

# MANLY GOLF CLUB FUNCTIONS

Thank you for considering Manly Golf Club for your function.

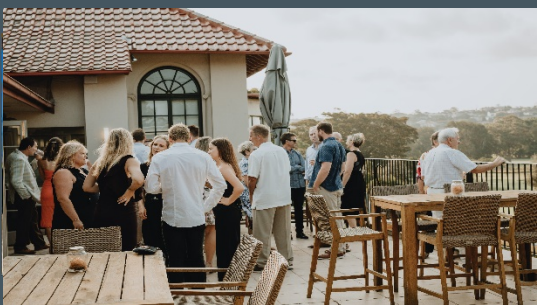
Established in 1903, we are a prestigious Group One golf club and our historic Clubhouse, designed by highly prominent architect Eric Apperly during the early 1920's, is regarded as one of Sydney's finest Georgian Mediterranean buildings. Extensively refurbished during the past few years the Clubhouse has been lovingly restored to retain its heritage features, while thoroughly updating its facilities.

Our Function rooms offer panoramic golf course views with flexible layouts enabling us to cater for those smaller, more intimate occasions or larger events up to 240 guests. Enjoy pre-dinner beverages on our beautiful terrace overlooking the golf course with spot lit trees at night to enhance the lovely view.

Whilst we are extremely proud of our many awards received in recent years, including three time winner of the ABIA Best Club Wedding Reception Venue in Australia and a Silver medal in the prestigious Clubs NSW 'Chef's Table' awards, we believe it is our excellent attention to detail, innovative menus, comprehensive selection of wines and personal service that stand us out from the crowd. All staff are trained and encouraged to offer that little bit extra to patrons to ensure an extraordinarily successful occasion for all involved.

We look forward to working with you and tailoring your specific needs to create an unforgettable event for you and your guests.





# GENERAL INFORMATION

## GENERAL INFORMATION AND BOOKING GUIDELINES

### FUNCTION ROOM INFORMATION

Our beautiful, fully air-conditioned Clubhouse caters for functions of between 50 (minimum) and 450 guests.

Dinner / dance – Maximum 240 guests

Cocktail function – Maximum 450 guests

### ROOM HIRE

Room hire is applicable to all functions. The amount charged for room hire 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 4 or 5 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 (Fri & Sat only, other nights 11pm)

Day – The function room is available for a 3 or 4 hour period. Due to evening commitments the function must conclude by 4.00pm.

### ENTERTAINMENT

DJ's – 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 10/11 guests. Set with quality white or black linen, 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 menus.

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 [functions@manlygolf.com.au](mailto:functions@manlygolf.com.au).

# CANAPE MENU



## COLD CANAPÉ SELECTION

Beetroot tartare, sago crisp, creme fraiche, baby basil *v, gf*

Smoked eggplant, whipped feta, parsley, tartlet *v, gf*

Sydney rock oysters, gin and tonic *gf*

Kingfish ceviche, pickle onion, avocado, edamame *gf*

Salmon rilette, compressed cucumber, roe

Duck liver parfait tart, red currant jelly

Chicken Vietnamese rice paper roll *gf*

Peppered rare beef, beetroot, chive onion cream, parmesan *gf*

Prosciutto wrapped pear, rocket blue cheese, balsamic *gf*

Pork and pistachio terrine, candied apple *gf*

## HOT CANAPÉ SELECTION

BBQ baby corn, peri peri, avocado dip *ve, gf*

Asian vegetable spring roll, nam jim *ve*

Sweet potato, corn and manchego empanada, dill cream *v*

Pumpkin ricotta arancini, herb aioli *v, gf*

Lobster spring rolls with yuzu aioli

Tempura king prawns with ponzu

Prawn and ginger dumpling, ginger soy, toasted sesame

Yakitori chicken skewer with sweet soy *gf*

Butter chicken pastizzi, cumin raita

Korean style fried chicken, chilli glaze *gf*

Pork and mushroom gyoza, dipping sauce

Moroccan lamb samosa, minted labneh

## SUBSTANTIAL CANAPÉS

**Sliders** - choice of the following:

- Wagyu beef, gherkin relish, cheese, caramelised onion, aioli
- Pulled pork, slaw, apple sauce, chipotle mayo
- Aloo Bonda, coriander chutney, tamarind sauce *v*

**Tacos** - choice of the following:

- Crispy chicken - Pulled pork - Vegetarian  
with chipotle mayo, avocado, salad

**Asian rice noodle salad** - choice of the following:

- Poached chicken - Prawn - Vegetarian  
with chilli lime dressing and fresh herbs *gf*

Slow cooked beef brisket, crushed potato, smokey bbq glaze *gf*

Lamb kofta, chickpea hummus, pita

Beer battered flathead, crispy chips, tartare, lemon

Sri Lankan fish curry, coconut rice, banana chips *gf*

Salt and pepper calamari and chips box *gf*

Butter chicken, pilaf rice, papadum, mint yoghurt *gf*

Pumpkin and quinoa salad, marinated tofu *v, gf*

Slow cooked beef brisket, crushed potato, smokey bbq glaze *gf*

## CANAPE MENU PRICING

**Choice of 5 canapés & 1 substantial \$48 (1 hr service)**

**Choice of 3 canapés \$18 (1/2 hr service)**

*(available in conjunction with food stations or pre-dinner only)*

**Additional canapés \$7 ea**

**Additional substantial items \$11 ea**

*Minimum 50 guests*



# FOOD STATIONS

## MGC FOOD STATIONS – \$20 PER PERSON

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

**BURGER BAR** – grilled Angus beef burgers served in a damper roll with all the condiments – sliced tomato, beetroot, cheese, caramelised onions, pineapple rings, pickled gherkin, mustard, bbq and tomato sauces

**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*

**BUTTER CHICKEN CURRY** – served with saffron rice, mango chutney, lime pickle, riata and pappadums

## PREMIUM FOOD STATION - \$25 PER PERSON

**SPANISH PAELLA** - choose from Traditional, Vegetarian, Meat lovers or Seafood *gf*

**POKÉ BOWL** - organic brown rice or vermicelli noodles served with fresh sashimi, white cut chicken or marinated tofu, miso roasted pumpkin, edamame, shredded kale, pickled ginger, chilli, sesame seeds, avocado and wakame seaweed *gf*

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### TEMPTING EXTRAS

Hot beer battered chips – a salty delight late at night! \$8 pp

Warm glazed leg of ham, set up on the sideboard with a selection of mini rolls and served with mustards & sauces (*gf avail*) (*min. 50 pax*) \$10 pp

### PLATTERS FOR THE SIDEBOARD

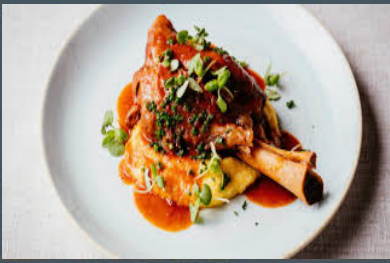
Antipasto selection \$85.00 ea

Premium Australian Cheese, Dried Fruit, lavosh & crackers \$110.00 ea

### ALL STATIONS BEAUTIFULLY THEMED WITH SERVICE BY MGC STAFF

**Minimum number of stations per event = 2**  
(*or 1 if adding to a canape or dinner menu*)

**A minimum of 100 guests applies**  
(*or 50 guests if adding to a canape or dinner menu*)



# PLATED MENU

## Entrée Selection

Chilled prawn, tomato verge, avocado, elk salad, lemon vinaigrette *gf*  
 Coriander and garlic sauteed prawn, pumpkin risotto, English spinach *gf*  
 Campari cured salmon gravlax with avocado mousse, charcoal moss and salmon roe *gf*  
 Seared scallop, cauliflower, pea consomme, XO glaze  
 Pork belly, celeriac, poached apple, chicharron *gf*  
 Pork and pistachio terrine, mustard, date and quince jam, pickle *gf*  
 Beef carpaccio, honey mustard, parmesan tuille, walnut oil *gf*  
 Slow cooked lamb loin, kumara, beetroot jam *gf*  
 Poached Zaatar chicken, tahini, pomegranate, pistachio, pita  
 Chicken tikka, cumin yoghurt, cucumber & mint salad, lime *gf*  
 Apple wood smoked duck breast, beetroot, pickle onion, hazelnut crunch *gf*  
 Wild mushroom tortellini, spinach, thyme cream, parmesan chard *v*  
 Pan fried gnocchi pumpkin, mushroom, asparagus, whipped ricotta *v*  
 Fig, goat cheese, caramelised onion tart, beetroot, cress walnut salad *v*

## Menu Includes:

Bread Rolls, serve 2 or 3 course meal, Tea, Coffee and chocolate.

**2 courses - single serve \$75 / alternate serve \$82\***

**3 courses - single serve \$88 / alternate serve \$95\***

Mon-Thu - A minimum of 60 guests applies  
 Fri - Sun - A minimum of 80 guests applies

*\* a minimum of 60 guests is required for alternate serve menus*

## Menu enhancements (cost per person)

Chef's selection of pre-dinner canapés (3), 30 minute service \$18  
 Platters of mini brownies and lemon tarts served with coffee \$12  
 Plate and serve your cake as dessert (with cream) \$5

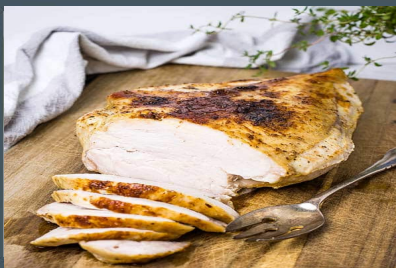
## Main Selection

Char grilled beef tenderloin, sauteed greens, dauphinoise potato, lyonnaise sauce *gf*  
 Black Angus beef sirloin, balsamic beetroot, celeriac, braised leek, chermoula *gf*  
 Char grilled Riverina sirloin, pommes aligoté, salt bush dust, truss tomato, asparagus *gf*  
 Red wine braised beef cheek, parsnip and potato mousseline, seasonal vegetables, sweet potato crisp *gf*  
 Tandoori lamb backstrap, pumpkin, nutty pilaf rice, minted curd, masala pappadam *gf*  
 Pistachio crusted lamb rack, medley vegetables, caramelised fig sauce, pomegranate  
 Crispy skin salmon, sweet pea, pepper jam, thyme potato *gf*  
 Pan fried salmon, pumpkin gnocchi, spinach, bearnaise  
 Pan fried barramundi, vegetable primavera, cauliflower puree, confit carrots *gf*  
 Teriyaki barramundi, sweet potato, sesame and ginger Asian vegetables *gf*  
 Slow cooked duck breast, sauteed kipfler, bean cassoulet, crispy pancetta *gf*  
 Confit duck leg, potato and leek, heirloom carrots, redcurrant jus *gf*  
 Pan fried chicken supreme, wild mushroom risotto, feta and watercress *gf*  
 Lemon thyme chicken supreme, herb truffle polenta, tomato fondue, seasonal vegetable *gf*

## Dessert Selection

Vanilla pannacotta, mixed berry compote, brandy snap *gfo*  
 Tiramisu, chocolate soil, strawberry, raspberry coulis  
 Cardamom brulee, almond biscotti, berries *gfo*  
 Passionfruit lemon tart, elderflower gel, kaffir lime, torched meringue  
 Raspberry almond frangipane tart, almond tuile, vanilla ice cream  
 Cheesecake, vanilla eclairs, salted caramel  
 Christmas pudding, candied orange, brandy Anglaise, vanilla ice cream  
 Festive dressed pavlova, vanilla ice cream, passionfruit *gf*

g – gluten free    gfo – gluten free option available    v – vegetarian    ve – vegan



# CARVERY

## CARVERY BUFFET \$67

### Your choice of 2 Roast Meats carved at the buffet

- Pork belly, boned & rolled
- Lamb shoulder
- Beef
- Turkey breast
- Glazed ham leg

- Quinoa salad with spice roasted butternut pumpkin, kale & cumin yoghurt
- Mixed garden salad with white wine vinaigrette *gf*
- Steamed seasonal vegetables and Roast root vegetables *gf*
- Condiment station, fresh bread rolls and butter

### Choice of 1 dessert

- Dressed Pavlova *gf*
- Vanilla Pannacotta with berry compote *gf*

### ***Upgrade to one of the following with icecream - add \$5 pp***

- Sticky date pudding with toffee sauce
- Christmas pudding with brandy Anglaise and icecream

*Mon-Thu - A minimum of 60 guests applies*

*Fri - Sun - A minimum of 80 guests applies*

## CARVERY MENU ENHANCEMENTS

### EXTRA MAIN COURSE ITEM      From \$10 pp

#### CANAPES

Choice of 3                      **\$18 pp** (1/2 hr service)

#### PLATTERS

Local seasonal fruits    **\$75**

Premium Australian cheeses, dried fruit and crackers \$110

### GRAZING TABLE      **\$20 pp (or \$12 pp without cheese)**

Boards of salume, prosciutto, selection of 2 cheeses (choose from brie, cheddar or blue, marinated grilled vegetables, mixed olives and house-made dips served with a selection of rustic continental breads

#### Grazing table additions (per person)

- Cooked king prawns                      \$10
- Sides of poached or smoked salmon    \$10
- Sydney rock oysters                      \$15



# BRUNCH AND HIGH TEA

## BRUNCH BUFFET \$60pp

Mini croissants with a selection of preserves and cultured butter  
Individual house granola with Greek yoghurt and seasonal berries v  
Fresh fruit platters v, gf

Freshly baked bread selection

Butternut pumpkin, feta & tarragon frittata v, gf  
Eggs Benedict on toasted English muffin with English spinach,  
shaved ham & Hollandaise

Mixed Mediterranean antipasto platter

Roast baby beetroot, goat's cheese, candied walnuts, baby spinach  
and spiced beetroot dressing v, gf

Assorted Australian cheese board with dry baked breads and grapes v  
Milk chocolate mousse with chantilly cream and raspberry textures gf

Tea & coffee

*Mon-Thu - a minimum of 40 guests applies  
Fri - Sun - a minimum of 60 guests applies*

## MGC HIGH TEA - \$55

### Finger sandwiches, select 2:

- Smoked salmon, cream cheese and capers (pinwheel or sandwich)
- Egg, iceberg, spring onion and mayo v
- Poached chicken, mayo and crisp cos
- Roast turkey, brie, cranberry and watercress
- Falafel, hummus, spinach and vegan mayo (wrap) ve

### Petite savoury items, select 3:

- Chicken and leek pie
- Mushroom and parmesan arancini with herb aioli v, gf
- Vegetarian frittata v, gf
- Caramelised onion and goats cheese tart v
- Peking duck crepe with cucumber and hoisin sauce
- Kale and onion bahji, cumin yoghurt, cucumber relish v, gf, veo

### Scone with fresh cream and strawberry jam

### Petite sweet items, select 2:

- Chocolate caramel slice gf
- Mini chocolate eclairs
- Mini lemon tarts
- Assorted macarons gf
- Brownie ve

Variety of teas and freshly brewed coffee



# BEVERAGE PACKAGES

## STANDARD BEVERAGE PACKAGE

Rothbury Estate Sparkling Cuvee  
Chain of Fire Pinot Grigio  
Talinga Park Rose  
Katherine Hill Shiraz  
Local Beers on tap  
Soft drinks & juices

2 hour service \$38.00  
3 hour service \$42.00  
4 hour service \$50.00  
5 hour service \$55.00

## PREMIUM BEVERAGE PACKAGE

Josef Chromy NV Sparkling, TAS or La Gioiosa Prosecco DOCG, Italy

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

### White

Caselforte Pinot Grigio, Italy  
Nobody's Hero Marlborough Sauvignon Blanc, NZ  
Philip Shaw The Architect Chardonnay, NSW  
Gilardi Ravelet Rose, France

### Red

Reschke R Series 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

2 hour service \$63.00  
3 hour service \$67.00  
4 hour service \$75.00  
5 hour service \$80.00

## BEVERAGE PACKAGE UPGRADES

### Cocktail on arrival \$16 per person

Please select one of the following:

Margarita or Cosmopolitan

### Basic spirits - \$11 pp

House Vodka, Gin, Bacardi, Bourbon, Rum, Scotch

### Bottled Beer - \$9 pp

Corona, Peroni, Asahi

### Standard Beers on Tap - included in both packages

Carlton Draught, VB, Resch's Draught, Great Northern (mid strength)

### Premium Beers on Tap - \$10 pp (included in Premium package)

Peroni Nastro Azzurro, Balter XPA



\*wine selection is subject to change dependent on availability





# Manly Golf Club

## FUNCTION 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 POLICY

- 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
- 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 50 adult guests applies Monday to Friday; 80 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 April.**

### FUNCTION TIMES AND ROOM HIRE

- All functions are based on a 4 or 5 hour event. An extension of time (maximum 1 hour) is available at a surcharge of \$7.50 per person per hour, or part thereof.
- Room hire applies to all events and will depend on the space required. The coordinator will confirm this in your proposal.
- 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 \$40 on food per guest is required and should you wish to offer beverages 'on consumption', a minimum spend of \$30.00 per guest is required
- Beverage & wine lists are subject to revision without notice

### SUNDAYS AND PUBLIC HOLIDAYS

- Surcharges apply - Sundays 10%, Public Holidays 15%. The surcharge helps to cover staffing costs related to Sunday and Public Holiday loadings.

### TERMS OF PAYMENT

- 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, MasterCard, Or Amex (merchant fee of .35%) or by bank transfer.

### 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.

### 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.

### SMOKING

- Smoking, the use of e-cigarettes and vaping is prohibited anywhere within the Clubhouse however guests may smoke on the terrace (during non food service periods only.)

### GOLF COURSE

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

### DRESS REGULATIONS

- The following types of clothing are prohibited both on the golf course and in the club house:
  - short shorts or boardshorts, t-shirts, tank tops, tracksuits, swimwear, cargo pants or cargo shorts. If you are in any doubt concerning attire, please contact the Function Coordinator.

### 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 nor 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, &/or to require such guest/s to leave the licensed area of the Club. If this occurs, you will be informed immediately & your assistance is requested to ensure the minimum of disruption to your reception & to the enjoyment of other guests.

### 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 use a wide variety of ingredients and it is therefore difficult to eliminate all traces of a particular type of food.

**Please sign & return one copy of this agreement to Manly Golf Club along with the deposit requested as acceptance of the terms & 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 Function Organiser:** \_\_\_\_\_

**Date of function:** \_\_\_\_\_

**Address:** \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_

**Mobile:** \_\_\_\_\_

**Email:** \_\_\_\_\_

**Signed:** \_\_\_\_\_

**Date:** \_\_\_\_\_

