

# Wedding Packages



## Gailes Golf Club

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# Our Venue

## Coogan Room Facilities

Complimentary Room Hire until Midnight (based on 6 hours)

- Microphone Lectern
- Power Outputs (suitable for DJ's, Juke Box, Bands, Other Entertainment)
- Fully Air Conditioned Room
- Dimming Lights
- Dance Floor
- Fully Licensed Bar
- Guest Amenities

## Room Capacity

The Coogan Room offers spacious seating for up to 150 guests but can be especially set up to cater for smaller Wedding Parties very comfortably. A minimum of 50 guests are required to host a reception due to catering standards.

## Photography

We would like to encourage you to utilize our Golf Club surrounds for your memorable photos of your Bridal Party, if you wish to take advantage of this please contact the Function Coordinator to discuss the times available and paths suitable to use for the day.

## View the Room

If you would like to arrange a time to meet with our Function Coordinator please phone the club to arrange a time and day to discuss further details of our events. You are also more than welcome to drop in at any time.

Available Monday — Friday 9am to 5pm or Saturday/ Sunday (by appointment only)

## Special Request



### Wedding Cake

If you wish to have your wedding cake served as dessert we offer this service at \$3.00 per person which includes your cake served with cream & ice-cream, garnished with seasonal berries.

### Special Dietary Requirements

We are more than happy to cater for any special diets that may be attending your reception please discuss these with the Function Coordinator.

### Extra Meals

Should you require meals for your DJ, Photographer, MC or any other non-guest attendee of your reception we can supply a plated main meal of the day for \$..... per person.

### Equipment Hire

We have a Projector and Screen available for hire so you are able to share the memories you have already shared. .... \$300

## Complimentary

We provide you with full use of the microphone & lectern for the during of your event.

# Pre-Dinner Savouries



## Cold Selections

These platters are designed to be served for a minimum of 20 people as Pre Dinner Savouries (Butler style service)

Gourmet Cheeses w/ Water Crackers ...	\$52.00 per platter
Crisp Vegetable Crudités w/ dips ...	\$33.00 per platter
Antipasto Platter ...	\$50.00 per platter
Selection of Fine Crisps w/assorted toppings ...	\$37.50 per platter
Pinwheel Sandwiches ...	\$48.00 per platter

These platters are designed for shared selection for tables of 8.

Gourmet Cheeses w/Water Crackers ...	\$19.50 per table
Crisp Vegetable Crudités w/dips ...	\$14.90 per table
Antipasto Platter ...	\$19.50 per table
Selection of Fine Crisps w/assorted toppings ...	\$16.70 per table

## Hot Selections

These platters are designed to be served for a minimum of 10 people as Pre Dinner Savouries  
(Butler style service)

Hot Finger Food (includes samosa 'a, gourmet pies, sausage rolls, spring rolls, dim Sims, meatball, chicken or fish coujons)

Large platter \$75.00 each

Small platter \$52.00 each

# Plated Dinner Menu One

(Minimum of 50 guests)

## Set Menu

Choice of one at each course

Two Course \$32.70 per person

Three Course \$37.40 per person

## Alternate Drop

Choice of two at each course for alternate drop

Two Course \$37.40 per person

Three Course \$42.00 per person

## Entrée

Select one/two from the following

- Fresh Fish Goujons w/Crisp Garden Greens and Sweet'n'Sour Sauce
- Crème of Pumpkin Soup w/Sour Cream & Chives
- Miniature Spring Rolls w/Sweet Chilli Sauce atop a bed of rice
- Creamy Chicken Vol Au Vent w/Mesculin Salad

## Mains

Select one/two from the following

- Chicken Cordon Bleu
- Pork Calvados, fillet of pork in a creamy apple & brandy sauce
- Roast Beef w/Yorkshire pudding and Red Wine Jus
- Grilled Fish atop a bed of mash with a Lemon Cream Sauce

All main courses served with Chefs Selection of Vegetables and fresh Dinner Roll

### Dessert

Select one/two from the following

- Passionfruit Cheesecake w/Chantilly cream
- Warm Apple Pie w/Cinnamon custard
- Pavlova w/Fresh Fruit & Strawberry Coulis
- Custard Filled Choc Topped Profiteroles w/Fresh Cream

### Tea & Coffee

Self-Serve Tea & Coffee is available throughout the duration of your function

# Plated Dinner Menu Two

(Minimum of 50 guests)

### Set Menu

Choice of one at each course

Two Course	\$40.00 per person
Three Course	\$45.00 per person

### Alternate Drop

Choice of two at each course for alternate drop

Two Course	\$45.00 per person
Three Course	\$49.00 per person

## Entrée

Select one/two from the following

- Mini Yorkshires filled w/lashings of Roast Beef & Red Wine Jus
- Crumbed Whiting Fillets atop a Crisp Caesar Salad
- Satay Pork Crepes w/Rice smothered in creamy satay sauce & nuts
- Chicken Skewers over Saffron Rice w/Mescaline

## Mains

- Chicken w/Ham & Cheese encased in a light filo pastry drizzled in hollandaise sauce
- Grilled Lamb Cutlet Trio served on Sweet Potato Mash w/Rosemary Mint Jus
- Fillet of Barramundi drizzled in a Chilli Lime Sauce on a bed of mash
- 200g Rump Steak braised in red wine atop a Sweet Potato Mash

All main courses served with Chefs Selection of Seasonal Vegetables and fresh Dinner Roll

## Dessert

Select one/two from the following

- Lemon meringue Towers w/fresh cream
- Ice-Cream Baskets filled w/Cookies & Cream Ice-cream & Choc Fudge Sauce
- Warm Apple Strudel w/Cinnamon Anglaise
- Sticky Date Pudding w/Toffee Sauce & Ice-Cream

## Tea & Coffee

Self-Serve Tea & Coffee is available throughout the duration of your function



# Simple Buffet



\$25.00 per person  
(Minimum of 50 guests)

## Hot Selection

Please choose two of the following options

- Chicken Cacciatore
- Satay Pork
- Beef Stroganoff
- Beef Goulash
- Sweet 'n' Sour Chicken

## Accompaniments

Please choose two of the following options

- Savoury Rice
- Potato Bake
- Vegetable Medley
- Pasta Carbonara

## Dessert

Please choose two from the following to be served alternatively

- Pavlova w/Fresh Fruit & Cream
- Apple Strudel w/Custard
- Fresh Fruit Salad w/Ice-Cream
- Apple Pie
- Bread & Butter Pudding w/Ice-Cream

## Salads

Fine selection of Fresh & Compound Salads

- Tossed Salad
- Beetroot
- Potato Salad
- Pasta Salad
- Coleslaw

## Breads

Freshly delicious Bread Rolls w/Butter to be served

## Tea & Coffee

Self-Serve Tea & Coffee available throughout the duration of your function

# Standard Buffet

\$40.00 per person

(Minimum of 50 guests)

## Hot Selection

Please choose three from the following options

- Madras Beef Curry

- Lasagne
- Tandoori Chicken Drumsticks
- Chicken Cacciatore
- Satay Pork
- Beef Stroganoff
- Beef Goulash
- Chicken Provencale
- Sweet'n'Sour Chicken

### Accompaniments

Please choose two from the following options

- Savoury Rice
- Potato Bake
- Vegetable Medley
- Pasta Carbonara

### Salads

Fine selection of fresh & compound salads

- Tossed Salad
- Tomato Wedges
- Beetroot
- Potato Salad
- Pasta Salad
- Coleslaw
- Curried Eggs

### Dessert

Please choose two from the following to be served alternatively

- Chocolate Profiteroles
- Cheesecake (assorted flavours available)
- Pavlova w/fresh fruit & cream

- Chocolate Brownie Sundae
- Apple Strudel w/Custard
- Fresh Fruit Salad w/Ice-Cream
- Apple Pie
- Bread & Butter Pudding w/Ice-Cream

### Breads

Freshly delicious Bread Rolls w/butter to be served

### Tea & Coffee

Self-Serve Tea & Coffee available throughout duration of your function

# Carvery Buffet

\$42.00 per person

(Minimum of 50 guests)

### Hot Carved Meats

Please choose two from the following options

- Roast Lamb
- Roast Beef
- Roast Pork
- Baked Ham
- Roast Turkey
- Roast Chicken

### Vegetables

- Roasted Potatoes
- Roasted Root Vegetables
- Cauliflower Au Gratin

- Honeyed Carrots
- Buttered Greens

### Breads

Freshly delicious Bread Rolls w/butter to be served

### Dessert

Please choose two from the following to be served alternatively

- Chocolate Profiteroles
- Cheesecake (assorted flavours available)
- Pavlova with Fresh fruit & Cream
- Chocolate Brownie Sundae
- Apple Strudel w/Custard
- Fresh Fruit Salad w/Ice-Cream
- Apple Pie
- Bread & Butter Pudding w/Ice-Cream

### Tea & Coffee

Self-Serve Tea & Coffee available throughout duration of function

# Combination Buffet

\$49.00 per person  
(Minimum of 50 guests)

### Hot Carved Meats

Please choose two from the following options

- Roast Lamb
- Roast Beef

- Roast Pork
- Baked Ham
- Roast Turkey
- Roast Chicken

### Vegetables

- Vegetable Medley
- Roasted Potatoes & Pumpkin

### Hot Selection

Please choose two from the following options

- Madras Beef Curry
- Lasagne
- Tandoori Chicken Drumsticks
- Chicken Cacciatore
- Satay Lamb
- Beef or Pork Stroganoff
- Beef Goulash
- Chicken Provencale

### Accompaniments

Please choose one from the following options

- Savoury Rice
- Potato Bake
- Vegetable Medley
- Pasta Carbonara

### Salads

Fine selection of fresh & compound salads

- Tomato Wedges
- Beetroot

- Tossed Salad
- Potato Salad
- Pasta Salad
- Coleslaw
- Curried Eggs

### Breads

Freshly delicious Bread Rolls w/butter to be served

### Dessert

Please choose two from the following to be served alternatively

- Chocolate Profiteroles
- Cheesecake (assorted flavours available)
- Pavlova w/Fresh Fruit & Cream
- Chocolate Brownie Sundae
- Apple Strudel w/Custard
- Fresh Fruit Salad w/Ice-Cream
- Apple Pie w/Custard
- Bread & Butter Pudding w/Ice-cream

### Tea & Coffee

Self-Serve Tea & Coffee available throughout the duration of your function

## **BBQ Buffet**

\$21.50 per person  
(Minimum of 50 Guests)

### Hot Selections

Served from chafing dishes

- BBQ Steaks
- Homemade rissoles
- Thin BBQ Sausages
- Marinated Chicken Thighs
- Mushrooms & Onions

Served with freshly prepared

- Garden Tossed Salad
- Potato Salad
- Coleslaw
- Beetroot
- Cheese
- Hamburger Rolls w/butter

### Tea & Coffee

Self-Serve Tea & Coffee available throughout the duration of your function

# Fork Dish Buffet

\$24.50 per person

(Minimum of 50 guests)

### Hot Selections

Served from chafing dishes

- Beef Stroganoff
- Lasagne
- Stir fried beef noodles
- Tandoori Pork
- Sweet n'Sour Chicken
- Veal Oscar
- Chicken Provencale



- Satay Lamb

Served with following

- Savoury Rice
- Potato Bake
- Vegetable Medley
- Dinner Rolls w/butter

## Optional Extras

### Cold Meat

An additional \$2.30 per person for each selection made

- Cold sliced ham platters
- Seasoned Chicken pieces
- Sliced Oven Roasted Beef
- Corned Silverside

### Seafood Selection

An additional \$12.60 per person for each selection made

- Juicy Prawns
- Cooked Bugs
- Crab Pieces
- Fresh Oysters
- Mussels
- Smoked Salmon

### Hot Selection

An additional \$4.60 per person for each selection made

- Madras Beef Curry
- Lasagne
- Tandoori Chicken Drumsticks

- Chicken Cacciatore
- Satay Pork
- Beef Stroganoff
- Beef Goulash
- Chicken Provencale
- Sweet'n'Sour Chicken

## Desserts

An additional \$2.00 per person for each selection made

- Cheesecake
- Pavlova
- Apple Pie
- Fresh Fruit Salad
- Profiteroles
- Chocolate Mud Cake

# Cocktail Menus



(Minimum of 50 guests)

## Option 1

\$11.50 per person

Please choose four (4) varieties from the following

- Fresh Fish Goujons
- Gourmet Mini Meat Pies
- Asian Samosas
- Chicken Goujons
- Miniature Spring Rolls
- Assorted Miniature Quiches
- Seasoned Chicken Mid Drums
- Homemade Cocktail Sausage Rolls
- Miniature Pizzas
- Chicken Mini Dims Sims
- Parmesan Cheese Bites
- Spinach & Feta Triangles
- Flame Grilled Meatballs

Served with Potato Wedges & Sour Cream/Sweet Chilli Sauce

## Option 2

\$14.50 per person

Please choose four (4) varieties from the following

- Fresh Fish Goujons
- Gourmet Mini Meat Pies
- Asian Samosas
- Chicken Goujons
- Miniature Spring Rolls
- Assorted Miniature Quiches
- Seasoned Chicken Mid Drums
- Homemade Cocktail Sausage Rolls
- Miniature Pizzas
- Chicken Mini Dims Sims
- Parmesan Cheese Bites
- Spinach & Feta Triangles

- Flame Grilled Meatballs  
Served with Potato Wedges & Sour Cream/Sweet Chilli Sauce

Cheeses, Dips & Crackers Platter are served

# Basic Cocktail Party Package

\$12.60 per person  
(Minimum of 50 guests)

## Hot Finger Food

Served for approximately 1 & ½ hours

Includes — Spring rolls, Chicken or Fish Goujons, Miniature Quiches, Flame Grilled Meatballs, Mini Gourmet Meat Pies, Potato Wedges w/Sour Cream & Sweet Chilli

## Decorations

Napkins in your colour selection

If you would like to self-decorate the room you are more than welcome to do so at no extra costs or if you would like to hire our decorations at extra cost  
Please contact the function coordinator

## Tables

Tables are set out cocktail style using bar tables and stools

If you would like a specific layout of the room please arrange this with our function coordinator

Table Cloths are provided for Gift & Cake table only

If you would like table cloths please arrange this with our function coordinator

### Cake Table

Self-Serve

Set with Cake Knife, Napkins & disposable forks/ plates for Cake Table

### Tea & Coffee

Self-Serve Tea & Coffee available throughout the duration of your function

# Complete Cocktail Party Package

\$17.50 per person

(Minimum of 50 guests)

### Hot Finger Food

Served for approximately 1 & ½ hours

Includes — Spring rolls, Chicken or Fish Goujons, Miniature Quiches, Flame Grilled Meatballs, Mini Gourmet Meat Pies, Potato Wedges w/Sour Cream & Sweet Chilli

### Cold Finger Food

A selection of Cheese, Dips & Crackers

### Nibbles

Chips & Mixed Nuts will be on tables

### Decorations

Napkins in your colour selection

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## Cake Table

Self-Serve

Set with Cake Knife, Napkins & disposable forks/ plates for Cake Table

## Tea & Coffee

Self-Serve Tea & Coffee available throughout the duration of your function

# Beverages



At Gales Golf Club we offer all types of options to suit your needs and what you like and don't. We have different beverage options for your special event such as Drink Packages for limited hours of your choice, Bar Tabs to suit your needs or allowing guests to purchase their own drinks.

## Beverage Packages

Adults	6 hours \$36.50	Children	6 hours \$20.00(Soft Drink Juice only)
	5 hours \$32.50		5 hours \$18.00
	4 hours \$28.00		4 hours \$16.50
	3 hours \$25.00		3 hours \$15.50

**Inclusions: Greg Norman Cab Merlot/Bilyara Sauv Blanc  
 VB, Pure Blonde, Midstrength, Cascade Light (Draught Beer Only)  
 Soft Drink & Juice  
 Sparkling Wine**

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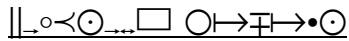
Catering arrangements must be arranged and paid within 21 days of your booked event. For food safety reasons, catering may NOT be purchased from any external source or provided by yourself and brought onto the premises. This is a food safety law. The only exception is a cake to celebrate an occasion.

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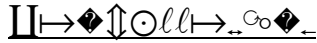
Beverages can be based on consumption basis with a cash bar or bar tab. Gailles Golf Club staff are certified in the responsible service of alcohol and it is club policy that all staff comply with the relevant legislative and company requirements regarding the responsible service of alcohol, including refusing to supply liquor to a minor (or a person who cannot provide proof of age to confirm that they are 18 years or over), intoxicated or disorderly persons. We will fully support any staff member who refuses service to a person on these grounds. Beverages may not be purchased from any external source and brought onto the premises. Our function bar will serve last drinks half an hour prior to end of room hire latest being at 11.30pm, unless otherwise arranged in advance with function manager.

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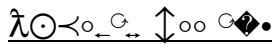
You are more than welcome to decorate or theme your function. Please pre-arrange with the coordinator at least 21 days prior to your event if you wish to decorate the room. Kindly also advise us of any expected deliveries or companies booked to theme your hired function room. Items may only be fixed to the walls with adhesives that do not remove paint (bluetac or removable hooks) and need to be removed at the conclusion of the function. You may either hire a DJ, jukebox or band. Please advise the coordinator of any expected deliveries or band set up. Gailles Golf Club takes no responsibility for the loss or damage to personal property whilst left on the premises.



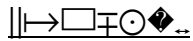
The client is financially responsible for any damage suffered by the club and permanent damage to property during their function (including their set up time). The client must exercise appropriate control over their guests.



The deposit paid is non-refundable. Should your function be cancelled 12 weeks prior your date, your deposit will be taken as a cancellation fee. If the function is cancelled within 7 days from the function date, full payment of all other expenses is also non-refundable.



Tentative bookings are held for 14 days from the date of the booking. Once 14 days has passed we will automatically cancel your booking. To confirm the booking within the 14 day period, a \$100 deposit is required to secure the booking. Final numbers and full payment of the balance must be made at least 21 days prior to the function date.



Payment can be made cash, cheque or credit card (phone / in person). Should you require a tax invoice please request this from the coordinator at time of paying.

The Club and its management also reserve the right to implement any of the following actions if required necessary:

- ✿ Refuse service of alcohol (in accordance with RSA legislation)
- ✿ Removal of patron from private function on licensed premises
- ✿ Closure of bar at any point during function
- ✿ Closure of private function at any point during function (No refund of room hire will be issued)

Once you have read the terms and conditions, please sign in the space below and return to Gables Golf Club within 3 weeks of confirming your function.

Client Signature.....

Co-Ordinator Signature.....

Function booking name.....

Client address.....

.....

Contact # (07) ..... Mobile (04).....

Email.....



Date.....

Date of function.....

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Co-Ordinator Signature.....

Function booking name.....

Client address.....

.....

Contact # (07)..... Mobile (04).....

Email.....

Date.....

Date of function.....