



R O S S D A L E

ROSSDALE GOLF CLUB
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General Manager
ADRIAN BOOTH

Menu Catalogue

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Conditions & Requirements

Minimum 50 Guests

Deposit must be paid on confirmation of booking in addition please note that the events booking form (found in the events pack) must be filled in and returned at the time that the deposit is made.

Guest Confirmation

Confirmation of numbers is required 14 days prior to the function. The confirmed number is the minimum number to be billed.

Menu Selection

Final Selection of the menu is required 14 days prior to the event.

Beverage Packages

We will tailor a package to suit your event and budget.

Menus

The Cuisine

Executive Chef, Mark Georgeson, sources fresh seasonal produce in the compilation of Rossdale's Menus. Each category is divided into two main seasonal groups to allow for changes that take place during the year.

Vegetarian and Coeliac options are always available. Guests with dietary requests must notify our Events Coordinator at least one week prior to the due date of the function.

Items within each category are inter changeable, to allow for individual tastes. If you have any specific requests, then Mark will be only too happy to assist you in the compilation of your Menu. Dinner Menus are available at Lunch time but only at the selected Menus' listed price.

We cater for

1. Breakfast
2. Morning Tea
3. Luncheon
4. Afternoon Tea
5. Dinner
6. BBQ

Prices (GST inclusive)

	2 Courses	3 Courses
1. The Tees Luncheon Menu	\$30.00	\$40.00
2. The Fairways Dinner Menu	\$40.00	\$50.00
3. The Greens Deluxe Dinner Menu	\$60.00	\$70.00

4. The Hole in One Degustation Dinner:

5 Courses \$80 per person	5 Courses with Matching Wines \$130
6 Courses \$90 per person	6 Courses with Matching Wines \$140

The Tees Luncheon Menu Options

Spring & Summer Menus

2 Courses \$30

3 Courses \$40 per person

Menu 1

Tian of Tasmanian Smoked Salmon with a Potato & Dill Salad

*

Grilled Scotch Fillet Steak with Marchand de Vin Butter, Dressed Leaves & Fries

*

Selection of Australian Farmhouse Cheeses with Fruit and Crackers

Menu 2

Warm Salad of Sautéed Calamari with White Wine, Chili, Herbs and Rocket

*

Grilled Marinated Chicken Breast drizzled with a Yoghurt and Mint Dressing,
served with Dressed Leaves and Kipfler Potatoes

*

Individual French Meringue with Strawberries and Whipped Cream on a
Raspberry Coulis

Menu 3

Pea & Mint Soup

*

Tranche of Tasmanian Salmon Seasoned with Lemon Pepper on a Stack of
Guacamole drizzled with Spiced Sour Cream

*

Tropical Fruit Salad, Spiked with Galliano Syrup & topped with
Vanilla Mascarpone

Notes

- All Menus are served with Crusty Dinner Rolls
- All Menus are served with Coffee or Tea and Chocolate Mints
- Vegetarian and Coeliac Dishes are always available

The Tees Luncheon Menu Options

Autumn & Winter Menus

2 Courses \$30

3 Courses \$40 per person

Menu 1

Cream of Mussel & Saffron Soup

*

Traditional Corned Beef with Potato Mash, a Medley of Roasted Vegetables and a
Dijon Mustard Cream Sauce

*

Selection of Australian Farmhouse Cheeses with Fruit and Crackers

Menu 2

Minestrone Soup with Truffle Oil

*

Lamb & Mushroom Ragout with Baby Vegetables and a Puff Pastry Lid

*

Individual Meyer Lemon Tart with Lemon Sorbet

Menu 3

Cream of Parsnip Soup

*

Braised Duck Confit with Savoy Cabbage & Speck, Fondant Potato and a
Duck Jus with Du Puy Lentils

*

Chocolate Marquis with a Grand Marnier & Orange Sauce

Notes

- All Menus are served with Crusty Dinner Rolls
- All Menus are served with Coffee or Tea and Chocolate Mints
- Vegetarian and Coeliac Dishes are always available

The Fairways Dinner Menu Options

Spring & Summer Menus

2 Courses \$40

3 Courses \$50 per person

Menu 1

Antipasto Selection of Cured Meats, Seasonal Vegetables, Seafood and Condiments

*

Aged Porterhouse Steak drizzled with Vincotto
Served with Seasonal Vegetables & Crispy Chat Potatoes tossed in Rosemary & Garlic

*

Selection of Australian Farmhouse Cheeses with Fruit and Crackers

Menu 2

Tian of Avocado and Tasmanian Smoked Salmon with a Walnut Oil Dressing

*

Oven Roasted Chicken Breast wrapped in Prosciutto on a Semi dried Tomato Polenta Disc with a Sage Infused Jus
Served with Seasonal Vegetables

*

Individual French Meringue with Strawberries and Whipped Cream on a Raspberry Coulis

Menu 3

Marinated Lamb Fillet Salad with Spices, a Mint Yoghurt Dressing and Dressed Leaves

*

Tranche of Tasmanian Salmon on a bed of Grilled Vegetables & Kipfler Potatoes drizzled with Lemon Infused Extra Virgin Olive Oil

*

Oven Roasted Peaches with Amaretto Syrup and Vanilla Bean Ice Cream

Notes

- All Menus are served with Crusty Dinner Rolls
- All Menus are served with Coffee or Tea and Chocolate Mints
- Vegetarian and Coeliac Dishes are always available

The Fairways Dinner Menu Options

Autumn & Winter Menus

2 Courses \$40

3 Courses \$50 per person

Menu 1

Jap Pumpkin Soup spiced with Ginger

*

Aged Porterhouse Steak on a Bordelaise Sauce

Served with Seasonal Vegetables & Dauphinoise Potatoes

*

Selection of Australian Farmhouse Cheeses with Fruit and Crackers

Menu 2

Cream of Celeriac & Saffron Soup

*

Oven Roasted Chicken Breast with a Spinach & Pine Nut farce on a Chicken Jus
infused with Tarragon

Served with Seasonal Vegetables and Fondant Potatoes

*

Individual Sticky Date Pudding with a Caramel Cream Sauce

Menu 3

Country Styled Farm House Chicken & Pistachio Nut Terrine with Condiments

*

Tranche of Tasmanian Salmon on Saffron Potato Mash with a
Citrus Beurre Blanc

Served with Seasonal Vegetables

*

Rhubarb & Pear Crumble with Vanilla Bean Ice Cream

Notes

- All Menus are served with Crusty Dinner Rolls
- All Menus are served with Coffee or Tea and Chocolate Mints
- Vegetarian and Coeliac Dishes are always available

The Greens Dinner De Luxe Menu

Spring & Summer Menus

2 Courses \$60

3 Courses \$70 per person

Menu 1

Chilled Gazpacho Soup with Queensland King Prawns

*

Aged Porterhouse Steak drizzled with Vincotto
Served with Seasonal Vegetables & Crispy Chat Potatoes tossed in
Rosemary & Garlic

*

Selection of Australian Farmhouse Cheeses with Fruit and Crackers

Menu 2

Tian of Avocado and Tasmanian Smoked Salmon with a Walnut Oil Dressing

*

Oven Roasted Chicken Breast wrapped in Prosciutto on a Semi dried Tomato
Polenta Disc with a Sage Infused Jus
Served with Seasonal Vegetables

*

Individual Pavlova with Swiss White Chocolate Mousse and
Strawberries on Raspberry Coulis

Menu 3

Marinated Lamb Fillet Salad with Spices, a Mint Yoghurt Dressing and
Dressed Leaves

*

Pan fried Iki Jima Snapper Fillet on a Vialone Nano Saffron Risotto with
Peas, Tomatoes & Basil

*

Oven Roasted Peaches with Amaretto Syrup and Vanilla Bean Ice Cream

Notes

- All Menus are served with Crusty Dinner Rolls
- All Menus are served with Coffee or Tea and Chocolate Mints
- Vegetarian and Coeliac Dishes are always available

The Greens Dinner De Luxe Menu

Autumn & Winter Menus

2 Courses \$60

3 Courses \$70 per person

Menu 1

Cream of Celeriac & Saffron Soup with a Scallop Feuillette

*

Mignon of Beef on a Bordelaise Sauce with Sautéed Spinach, a Ménage of Mushrooms & Dauphinoise Potatoes

*

Selection of Australian & French Farmhouse Cheeses with Fruit, Quince Paste, Breads and Crackers

Menu 2

Grilled Queensland King Prawns with a Preserved Lemon Risotto

*

Oven Roasted Golden Plains Pork Loin with Crackle, Brussels Sprout Leaves, Batonette of Roasted Vegetables and a Verjuice reduced Jus

*

Panettone Styled Bread & Butter Pudding with Crème Anglaise

Menu 3

Braised Ham Hock Soup with Winter Vegetables & Du Puy Lentils

*

Crisp Roast Duck with Sautéed Apples, Braised Red Cabbage, Fondant Potato and a Calvados Duck Sauce

*

Steamed Chocolate Pudding with Chocolate Sauce
And Vanilla Bean Ice Cream

Notes

- All Menus are served with Crusty Dinner Rolls
- All Menus are served with Coffee or Tea and Chocolate Mints
- Vegetarian and Coeliac Dishes are always available

Cocktail Menus

Birdie Menu

\$20 Per Person

Arancini – Risotto Balls
Mini Pizza – Vegetarian, Supreme and Hawaiian
Cocktail Spring Rolls with Chilli Dipping Sauce
Chicken Pieces with Mango Chutney
Greek Meat Balls with Tomato Chutney
Spinach & Ricotta Triangles
Deep-fried Calamari with Tartare Sauce

Albatross Menu

\$30 Per Person

Chicken Satay Skewers with a Mild Peanut Sauce
Spinach & Ricotta Filo Triangles
Greek Style Meatballs with Tzatziki Dip
Calamari with Tartare Sauce
Thai Fish Cakes with Sweet Chilli Sauce
Mini French Toast with Smoked Salmon, Cream Cheese & Capers
Tempura Prawns with Dipping Sauce

Wedding Cocktail Menu

\$50 Per Person

Vietnamese Styled Vegetable Wraps
Peking Duck Pancake
Smoked Salmon with Salmon Caviar & Lemon Olive Oil
Oysters “Bloody Mary”
Queensland King Prawns in Tempura Batter with Dipping Sauce
Greek Styled Meatballs with Tzatziki
Mini Lemon Tartlet's
Turkish Delight

Breakfast Menu

(Min. 50 Guests)

Quick Start

Cost Per Person \$10

Freshly Cooked Egg & Bacon Roll
Fresh Bottled Juice
Coffee & Tea

The 9 Hole Menu

Cost Per Person \$20

Selection of French Pastries
Selection of Thick Cut Toast with Butter
Platter of Seasonal Fruit
Bottled Juice
Freshly Brewed Coffee
Selection of Tea

The 18 Hole Menu

Cost Per Person \$28

Crispy Bacon
Scrambled Egg
Sautéed Mushrooms
Oven Roasted Tomatoes
Continental Sausages
Hash Browns
Toasted Sour Dough Bread with Jams & Marmalade
Freshly Squeezed Orange Juice
Freshly Brewed Coffee
Selection of Tea

Seminar Menu

(Min. 30 Guests)

Morning/Afternoon Tea

Cost Per Person \$10

Menu 1

Finger Sandwiches
Freshly Made Scones with Jam & Cream
Tea, Coffee & Chocolate Mints
Soft Drink

Menu 2

Finger Sandwiches
Home Made Apple Short Cake
Tea, Coffee & Chocolate Mints
Soft Drink

Light Lunch

Cost Per Person \$15

Assorted Mini Filled Baguettes
Platter Fresh Fruit
Tea, Coffee & Chocolate Mints
Soft Drink



Wedding Package 1

\$80 per person

4 Hour Room Hire

Wedding Cocktail Menu

(2 ½ hours of service)

Vietnamese Styled Vegetable Wraps

Peking Duck Pancake

Smoked Salmon with Salmon Caviar & Lemon Olive Oil

Oysters "Bloody Mary"

Queensland King Prawns in Tempura Batter with Dipping Sauce

Greek Styled Meatballs with Tzatziki

Mini Lemon Tartlet's

Turkish Delight

Wedding Cake for dessert

(Cut, plated and dressed by the chef)

Beverage package for 4 hours

(Beer, Bottled house wine, Champagne & soft drink)

Coffee and Tea with Chocolates

Planning Assistance from our Events Coordinator

Large parquetry dance floor

Crisp White linen tablecloths and napkins

Off street parking



Wedding Package 2

\$80 per person

5 Hour Room Hire

½ Hour Hot & Cold hors'dourves on arrival

Entrée & Main

(Selection made from The Fairways Menu)

Wedding Cake for dessert

(Cut, plated and dressed by the chef)

Beverage package for 4 hours

Beer, Bottled house wine, Champagne & soft drink

Coffee and Tea with Chocolates

Planning Assistance from our Events Coordinator

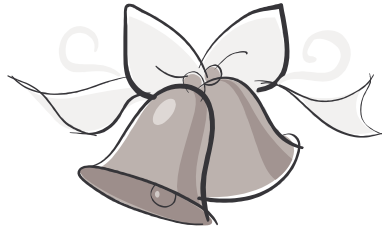
Large parquetry dance floor

White skirted bridal and wedding cake tables

Displayed table seating plan

Crisp White linen tablecloths and napkins

Off street parking



Wedding Package 3

\$95 per person

5 Hour Room Hire

½ Hour Hot & Cold hors'dourves on arrival

Entrée, Main & Dessert

(Selection made from The Fairways Menu)

Beverage package for 4 hours

(Beer, Bottled House Wine, Champagne & Soft drink)

Coffee and Tea with Chocolates

Planning Assistance from our Events Coordinator

Large parquetry dance floor

White skirted bridal and wedding cake tables

Displayed table seating plan

Crisp White linen tablecloths and napkins

Off street parking



Wedding Package 4

\$140 per person

5 Hour Room Hire

½ Hour Hot & Cold hors'dourves on arrival

Served with Champagne Cocktails and Crown Lager Beer

Entrée, Main & Dessert

(Selection made from the Greens Deluxe Menu)

Beverage package for 4 hours

(Selection of our Finest Wines & Champagne.
Basic Spirits, Beer, Juice and Soft drinks)

Coffee and Tea with Chocolates

Planning Assistance from our Events Coordinator

Large parquetry dance floor

White skirted bridal and wedding cake tables

Displayed table seating plan

Crisp White linen tablecloths and napkins

Off street parking

BBQ Menus

The Mixed Grill Menu

Cost Per Person \$30

Prime Porterhouse Steak
Marinated Chicken
Sausage
Roasted Chat Potatoes with Rosemary & Garlic
Garden Salad
Greek Salad
Garlic Bread & Condiments

*With Cheese & Fruit Platter \$35 Per Person

A Selection of Cheese and Fresh Seasonal Fruit on a platter with Crackers



DRESS CODE –PRIVATE FUNCTIONS

Dress standards are designed to support and enhance an appropriate level of decorum within the Club, and to meet with a degree of acceptability among all Members. All Members, Guests and Visitors are requested to adhere to the Club's Dress Code. Persons not correctly attired may be prevented from entering onto the golf course, or may be refused service at the Clubhouse. The Club's dress code is consistent with most private golf clubs in Australia, and is designed to provide a pleasant environment for golf and hospitality, without being over restrictive.

PLEASE NOTE THE FOLLOWING:

The Clubhouse

Neat casual dress is the minimum standard which will be accepted within the confines of the Clubhouse. In general terms, attire that is acceptable on the course will be acceptable in the Clubhouse.

- As with the course, track/leisure pants/suits, 'casual' shorts, t-shirts and denim clothing **is not** acceptable.
- Short socks, which meet the course requirements, may be worn within all confines of the Clubhouse.
- Sports shoes **must not** be worn within the Clubhouse.
- Caps, visors and hats must not be worn inside the Clubhouse.

The Board reserves the right to maintain and enforce proper standards of dress, both on the course and in the Clubhouse. Guests not complying with the spirit of the dress standard, to the satisfaction of the General Manager, House Manager (or his staff), or a Member of the Board, will not be admitted to the course and/or the Clubhouse.