

FUNCTION

PACKAGES

Thank you for considering Charlestown Golf Club for your next function. We are situated 10 minutes from the heart of Newcastle and just a sand wedge to the waterfront of Warners Bay. Our clubhouse boasts panoramic views of the course by day and the city lights by night.

We pride ourselves on providing first class service and tailoring to your individual needs. Our friendly staff will ensure your function is a memorable one.

CHARLESTOWN GOLF CLUB

CANAPÉS

Select 6 options \$14pp • Select 9 options \$18pp • Select 12 options \$22pp

COLD

Assorted nori rolls
Tomato and basil bruschetta
Smoked salmon on a pancake with creme fraiche and dill
Cured beef with horseradish and beetroot on a crouton
Cherry tomato, bocconcini and basil skewers
Rockmelon wrapped in prosciutto
Crostini with olive tapenade
Caramelized onion tartlets
Zucchini and goat cheese tartlets
Spicy pumpkin hummus with a wafer

HOT

Mushroom arancini with aioli
Lamb meatballs with a chunky tomato and garlic sauce
Vegetable spring rolls with house made sweet chilli sauce
Chicken and vegetable pies
Beef and cheddar slider
Sausage rolls with bush tomato relish
Pork gyoza with a soy dressing
Mini pepperoni pizzas (vegetarian option: margherita)
Satay chicken skewers
Thai fish cakes with dipping sauce

ADD \$2pp

Freshly shucked oysters with mango salsa
Sashimi assortment
BBQ King prawn skewers

CHARLESTOWN GOLF CLUB

SILVER FUNCTION MENU

2 courses \$28pp

(Main & either entree or dessert)

3 courses \$36pp

Choose 2 of each course. Alternate drop

ENTREE

Spaghetti Bolognese

Caramelised butternut pumpkin and parsnip soup

Caesar salad with grilled chicken

Wild mushroom and sage risotto

Housemade Arancini with aioli

Housemate spring rolls with sweet chilli dipping sauce

MAIN

Pan fried Chicken breast and roast vegetables with a lemon cream sauce

250g Scotch Fillet steak and roast vegetable with a red wine sauce

Beef lasagne with a garden salad and roast potatoes

2 crumbed lamb cutlets and gravy with mash potato and beans

Wild mushroom risotto with sage

Pan fried barramundi with a lemon butter sauce and roast vegetables

DESSERT

Pavlova served with seasonal fruit

Sticky date pudding with a hot butterscotch sauce

Chocolate pudding served with double cream

Cheesecake with a raspberry coulis

CHARLESTOWN GOLF CLUB

GOLD FUNCTION MENU

2 courses \$38pp
(Main & either entree or dessert)

3 courses \$47pp
Choose 2 of each course. Alternate drop

ENTREE

House made prawn tortellini served on asian greens with a teriyaki mirin sauce

Caramelised butternut pumpkin and parsnip soup

Spinach and ricotta ravioli with a fresh tomato sauce

Wild mushroom and sage risotto

Freshly shucked oysters with a mango salsa

Duck ragu with fresh pappardelle

MAIN

Tender Beef fillet served on pomme puree and steamed asparagus with a porcini jus

Confit of duck served on a beetroot and hazelnut salad

Crispy fillet of snapper served on a bed of wilted asian greens with confit cherry tomatoes

Roast vegetable lasagne with green beans and almonds

Caramelised onion and roast vegetable tart topped with persian feta and served with a balsamic dressing

Herb roasted chicken breast served with tender Cointreau carrots and crisp green beans

DESSERT

Pavlova served with vanilla double cream and seasonal fruit

Sticky date pudding with a hot butterscotch sauce

Chocolate fondant served with double cream

Mango panna cotta with a pistachio crumble

CHARLESTOWN GOLF CLUB

BUFFET MENU

2 Meats (1 each), 3 vegetables, 1 salad and 2 sauces
\$24pp

Choice of 2 Desserts
Add \$8pp

MEATS

- Roast Chicken
- Pork (roast or grilled)
- Lamb (Roast or a shank)
- Beef (Roast or braised)
- Barramundi (Battered or pan fried)

VEGETABLES

- Potatoes (creamy bake, roasted or mash)
- Carrots (steamed or roasted)
- Peas (plain or minted)
- Green Beans (steamed or roasted)
- Pumpkin (roasted or steamed)

SALADS

- Cous cous with orange, pinenuts and currants
- Caesar
- Mixed leaf with cucumber, capsicum and lemon dressing
- Baby spinach with balsamic dressing

SAUCES

- Rich brown gravy
- Mushroom sauce
- Dianne sauce
- Brown onion gravy
- Pepper sauce
- Lemon & caper butter

DESSERT

Pavlova served with seasonal fruit
Sticky date pudding with a hot butterscotch sauce
Chocolate pudding served with double cream
Cheesecake with a raspberry coulis

CHARLESTOWN GOLF CLUB

Terms & Conditions

The following two pages must be read thoroughly. The 'Function Agreement' must be signed and returned to the Function Manager of Charlestown Golf Club when confirming a Function or with payment of the room hire.

Room Hire/Security Bond

A Room Hire Fee of \$500.00 is to be paid within 7 days of a tentative booking. This amount is inclusive of GST and covers the Room Hire, Security, Security, Bond Staffing and setting up of the function room. Patrons are responsible for all decorating and music, entertainment, etc. Security bond of \$100.00 will be returned if terms and conditions are met. Room Hire fees are flexible with the consultation of the function Manger this may be reduced for smaller functions.

Public Holiday Surcharge

Should you require your function to be held on a public holiday there will be a surcharge applied of 25% of the total function cost.

Menu Requirements

A menu selection is required no later than 21 days prior to the function. Variations to all menus can be made by contacting Charlestown Golf Clubs Function Manager Final adjustment of guest numbers must be made no later than 48 hours (2 days) prior to the function. A decrease of numbers attending the function will still incur the original price quoted.

Menu prices may be subject to change, and in such cases every effort will be made to inform patrons at the earliest opportunity. Please contact our Function Coordinator for further details.

Special Dietary Requirements

With appropriate notice we can adapt most menus to suit most special dietary requirements without changing the style of the menu. If you have a wedding guest who is requiring special attention

(i.e. gluten free, diabetic, allergies, etc), we are happy to help steer your choice of menu and ensure your guest doesn't feel left out. The catering team require 3 days' notice of this.

CHARLESTOWN GOLF CLUB

Children's Menus

Any guest under the age of 10 years old will be catered for as children, at the cost of \$10.00 There is no charge for children in high chairs (sharing a meal with their parents). Suggestions for children's meals:

Chicken Schnitzel with Chips

Bangers and Mash

Spaghetti Bolognese

Battered Fish and Chips

Ice Cream & Flavouring for Dessert

Decorations

Smoke machines are not permitted in any function. If smoke alarms are activated as a result of any activity in a function, a callout fee of \$500 will be charged to the function organiser by NSW Fire and Rescue.

A cleaning fee of \$100 will also be charged to the function organiser if additional cleaning is required as a result of excessive mess left at the conclusion of the function.

Catering Requirements

Confirmation of Catering is required no later than 7 days prior to the function.

Variations to all Menus can be made by contacting the Function Manager

Final adjustment of guests' numbers must be made no later than 48 hours (2 days) prior to the function. (A decrease of numbers attending the function will still incur the original price quoted).

Menu Prices may be subject to change, and in such cases every effort will be made to inform patrons at the earliest opportunity. Please contact our Function Manager for further details.

CHARLESTOWN GOLF CLUB

Cancellations

A full refund of security deposit paid for room hire will be given for cancellations with 60 days or more notice prior to the function date. No refund of security deposit will be given with less than 60 days' notice.

7 day's notice is required for all cancellations. Cancellations with less than 7 day's notice will be subject to Catering AND/OR Room Hire charges.

It is the responsibility of the organisation/individual to confirm all Function requirements and guest numbers prior to the function.

Club Policy

Organisers of functions will be at all times responsible for the conduct of their guests. All Club internal rules must be strictly adhered to, i.e. dress, trading hours, standard of behaviour, entry into the Club (5km radius). Any specialised cleaning or repair due to damage caused to any function rooms will incur a cost to the Individual/Organisation responsible for the function.

Organisers must also be responsible for persons under the age of 18. Illegal alcohol consumption will not be tolerated. The Responsible Service of Alcohol (Intoxication) Legislation must be adhered to. Failing to control intoxicated persons or those persons under the age of 18 could result in the function being cancelled or offenders being removed from the premises. The Supervisor on duty has complete authority over this matter.

The Club will take all necessary care and attention, but accepts no responsibility or liability for damage to persons or property or loss of merchandise or equipment left at the Club prior, during or after any functions or exhibitions on its premises.

No BYO foods or beverages are allowed on the premises. Prices are inclusive of GST (as per Australian Government guidelines).

All functions will be conducted within normal Club trade hours and will cease at close of the Club. Any special requirements for access to the room outside of Club trade hours must be sanctioned by the Function Manager of Charlestown Golf Club.

CHARLESTOWN GOLF CLUB

Club Closing Times

Monday-Thursday 10:30pm

Friday and Saturday 11pm

Sunday 10pm

Bar Closing Times

The bar will close 30mins prior to the closing time of the Club

The manager on duty of you function holds the right to adjust this closing time, with consultation of the Function organiser. Function Drink accounts must be paid on the day of the function, unless otherwise organised with the Function Manager

I hereby state that I have read the above information and agree with the terms and conditions as set by the Board of Directors and Management of Charlestown Golf Club.

Signed:

Print Name:

Date: