

MANLY GOLF CLUB



Celebration of Life



General Information & Menu Selection

We appreciate these are difficult times and that planning a celebratory wake for a loved one can be an emotional task, with many decisions to be made. Our professional and thoughtful staff have a wealth of experience hosting occasions such as these and are here to assist in any way we can.

INCLUSIONS

- Exclusive use of your chosen area including the outdoor terrace overlooking the course
- Use of our large screen tv or screen and projector
- Microphone and lectern
- Experienced event coordinators and staff
- Complimentary onsite parking
- Disabled access

ROOM HIRE

Exclusive use of the Terrace Bar & Wilkinson Room (up to 100 guests)

3 hours - \$400 / 4 hours - \$500

Exclusive use of the entire upper level (100 - 450 guests)

3 hours - \$650 / 4 hours - \$850

MINIMUM NUMBERS

A minimum number of 40 guests applies to all catering options

CONFIRMATION

To confirm your event a deposit of \$500 is required

FINAL NUMBERS

Please confirm final numbers for catering 5 days prior to the event with final payment also due at this time. Beverage payment may be finalised on the day.

Please don't hesitate to contact us should you require a broader selection of menus or beverages or have any questions relating to the information above.

Listed below are a few packages which may make your decisions easier however we will also happily tailor a package to suit if required.

MENU SELECTION

OPTION 1 - \$30.00, served buffet style

Assorted finger sandwiches and gourmet wraps (gfo)
Chef's Selection of 3 sweet items
Tea and coffee

OPTION 2 - \$43.00, served buffet style

Assorted finger sandwiches and gourmet wraps (gfo)
Chef's Selection of 3 sweet items
3 hot items - Cocktail pies, Mushroom & parmesan arancini (gf), Peking duck spring rolls
Tea and coffee

OPTION 3 - \$59.00

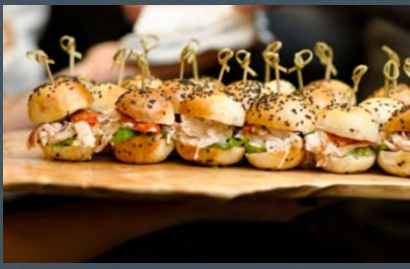
Assorted finger sandwiches and gourmet wraps
Chef's Selection of 3 sweet items
Your choice of 3 canapés and 1 substantial canape (waiter service)
Tea and coffee

OPTION 4 - \$42.00

Ideal for late afternoon events
Your choice of 4 canapes & 1 Themed Food station (Waiter service)

Optional upgrades

Antipasto platter	\$85
Cheese platter	\$95
Seasonal fruit platter	\$75
Assorted sushi platter	\$80
Tea and coffee station	\$4 pp
Carvery station with hot roast glazed ham, mini rolls & condiments	-\$7.5 pp (min. 50)



Canape menu

COLD CANAPÉ SELECTION

- Spanner crab and corn tart with Avocado mousse
- Shucked Sydney rock oyster, grapefruit granita, samphire gf
- Soy and ginger salmon with wakame seaweed and sesame gf
- Prawn, avocado, coriander and lime tartlet, black sesame
- Smoked salmon parfait, potato rosti, dill cream, salmon roe
- Thai beef rolls, rice noodle and veg, nam jim sauce
- Tandoori chicken tart with yoghurt and mango chutney
- Chicken liver parfait in mini brioche bun, fig jam
- Peking duck crepes with cucumber and hoisin sauce
- Prosciutto wrapped bocconcini and basil + balsamic dressing gf
- Fontina cheese and wild mushroom tart v
- Pumpkin and ricotta tart with candid pepitas v

HOT CANAPÉ SELECTION

- Lobster spring rolls with wasabi mayo and nori salt
- Tempura king prawns with chilli lime dressing
- Salted Cod croquette, pickle aioli
- Satay chicken skewer, satay sauce gf
- Chicken tikka samosa with cumin yoghurt
- Karaage Chicken bites, togarashi mayo
- Peking duck spring roll with spicy plum sauce
- Shitake mushroom and leek spring roll, ginger soy dressing v
- Truffled mushroom and parmesan arancini with herb aioli gf v
- Mini Wagyu beef slider with pickle and swiss cheese milk bun
- Pork and Bok choy Dumpling with soy and sesame fusion
- Char sui pork puff, spicy plum sauce

SUBSTANTIAL CANAPÉS

- Peking Duck salad with Asian veg, rice noodles, and spicy plum dressing gf
- Sesame crusted tuna, Japanese soba noodle salad, dashi dressing
- Smoked Salmon with quinoa tabouleh gf
- Beer battered Market fish and chips with lemon and tartare sauce
- Shiraz braised beef cheek with confit garlic mash and wilted spinach gf Moroccan
- lamb with crushed potato and chickpea and tzatziki gf
- Lamb kofta, baba-ganoush, sumac onion, pita bread
- Chicken tikka masala with cumin rice and fried poppadum gf
- Pulled pork slider, Asian slaw, charcoal bun, chipotle mayo (gf available) Wild
- mushroom gnocchi, truffle cream, rocket and parmesan v
- Pumpkin, young Jackfruit and chickpea curry, lemon rice gf v
- Paneer butter masala with cumin rice gf v

FOOD STATIONS

DUMPLINGS – assortment of 3, in individual bamboo steamer baskets with accompaniments

TACOS OR NACHOS – your choice of 1 filling (pulled pork, pulled beef, chicken or fish), plus vegetarian with a selection of ingredients for guests to build their own (gf avail) - add an extra filling + \$7

CURRY – Butter chicken with saffron rice, mango chutney, lime pickle, riata and pappadums

OPTION 3 - please select 3 canapes (hot or cold)

OPTION 4 - please select 4 canapes (hot or cold) plus

1 food station Add canapés

\$6 ea

Add substantial canapes \$10 ea



Beverage packages

CLASSIC BEVERAGE PACKAGE

Rothbury Estate Sparkling Cuvee
 Chain of Fire Pinot Grigio
 Talinga Park Rose
 Katherine Hill Shiraz
 Local Beers on tap
 Soft drinks & juices
 3 hour service \$39.00 4 hour service \$45.00

PRESTIGE BEVERAGE PACKAGE

Your choice of Aperol Spritz or MGC Cocktail on arrival
 Josef Chromy NV Sparkling, TAS or La Gioiosa Prosecco DOCG, Italy

Your choice of 2 whites & 2 reds from the following selection:

White

Ad Hoc Nitty Gritty Pinot Grigio, WA
 Nobody's Hero Marlborough Sauvignon Blanc, NZ
 Philip Shaw The Architect Chardonnay, NSW
 Abbots & Delaunay Rose, France

Red

Bremerton Coulthard Cabernet Sauvignon, SA
 Corryton Burge Shiraz, SA
 Philip Shaw The Wire Walker Pinot Noir, NSW
 Hancock and Hancock Shiraz Grenache SA

All beers on tap and your choice of 1 bottled beer
 Soft drinks, mineral water and juices
 3 hour service \$65.00 4 hour service \$70.00

BEVERAGE PACKAGE UPGRADES

Cocktail on arrival \$16 per person

Please select one of the following:
 Margarita or Cosmopolitan

Basic spirits \$11.00 per person House Vodka

Gin
 Bacardi
 Bourbon
 Brandy
 Rum
 Scotch

Bottled Beer \$9.00 per person Peroni
 Corona
 Asahi




Booking Confirmation

We appreciate you choosing Manly Golf Club as the venue for your gathering of family and friends. Please accept our deepest sympathies for your loss. 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 / functions@manlygolf.com.au

Date of wake	_____	_____	_____
Name of host	_____	_____	_____
In remembrance of (for signage purposes)	_____	_____	_____
Address for all correspondence	_____	_____	_____
Email address	_____	_____	_____
Start & finish times:	_____	_____	_____
Organiser's arrival time	_____	_____	_____
Number of guests expected	_____	_____	_____
Menu option selected	_____	_____	_____
Beverage option selected	_____	_____	_____
Screen required ?	YES / NO	_____	_____
Microphone required?	YES / NO	_____	_____
Lectern required?	_____	_____	_____
Additional requirements:	_____	_____	_____
	_____	_____	_____
	_____	_____	_____
	_____	_____	_____



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



Manly Golf Club

TERMS AND CONDITIONS

To confirm please sign the terms and conditions, complete the booking confirmation sheet and return with the required security deposit (credited towards the final account) at the time of booking. Once the signed contract & deposit is received the booking is deemed confirmed

1. Cancellation Policy

Deposits are non-refundable where cancellation occurs 5 days or less prior to your function date

2. Guaranteed Number

The guaranteed number of guests (for catering purposes) is required 5 days prior to the wake. Catering will be provided for this number and this will be the minimum number charged irrespective of last minute cancellations

3. 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 on to Manly Golf Club premises without prior consent from the Function Co-ordinator. For events held outside of regular business hours a minimum bar spend of \$25 pp applies.

4. Surcharges (applied to food & beverages - additional room hire also applies)

Sunday events – a 10% surcharge applies
Public Holidays – a 15% surcharge applies

5. Terms of payment

Final payment is due 5 days prior to the event with any other charges /extra beverages paid in full on the day of the event

Payment may be made by Visa, Bankcard or MasterCard (a merchant fee of 1.5% is applicable) or American Express (a merchant fee of 3% is applicable) or cash, money order or bank cheque. Please make all cheques payable to Manly Golf Club.

6. Times of function and room hire

Room hire as per your chosen package. You may elect a 3 or 4 hour event. Please note: the bar must close 15 minutes prior to the completion of the gathering. Should any function extend beyond the agreed times, a surcharge of \$50.00 per hour will apply.

7. 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. 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.

8. Decorations

Nothing is to be nailed, screwed or adhered in any way to any wall, door or other part of the Clubhouse. All decorations are to be approved by the Function Co-ordinator prior to the reception.

9. Smoking

Smoking is prohibited anywhere within the Clubhouse however guests may smoke on the Terrace.

10. Golf Course

All guests and invitees are specifically precluded from entering onto the Golf Course.

11. Responsible Service of Alcohol

In accordance with the provisions of liquor laws of New South Wales, Manly Golf Club adopts a policy of responsible service of alcohol. This policy requires that alcohol must not be served to guests who are intoxicated or to underage guests. If, during the course of your function, the management of Manly Golf Club are of the opinion that a guest or guests have become intoxicated, the Club reserves the right to suspend service of alcohol to any such guest/s, and/or to require such guest/s to leave the licensed area of the Club. If this occurs, you will be informed immediately and your assistance is requested to ensure the minimum of disruption to your reception and to the enjoyment of other guests.

12. Food Allergies

If any of your guests have allergies to any type of food please let the Club know as you become aware of it. We cannot guarantee there will not be any traces of the allergens in the food prepared at the Club. The Chef and kitchen staff will do their utmost to ensure the allergen is not in the meals prepared. The kitchen uses a wide variety of ingredients and it is therefore difficult to eliminate all traces of a particular type of food.

Please sign and return one copy of this Agreement to Manly Golf Club along with the deposit requested as acceptance of the Terms and Conditions outlined in order to confirm your booking.

I/we acknowledge that I/we have read and understood the above terms and conditions

Name of Organiser: _____

Date of event: _____

Address: _____

Telephone: _____

Fax: _____

Mobile: _____

Email: _____

Signed: _____

Date: _____

MANLY

GOLF CLUB

