



Functions At Latrobe Golf Club

Functions



Thank you for considering the Latrobe Golf Club for your forthcoming Function.

The Latrobe Golf Club cordially welcomes members and guests to our magnificent Club. We have much to offer you in our versatile function facility with elegant club atmosphere amongst the serene surrounds of magnificent greens and beauty of native trees.

The Latrobe Golf Club is located on the banks of the Yarra River, only 8 kilometres from the Melbourne, CBD.

We are experienced, service orientated and competitively priced.

Air-conditioned throughout, the lounge and dining room are popular for private functions such as weddings, dinner dances, presentation nights, conferences and special functions are expertly catered for in all aspects.

Views for the dining room extend through spacious windows onto the scenic golf course.

We offer a selection of fine food and beverages to cater for all styles and budgets.

Special Occasions

Latrobe offers the ideal setting for that special occasion – the beautifully manicured grounds, which compliment the views from the Clubhouse.

- * *Engagement Parties*
- * *Presentation Nights*
- * *Christmas Parties*

- * *Dinner Dances*
- * *Cocktail Parties*
- * *Birthday Parties*



Enquiries and Bookings

All enquiries with regard to function booking availability can be made to the Functions Manager, Lynne Tinetti at the Latrobe Golf Club office on 9497 1000 or email ltinetti@latrobegolf.com.au.

We will gladly arrange a meeting for you to view our facilities and discuss details of your function.

Security

All 21st birthday parties will be required to hire a security guard for their event. We can make necessary arrangements through our Security Company – Allstate Security.

Seating

The Clubhouse can seat up to 150 people.

Dance Floor

A parquetry dance floor is a central feature of the room.

Stage

A roomy stage is available for entertainers and DJ's.

Parking

Ample parking is available within our spacious grounds.

Dress

Whilst dress requirements in the function room are left to the host's discretion, a person whose dress does not meet the generally required standard of the club will not be allowed into the club. Persons not dressed to comply with requirements of the Club must remain in the function.

Damages, Losses and Insurance

Unfortunately, accidents do happen, and any unnecessary damage to Club property will be the responsibility of the function host. Likewise, we cannot be responsible for items left in the Clubhouse or Car Park before, during or after a function. It is suggested that the function hosts arrange appropriate insurance.

Smoking

Smoking is not permitted in the Clubhouse.

Room Hire Charges

Room hire on all functions, based on the total food cost as per the schedule below.

Total Food Cost for function	Room Hire Charge
\$ 0 - \$550	\$500
\$ 551 - \$825	\$400
\$826 - \$1,100	\$300
\$1,101 - \$1,375	\$200
\$1,376 - \$1,550	\$100
Above \$1,550	Nil

Function Menu's

Cocktail Food Menu

(2-Hour Service)

Home Made Cocktail Sausage Rolls

Fillet Steak with Salsa Verde on Mini Toast

Olive and Sun-Dried Tomato Tarts

Grilled Prawns with Sweet Chilli Sauce

Lamb Meatballs in Crunchy Breadcrumbs with Tzaziki

Balsamic Onion and Goat Cheese Tarts

Cocktail Party Pies

Sandwich Fingers

(Chicken and Chives, Salmon and Cream Cheese, Roast Beef and Tomato Salsa or Cucumber and Sun-Dried Tomato)

Pizza Bites

(Hawaiian, Margarita, Salami and Olive, Vegetarian)

Smoked Salmon and Green Onion Mascarpone Tarts

Herb Crumbed Chicken with Honey Mustard Mayo

Mini Spring Rolls and Dim Sims

Mini Zucchini and Basil Frittata

Assorted Sweets

Truffles

Lemon Slice

Chocolate Cake Squares

5 Items	-	\$19.00
7 Items	-	\$23.00
9 Items	-	\$27.00
11 Items	-	\$29.50

SWEETS

1 Item	-	\$4.00
2 Items	-	\$7.00

1, 2 or 3 Course Meals

1 Course Meal	-	\$26.00 per person
2 Course Meal	-	\$36.50 per person
3 Course Meal	-	\$42.00 per person

Entrée

Feta and Herb Ravioli in Pesto Olive Oil and Parmesan

Bruschetta – Tomato, Basil, Red Onion, Garlic, Olive Oil and Balsamic on Toasted Sour Dough Bread

Prawns grilled with String Chips and Ailoi

Caprese Salad

Sliced Tomato, Bocconini Cheese dressed with Balsamic, Basil, Olive Oil served on Rocket Lettuce

Bacon and Sweet Roast Potato Salad

Soup – Choice of:

Fresh Tomato and Herb, Pea and Ham or Roast Pumpkin

Main

Fish of the Day – Chef's Choice

Served with Crunchy Roast Garlic Potato Salad and Roast Cherry Truss Tomatoes

Trussed Chicken Thigh

With Feta, Roast Capsicum and Herb Filling oven roasted Served on Mashed Potato OR Soft Polenta and Garden Vegetable Gratin

Individual Beef and Burgundy Pie

Served with Roast Chat Potatoes, Broccoli and Caramelised Carrots

Lamb Shanks

Oven Roasted in a fresh Tomato Herb Sauce, Potato Puree and Seasonal Vegetables

Rosemary and Honey Glazed Lamb Rack

Served with Sweet Potato Mash and Seasonal Vegetables

Penne Pasta

Tossed in Pesto and Olive Oil with Cherry Tomatoes and Zucchini

Dessert

Individual Home Made Apple Pie

Freshly made Apple filling served in a Ramekin topped with Champagne Pastry and Cream

Individual Molten Chocolate Pudding

Served with Fresh Cream

Desserts

Profiteroles filled with Home Made Custard Drizzled with Warm Chocolate Sauce
Finished with Toasted Walnuts

Fresh Fruit Salad
With a Choice of Ice-Cream OR Cream

Meringue Nests with Mixed Berry Semi-Freddo

Extras

Cheese and Fruit Platter

\$39.50 per platter

Fruit Platter

\$37.50 per platter

Sandwich Platters
(Serves 5 people)

\$33.50 per platter

Décor Options

Candleabras Entwinded with Ivy

\$20.00 per Table

Chair Covers

\$5.00 per Chair

Table Overlay

\$6.00 per Table

Wine List

Sparkling White

Richmond Grove Sparking	\$16.00
Barwang Pinot Noir Chardonnay	\$20.00
Henkell Trocken 200 ml Piccolos	\$ 5.00

White Wine

Wolf Blass Red Label Chardonnay (S.A.)	\$19.00
Angel Cove Sauvignon Blanc (N.Z.)	\$22.00
Jacob's Creek Reserve Chardonnay (S.A.)	\$22.00
Catching Thieves Chardonnay (Margaret River)	\$24.00
Oyster Bay Sauvignon Blanc (N.Z.)	\$26.00
Mandala Sauvignon Blanc (Yarra Valley)	\$26.00

Red Wine

Jacob's Creek Reserve Shiraz (S.A.)	\$22.00
Catching Thieves Cabernet Merlot	\$23.00
Ingoldby Cabernet Sauvignon (S.A.)	\$27.00
Lilydale Estate Cabernet Merlot (Yarra Valley)	\$28.00
Wynns Goonawarra Cabernet Shiraz Merlot (S.A.)	\$29.00
Pepperjack Barossa Valley Shiraz (S.A.)	\$31.00
Pirathon Barossa Valley Shiraz (S.A.)	\$32.00

**** *Wines may be substituted for an equivalent wine if temporary unavailable* ****

Booking Sheet

Name of Event: _____

Contact Person: _____

Address: _____

Home No. _____ Fax No. _____

Mobile No. _____ Email: _____

Date of Function: _____

Type of Function: _____

Commencement Time: _____ Completion Time: _____

No. Of Guests: _____

No. Confirmed: _____ Confirmation Date: _____

Menu Selected: _____ *(please attach copy of menu)*

Special Requirement: _____

Bar Account: Yes No

Requirements: _____

Guests Pay Yes No

Deposit Payable _____ *(Min. \$700)* Date Paid: _____

I acknowledge having received a copy of the information and conditions regarding hiring of the Latrobe Golf Club.

Signed: _____

Print Name: _____ Date: _____

Terms and Conditions

All reservations are made subject to the terms and conditions set out below by the Latrobe Golf Club.

1. Your booking **must be confirmed in writing within 14 days of the tentative booking**. If such confirmation is not received, the date will be released. **Your booking will be confirmed upon receipt of Booking Form and deposit. A deposit of \$700.00 is required to secure the evening.**
2. Room Hire as per list.
3. All prices are fixed on receipt of deposit.
4. 21st Birthday parties must have a security guard on the premises. Latrobe Golf Club is happy to make these arrangements.
5. All cancellations must be made in writing. If you cancel the function more than two (2) months before the function date, a refund of 50% of the deposit is refundable. A full refund will be made on the condition that the premises are rebooked.
6. Latrobe Golf Club reserves the right to ask intoxicated or disorderly patrons to leave the premises at any time.
7. Latrobe Golf Club reserves the right to request proof of identification before serving alcoholic beverages to Latrobe guests. If proof of age is not able to be provided Latrobe Golf Club reserves the right to refuse service of alcoholic beverages.
8. **Commencement Times, not before 6.30 p.m. on Saturday and Sundays.**
9. All smoking is outside the Clubhouse.
10. Food – ***FOOD OR DRINK is not permitted to be brought onto the premises for consumption by the organiser or organiser's guests due to the Food Handling Regulations.***
11. Meals may be purchased for Band Members/DJ's at \$30.00 per person (*includes limited soft drinks*).
12. The following notification will be required **5 days prior** to the function:-
 - a) Final choice of menu.
 - b) Confirmation of times and final number of guests
 - c) Table placing's to be supplied (*if required*)
 - d) Payment

I understand and agree to abide by the above terms and conditions.

Name: _____

Function Date: _____

Signed: _____

Date: _____