



Waverley Golf Club Ltd  
ABN 64 04 302 292

# Christmas Brochure



*Waverley Golf Club prides itself on providing a caring and professional service, whatever the occasion.*

*The Clubhouse presents versatile function rooms, surrounded by tranquil gardens, towering trees and undulating fairways.*

*The extensive selection of catering styles and assistance with function themes and entertainment concepts, allows the host to create a truly unique and memorable function.*



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## Waverley Golf Club Ltd

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# Function Rooms



## The Boardroom

Catering for up to 10 guests, the Boardroom has the perfect atmosphere for working luncheons, conferences or meetings. The Boardroom has tea & coffee facilities and a well stocked mini bar \*.

## Members Lounge

The largest room is our Members Lounge which boasts the ability of seating up to 100 guests comfortably. When combined with the Bermuda Room, large groups can watch corporate presentations in comfort utilising our audio/visual system. The Members Lounge is beautifully finished with a stunning peaked atrium roof that allows an abundance of natural light that accentuate the spectacular views offered by the floor to ceiling windows.



## The Bermuda Room

The Bermuda Room adjoins The Anderson Room and can be used in conjunction with or by itself for a more intimate setting. The Bermuda Room has the added use of built in data projection to enhance a broad range of presentation equipment to suit all your conferencing requirements.

## The Anderson Room

The Anderson Room has a dedicated entrance, a fully appointed bar and restroom facilities. It also incorporates mirrored glass all round to protect your privacy. The picturesque golf course outlook coupled with the soft lighting provides a soothing and relaxed ambience ensuring comfort for your guests.



*\* Mini bar purchases are added to your master account*

# Additional Information



## Cake Serving

Our experienced pastry chef can provide a cake on pre-arranged request or you are welcome to supply your own celebration cake.

Waverley Golf Club applies a fee of \$30 to cut and serve your celebration cake on platters for your guests.



## DJ & Music Equipment Hire

Waverley Golf Club can organise a DJ or speaker system at a significant discounted rate for your function.

**DJ: \$400**

**Juke Box: \***

**Speaker System for lap tops and iPods: \***

\* Price on application

## Security

For larger functions security may be required. This incurs a minimum charge of \$360. Please contact our function coordinator for further information.

# Room Charges & Equipment Hire

Room	Capacity (Cocktail)	Capacity (Dining)	Non Member
The Members Lounge:	100	100	\$190
The Bermuda Room:	50	40	\$140
The Anderson Room:	75	80	\$160
Members Lounge & Bermuda Room:	170	150	\$275
The Anderson & Bermuda Rooms:	120	110	\$190
All Function Areas Exclusively:	270	200	\$375

Item	Cost
Dance Floor	\$60
Red Carpet (4 metres):	\$50
Stage:	\$30
Lectern & Microphone:	Included*
Data Projector & Screen: (Bermuda Room Only)	Included*
Overhead Projector:	Included*
Whiteboard:	Included*
TV/DVD, CD Player & Internal Sound System (Designed for background music)	Included*

Please note: Functions that fall on public holidays will incur an additional \$200 surcharge, with Sunday functions incurring an additional \$130 surcharge to cover floor and bar staff wage increases.

*Items are included with room hire unless otherwise stated*



# Christmas - Menu Option 1



\$31.00 Per Head

## **ENTREE**

Slow roasted sweet potato & pumpkin puree, finished with fresh cream and served with a warm bread roll.

## **MAIN**

### **Christmas Plate**

Succulent roasted piglet & honey infused baked virginian ham, paired with slow roasted turkey breast, roasted root vegetables & chat potatoes. Served with festive condiments of gravies, sauces & mustards.

## **DESSERT**

### **Christmas Pudding**

Prepared in the tradition of Christmas, served with a brandy & vanilla custard.

### **Christmas option 1 includes:**

Decorative bon bons at each place setting.  
Christmas decorations placed around the room.  
Festive Christmas menu to each table.  
Christmas background music.  
Christmas tree to place your presents under.\*  
Tea & coffee station available with dessert.



*\*Subject to availability*



# Christmas - Menu Option 2

\$37.50 Per Head



(Choose 2 entrée, 2 main & 2 dessert, to be served alternate)

## ENTRÉE

### **Chicken & Avocado Bon Bon**

Succulent breast of chicken, brie cheese & fresh avocado wrapped in golden baked filo pastry. Finished with a mornay cream sauce.

### **Smoked Salmon & Avocado Mousse**

Light and refreshing timbale of smoked salmon & avocado mousse on rocket leaves, dressed with lime vinaigrette and served with baked garlic wafers.

### **Warm Thai Beef Salad**

Tender marinated strips of aged sirloin, served on a crispy Asian style salad.

### **Classic Crème Terrine Le François**

Marinated pheasant, guinea fowl and duckling terrine layered with a game and juniper farce. Accompanied with a refreshing sauce cumberland set upon fresh herbs.

## MAIN

### **Christmas Plate**

Succulent roasted piglet & honey infused baked virginian ham, paired with slow roasted turkey breast, roasted root vegetables & chat potatoes. Served with festive condiments of gravies, sauces & mustards.

### **Oven Baked Chicken**

Succulent chicken breast filled with sun dried tomatoes, pine nuts, spinach and sauced with a choron tomato cream. Served with roasted chat potatoes and a panache of garden vegetables.

### **Slow Roasted Rib Eye**

Roasted medium, accompanied with a caramelised onion flan, seasonal pan tossed vegetables and finished with whipped mustard butter.

### **Sea Perch**

Pan seared sea perch served on a truffle infused mash with pernod cream. Garnished with fennel chiffonnade and roasted pepper sauté.





## **DESSERT**

### **Christmas Pudding**

Prepared in the tradition of Christmas and served with a brandy & vanilla custard.

### **Toblerone Mousse**

White choc & hazelnut mousse on a macerated Frangelico sponge with a thin ganache layer and whipped cream.

### **Citrus Tart**

A sublime baked citrus tart served with a dollop of double cream.

### **Christmas option 2 includes:**

Decorative bon bons at each place setting.  
Christmas decorations placed around the room.  
Festive Christmas menu to each table.  
Christmas background music.  
Christmas tree to place your presents under.\*  
Tea & coffee station available with dessert.



*\*Subject to availability*



# Christmas - Menu Option 3

\$48.00 Per Head



(Choose 2 entrée, 2 main & 2 desserts, to be served alternate)

## ENTREES

### **Cured Beef Carpaccio**

Cured marinated eye fillet sliced paper thin drizzled with olive oil and raspberry vinegar. Served with an orange witlof salad and melba toast.

### **Chicken & Mushroom Asparagus Mille Feuille**

Sautéed chicken, mushroom and asparagus bound in a light Riesling cream sauce. Layered between fine golden puff pastry.

### **Smoked Salmon Parcel**

Tasmanian salmon filled with infused chablis lemon cream cheese on mixed lettuce leaves with crisp lovosh.

### **Prawn & Avocado Cocktail**

Sweet juicy prawn cocktail bound in a capricorn cocktail sauce. Served upon an avocado salad.

### **Coconut Prawns Tempura**

Served on an Asian green and rice noodle salad with a mango inspired mayonnaise.

## MAINS

### **Deluxe Turkey Plate**

Succulent roasted piglet & honey infused baked virginian ham, paired with slow roasted turkey breast filled with figs, apricots and pine nuts. Accompanied with roasted root vegetables & chat potatoes. Finished with festive condiments of gravies, sauces & mustards.

### **Atlantic Salmon**

Seared Atlantic salmon steak on a spinach, potato and mushroom galette. Sauced with a dill and lemon hollandaise.

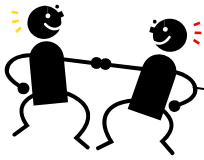
### **Chicken & Lobster Galantine**

Lobster farced chicken fillet, baked & served with warm seasonal vegetables, chat potatoes & a pernod cream reduction.

### **Beef Tournedo**

Grilled medium, topped with home style chicken pate and wild mushroom ragout. Accompanied with hasselback potato slice and sautéed asparagus spears.





## **DESSERT**

### **Christmas Pudding**

Prepared in the tradition of Christmas and served with a brandy & vanilla custard.

### **French Profiteroles**

Filled with a Cointreau crème patissiere served with a silky chocolate sauce

### **Creamy Baked Cheese Cake**

Served with kiwi fruit, segmented oranges and a dollop of fresh double cream

### **Flourless Chocolate Torte**

Served with lashings of double cream, and raspberry coulis.

### **Christmas option 3 includes:**

Decorative bon bons at each place setting.

Christmas decorations placed around the room.

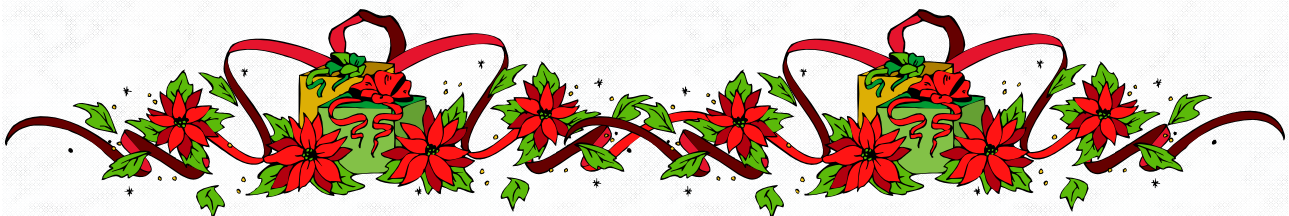
Festive Christmas menu to each table.

Christmas background music.

Christmas tree to place your presents under.\*

Tea & coffee served to the table during dessert service.

*\*Subject to availability*





# Christmas - Menu Option 4



\$42.50 Per Head

## **Buffet Menu**

(Minimum of 20 guests)

Soup of sweet potato & pumpkin puree, finished with fresh cream and served to the table with a warm bread roll.

Succulent slow roasted turkey breast.  
Roasted piglet with mouth watering crackling.  
Honey infused baked virginian ham.  
Homemade vegetarian lasagne.  
Fresh mixed garden salad.  
Creamy coleslaw.  
Grain seed mustard potato salad.  
Herb inspired roasted vegetables.

To compliment the above dishes the following condiments will adorn the buffet:  
Gravy, mustards, apple sauce & cranberry sauce.

Christmas pudding.  
Fresh fruit salad & fresh cream.  
An assortment of cakes, slices, profiteroles and mini mince pies.

### **Christmas option 4 includes:**

Decorative bon bons at each place setting.  
Christmas decorations placed around the room.  
Festive Christmas menu to each table.  
Christmas background music.  
Christmas tree to place your presents under.\*  
Tea & coffee station available with dessert.

*\*Subject to availability*

*Merry*  
*Christmas*



# Christmas Party Menu Options



*Cocktail food is served throughout a designated 2 hour period.  
These 2 hours can be either consecutive or split with a break in between.*

## Option 1

**\$14**

*7 pieces per person*

Mini spring rolls  
Mini dim sims  
Roast turkey & cranberry swirl  
Smoked ham & goats cheese pinwheel  
Homemade sausage rolls  
Mini beef pies  
Dips and crudites

## Option 2

**\$18**

*10 pieces per person*

Mini spring rolls  
Mini dim sims  
Roast turkey & cranberry swirl  
Smoked ham & goats cheese pinwheel  
Homemade sausage rolls  
Mini beef wellington  
Mini pizza  
Quiche tartlets  
Mixed point sandwiches  
Dips and crudités

## Option 3

**\$21**

*12 pieces per person*

Crusty tomato bruschetta  
Beer battered fish goujons  
Crumbed calamari  
Prawn cutlets  
Fried prawn twister  
Mini beef wellington  
Grilled chicken skewers  
Beef balls with BBQ sauce  
Smoked Salmon w horseradish cream  
Quiche tartlets  
Mixed point sandwiches  
Nori rolls

## Option 4

**\$24**

*14 pieces per person*

Gourmet savoury pastries  
Homemade sausage rolls  
Beer battered fish goujons  
Crumbed calamari  
Prawn cutlets  
Beef satay skewers  
Tandoori chicken skewers with raita  
Mini beef wellington  
Smoked salmon w horseradish cream  
Crusty tomato bruschetta  
Nori rolls  
Gourmet quiche tartlets  
Australian cheese served  
with watercrackers  
Seasonal fruit platter



# Individual Platters



Compliment your Christmas party options with delicious platters of;

## Dips

**\$35.00**

A trio of creamy home made dips served with an assortment of savoury biscuits and water crackers



## Sushi

**\$40.00**

Our chefs home made sushi rolls.  
Including salmon, tuna & teriyaki chicken

## Australian Cheese

**\$50.00**

A selection of Australian hard & soft cheeses served with water crackers & fresh fruit.



## Fresh Fruit

**\$60.00**

A selection of fresh fruit including, watermelon, honey dew, rock melon, strawberries & kiwi fruit.



# Beverage Options



*Suggested beverage options are designed to reflect the nature of and meet the needs of your function. If you would like to choose alternative wines or add cocktails to your bar tab, please ask our functions coordinator for a full beverage menu for your perusal.*

## Option 1 Standard Bar Tab

All beverages are charged on a consumption basis.

### Tap Beer

Carlton Draught, VB Mid, Pure Blonde  
Cascade Premium Light

### House Wine (Cask)

De Bortoli Dry White Wine  
De Bortoli Fruity White Wine  
De Bortoli Shiraz Cabernet

### Soft Drinks

Lemonade  
Pepsi & Pepsi Max  
Lemon Squash  
Raspberry Lemonade  
Tonic Water  
Soda Water  
Lemon, Lime & Bitters

## Option 2 Premium Bar Tab

### Tap Beer

As per option 1

### Bottled Wine

Rothbury Semillon Sauvignon Blanc  
Rothbury Cabernet Merlot  
Rothbury Estate Sparkling

### Bottled Local Beer

Carlton Draught  
Victoria Bitter  
Pure Blonde  
Carlton Cold

### Soft Drinks

As per option 1



## Option 3 Deluxe Bar Tab

### Tap Beer

Carlton Draught, VB Mid, Pure Blonde  
Cascade Premium Light

### Bottle Wine

Your choice from Waverley's wine list

### Bottled Local Beer

Carlton Draught  
Victoria Bitter  
Pure Blonde  
Carlton Cold

### Bottled Premium Beer

James Boags  
Crown Lager  
Stella Artois  
Corona  
Guinness  
Hoegaarden

### Soft Drinks

As per option 1

### Cocktails on arrival

*Please choose 2 of the following:*

Cosmopolitan  
Japanese Slipper  
Midori Illusion  
Margarita on ice  
Black Russian  
Long Island Iced Tea

# Beverage Price List



Waverley Golf Club pours Fosters beers including Carlton Draught, VB mid strength and Cascade light. Our packaged beer selection consists of such brands as James Boags, Crown Lager, Corona & Pure Blonde.

To make your event a notch above the rest, WGC can also provide an array of cocktails including the classic Martini, Cosmopolitan & Japanese Slipper. For further information & pricing to suit your budget, please contact our Functions Coordinator.

	Pot	Jug	Can	Stubby
<b>Heavy Beer:</b>	\$4.20	\$16.80	\$5.50	\$5.50
<b>Mid Strength Beer:</b>	\$3.90	\$15.70	\$5.40	\$5.40
<b>Light Beer:</b>	\$3.60	\$15.10	\$4.50	\$4.50

	Glass	Pot	Jug
<b>Soft Drink:</b>	\$2.30	\$2.90	\$9.60
<b>Orange Juice:</b>	\$2.30		\$9.60

	Spirits	Liqueurs	Top Shelf	Port
<b>Mixed:</b>	\$6.70	\$7.20+	\$7.50+	n/a

	Glass	Bottle	Carafe
<b>House Wine (Cask):</b>	\$3.00	n/a	\$15.00
<b>Bottled House Wine:</b>	\$5.00	\$20.00	n/a
<b>House Sparkling:</b>	\$5.00	\$20.00	n/a



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# Terms & Conditions



## 1: Duration

Functions are for a maximum of **five hours** concluding no later than midnight for seated dinners and 1:00 am for cocktail style functions. Additional hours can be organised prior to the event and will incur a cost of \$100 per hour. A 'late charge' of \$50 per staff member is applicable to functions failing to depart within 30 minutes of the designated finishing time. An invoice will be sent to the organiser the next working business day.

## 2: Smoking Policy

The Anderson Room, Bermuda Room, Members Lounge & Spikes Bar have a non smoking policy, however smoking is permitted on the outside terrace area.

## 3: Pricing

All prices are current and the time of printing and are subject to review. Any change in pricing will be notified to the organiser.

## 4: Final Numbers and Payment

Final numbers and payment are to be confirmed 7 days prior to your function date. These numbers will be considered as a client guarantee, and will form the basis for charging. Company functions may be invoiced (payment terms net 7 days) on prior approval from the General Manager.

## 5: Surcharges

A surcharge is applicable on public holidays (\$200) and Sundays (\$130) and will cover additional staff wages and costs.

## 6: Confirmation

To confirm your booking a \$500 is required to secure your preferred date. This deposit must be received within 14 days of the original reservation together with the completed & signed booking application form. Waverley Golf Club reserves the right to cancel any function where the said deposit and booking application form is not received within this specified time.

## 7: Property Damage

Organisers are financially responsible for **any damage** sustained within our premises during the function. This includes any damage to the club house, golf course and any missing items.

## 8: Security

It is club policy that security is required for all functions at Waverley Golf Club and will incur a cost of \$360 (Applicable to the organiser). This will include two accredited security guards for a four hour duration. Security will be present until 30 minutes after the function finishing time. If an event were to occur and security were required to stay longer, the organiser is responsible for any additional wage charges incurred and will be invoiced upon receiving confirmation of costs.

## 9: Responsibility

Waverley Golf Club does not accept any responsibility for any damage, loss of merchandise or the personal property left at the club prior, during or after your event. In the case of corporate or trade days, organisers are expected to arrange their own insurance and/or security and are expected to convey this information, in writing, to their guests and/or group prior to the day.

## 10: Food & Beverage

No food or beverage will be permitted by the organiser or the organiser's guests to be brought on to the premises for consumption, without prior written approval of the club. The only exception to this rule is **one** celebration cake may be brought in.

## 11: Entertainment

Management must be advised of the nature of entertainment to be booked, and is subject to approval. The Musicians Award stipulates that all band members must receive a full meal. These will be charged at \$20 per person and include a main course & soft drinks.

## 12: Cancellation Policy

Your deposit is totally refundable with 90 days or more notification of cancellation. If notification of cancellation is received between 45 to 90 days prior to the function date, half the deposit will be retained by Waverley Golf Club. If less than 45 days notice is received for cancellation, full deposit will be retained by Waverley Golf Club.

## 13: Liquor Licensing Requirements

Functions requiring service outside our licensed trading hours, and require the club to apply for an extension shall do so at an additional \$50 charge. Requests are to be made in writing prior to the function. Organisers are to supply Waverley Golf Club with a guests list 7 days prior to function commencing. This applies to all Sunday through to Friday night functions that finish after Midnight, and Saturday functions finishing after 1.00am. Waverley Golf Club practices the responsible service of alcohol.

## 14: Decorations

Clients are free to decorate function rooms as they please, though no sticky tape, glue or masking tape is to be used on walls or windows. All decorations are to be removed from the function room prior to leaving Waverley Golf Club.

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# WGC Function Booking Form



## CONTACT DETAILS

Contact Name: \_\_\_\_\_  
Contact Number: \_\_\_\_\_  
Mobile Number: \_\_\_\_\_  
Contact Email: \_\_\_\_\_  
Mailing Address: \_\_\_\_\_  
Occasion: \_\_\_\_\_  
Number Of Guests: \_\_\_\_\_  
Date Required: \_\_\_\_\_ Second Preference: \_\_\_\_\_  
Start Time: \_\_\_\_\_ Finish Time: \_\_\_\_\_

## SPECIAL REQUIREMENTS

Menu Option: \_\_\_\_\_ Cost Per Person: \$ \_\_\_\_\_  
Special Dietary Req: \_\_\_\_\_  
Beverage Info: \_\_\_\_\_

## FUNCTION ROOMS & EQUIPMENT HIRE

<input type="checkbox"/> Members Lounge - \$190	<input type="checkbox"/> Lectern & Microphone
<input type="checkbox"/> Bermuda Room - \$140	<input type="checkbox"/> Stage \$30
<input type="checkbox"/> Anderson Room - \$160	<input type="checkbox"/> Speaker System (Background music only)
<input type="checkbox"/> Member Lounge & Bermuda Room - \$275	<input type="checkbox"/> CD Player
<input type="checkbox"/> Bermuda Room & Anderson Room - \$190	<input type="checkbox"/> Data Projector
<input type="checkbox"/> All Rooms - \$375	<input type="checkbox"/> Screen
<input type="checkbox"/> _____	<input type="checkbox"/> Whiteboard
<input type="checkbox"/> _____	<input type="checkbox"/> TV/DVD
<input type="checkbox"/> _____	<input type="checkbox"/> Pens & Pads - \$2      Quantity <input type="text"/>
<input type="checkbox"/> _____	<input type="checkbox"/> _____

**\$500 DEPOSIT IS REQUIRED UPON PRESENTATION OF THIS FORM TO SECURE YOUR FUNCTION BOOKING**

*I acknowledge and accept having read and understood the above information and have retained a copy for my use.  
I further agree to comply with terms and conditions associated with this application form.*

Signed: \_\_\_\_\_ Date: \_\_\_\_\_

Deposit Paid: Y / N	Amount: \$ _____	Init: _____
Cash: <input type="checkbox"/>	Cheque: <input type="checkbox"/>	Credit Card: <input type="checkbox"/>
Date Paid: _____ / _____ / _____	Authorised By: _____	Eftpos: <input type="checkbox"/>

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**Notes:**

