



Weddings

January 2010

Introduction

What better place could you find other than the idyllic surrounds of one of the world's leading golf clubs to celebrate your life's most special day? With picturesque views of the golf course and manicured gardens, all lit up at night, our dining room creates the perfect fairytale atmosphere for your wedding reception.

Facilities

Our dining room can accommodate as many as 140 guests and can be decorated and colour coordinated to suit your wedding theme.

Guests can enjoy pre dinner refreshments on the terrace or by the fire in the club foyer, whilst the bride and groom relax in our private bridal room.

Flowers

Floral arrangements decorating the foyer and in key positions in the Dining Room are a standard at Huntingdale Golf Club. Floral centrepieces or candelabras can be provided at an additional cost.

Our in-house florist, Marnie of Pash Flowers Brighton, will be only too happy to assist you with your planning and to coordinate our flowers with your colour scheme. Our Dining and Function Manager will supervise this for you.

Photography

The Huntingdale Golf Club provides many innovative and traditional vantage points for the imaginative photographer. The Clubhouse surrounds can be made available for photographs on request.

Entertainment

You may select your own band or request our assistance in selecting appropriate entertainment.

Wedding Packages

At Huntingdale we have designed an all-inclusive package to suit most couples tastes and budget requirements. With a blend of modern and traditional cuisine the culinary delights provided by our award-winning Chef, George Skaliotis, will help create the perfect end to a perfect day.

From our extensive menu selections, a choice of two dishes from each course will be served alternately to your guests. Other dishes may be made available for those guests with special dietary requirements.

Wedding Package

\$95.00 per person

On Arrival ~ Our Chef's selection of hot and cold Hors d' Oeuvres

Entrée or Soup

Main Course

Dessert

Tea, Coffee and Chocolates

Beverages ~ Soft Drinks, Heavy and Light Beers, Sparkling and House Wines

We appreciate that each bride and groom has different tastes and needs, therefore our Function Manager is more than happy to help tailor a package to suit your specific requirements. Please contact Margaret Monaghan on (03) 9579 4622 or functions@huntingdalegolf.com.au for further information.



Client Details

Bride's Name: _____

Groom's Name: _____

Address: _____

Home Telephone: _____

Work Telephone: _____

Mobile: _____

Email: _____

Wedding Day/Date: _____

Number of Guests: _____

Special Requirements / Comments:

Agreement:

I agree that I have read and understood the enclosed 'terms and conditions', particularly the cancellation policy. I will ensure that my guests understand the dress code and etiquette as outlined in these terms and conditions.

Client Name: _____

Signature: _____

Date: _____

Terms & Conditions

Confirmation

To confirm your booking a minimum, non-refundable deposit of \$500.00 is required, along with the completed Client Details application form.

Confirmation of Numbers

The final number of guests attending is required fourteen (14) days prior to the function. As part of the Club's liquor license a full list of guests names and addresses must be provided.

Cancellations

In the event of a cancellation your deposit shall be forfeited.

50% of the package cost, based on the minimum number of guests as read on the Client Details application form, is payable for cancellations made within fourteen (14) to thirty (30) days of the scheduled function date.

The full package cost, based on confirmed numbers, is required should an event be cancelled less than fourteen (14) days prior to the function date.

Final Details

All details, menu, beverage, entertainment, table and flower arrangements must be confirmed fourteen (14) days prior to the function.

Room Hire

Functions at Huntingdale Golf Club are for a 5-hour period. The client must agree to begin the function and vacate the designated function room at the scheduled times agreed upon. If a function is to continue beyond the 5-hour period an extended hire charge may apply. This fee is to be negotiated with the Dining and Function Manager when confirming your booking.

Payment Terms

Full balance of payment is required fourteen (14) days prior to your function. This is to coincide with your confirmation of numbers.

If you have a tailored package where beverages have been charged on a consumption basis, payment is required at the conclusion of your function unless credit has been satisfactorily established and accepted by Huntingdale Golf Club.

That being the case, full payment of monies owing is required within seven days of the function date. The full catering component is required fourteen (14) days prior to your function.

Food & Beverage

Under the Liquor Licensing Act and Clubs Victoria, no food or beverage may be brought onto Club premises for consumption during an event. Huntingdale Golf Club will permit cakes of a celebratory nature.

Under RSA (Responsible Serving of Alcohol) Guidelines, Huntingdale Golf Club reserves the right to:

- *Refuse service of alcohol to minors less than 18 years of age.*
- *Refuse access or service to people who are suspected of being intoxicated, quarrelsome, disorderly or behaving in a violent manor.*
- *Remove people from the Club premises who are acting in a manner deemed intoxicated, quarrelsome, disorderly or violent.*

Pricing Policy

It is the Club's policy to confirm prices three (3) months prior to a scheduled function. The Club reserves the right to vary prices without notice up to this point.

Musicians

The Musicians Award stipulates that all band members must receive a full meal. These will be charged at a nominal rate per person.

Arrival

Due to the heavy schedule of golf and social events at the Club, we ask that your guests arrive no earlier than your agreed starting time, unless pre-arranged with the Dining and Function Manager. We ask that this be clearly communicated to your guests on their invitations.

Damage

Organisers are financially responsible for any damage sustained to the Huntingdale Golf Club premises prior to, during or after the function. An additional fee may be charged where necessary repairs or excessive cleaning is required.

Loss

Huntingdale Golf Club does not accept responsibility for the loss or damage to any equipment, personal property or merchandise left on the premises by any person prior to, during or after the function.

For securing valuables, lockers may be made available upon request.

Dress Regulations

Denim clothing, large corporate logos, track suit/pants, stirrup pants, leggings, cargo pants/shorts, t-shirts without collars, thongs and sneakers/runners are not permitted.

Gentlemen are required to wear a jacket and tie, and ladies to a similar standard, when formally dining at the Club.

Smoking

Smoking is not permitted within the Clubhouse. Outdoor facilities have been made available.

Mobile Phones

The use of mobile phones is strictly prohibited within the Clubhouse and on the Course.

Soup

Cauliflower and cheddar with gruyere parcels and chive oil

Seafood minestrone or traditional minestrone

Chicken avgolemono

Soto ayam

Entrée

Red pepper cous cous with a basque style stew of peppers

Lamb korma style curry with tomato kasaundi

Smoked chicken, board bean, mint and pancetta salad

Rotolo of fresh ocean trout, lime mascarpone and salsa verde

Duck ravioli on linguine vegetables

Sautéed calamari with chermoula and cous cous

Grilled kingfish with Balinese sambal metal and spicy mixed vegetable salad

Scallops with cauliflower puree and saffron dressing

Warm prawn, rocket and feta salad with vino cotto

Smoked salmon and blue swimmer crab meat terrine with gazpacho dressing

Polenta tart with herbed creamed goat's cheese, confit plum tomatoes and watercress

Green tea soba noodles with mirin bok choy, eggplant and sesame seeds

Main Course

Slow roasted duck with figs, star anise and zucchini kefta

Roast sirloin with sautéed kipfler potatoes, red onions and bordelaise sauce

Confit of Atlantic salmon with a fennel, red pepper and herb slaw

Harissa lamb cutlet with tagine of vegetables

Thyme, mustard, slow cooked veal with prosciutto and baked tomato polenta

Chicken with preserved lemon, olives and chickpea pumpkin risotto

Fillet of beef with potato remoulade, baby spinach and Madeira sauce

Balinese spiced braised pork scotch and pork belly, coconut rice and mixed vegetable salad

Dessert

Tiramisu with honeycomb

Rhubarb soup with buttermilk sorbet

Marmalade, ginger and chocolate pudding

Chocolate fudge cake with raspberry coulis and double cream

Iced berry jelly shots with lemon sorbet

Vanilla crème brulee with spiced pineapple

Warm apple and pear crumble

Pannacotta infused with exotic Indian spices served with seasonal fruits

Passionfruit and coconut pudding

Hot Chocolate Fondant with cinnamon mascarpone and cherry brandy

Mango and kiwi fruit individual pavlova

Huntingdale Trio of Sweet Delights ~ Chefs choice

Alternatively you may choose our cheese platter ~ a fine selection of Australian cheese served with a mixture of fruit, nuts and biscuits

