

weddings

at the



*"NEW CLUBHOUSE" currently under construction -
ready for your 2011 wedding*

*Featuring a private and modern Function Room with
panoramic views over looking manicured greens, fairways,
gardens and the famous Drouin picnic race track.*

*We invite you to arrange an appointment to meet with our
friendly staff, so you can get a full appreciation of the
layout, design, décor and serenity the new venue will
provide.*



"we have all your reception needs covered"

We hope that the following information can assist you with arranging your dream day. The Drouin Golf & Country Club has had a long history of hosting all types of functions. We pride ourselves on being flexible and accommodating of our clients needs and are more than happy to discuss variations.

Inclusions for every wedding package:

- *Six hours availability for Function Room
- *Outdoor balcony area linked to Function Room
- *Cordless microphone and lectern
- *White linen table clothes
- *Decoration supports
- *On premise car parking
- *Use of the grounds for photos
- *Round and/or rectangle table arrangements
- *Projectors for slide shows
- *Bridal, cake and gift tables
- *Serviettes of your colour choice
- *Tea, Coffee and mints

Room Hire

\$250

Room Capacity

150 guests for sit down reception with dance floor
200 guests for cocktail style reception with dance floor

Minimum Numbers

A minimum of 50 guests are required

Beverages

Consumption Charge Bar

A full or limited bar may be offered to guests and charged on a consumption basis. The account must be settled upon conclusion of the reception.

Consumption Cash Bar

Members of your party may purchase drinks for themselves throughout the function.

All inclusive Beverage Package

Please speak to our professional staff about incorporating an all inclusive Beverage Package. The Beverage Package includes standard service of house wine, sparkling wine, draught beer and soft drink for a specified five hour period.

The Drouin Golf & Country Club is a fully licensed venue. B.Y.O. is strictly prohibited.



Menu 1.

2 Course, Roast & Dessert

\$30 per head choose two Roasts from below and any two desserts

Roast Turkey Breast

Slices of tender breast served with seasoned vegetable and port sauce

Rosemary Roasted Lamb

Served with seasoned vegetables, gravy and mint sauce

Roast Pork

Served with seasoned vegetables, gravy and apple sauce

Extra Courses - add \$3 per head for soup or \$6 per head for entrée

Menu 2.

2 Course, Main & Dessert

\$33 per head choose any two mains, any two desserts

Menu 3.

3 Course, Soup, Main & Dessert

\$36 per head choose any two soups, any two mains, any two desserts

Menu 4.

3 Course, Entree, Main & Dessert

\$39 per head choose any two entrée's, any two mains, any two desserts

Meals are served on a 50/50 basis

Add Canapés to any of the above menu's

\$4 per head choose any twelve hot or cold canapés for your guests to enjoy upon arrival. Service duration of half an hour



canapé's upon arrival

Additional \$4 per head

choose any twelve

cold

*sesame beef on cucumber
avocado beef on pumpkin bread
devilled eggs
kabana and cheese cocktail onion
salami wedges
pin wheel sandwiches
parmesan and pesto toasts*

Hot

*stuffed mushrooms
calamari rings
cocktail samosas
home made mini quiches
crumbed chicken garlic balls
savory vola vents
pin wheel sausage rolls
home made cocktail spring rolls
herbed meatballs with rich home made tomato sauce
mushroom en croute*



Soups

zucchini and Bacon

chicken and Sweet corn

Leek and corn Chowder

cream of Onion

cream of Pumpkin (gluten free)

cream of Potato and Parsnip (gluten free)

Sweet Potato in Bread Basket



Entrée's

Pumpkin and Pine Nut Risotto

Beef or Lamb Satay Skewers

Fish and Rice Lettuce Rolls

Crusty Ham and Corn Rolls

Curried Lamb Puffs

Fish Satays with Dill Sauce

Prawn Cocktail Baskets

Chicken Caesar Salad



Mains

All served with a delicious stuffed potato and your choice of either seasoned or stir fried vegetables

***Additional \$3 per head*

Sliced Scotch Beef

Roasted and served with a diane or seafood sauce

*Individual Beef Wellington***

complimented by a port sauce

Lamb cutlets

Served with a delicious Italian sauce

*Rack of Lamb***

four point roast rack marinated in garlic and rosemary

Seasonal Fish

crumbed fish served with a lemon and dill sauce

*Seafood in Oyster Sauce***

Prawns and fish fillets served with chopped mushroom, trochilí and shallots with oyster sauce



Mains cont...

All served with a delicious stuffed potato and your choice of either seasoned or stir fried vegetables

***Additional \$3 per head*

Curried Chicken Filo

Diced chicken, curried and wrapped in a filo pastry

Breast of Chicken Fillet

oven baked and complimented by a Malibu mango sauce

Chicken Florentine

chicken fillet garnished with corn and spinach complimented with a tomato and yoghurt sauce

Fruity Pork Parcels

Butterfly steaks filled with apricots and prunes served with apricot sauce

*Soya Barbecue Pork Fillets***

complimented by a plumb sauce

Carrot, Leek and Ricotta Filo (vegetarian)

served with a fresh basil sauce



Desserts

Strawberry Brandy Snap Baskets

Blue Berry Tuffles

Mango Cheese Cake

Raspberry Coconut Pears

Passionfruit Mousse Macaroon Cake

Chocolate Mousse Pavlova

Apple Strudel

Seasonal Fruit Salad

Individual Lemon Meringue Pie

Banana Caramel Flan



Menu 5.

Buffet Menu \$35 per head

Carvery

Tender slices of Roast Pork and Lamb

Casseroles

Savoury Beef

Curried Chicken

Pasta

Tortellini Carbonara

Vegetarian Ravioli

Beef Lasagna

Vegetarian Lasagna

Rice

Fried Rice

Vegetables

Foiled Potatoes

Peas & Carrots

Cold Selection

Cold Chicken Platter

Cold Mixed Meats Platter

Mixed Greens Salad with Italian Dressing

Curried Pasta Salad

Coleslaw & Baby Beets

Choice of Caesar or Garden Salad

Finger Style Desserts

Chocolate dipped strawberries, Match sticks, Custard Tarts,

Profitors, Cheesecake bites, individual mini pavlovas,

brandy snaps, jelly slice, chocolate mud cake & fruit platter



Menu 6.

Cocktail Menu \$33 per head

Service duration of two and a half hours

cold

*mixed sushi Californian rolls
prawns with a creamy coconut sauce
Parmesan pita bread with basil dip
tomato, bacon and corn filo rolls
club sandwiches*

hot

*home made spring rolls
crab cake with avocado dip
chilli prawn skewers
Mini gourmet beef burgers
Fish and Rice Lettuce Rolls
Honey lamb kebabs
Curried Lamb Puffs
crumbed chicken garlic balls
Pita bread pizzas
savoury home made sausage rolls
Zucchini slice*

Finger Style Desserts

*chocolate dipped strawberries, Match sticks, Custard Tarts,
Profitors, Cheesecake bites, individual mini pavlovas,
brandy snaps, jelly slice, chocolate mud cake & fruit platter*



General Information, Terms & Conditions

- All prices are current and are subject to change and include G.S.T.
- The Room Hire of \$250 plus a deposit of \$500 is payable to confirm your booking. The deposit is non transferable or refundable in the event of cancellation, unless we are able to re-book the intended date for another function, or are notified in writing within 90 days of the booking date. The deposit will also act as a bond and will be held against any damage caused by guests attending the function.
- Payment of the catering account is required prior to the reception.
- Payment of the bar account is required on the evening of the reception.
- Final numbers are required seven days prior to the reception.
- Menu selection is required fourteen days prior to the reception.
- Minimum number will be charged if the final numbers fall below the stipulated minimum guest numbers.
- No confetti, rice or glitter can be thrown both within the function room or the outdoor areas; verandas, lawn, greens etc. Rose petals and/or dried flowers may be thrown outside of the function area.
- Organizers will be held responsible for any damage incurred to the property during the reception.
- The Drouin Golf & Country Club will not accept responsibility for loss or damage to the merchandise left on the premises prior to, during or after the reception.
- To comply with liquor licensing regulations, we do not allow any alcohol to be brought in to our venue.
- We are committed to guidelines of responsible service of alcohol. By law we must refuse service to guests under the age of 18 and to any person/s that we believe may be intoxicated.
- The Musicians award recommends that all Band Members must receive a full meal. The will be charged at \$25 per person and include Main Meal & Soft Drinks.



Wedding Reception Booking Confirmation

Name of Organiser _____

Address (PO Box not acceptable)

Telephone (Business Hours) _____

After Hours _____

Mobile _____

Date of Function _____

Approximate Number of Guests _____

(to be confirmed at least seven days prior)

Both your Room Hire (\$250) and deposit (\$500) must accompany this form. We accept cash or cheque. Eftpos is available at the Club. (1% surcharge applies fore credit cards). Cheques should be made payable to the Drouin Golf & Country Club.

Total Payable with this form to cover deposit and Room Hire is \$750.

I acknowledge having received a copy of the general information, terms and conditions. I agree to comply with all of the conditions stipulated.

Signed _____

Date _____

Thank you for choosing the Drouin Golf & Country Club