Includes Dessert - vanilla ice cream, sprinkles and choice of topping



GRAZING BOARDS MENU DESSERT BUFFET

Platters feed 8-10 people

Vegetarian \$130

Felafels, olives, cheese, hummus, smoky eggplant dip, French onion dip, vegetable crudités, grilled and marinated mixed vegetables, stuffed mini bell peppers, marinated artichokes, crackers and bread.

Meat \$155

Prosciutto, salami, double smoked ham and egg roulades, grilled asparagus with pancetta, roasted beef w/ vinaigrette, grilled mixed vegetables, balsamic onion jam, mixed olives, grilled mixed vegetables, bocconcini, crackers and bread.

Seafood \$220

Marinated octopus smoked salmon and cream cheese toasts, chilled coconut tomato basil mussels, king prawns, Balmain bugs, rock oysters, grilled mixed vegetables, fresh seafood salad, potato salad, grilled corn, condiments, lemon and bread.

MINIMUM 35 PEOPLE

Selection of 5 desserts - **\$15 per person**

Selection of 7 desserts - **\$20 per person**

Add fresh seasonal fruit plates - **\$5.50 per person**

Add Australian Cheese selection with nuts, dried fruit and crackers - **\$15 per person**

Maple roasted pineapple with cream and cinnamon sugar (GF)

Milk chocolate mousse with chocolate chips (GF)

Tiramisu cake

Mixed berry cold set cheesecake with gluten free biscuit base (GF)

Chocolate dipped strawberries (GF)

Banana and caramel pancake roulades

Creme brulee tart

Macadamia tart

Orange poppy seed cake

Classic chocolate fudge cake

New York style cheesecake

WAKE MENU

MINIMUM 35 PEOPLE - FOR WAKES ONLY

WAKE ROOM HIRE

Includes tablecloths, flowers on tables and serviettes.

Small Room - **\$150**

Large Room - **\$250**

PACKAGE 1

1 cold, 3 hot - **\$23 per person**

PACKAGE 2

2 cold, 4 hot - **\$29 per person**

PACKAGE 3

2 cold, 4 hot, 1 sweet - **\$33 per person**

PACKAGE 4

2 cold, 5 hot, 2 sweet - **\$39 per person**

COLD ITEMS

Assorted freshly made wraps

Assorted freshly made sandwiches

HOT ITEMS

Mini sausage rolls

Spinach and cheese filo triangles

Assorted quiche

Chicken Kiev bites

HG salt n pepper squid, aioli, lemon

Satay chicken wings

Sesame, fried onion

Garlic, paprika, thyme chicken skewers

Vegetarian spring rolls

Mini beef pie

SWEET ITEMS

Assorted cakes platters

Seasonal fruit platters

ADDED ITEMS

Antipasto platter **\$80**

Homemade potato wedges platter, ranch dip **\$55**

Cheese platter **\$80**

Seasonal fruit platter **\$80**

Assorted cakes **\$65**

Mini lamb and rosemary pies, tomato sauce **\$80**



TERMS AND CONDITIONS

All Function Terms

The Bar and Kitchen Manager/Supervisor will be available during the duration of your function. Please contact this person if you have any issues or special requests on the day.

Under no circumstances are guests to be served shots, doubles or spirits on ice.

Lighting

Lighting may be turned down, but sufficient lighting must remain to ensure that staff and patrons can move around safely.

Security

All 21st Birthdays will occur a security guard fee 1 x Guard per 60 adults.

Other Functions do not routinely need dedicated security personnel. However, based on numbers and individual function bookings the Club reserves the right to engage security personnel at a cost to the function organiser.

Courtesy Bus

The Courtesy Bus is available to Members or Non-Members in a 5km radius of the club. The Courtesy bus can only drop off at a private residence, Members are free and non-members incur a fee of \$5.00 per person.

Bookings must be made at the Bar prior to the function – 4646 1203

Guest Entry to Camden Golf Club

Camden Golf Club is a Registered Club and therefore has legal responsibilities under the Registered Clubs Act. All function guests must be signed into the Club as a temporary member or a guest of a member.

We ask that at least one of the function guests becomes a social member of the Club and agrees to sign in all guests who live within a five kilometre radius of the Club. All other guests are able to sign into the Club as temporary members. Social membership is available at a cost of \$15.00 for 3 years which entitles the member entry to and use of the Club's facilities and also allows access to membership promotions.

Dress Regulations

Camden Golf Club's dress code must also be adhered to. The Dress Code is available for viewing at the Club's entrance. Essentially commonsense prevails - No thongs, no singlets, no offensive or revealing clothing. For further clarification please speak to our office staff. We understand that some themed functions may contravene our dress policy and should this be the case prior approval for entry to the Club may be granted. Shoes must remain on at all times.

Payment of a Deposit

To confirm your booking you are required to pay a deposit, this being the full room hire fee. Payment can be made in all conventional ways and is non-refundable, unless that date is re-booked. We understand that sometimes things do come up and we would be more than happy to transfer your deposit to another booking time should this suit. Deposits are accepted during business hours, Monday to Friday, or we can arrange a more suitable time if need be.

Room Hire (Functions)

All room hire rates are for a maximum of 5 hours with a closing time of 12 midnight (last drinks at 11:45pm). A reduction in room hire rates may apply for shorter functions. Full Golfing members receive a 50% discount off room hire fee. Room hire includes tablecloths, cutlery and serviettes.

Small Functions (under 50 guests) - \$ 300.00 or 5hrs duration
Large Functions (51 or more guests) - \$ 450.00 or 5hrs duration

Catering

We have a number of different menu styles to suit different tastes and budgets included in this information kit. If you still cannot find exactly what you are after we would be more than happy to

organise a special menu for you. We also cater for all dietary requirements provided we have at least ten (10) days notice.

We also require your serviette colours and menu selections at least fourteen (14) days prior to your function date. We also need your final numbers at least ten (10) days prior and your final account paid in full ten (10) days prior to your function date.

For a wedding we allow the bride and groom to select their own cake designer and to arrange for the cake to be delivered to the Club prior to the reception. This will be kept in the cool room and set up on our dressed cake table.

Unfortunately, we are unable to refund you should your numbers decrease during the final 10 days as you can appreciate the catering has already been confirmed.

Decorations

All decorations that guests bring must be taken down and taken home on the night. The Club is not held responsible for any lost or broken items if they are left here. We do ask that no decorations are to be put onto the walls or railing or roof unless consulted with the Event Manager and agreed to.

We are more than happy for you to provide your own decorations. We do ask however that foil scatters, confetti or rice not be used inside the Club or on the surrounds. We are also more than happy to place any name cards or table decorations on the tables for you prior to the start of your functions.

Responsible Service of Alcohol Code of Conduct

Due to NSW Licensing Laws no member or guests may bring food or drink (alcoholic or otherwise) onto licensed premises.

Gifts of this nature may be bought onto the premises only if they remain wrapped for the duration of the function and kept behind the bar for collection at the end of the function. We also expect that the member hosting the function will conduct themselves and their guests in an appropriate and orderly manner in compliance with the Club's Code of Conduct. This Code of Conduct is available from the office however again commonsense prevails.

Camden Golf Club and all of its employees reserve the right to refuse the service of alcohol, if in their opinion a continuation of service would contravene the Club's obligations under the NSW Liquor Licensing Laws. All bar staff have been trained in the Responsible Service of Alcohol and no alcohol will be sold to persons less than 18 years of age or to any person believed to be intoxicated.

All of your guests should be reminded to bring current photo identification to avoid embarrassment.

Smoking

Camden Golf Club's function rooms are all smoke free areas however smoking is permitted in our outdoor smoking area. We also freely permit smoking to take place on our verandas ensuring that your guests do not wander too far from the function.

Children

Camden Golf Club is a family friendly Club and we welcome children of all ages. We do however have areas that children are not permitted by law, these being our bar and gaming areas. We ask that all children remain under adult supervision at all times and that they are refrained from entering the golf course property. They also must be quiet and seated during any Bingo session.

Damage and Loss of Items

The function organiser will be financially responsible for all damage to the Club's function facilities or function accessories for the duration of the function.

The Club is also unable to take responsibility for any loss or damage to personal items before, during or after a function. We also take no responsibility for gifts or decorations brought onto the premises.

Thank you for the opportunity to provide you with this information. If there is anything else we can offer please don't hesitate to contact us on (02) 4646 1203.