



Waverley Golf Club Ltd
ABN 64 04 302 292

Function Information



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

The Clubhouse presents versatile function spaces, 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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Functions Coordinator

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Waverley Golf Club Ltd

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Function Rooms



The Boardroom

Catering for up to 12 guests, the Boardroom has the perfect atmosphere for working luncheons or meetings alike. 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

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

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



DJ & Music Equipment Hire

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

DJ: \$390

Juke Box: *

Speaker System for lap tops and I pods: *

* Price on application

Security

For larger functions security may be required. This incurs a minimum charge of \$350. Please contact our function coordinator for further information.

Room Charges & Equipment Hire

Room	Capacity (Cocktail)	Capacity (Dining)	Non Member
The Members Lounge:	100	90	\$190
The Bermuda Room:	50	40	\$140
The Anderson Room:	100	70	\$160
Members Lounge & Bermuda Room:	150	130	\$275
The Anderson & Bermuda Rooms:	150	110	\$190
All Function Areas Exclusively:	280	220	\$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	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

Cocktail 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
Curry Samosa
Beef balls with BBQ sauce
Homemade sausage rolls
Mini beef pies
Dips and crudites

Option 2

\$18

10 pieces per person

Mini spring rolls
Mini dim sims
Curry Samosa
Beef balls with BBQ sauce
Homemade sausage rolls
Mini beef pies
Dips and crudités
Mini pizza
Quiche tartlets
Mixed point sandwiches

Option 3

\$21

12 pieces per person

Crusty tomato bruschetta
Nori rolls
Beer battered fish goujons
Crumbed calamari
Prawn cutlets
Beef satay skewers
Tandoori chicken skewers with raita
Grilled chicken skewers
Beef balls with BBQ sauce
Mini pizza
Quiche tartlets
Mixed point sandwiches

Option 4

\$24

14 pieces per person

Gourmet party pies
Homemade sausage rolls
Beer battered fish goujons
Crumbed calamari
Prawn cutlets
Beef satay skewers
Tandoori chicken skewers with raita
Grilled chicken skewers
Parmesan encrusted chicken goujons
Crusty tomato bruschetta
Nori rolls
Gourmet Quiche tartlets
Australian cheese served with water
crackers
Seasonal fruit platter

Individual Platters

Compliment your finger food with some extra platters.



Dips

\$35.00

A trio of creamy home made dips served with a mountain of warm Turkish bread & anti pasto garnish.



Sushi

\$40.00

Our chefs home made sushi rolls.

Including salmon, tuna, teriyaki chicken, seaweed & plain.

Australian Cheese

\$50.00

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



Fresh Fruit

\$60.00

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

Table Service Menu



The following options have been created to accommodate a variety of menu situations and budgets. Once you have selected which menu style suits your function, please choose 2 dishes from each section outlined in your chosen menu option.

These meals will then be served to your guests on a 50/50 alternate basis.

** Dietary requirements can be arranged with our function coordinator. Advanced notice is required.*

Option 1

2 Course Menu

\$32 Per Person

(Soup & Main OR Main & Dessert A)

Option 2

2 Course Menu

\$37 Per Person

(Entree & Main OR Main & Dessert B)

Option 3

3 Course Menu

\$40 Per Person

(Soup, Main & Dessert A)

Option 4

3 Course Menu

\$45 Per Person

(Entree, Main & Dessert B)

Soup

Slow roasted Roma Tomato with Basil parmesan and pesto (v)

~

Creamy Butternut Pumpkin with sour cream and chives (v)

~

Authentic Chicken & Sweet Corn

~

Chunky style Potato, Bacon and leek

~

Traditional Pea & Ham with herbed croutons



Entree

Tasmanian Smoked Salmon Parcel

Rolled and filled with a creamy mix of guacamole and Napoli sauce, served with cos lettuce and toasted brioche

~

Seafood Risotto

Seared scallops, prawns and fish pieces scented with pernod and dressed with spring onion and parmesan flakes

~

Chicken and Mushroom Crepe

Bound together in a white wine, chive & parsley sauce, wrapped in a savory crepe and baked golden brown

~

Potato & Vegetable Stack (v)

Baked layers of potato, pumpkin, artichoke and capsicum, with a herb and cheese crust and napoli dressing

~

Warm Tandoori Chicken Salad

Pan fried chicken, dressed with tandoori sauce, served on a bed of crisp mixed leaves, with minted sour cream

Table Service Menu



Main Course

Oven Baked Fish of the Day

Market fresh boneless fillet, served on a mushroom and asparagus risotto, topped with shredded red capsicum and a lemon, dill cream

Roasted Rack of Lamb

Served with a rosemary and honey glaze, accompanied with turned potatoes, on a bed of ratatouille and dressed with a Pinot Noir reduction
Please note rack of lamb will incur a \$2 surcharge per person

Breast of Chicken

Filled with spinach, brie and semi dried tomatoes, baked in a filo pastry parcel, and served with sautéed green vegetables and a pesto cream sauce

Veal Medallions

Pan Fried and served stacked on a bed of garlic mash, with broccoli and zucchini, then dressed with a mixed mushroom ragout

Beef Tyrolean

Slices of roasted beef fillet, layered on a bed of caramelised onions, with roasted garlic potatoes, stir fried vegetables and a peppercorn sauce

Dessert A

Seasonal Fruit & Chocolate

Mixed fruits surrounding a dark chocolate cup filled with white chocolate mousse

Pear and Almond Tart

Served with warm vanilla custard and mixed berry compote

Creamy Baked Cheesecake

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

Apple and Rhubarb Crumble

Served warm with vanilla bean ice cream

Dessert B

Individual Pavlova

with diced fruit pieces and passionfruit cream

Sticky Date Pudding

Served warm, with butterscotch sauce and vanilla ice cream

Baked Citrus Tart

With an orange, lemon and lime compote and double cream

Profiteroles

Served with a cointreau scented cream and a thick dark chocolate sauce

All meals include a tea & coffee service

Beverage Options



Below are suggested beverage options 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

Tap Beer

Carlton Draught, Mid VB, Pure Blonde
Cascade Premium Light

House Wine

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

Delux Bar Tab

Tap Beer

Carlton Draught, Mid VB, Pure Blonde
Cascade Premium Light

Bottled Wine

Your choice of Waverley's wine list

Bottled Local Beer

Carlton Draught
Victoria Bitter
Pure Blonde
Carlton Cold

Bottled Premium Beer

James Boag
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 CUB 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
Heavy Beer:	\$4.00	\$16.60	\$5.30	\$5.30
Mid Strength Beer:	\$3.80	\$15.70	\$5.20	\$5.20
Light Beer:	\$3.50	\$15.10	\$4.30	\$4.30

	Pot	Jug	Bottle
Soft Drink:	\$2.30	\$9.60	\$2.90
Orange Juice:	\$2.30	\$9.60	

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

	Glass	Bottle	Carafe
House Wine:	\$2.60	n/a	\$13.00
Bottled House Wine:	\$5.00	\$20.00	n/a
House Sparkling:	\$5.00	\$20.00	n/a



Terms & Conditions



1: Duration

Functions are for a maximum of five hours concluding no later than midnight for formal dinners and 1:00 am for cocktail style functions. Additional function hours can be organised but will incur the following costs: \$100 room hire for the additional hour or part thereof, with beverages being charged on a consumption basis. It is the organiser's responsibility to ensure guest are aware of finishing times, failure to depart within 30 minutes of the finishing time will incur a 'late charge' to cover staff costs.

2: Smoking Policy

The Anderson Room, Bermuda Room and Members Lounge has a policy of no-smoking, however smoking is permitted on the outside terrace area.

3: Pricing

All prices are subject to change without notice and are current at the time of printing. Any changes in pricing will be advised directly to the client.

4: Final Numbers and Payment

Bookings are considered tentative until receipt of deposit and signed application form is returned. Final numbers and payment will be confirmed 7 days prior to your function date typically be e-mail. 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 of the Club's General Manager.

5: Surcharges

A surcharge is applicable on public holidays and Sundays. A 'late charge' of \$50 per staff member is applicable to functions failing to depart at the designated finishing time.

6: Confirmation

A deposit of \$500 is required to secure all function bookings. This deposit must be received within 14 days of the original reservation together with the completed 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 to our premises during the function including microphone and equipment. 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.

8: Responsibility

The Waverley Golf Club does not accept any responsibility for damage or loss of merchandise or the personal property left at the club by any person prior to, or after the function. 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.

9: Food & Beverage

No food or beverages of any kind will be permitted to be brought on to the premises for consumption at the function by the organiser or any of the organiser's guests, without prior approval of the club with the exception of one celebration cake.

10: 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.

11: 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.

12: 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. Organizers to supply WGC with a guests list 7 days prior to function commencing. This applies to all Friday night functions.

Waverley Golf Club practices responsible service of alcohol.



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
<input type="checkbox"/> Anderson Room - \$160	<input type="checkbox"/> Speaker System
<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"/>

\$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: _____

Office Use Only

Deposit Paid: Y / N Amount: \$ _____ Init: _____
 Cash: Cheque: Credit Card: Eftpos:
 Date Paid: _____ / _____ / _____ Authorised By: _____

Notes:

