



Thank you for considering Manly Golf Club for your function. Our historic Clubhouse, originally built in 1924, has recently been extensively refurbished to its Georgian / Mediterranean style grandeur, retaining the wonderful heritage features and taking its banqueting facilities into the 21st century.

Our function rooms offer panoramic golf course views and open up to form one large area seating up to 260 guests or, individually, they cater for smaller, more intimate, occasions. Pre dinner beverages and canapés are enjoyed on our large terrace overlooking the course with spot-lit trees at night to enhance the lovely view.

General information and booking guidelines

Function Room Information

- Our beautiful, fully air-conditioned Clubhouse caters for functions of between 60 and 450 guests.
- Dinner only – Maximum 270 guests
- Dinner / dance – Maximum 220 guests
- Cocktail reception – Maximum 450 guests

Room Hire

- Room hire is applicable to all functions with the minimum amount charged being \$250.00. The amount charged varies and is based on the rooms / space required along with the number of guests expected. Our Function Co-ordinator will confirm pricing during your initial consultation.

Function times

- **Evening** – The function room is available for a five-hour period. The earliest possible guest arrival time is 5.30pm with the bar to close no later than 11.45pm. All guests must vacate the Club by midnight.
- **Day** – The function room is available for a four-hour period. Due to evening commitments the function must conclude by 4.00pm.

Entertainment

- **Disc Jockeys** – We are pleased to assist you with organising a D.J. All pricing available on request.
- **Bands** - The Club must be notified of your wish to have a band and will confirm approval within 7 days.

Table Decor

- Our function room has oval tables seating 10 guests. Set with quality napery, cutlery, & glassware to suit menu & beverage selection. Floral arrangements, place cards, menu's, seating plans and table decorations are to be provided by the person hosting the function.

Food and Beverages

- On the following pages you will find a selection of menu's. These are intended as a guide only as it is our pleasure to personalise menu's to suit individual requirements and budgets. Menu selection is to be finalised 2 weeks prior to the function along with any special dietary requirements
- Beverages are charged as a package or on a consumption basis.

Children's meals

- We welcome children and a specially designed menu is available for 4 to 11 year olds.

Parking

- Guests attending functions may utilise the Member's car park adjacent to the Clubhouse.

Further Information

- Please contact our Function Co-ordinator on 9948 0256 or email administrator@manlygolf.com.au.



Canapé Menu

Cold Canapé Selection

- Natural Oysters on ice with chilli, coriander & Palm sugar salsa
- Herb seared tuna with citrus mayonnaise and fried basil
- Grilled chicken on corn pancakes with chilli jam
- Soft shell crab nori roll with wasabi mayonnaise
- Pinwheel of smoked salmon, chive sour cream and wild rocket
- Peking duck, shallot, chilli and ginger salad served on Chinese spoons
- Vietnamese prawn, sesame and avocado rice paper rolls with soy, lime and chilli dipping sauce
- Tomato and basil tarte tatin with eggplant tapenade
- Poached lemon chicken stuffed with charred capsicum, leek and haloumi cheese on crisp tomato bread
- Peppered rare Wagyu beef with tomato kasundi
- Assorted sushi with wasabi and soy

Hot Canapé Selection

- Tempura tiger prawn cutlet with soy & pickled ginger
- Goats cheese and leek tartlet with red onion jam and raspberry vinegar glaze
- Proscuitto wrapped scallop with rock melon salsa
- Wagyu beef and chilli smoked tomato skewers
- Steamed prawn har gow with lemon grass infused soy
- Peking duck pancake with shallot & hoisin
- Smoked salmon, garlic chive and fried leek tartlets
- Grilled chicken satay skewers with peanut sauce
- Baked scallop, rocket and lime filo tart
- Chicken sang choy bow on Chinese spoons
- Tenderised Manuka lamb skewers with orange and mango chutney
- Ricotta and spinach ravioli, semi-dried tomato and basil cream, served on Chinese spoons

Substantial canapés

- Crisp Caesar salad with crispy bacon, shaved parmesan, anchovy dressing
 - Chinese BBQ pork salad with rice noodles and fresh Asian herbs
 - Beer battered fish goujons served with chips and tartare
 - Lamb korma on steamed rice with toasted almonds
 - Roast Pumpkin and pea risotto with pine nuts and shaved parmesan
 - Assorted mini pies - Beef and burgundy, Thai red chicken curry & Lamb and rosemary
- | | | |
|------------------------|--------------------------------------|--------------------------|
| ▪ Variety of 6 | (incl. 1 substantial canapé) | \$25.00 (1 hour) |
| ▪ Variety of 8 | (incl. 2 substantial canapés) | \$42.50 (2 hours) |
| ▪ Variety of 10 | (incl. 3 substantial canapés) | \$55.00 (3 hours) |

- **To enhance your function you may care to supplement your cocktail menu with some of the following selection (prices are per person & inclusive of GST):**

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|---|---------|
| ▪ Antipasto Platters | \$ 5.50 |
| ▪ Seafood Platters | \$15.50 |
| ▪ Iced Bowls of peeled King Prawns with Chilli Mayo | \$ 8.80 |
| ▪ Honey Glazed Ham served on Pumpkin Roll (minimum 50 persons) | \$ 4.20 |
| ▪ Leg of Lamb, Dijonnaise served on Onion Roll (minimum 50 persons) | \$ 4.20 |
| ▪ Premium Tasmanian Cheese & Fruit Platters | \$ 6.50 |



Function Menu

Entrée Selection

- Roulade of house hot smoked salmon and Tasmanian cold smoked salmon with sweet pea puree, witlof and radicchio leaf salad, red wine vinegar dressing
- Lemon scented poached chicken salad with grilled zucchini, goats cheese and shallots
- Smoked chicken and tarragon risotto with parsley and blue cheese dolce
- Tasmanian smoked salmon with garlic chive guacamole, frizzy endive, basil oil and baked pesto crouton
- Peppered Angus beef and mushroom carpaccio with parmesan and lemon oil
- Salad of roasted lamb loin in cumin and coriander seed, smoked chilli and cucumber Riata, tomato kasundi & dressed baby herbs
- Moroccan duck breast on charred capsicum and chickpea crush with baby coriander leaves, preserved lemon & parsley dressing
- House smoked Goulburn river trout with crushed peas, steamed asparagus, salmon pearl beurre blanc
- Roast Pumpkin and pea risotto with mascarpone cream, pine nuts and shaved parmesan (v)
- Salad of Steamed ocean king prawns, avocado and wild rocket with basil salsa
- Honey sesame King prawn on a fried coriander polenta cake & fresh Asian greens
- Yellow fin Tuna tartare with daikon, pickled ginger salad and charred lemon
- Scallop & prawn risotto with baby rocket & shaved parmesan
- Grilled zucchini and herbed ricotta puff pastry tart with shaved fennel and rocket salad verjuice dressing (v)

Main Course Selection

- Roasted Rack of Red Current Glazed Highlands Pork with Creamed Potato, Braised Red Cabbage and Dutch Carrots
- Fillet of beef Forestiere with sautéed scallop potatoes, asparagus and Burgundy jus
- Grain fed fillet of beef with roasted vegetable stack, puree of baby spinach, Cabernet jus and parsnip chips
- Grain-fed beef rib steak on leek and potato mash with green beans and baby beets, port wine jus
- Daube of beef cheek braised in red wine on parsnip and potato puree with broccolini pan juices and roasted chestnuts
- Oven roasted rosemary rack of lamb on a hazelnut and garlic potato cake, green beans and shiraz jus
- Lamb shoulder cassoulet pie with minted new potatoes and snake beans
- Double brie and oregano stuffed chicken breast on a cherry tomato braise, crisp rosti potato, asparagus spears, tomato and chive butter sauce
- Corn fed leg of free range chicken stuffed with ricotta, baby spinach and pine nuts, served with saffron couscous, garlic green beans and roasted capsicum dressing
- Lemon thyme chicken breast with duck fat kipfler potatoes, buttered baby sweetcorn roasted capsicum and garlic infused jus
- Chinese pork belly with beetroot jelly, wombok & turned glazed swede
- Confit of Muscovy duck Leg on baked potato puree with a wild mushroom and cannellini bean ragout, crisp pancetta rasher
- Orange and cognac duck breast, bacon wrapped root vegetable stack, steamed broccolini, beetroot jus
- Seared Tasmanian salmon fillet on fennel and semi-baked Roma tomato risotto with asparagus spears and champagne cream sauce
- Fillet of blue eye cod with basil cream baked potatoes, baby carrot and asparagus bundle wrapped in pancetta, parsley beurre blanc
- Confit of ocean trout on cauliflower puree with sweetcorn and zucchini terrine, baked crisp skin, parsley coulis
- Barramundi Fillet on Beetroot Mash with Baby Bok Choy, wombok, Chinese cabbage stems, beef and soy broth
- Honey, sesame and pumpkin yellow coconut curry with Asian greens and fragrant Jasmine rice (v)
- Sweet potato and nutmeg cannelloni with a smoked roma tomato and spinach salad (v)



Dessert selection

- Summer pudding with mascarpone & berry coulis
- Chocolate, fig and hazelnut semifreddo with raspberry mascarpone and shaved white chocolate
- Classic crème caramel with almond tuille and cointreau poached orange
- Steamed macadamia and banana pudding with caramelized fig ice cream and toffee sauce
- Lime & malibu cheesecake with almond tuille & pistachio Anglaise
- Caramelized lemon tart with poached raspberries & coconut sorbet
- Tower of white chocolate and raspberry mousse with milk chocolate fudge, hazelnut biscuit, vanilla bean sauce
- Apple, blackberry and raspberry crumble with vanilla bean ice cream
- Toffee banoffee pie with rum and raisin ice cream, butterscotch schnapps sauce
- Kaffer lime pannacotta with candied lime, double cream, roasted coconut and melon liqueur
- Sweet and salty chocolate and hazelnut gateau with peanut fleur de sel tuile
- Strawberry, crushed meringue and vanilla bean ice cream gateau, raspberry sauce and spun sugar
- Bitter, milk and white chocolate torte with sour cherry compote & chocolate mint sorbet
- Selection of Australian cheese with dry baked breads and grapes

Menu Includes:

- Bread Rolls, Two or Three course meal, Tea, Coffee & chocolates.

Two courses

- **Single choice option - \$49.50 per person**
- **Alternate serve option - \$52.50 per person**

Three Courses

- **Single choice option - \$61.50 per person**
- **Alternate serve option - \$65.00 per person**

- *Chef's selection of pre-dinner canapés (3) available for an additional \$12.00 per person*





Buffet Menus

The "Italian" Buffet \$47.50

Baker's Basket with Baguettes, Turkish Pride, Foccacia & Panini

Antipasto platters with Baby Eggplant & Coriander, Field Mushroom marinated in Balsamic, Dolmades, Roasted Tomato with Goat's Cheese, Mortadella, Spinach, Sun-Dried Tomato & Potato Frittata & Mixed Olives

Salads

- Tomato, Basil & Bocconcini with Pesto
- Rockmelon & Prosciutto
- Veal, Tomato with Endive Salad
- Artichoke & Asparagus Salad with Balsamic
- Chickpea & Radicchio Salad
- Rigatoni with Palm Hearts & Bocconcini
- Cucumber, Capsicum, Spanish Onion & Black Olive Salad with Thyme & Lemon

Hot dishes

- Braised Chicken with Red Wine & Tomatoes, White Beans, Rocket & Chorizo Sausage
- Chef's Selection of Fresh Pasta
- Roast Pumpkin & Pea Risotto with Steamed Green Vegetables

Desserts

- Tiramisu , Assorted Cannoli, Vanilla Panna Cotta, Marinated Strawberries in
- Cinnamon Bark & Star Anise

Freshly Brewed Filter Coffee & Tea

The "Aussie" Buffet \$40.00

Freshly Baked Rolls

Hot dishes

- Bangers & Mash (Chicken & Tarragon Sausages with Potato Puree) & Onion Sauce
- Beef & Burgundy Pies with Peas
- Skewered Barramundi Brushed with Pine nut Pesto

Salads

- Iceberg Lettuce with steamed prawns and Cocktail Sauce
- Coleslaw
- Potato Salad with Mint, Chives & Bacon
- Pumpkin, Vegetable & Red Onion Salad with Tomato Vinaigrette

Desserts

- Home made Pavlova with all the trimmings
- Fresh Fruit Salad

Freshly Brewed Filter Coffee & Tea



The "President's" Buffet \$55.00

From the Larder:

- Tasmanian Smoked Salmon with Dill Mustard
- Selection of Cured Cold Cuts
- Roast Lemon, Thyme & Garlic chicken, Confit of Garlic & Cherry Tomatoes

Salads:

- Mesclun Salad
- Spinach Caesar Salad
- Rocket, Pear & Parmesan Salad
- Cucumber, Yoghurt & Mint Salad
- Tomato & Olive Tabouleh
- Antipasto platters that include: Stuffed Vines Leaves, Marinated Sweet & Sour Pumpkin, Cajun Spiced Char Grilled Baby Squash, Roasted Tomato with Garlic & Chorizo Sausage, Char Grilled Mixed Capsicums & Roasted Olives

From the Kitchen: (Please choose two items)

- Chicken fricassee with Shitake Mushroom, Roasted Cheery Tomatoes & Herbs
- Fillet of Blue Eyed Cod with Olive & Anchovy Butter
- Beef Korma with Cucumber Riata, Pappadums & Mango Dressing
- Spinach & Ricotta Ravioli with Nut Brown Butter & Sage
- Lamb rump on a bed of Blue Cheese Polenta & Tomato Jus
- Braised Beef Cheek with Parsnip Puree & Pea Gravy

To accompany selection:

- Rice Pilaf
- Sautéed garlic & Rosemary Chat Potatoes
- Buttered Vegetables
- Freshly Baked Luncheon Rolls
- Seasonal Fruit Platters

From the Pastry Kitchen:

- Selection of Cakes, Gateaux & Fruit Tartlets
- Seasonal Sliced Fruit Platters
- Australian Cheeses, Grapes & Crackers

Freshly Brewed Coffee & Tea



The "Chairman's" Buffet \$70.00

From the larder:

- Tasmanian smoked salmon, classically garnished
- Smoked and cured continental meat
- Cooked king prawns and Sydney rock oysters on the shell, sauce Marie Rose
- Antipasto style platters of charred & roasted vegetables, basil oil
- Gravelax of salmon, quenelle of salmon rilletes
- Thai style octopus and calamari salad

Salads:

- Mesclun and house dressing
- Italian tortellini salad
- Warm pork and mandarin salad
- Kipfler potato and beetroot salad
- Baby spinach, watermelon and raspberries with a hazelnut and raspberry vinaigrette
- Assorted chutney, mustards, vinaigrettes & sauces

Soups: (Choice of one)

- Savoy cabbage, leek and potato soup with chorizo sausage
- Potato, artichoke and thyme soup

From the hot kitchen: (Choice of two)

- Seafood, lime and ginger green curry
- Grilled blue eye cod fillet with dried prosciutto, Lentil du Puy, wilted spinach and Red wine sauce
- Lemon and rosemary spatchcock with spinach, thyme and walnut sauce
- Beef medallions with horseradish crust, grilled endive and sautéed mushrooms
- Marinated lamb rump in balsamic and red wine with capsicums, zucchini & onion
- Pork on caramelised mixed onions with an apricot jus
- Potato and goat's cheese strudel with a cabernet sauce

To accompany selection:

- Rice pilaf
- Pommes Boulangère
- Buttered vegetables
- Baker's basket of assorted sliced breads and dinner rolls

From the pastry kitchen:

- Gourmet display of cakes, fruit tarts & French pastries
- Selection of mousse, bavares and crèmes
- Seasonal sliced fruit platters
- Assorted Australian cheeses, grapes & crackers

Freshly brewed filter coffee & tea

- ***For all buffet menu's a minimum number of 60 and a maximum of 170 guests applies***



Wine Selection

CHAMPAGNE & SPARKLING WINE

Victoria Park Sparkling	<i>Eden Valley, SA</i>	\$6.00	25.00
Hope Estate Pinot Chardonnay	<i>Hunter Valley, NSW</i>		38.00
Bimbadgen Estate Sparkling Semillon	<i>Hunter Valley, NSW</i>		35.00
Jansz Premium Non Vintage Cuvee	<i>Pipers River, TAS</i>		58.00
Moet Chandon Brut Imperial	<i>Epernay, France</i>		120.00

WHITE WINES

Killikanoon Mort's Block Riesling	<i>Clare Valley, SA</i>		44.00
Hope Estate Verdelho	<i>Hunter Valley, NSW</i>		29.50
Nugan Estate Pinot Grigio	<i>King Valley, Vic</i>		37.50
Bimbadgen Pinot Gris	<i>Hunter Valley, NSW</i>		41.00
Oak Park Sauvignon Blanc	<i>South Australia</i>	\$6.00	25.00
Lobster Bay Sauvignon Blanc	<i>Marlborough, New Zealand</i>	37.50	
Shaw & Smith Sauvignon Blanc	<i>Adelaide Hills, SA</i>		56.00
Nugan Estate Chardonnay	<i>King Valley, Vic.</i>		40.00
Fishbone Unwooded Chardonnay	<i>Margaret River, WA</i>	\$8.00	32.50
Barossa Valley Estate Entourage Semillon	<i>Barossa Valley, SA</i>		29.50
Tyrrells 'Lost Block' Semillon	<i>Hunter Valley, NSW</i>		38.00
Fermoy Estate Semillon Sauvignon Blanc	<i>Margaret River, WA</i>		43.00
Molly's Cradle Sauvignon Blanc Semillon	<i>Hunter Valley, NSW</i>	\$8.00	35.00

RED WINE

Hope Estate Merlot	<i>Hunter Valley, NSW</i>		29.50
Molly's Cradle Merlot	<i>McLaren Vale, SA</i>	\$8.00	35.00
Bimbadgen Sangiovese	<i>Hunter Valley, NSW</i>		41.00
D'Arenberg d'Arrys Original Shiraz Grenache	<i>McLaren Vale, SA</i>		39.50
Fermoy Estate Cabernet Sauvignon Merlot	<i>Margaret River, WA</i>		39.50
Babich Pinot Noir	<i>Marlborough, New Zealand</i>		46.00
Barossa Valley Estate Entourage Shiraz	<i>Barossa Valley, SA</i>		27.50
Molly's Cradle Shiraz	<i>Mudgee, NSW</i>		35.00
Nugan Estate Shiraz	<i>McLaren Vale, SA</i>		47.00
Oak Park Cabernet Shiraz	<i>Langhorne Creek, SA</i>	\$6.00	25.00
Stockwell Creek Bush Echoes Shiraz	<i>Barossa Valley, SA</i>	\$8.00	35.00
Pepperjack Shiraz	<i>Barossa Valley, SA</i>		54.00
Riddoch Coonawarra Cabernet Sauvignon	<i>Coonawarra, SA</i>		36.50
McWilliams 'Barwang' Cabernet Sauvignon	<i>Hilltops, NSW</i>		42.50

DESSERT WINES

Cookoothama Botrytis Semillon	<i>Darling Point, NSW</i>		32.00
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Beverage Packages

Standard Beverage Package

- Victoria Park Sparkling Semillon
- Oak Park Sauvignon Blanc
- Oak Park Cabernet Shiraz
- Local Beers on tap
- Soft drinks & juices

4 hour service **\$33.00**
5 hour service **\$35.00**

Premium Beverage Package

- MGC Frozen Cocktail on arrival
- Jansz Chardonnay, Pinot Sparkling
- Nugan Estate Pinot Grigio and Waitohi Springs Marlborough Sauvignon Blanc
- Riddoch Cabernet Sauvignon and Kitts Creek Barossa Shiraz
- All beers on tap and your choice of 2 Premium bottled beers
- Soft drinks and juices

4 hour service **\$53.00**
5 hour service **\$55.00**

Beverage Package Upgrades

Frozen Cocktail **\$8.00 per person**
MGC Frozen cocktail served on arrival
Please select one of the following: Strawberry Daiquiri, Cosmopolitan, Lemon and lime Margarita, Pina Colada or Mudslide

Basic spirits **\$8.00 per person**
House Vodka, Gin, Bacardi, Bourbon, Gin, Rum, Scotch

Premium Beer **\$6.00 per person** (Please select 2)
Cascade Premium
Crown Lager
James Boags
Imported Guinness
Pure Blonde
Stella Artois

Basic Spirits & Premium Beer **\$12.00 per person**

▪ *Please note: Prices & wine selections are subject to variation due to cost & availability.*



Terms and conditions

Confirmation of booking

- Confirmation of bookings must be made in writing & accompany a security deposit of \$1,000.00 (credited towards the final account) within 14 days of a tentative booking. Where the deposit & this signed agreement are not received by the due date, Manly Golf Club reserves the right to release the booking. Once the signed contract & deposit is received the booking is deemed confirmed. Until such time, the booking remains tentative.

Cancellation policies

- If your function is cancelled 61 days or more prior to the function date, the initial security deposit will be applied as a cancellation fee unless the space booked is completely resold.
- Deposits are non-refundable where cancellation occurs 60 days or less prior to your function date
- Cancellations must be confirmed to the Club in writing

Guaranteed Number

- The guaranteed number of guests attending is required 7 days prior to the function. Catering will be provided for this number and this will be the minimum number charged irrespective of last minute cancellations.
- Please note: A minimum number / charge of 60 adult guests applies Monday to Friday; 100 on Saturday and Sunday and a minimum spend of \$10,000.00 applies for events held on a Saturday evening during the months September to May.**

Times of function

- Luncheon functions are based on 4 hours with all evening events based on 5 hours. An extension of time (maximum 1 hour) is available at a surcharge of \$5.00 per person per hour, or part thereof.
- Friday and Saturday The Clubhouse is available until midnight
- Sunday to Thursday The Clubhouse is available until 11pm
- Please note: the bar must close 15 minutes prior to the completion of your reception**

Food & Beverages

- The Menu packages contained herein are subject to change without notice.
- Food or beverages of any kind are not permitted to be brought onto Manly Golf Club premises without prior consent from the Function Co-ordinator.
- Please note:** A minimum expenditure of \$25 on food per guest is required and should you wish to offer beverages 'on consumption', a minimum spend of \$20.00 per guest is required
- Beverage lists & wine lists are subject to revision without notice**

Surcharges

- Sunday functions A surcharge of 5% per person applies to food and beverages
- Public Holiday functions A surcharge of 10% per person applies to food and beverages

Terms of payment

- To confirm your booking we require an initial security deposit of \$1,000.00, and a signed copy of the terms & conditions, along with a completed Booking confirmation sheet.**
- Final -payment is due 7 days prior.
- Any late charges or extra beverages must be paid in full on the evening of your function.
- Payment can be made by Visa, Bankcard or MasterCard (merchant fees of 1.5% applies) or by American Express (merchant fee of 3% applies), cash, money order or bank cheque. Please make all cheques payable to Manly Golf Club**

Insurance

- Manly Golf Club will endeavour to take every possible care but accepts no responsibility for damage to, or loss of, merchandise or personal belongings left in the Club prior to, during or after the function.

Damage

- Organisers are financially liable for any damage sustained, or loss incurred to Manly Golf Club property, fixtures or fittings, through their own actions, those of their guests, sub-contractors & contractors.



Booking confirmation sheet

Thank you for choosing Manly Golf Club as the venue for your function.
Please fill in the relevant spaces below and return this form with your deposit and the signed copy of our terms and conditions to confirm your booking –

- **Manly Golf Club, 38 Balgowlah Road, Manly, NSW, 2095 or**
- **P.O. Box 166, Manly, NSW, 1655**

- Date of Function :

- Name of Function host / organiser:
- Telephone :
- Mobile :

- Address for all correspondence :
- Email address :

- Function start & finish times :
- (maximum of 5 hours, not before 5.30pm and not later than midnight)

- Number of guests expected :

- Type of function :
- (eg. Dinner, cocktail party etc)

- Menu selection :

- Type of entertainment (eg. DJ) :
- Do you require us to book entertainment for you? : yes / no

- Dance Floor required : yes / no

- Microphone required : yes / no

- Lectern required : yes / no

- **All other details pertaining to your function will be discussed with you personally.**
- **Thank you.**