



Terrey Hills
Golf and Country Club



Wedding Information

Congratulations on your engagement and upcoming wedding.

Thank you for your enquiry regarding weddings at Terrey Hills Golf & Country Club.

At Terrey Hills Golf & Country Club, our spectacular clubhouse is both modern and elegant with grandly proportioned rooms offering complete hospitality for 50 to 160 guests.

Beautiful garden areas around the clubhouse provide the ideal setting to capture those unforgettable memories.

The menus included in this information pack are suggestions only - we are able to custom design a menu to suit your requirements.

If you have any questions or would like to make an appointment to view our function rooms, please call me on 9486 4108. Alternatively, you're welcome to visit the club informally at anytime, however please adhere to the clubs dress code.

I look forward to the opportunity of meeting & working with you to create an unforgettable event for you and your guests.

Yours sincerely

David Pollock

Functions & Events Coordinator



WEDDING PACKAGES

Seated Wedding Reception

(\$80.00 per person)

- Pre wedding menu tasting for bride & groom
- 5 Hour function room hire
- Pre dinner canapés – 3 per person
- 3 course alternate serve menu
- Your wedding cake served on platters
- Filtered coffee & tea
- Lectern & microphone
- Full table linen
- Personalised menus
- Skirted, bridal, cake & gift tables
- Dance floor
- Bridal party room
- Wedding Co-ordinator to help organise your special day

Cocktail Wedding Reception

(\$50.00 per person)

- 5 Hour function room hire
- 12 canapés per person
- 1 substantial canapé per person
- Filtered coffee & tea
- Skirted cake & gift table
- Lectern & microphone
- Dance floor
- Bridal party room
- Wedding Co-ordinator to organize your special day

Beverages

Charged on consumption

Or

4.5 hour premium beverage package for \$35.00 per person

4.5 hour deluxe beverage package for \$42.00 per person

Centrepieces & Chair Covers

(\$12.00 per person)

Your choice of a 5 arm candelabra (gold, silver or black), or tall crystal goblet with 3 crystal tea lights or midsized hurricane vase with white pillar candle & six floating rose heads for each table and satin tie-back chair covers with organza sash, satin sash or silk rose

Ceremonies

Ceremonies are available on our manicured lawns at the front entrance of the club house, for no extra charge.

Fully dressed ceremony package which includes a red carpet, tortured willow bridal arch with 2 floral posies, and 26 white resin fold out chairs can be arranged for \$750.00.

Children's Meals

(\$15.00 per child for children under 12 years of age)

Please select one of the following –

- Fish & chips
- Chicken nuggets & chips
- Steak & chips
(Seasonal vegetables are available instead of chips)

Ice cream with topping



SEATED WEDDING RECEPTION

Canapés

(1/2 hour services, please select 3 canapés)

- Assorted Sushi Rolls with soy & pickled ginger
- Rare Roast Beef with horseradish cream & mustard on croute
- Cherry tomato, Spanish onion & goats cheese on croute
- Vegetarian Spring Rolls, soy & mirin dipping sauce
- Honey Soy Chicken Drumettes with crispy shallots & coriander
- Salt & Pepper Cuttlefish with lemon aioli & chives
- Panko Prawns with pineapple, capsicum & red onion salsa
- Thai Fish Skewers with a spicy coconut, lime & chilli dressing
- Colcannon Bites
- Pea & Pecorino Aranchini with tomato butter
- Haloumi & Pancetta Puff Tarts with basil
- Chicken & Chorizo Mini Pizetta
- Smoked Chicken Blinis with a chive mayonnaise



SEATED WEDDING RECEPTION cont

Entrees

Half Dozen Oysters with gazpacho salsa

Braised Pea & Ham Soup with garlic croute & chives

Citrus Cured Ocean Trout with beetroot, potato & pickle salad & watercress

Armagnac Chicken Liver Parfait with toasted brioche, cornichons & soft herbs

Goats Cheese Bavarois with beetroot puree', candied walnuts & baby cress

Smoked & Air Dried Bresaola with parmesan crisps and a tomato & basil salad

Smoked Salmon Terrine with salmon & dill mousse, capers, anchovie puree'
& salsa verde

Salad of new seasons asparagus, peas, mint, dill & free range poached egg finished
with hollandaise

Gnocchi in a rich tomato sauce, parmigiano reggiano, crispy prosciutto & baby basil

Porcini Mushroom Risotto with spinach & truffled pecorino



SEATED WEDDING RECEPTION cont

Mains

NZ King Salmon with leek & dill risotto, asparagus tips & crème' fraiche

Grilled Barramundi Fillet with braised fennel, tomato essence, baby peas & broad beans

Pan- Roasted Ocean Trout with fricassee of iceberg lettuce, speck, shallots & salmon roe

Roasted Chicken Kiev with corn puree', red radish & snow pea leaf salad

Chicken Ballontine with fennel crème', slow – braised shallots shimeji mushrooms & port jus

Char Grilled Kangaroo Fillet with potato rosti, wilted spinach, vine ripened tomatoes & chervil

Grilled Lamb Rump, truffled polenta, ratatouille & pinot jus

Chargrilled Lamb Fillets, cous cous, raisins, almonds, coriander & preserved lemon yoghurt

Beef Wellington with glazed baby vegetables & sweet shallot jus

Black Angus Sirloin with potato puree' confit garlic & mushroom jus

Vegetarian Mains

Porcini Mushroom Risotto with shaved parmesan & soft herbs

Grilled Asparagus with organic poached egg, salsa verde & confit tomato

Spaghetti Primavera with pesto & spring vegetables

Fresh Tofu Stroganoff with mushrooms & parmesan

Marinated Vegetable Skewers with rice & a lemon herb dressing

Grilled Field Mushroom with tomato fondant, shallots & salsa verde



SEATED WEDDING RECEPTION cont

Desserts

Saffron Poached Pear with brandy anglaise, fresh mint & spiced saffron syrup
Mango Pannacotta with passionfruit & pineapple salad with pistachio tuilles
Coconut Bavarois with lime & chilli salad & coconut tuilles
Orange & Almond cake with chocolate ice cream & orange crisps
Vanilla & Rhubarb Pudding with amaretto ice cream & rhubarb compote
Vanilla & Raspberry Crème Brûlée with raspberry coulis & almond biscotti
Fresh Fruit Salad with lemon sorbet & mint syrup
Steamed Banana & Ginger Pudding with salted caramel sauce & crème fraîche
Chocolate Marquise with tia maria crème & vanilla shortbread
Flourless Chocolate Cake with strawberry coulis, chantilly cream & strawberry glass

Vegan Desserts

Apple & Rhubarb Crumble
Pear Tarte Tatin with caramel & mint
Fresh Fruit Salad with lemon sorbet
Mille Feuille of orange & chocolate

For After

Freshly brewed filter coffee & tea
Petit fours



COCKTAIL WEDDING RECEPTION

Choose 12 canapés & 1 substantial canapé from the following
(3 hour food service)

Canapés

- Assorted Sushi Rolls with soy & pickled ginger
- Rare Roast Beef with horseradish cream & mustard on croute
- Cherry tomato, Spanish onion & goats cheese on croute
- Vegetarian Spring Rolls, soy & mirin dipping sauce
- Honey Soy Chicken Drumettes with crispy shallots & coriander
- Salt & Pepper Cuttlefish with lemon aioli & chives
- Panko Prawns with pineapple, capsicum & red onion salsa
- Thai Fish Skewers with a spicy coconut, lime & chilli dressing
- Colcannon Bites
- Pea & Pecorino Aranchini with tomato butter
- Haloumi & Pancetta Puff Tarts with basil
- Chicken & Chorizo Mini Pizetta
- Smoked Chicken Blinis with a chive mayonnaise

Substantial Canapés

- Beer Battered Flathead Fillets with pomme frites & tartare sauce
- Salt & Pepper Squip with pomme frites & lemon aioli
- Stir Fried Vegetable Noodle Box
- Stir Fried Chicken & Vegetable Noodle Box
- Beef Stroganoff with jasmine rice
- Thai Green Chicken Curry with rice



BEVERAGE PACKAGES

PREMIUM PACKAGE

(4.5 hours - \$35.00 per person)

Sparkling

Hardys Brut

White Wine

(Please choose one of the following)

Hardys The Riddle Chardonnay

Hardys The Riddle Sauvignon Blanc

Red Wine

(Please choose one of the following)

Hardy Riddle Shiraz Cabernet

Hardy Riddle Cabernet Merlot

Beers

Tooheys New

Hahn Light

Soft Drinks & Fresh Juices



DELUXE PACKAGE

(4.5 hours - \$42.00 per person)

Sparkling

Hardys The Pursuit Chardonnay Pinot Noir NV

White Wine

(Please choose one of the following)

Benchmark Grant Burge Semillon Sauvignon Blanc

Benchmark Grant Burge Chardonnay

Red Wine

(Please choose one of the following)

Benchmark Grant Burge Shiraz

Handpicked Cabernet Sauvignon

Handpicked Merlot

Beers

Tooheys New

Hahn Light

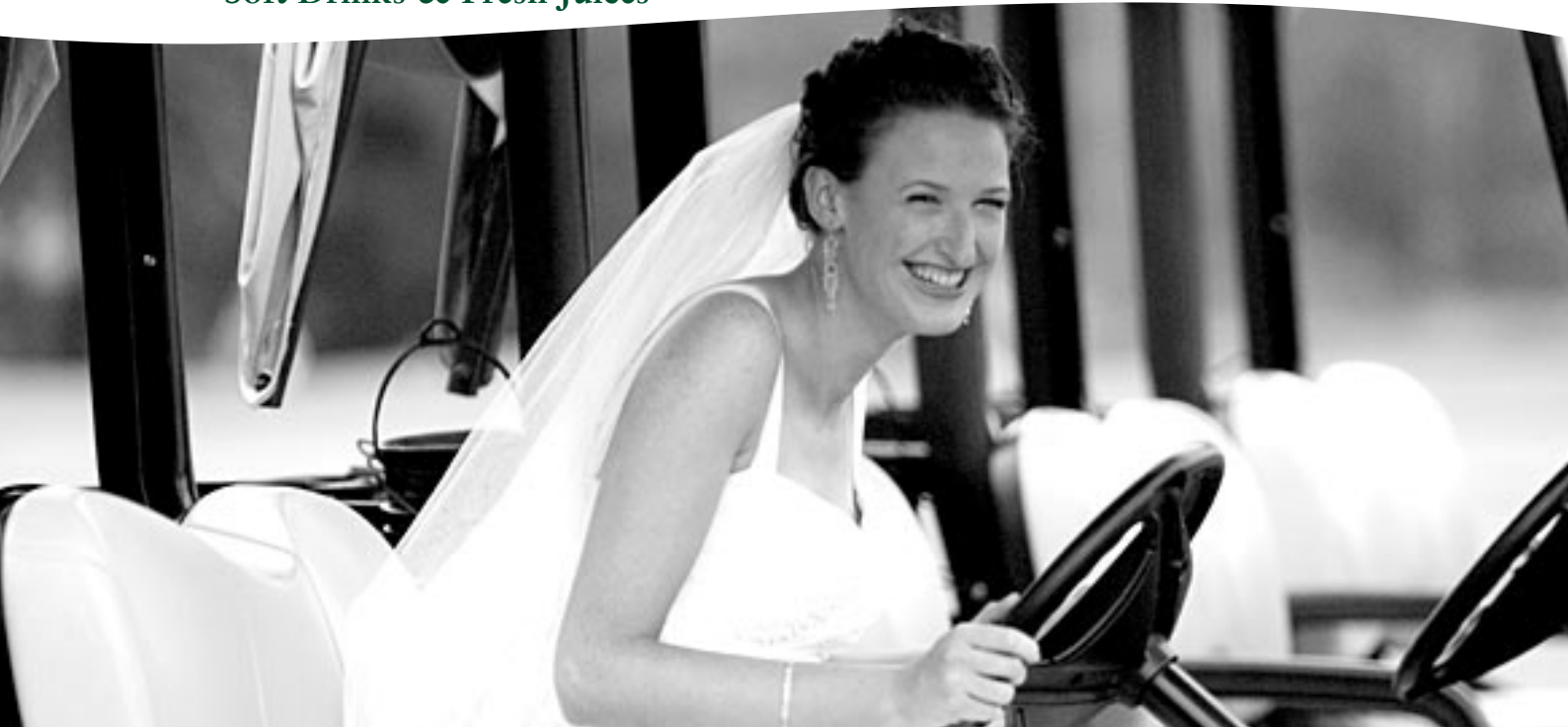
Hahn Super Dry

Victoria Bitter

Tooheys Extra Dry

Crown Lager

Soft Drinks & Fresh Juices



WINE LIST

Sparkling

| | |
|---|----------|
| Hardys Brut | \$26.00 |
| Hardys The Pursuit Chardonnay Pinot Noir NV | \$26.00 |
| Chandon NV | \$60.00 |
| Blue Pyrenees Midnight Cuvee | \$75.00 |
| Moet and Chandon NV | \$120.00 |
| Moet and Chandon Vintage | \$190.00 |
| Dom Perignon | \$420.00 |

White Wines

| | |
|-----------------------------------|---------|
| Hardys The Riddle Chardonnay | \$26.00 |
| Hardys The Riddle Sauvignon Blanc | \$26.00 |
| Barossa Valley Estate Semillion | \$28.00 |
| Pitchfork Chardonnay | \$31.00 |
| Amberley Sauvignon Blanc | \$35.00 |
| Leasingham Bin 7 Riesling | \$35.00 |
| Secret Stone Sauvignon Blanc | \$38.00 |
| Bird in Hand Sauvignon Blanc | \$39.00 |
| Yarra Burn Chardonnay | \$42.00 |
| Bay of Fires Riesling | \$53.00 |



Red Wines

| | |
|---------------------------------------|---------|
| Hardys The Riddle Cabernet Merlot | \$26.00 |
| Hardys The Riddle Shiraz Cabernet | \$26.00 |
| Geoff Merrill 'Pimpala Road' Shiraz | \$30.00 |
| Bass Strait Pinot Noir | \$38.00 |
| Hayshed Hill Cabernet Sauvignon | \$39.00 |
| Bimbadgen Estate Shiraz | \$40.00 |
| Bird in Hand Shiraz | \$45.00 |
| Chard Farm Pinot | \$53.00 |
| Grant Burge Filsell Shiraz | \$57.00 |
| Nanny Goat Pinot Noir | \$58.00 |
| Helen Hills Pinot Noir | \$56.00 |
| Barossa Valley Estate Ebenezer Shiraz | \$60.00 |
| Reynella Shiraz | \$85.00 |

A range of dessert wines and fortified wines are available on request.



Draught Beer

Hahn Light
Tooheys New
Hahn Super Dry
Heineken

Schooners

\$4.50
\$4.70
\$6.00
\$6.80

Bottled Beer

Cascade Light
Tooheys Extra Dry
Victoria Bitter
Cascade Premium
James Boag Premium
Crown Lager
Pure Blonde

\$4.50
\$5.00
\$5.50
\$6.00
\$6.00
\$6.50
\$7.50

Kilkenny (draught can)
Stella Artois
Guinness (draught can)
Peroni Nastro Azzuro
Corona
Balmain Pale Ale
Asahi Super Dry

\$7.50
\$7.50
\$7.50
\$7.50
\$7.50
\$7.70
\$8.00

Spirits

House Spirits & Mixer
Top Shelf

\$5.50
Please ask for prices.

Soft Drinks

Soft Drink - (post mix)
Soft Drink – (600ml bottle)
Soft Drink - Jug (post mix)
Orange, Tomato, Apple Juice - 350ml
OJ, Tomato, Apple Juice – Jug

\$3.50
\$4.00
\$16.00
\$3.50
\$15.00

All of the above prices include GST and all prices are subject to availability of stock and price changes.



BOOKING GUIDELINES

Terrey Hills Golf & Country Club takes great pride in providing a venue and service of a high standard, catering for a minimum of 50 guests and a maximum of 160.

To assist us, we ask that you read the following terms and conditions, which enable us to offer you an event in which we can both take pride.

Confirmation & Deposit

To confirm your booking please forward a booking fee of \$1000.00, which is non-refundable but redeemable against your account, together with a signed Policy and Agreement form, within 14 days. Tentative reservations are not guaranteed after this time, unless payment is made.

Cheques should be made payable to Terrey Hills Golf and Country Club.

Direct deposits - please use booking surname as reference

Bank & Branch: Commonwealth Bank Frenchs Forest

Account name: Terrey Hills Golf & Country Club Holdings Ltd

BSB: 062-295

Account Number: 2801-8845

Final Numbers & Payment

Final Numbers and full payment are due 7 days prior to the function. This number will be used for billing purposes irrespective of actual attendees.

Please note all payments made by credit card incur a 2% charge

Cancellation

If you need to cancel your function for any reason, we request that you do so in writing. Unfortunately, your Booking Fee is non-refundable. Cancellations within 14 days of the function will incur a penalty of 50% of the estimated total and within 5 days of the function full payment is required.

Surcharge

We reserve the right to apply a surcharge in the event that a function continues beyond the agreed time. In such cases, the surcharge will be \$500.00 for each hour, or part thereof, which exceeds the agreed closing time. Functions cannot proceed beyond midnight.

Start Time & Finish Time

As we are a private members only club we hold receptions from 6.00pm (5.00pm in winter - June/July & August). Guests will not be allowed access to the club should they arrive before the commencement time of the function. All function must finish by midnight.

Ceremonies

Ceremonies are able to be held from 5.00pm. (4.00pm in winter - June/July & August)

Room Hire

We do not charge room hire however, the minimum Food and Beverage spend for a function is \$1500.00.

Food & Beverage

Menu selection should be finalized 14 days prior to the function.

Special dietary requirements must be advised when final numbers are submitted and identification of guests requiring these meals to be provided in the seating plan.

Dress

Please observe our strict dress code, in particular, please note that denim, cargo pants and t-shirts are not permitted in the Clubhouse.

Mobile Phones

Mobile phones are to be switched off in the Clubhouse.

Children

Children must be under adult supervision at all times and must stay in the defined function areas at all times.

Smoking

Smoking is not permitted within the confines of the club-house. Provision is made for smoking on the Terrace only.

Host Responsibilities

Final details should be confirmed no later than 4 weeks before your function. At that stage we will require the following information.

- Menu and beverage selections, name and contact details of photographer, florist, DJ, cake maker and any other information. We also require the time they will be delivering/arriving on the day.
- Name of MC who will be liaising with our Wedding Coordinator during the function.
- The name of a designated representative to take gifts/cake and remain on the premises until the last guests departs.

Final Numbers and pre payment are required 7days before the function.

Table arrangements are to be delivered 2 days prior to the function along with the guest list and seating plan.

We recommend the following suppliers:

Decorations & Flowers:

Romeo's Chairs

Ph: (02) 9981 2200

DJ's:

C&K Entertainment

Ph: (02) 9630 0909

Personalised Wedding DJ'S

Ph: 1800 350 333

Photographer:

LB Photography

Ph: (02) 9451 6776

Celebrants:

Helen Wyld

Ph: 0418 89 1162

Cakes:

Cakes & Catering

Ph: 0419 202 979

Distinctive Cakes

Ph: (02) 9452 5510

Balloons:

Balloons Balloons

Ph: (02) 9970 7999

