



Mt Barker - Hahndorf  
Golf Club

# LUNCHES, DINNERS & PARTIES PACKAGES



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# MOUNT BARKER-HAHNDORF GOLF CLUB

The Mt Barker-Hahndorf Golf Club is a fantastic venue for your function and just 30 minutes from the city.

With seating for a total of 140 people, (including a private room that can seat up to 50 people comfortably) the Golf Club offers excellent catering facilities.

We offer a fully licensed bar with great views in a peaceful and tranquil setting.

## Room Hire

Small Function Room (up to 56 seated guests) (110 standing)	\$225.00
Main Function Room (up to 90 seated guests) (180 standing)	\$375.00
Whole Venue (up to 140 seated guests) (280 standing)	\$550.00

## Inclusions

Room Set Up  
White linen tablecloths  
Plenty of car parking available  
Disabled Facilities  
Microphone & PA system (on request)  
Cake table  
Gift table



## **Soup Selections \$8.50 p/p**

Traditional Italian minestrone, parmesan cheese and croutons

Creamed chicken and sweet corn soup

Braised leek and potato soup

Oven roasted pumpkin with a hazelnut cream

## **Entrée selections \$10.50 p/p**

Salt and pepper squid served on a green salad with sweet chilli dipping sauce

Thai style salad of rare beef Asian greens and chilli lime dressing

Baked roma tomato, pine nut and basil tart with a mescaline and mushroom salad

Chicken or beef satays served with jasmine rice and a spicy peanut sauce

Spring smoked salmon served with cherry tomato, capers, aioli with salad greens

Tortellini alla panna pasta with shaved parmesan

## **Main Course Selections \$29.50 p/p**

Sea salt and rosemary crusted rack of lamb with a sweet potato sauce

Chicken Wellington with mushroom duxelle and a champagne garlic cream

Dukkah crusted Atlantic salmon fillet with a hollandaise sauce

Chicken breast poached in white wine with asparagus gratin and hollandaise sauce

Chargrilled pork tenderloin with a port wine and plum glaze

Chicken fillet wrapped in prosciutto with a béarnaise sauce

Chargrilled scotch fillet steak with a port wine sauce

Salt & pepper crispy skin Atlantic salmon with a dill cream sauce

Chargrilled scotch fillet steak topped with garlic prawns

## **Dessert Selections \$9.50 p/p**

Apple crumble with vanilla bean ice cream

Individual hot chocolate pudding with vanilla bean ice cream

Tiramisu with cream and chocolate filigree

Sticky date pudding with butterscotch sauce and spun toffee

Brandy snap baskets served with seasonal fruit and whipped cream]

Individual chocolate mousse cake with raspberry coulis

Raspberry cheesecake with chocolate filigree and cream

The above prices on each course includes one choice or alternate drop.

## **Buffet 1 \$34.50 p/p**

2 Hot fork dishes (see below)  
Fresh bread basket  
Assorted local cheeses  
2 dessert choices  
Tea & coffee

### **Soup**

Chicken and sweet corn  
Creamy potato and leek  
Roasted pumpkin  
Minestrone

### **Hot Fork Dishes**

Beef stroganoff  
Bombay lamb curry  
Thai red beef curry  
Butter chicken

## **Buffet 2 with carvery \$47.50**

1 Soup choice (see below)  
2 roast carvery choices (see below)  
Hot roast vegetables & roast potatoes  
Fresh bread basket  
Selection of fresh salads  
Assorted local cheeses  
2 dessert choices  
Tea & coffee

### **Carvery**

Prime sirloin of beef  
Roast pork scotch  
Roast leg of lamb  
Roast chicken

### **Dessert**

Tiramisu  
Apple crumble  
Black forest gateau  
Boysenberry sponge cake  
Pavlova with fresh fruit and cream

## **Cocktail Selections Cold**

Smoked salmon on mini toasts with crème fraiche and dill  
Rare Roast beef on rye bread with English mustard  
Camembert and quince paste on French bread  
Crudite platter with seasonal vegetables and dipping sauces  
Miniature tandoori chicken and tortilla wraps

## **Cocktail Selections Hot**

Miniature spinach and fetta pastizzi's  
Arancini balls with a lime aioli  
Salt & pepper squid  
Mini spring rolls with sweet chilli sauce  
Prawns wrapped in wonton pastry  
Kashmiri meatballs with a yoghurt dipping sauce  
Kashmiri meatballs with a spicy tomato sauce  
Tempura vegetables with a blue cheese dressing  
Marinated chicken drumettes

## **Mini meals**

Beef Vindaloo with jasmine rice  
Thai green chicken curry jasmine rice  
Stir fry vegetables with hokkien noodles  
Butter chicken with basmati rice  
Pasta carbonara

**OPTION 1 \$16.50 per person**  
**2 cold, 3 hot & 1 mini meal**

**OPTION 2 \$26.50 per person**  
**2 cold, 4 hot & 2 mini meals**

**OPTION 3 \$31.50 per person**  
**3 cold, 6 hot & 3 mini meals**

**OPTION 4 \$16.50 per person**  
**2 cold & 4 hot**

**OPTION 5 \$22.50 per person**  
**2 cold & 6 hot**

**Afternoon tea selections**(price includes tea & coffee)

Assorted sandwiches

Cakes & slices

Muffins

Scones

Vilis mini pies & pasties

Vilis mini quiches

Mini tomato, fetta & basil bruschetta

Vegetarian spring rolls

Prawns wrapped in wonton pastry

Tandoori chicken & tortilla wraps

**3 choices    \$12.50 per person**

**4 choices    \$15.50 per person**

**5 choices    \$19.00 per person**

**Celebration Cake**

The cake can be brought in the day before and stored in the refrigerator

**Cake cutting and plating \$2.50 per slice**

**Tea & coffee station \$2.50p/p**

## Cocktail Platters

### \* Skewer platter \$65.00

(30 pieces)

Chicken skewers

Beef skewers

Vegetarian skewers

### \* Chicken platter \$65.00

(30 pieces)

Tandoori chicken wings

Southern fried chicken wings

Honey soy chicken drumettes

### \* Seafood platter \$65.00

(30 pieces)

Crumbed prawns

Battered fish

Salt & pepper squid

Prawns wrapped in wonton pastry

### Cheese platter \$60.00

Australian and imported cheeses with fresh & dried fruits

### Antipasto platter \$80.00

Olives, sundried tomato, marinated artichoke, sliced meat, smoked salmon, feta cheese

### \* Cakes & dessert platter \$65.00

(30 pieces)

Bacio

Mango & coconut

Tiramisu

Salted caramel slice

### \* Kids platter \$60.00

(30 pieces)

Mini pies & sausage rolls

Spring rolls

Mini hotdogs

Wedges

\* 1 choice per platter

## **Beverage Packages**

### **Beers on Tap**

5 Seeds cider

James Squire Pale Ale

West End Draught

Hahn Super Dry

Hahn Premium Light

### **Mt Monster Beverage Package 4 hours \$31.50p/p**

Sparkling Brut

Sauvignon Blanc

Chardonnay

Shiraz

Moscato

### **Jip Jip Rocks Beverage Package 4 hours \$36.50p/p**

Sparkling Brut

Sauvignon Blanc

Shiraz Cabernet

Moscato

Extra hour \$6p/p

All beverage packages include all beers on tap, soft drink and orange juice

For a little extra wines from our wine list can be added to the beverage package

\* Minimum of 50 guests applies to all drinks packages

### **Open Bar**

Drinks can be selected from our extensive wine, soft drink & spirit list & added to one main account, which is settled at the conclusion of the function.

### **Guests Pay for Own Drinks**

Drinks can be selected from our beer, wine, soft drink, juice and spirit list and paid for when purchased.



# MOUNT BARKER-HAHNDORF GOLF CLUB

## **Bookings**

- Bookings will not be held unless the minimum deposit has been paid.
- A non- refundable deposit of the room hire fee is required to confirm booking.

## **Payment Terms**

- Full Payment excluding beverage account on consumption is required 10 working days prior to the event.

The booking client is responsible for the conduct of their guests and will be liable for any damages sustained to the Clubrooms, Course or Surrounds. Credit Card details will be retained for possible breakages, unforeseen expense, or cleaning.

- Full Payment of the Beverage Account is required at the end of the event - Credit Card Details will be retained until payment is received.

## **Final Numbers**

- Final numbers of guests attending are required 10 working days prior to the event.
- Payment can be made by cash, all major credit cards EFTPOS or bank cheques.

## **Cancellations**

- Cancellations within 14 days or less of the event require full payment to be made.

## **Special Terms**

- Cars are to be driven on the roads only, no cars or carriages are allowed on irrigated lawn areas. Any damage to the lawns will be charged to the client.
- No food or beverages of any kind can be brought to the venue without prior arrangement.
- Mt Barker-Hahndorf Golf Club shall not liable for any loss, theft, damage of personal goods brought to the Club by the client or guests of the client. The client agrees to indemnify Mt Barker-Hahndorf Golf Club and those working within, from and against any action, claim or demand whatsoever which may arise as a result of an event at Mt Barker-Hahndorf Golf Club which has been organised by the client.
- All beverages will incur a 10% surcharge on all functions.
- The PA system will not be used for entertainment and Mt Barker-Hahndorf Golf Club will not take any responsibility should the system malfunction.

## **Electrical Situations**

- In the event of an electrical outage beyond our control, Mt Barker-Hahndorf Golf Club will not be held liable for any damage or loss occurred.

## **Special Condition (Golf Course)**

It is understood that all patrons attending a function at the Club **must** stay within the confines of the building area at all times. Guests are **not** permitted to enter the golf course grounds (Grass area) at any time. Children must be supervised closely by their parent or guardian and must not be permitted on the golf course area (Grass area) at any time. Booking client to notify their guests of this condition.

## **Liquor Licensing Act**

In accordance to the Liquor License Act Mt Barker-Hahndorf Golf Club will not supply liquor to persons under 18 years of age, or persons who are intoxicated.

I.....hereby understand and agree to the above terms and conditions

Signed.....Date.....

Witness.....

Full Name.....

