

# Victor Harbor Golf Club



## Victor Harbor Golf Club

The Victor Harbor Golf Club is one of the most scenic golf clubs in South Australia offering panoramic coastal and hinterland views, native birds and wildlife.

The Reception Centre takes full advantage of the magnificent views of Encounter Bay, including the majestic Southern Ocean, the grandeur of Granite, Seal and Wright Islands and the Bluff. The first tee adjacent to the Reception Centre provides a breathtaking location for photograph opportunities overlooking the valley to the ocean beyond.

The Reception Centre is the ideal location for your special occasion having a centrally located, fully equipped bar, dance floor, and dining facilities for up to 200 guests.

Our professional Function Coordinator runs a team of highly qualified and experienced chefs, skilled in presenting functions with flair and distinction that will make organising your occasion a personal and stress free experience.

Please contact our **Function Coordinator** on **0458 137 346** for a Function Package or further information.



**Victor Harbor Golf Club**

(Yankalilla Road) PO Box 925 Victor Harbor SA 5211

Phone: 08 8552 2030 Fax: 08 8552 5297

Email: [functions@vhgolf.com.au](mailto:functions@vhgolf.com.au)

Website: [www.vhgolf.com.au](http://www.vhgolf.com.au)

# VICTOR HARBOR GOLF CLUB FUNCTION MENU 2011

## Set Menus

### Soup

Roasted tomato and basil

Cream of cauliflower with garlic chives and parmesan cheese

Potato, bacon and leek

Roasted pumpkin with cream and cracked black pepper

### Entree

Thai beef salad tossed with bean shoots fresh coriander, snow pea tendril and coconut chilli dressing

Prawn cocktail with iceberg lettuce and home made dressing

Seared lamb salad with semidried tomatoes, roast capsicum, black olives, rocket, Spanish onion and basil pesto dressing

Smoked salmon bruschetta served on vienna bread with horseradish cream fresh dill and cracked black pepper

Traditional greek salad with crispy proscuitto ham and chicken tenderloins with lemon vinegarette

Individual mezze platter

## **Main Course**

**Oven Baked Atlantic salmon on steamed green beans and roasted cocktail potatoes topped with warm king prawns and hollandaise sauce**

**Oven Baked chicken breast stuffed with brie cheese on potato gratin steamed baby spinach finished with a creamy garlic sauce**

**Seared chicken breast on a crispy bacon & sundried potato salad finished with a creamy white wine sauce**

**Chargrilled sirloin fillet on potato, parsnip and parmesan mash finished with a red wine jus**

**Red wine braised beef on roasted cocktail potatoes and steamed baby spinach with red wine jus**

**King Henry pork fillet with a warm pad Thai vermicelli noodle, bean shoot and coriander salad**

## **Dessert**

**Pavlova roulade filled with passionfruit cream and berry compote**

**Baked citrus tart with berry compote and cream**

**Bailey's pannacotta served with chocolate ganash and fresh strawberries**

**Mixed berry cheesecake with white chocolate sauce**

**Individual chocolate puddings with rich chocolate sauce**

**Cheese Platters to share**

**Wedding cake served as an additional dessert option – Extra charge of \$3.00 per person**

**Complimentary Tea, Coffee and Chocolates**

## **WEDDING COCKTAIL MENU**

WE ARE PLEASED TO OFFER OUR COCKTAIL MENU, WHICH WILL BE SERVED ON PLATTERS WITH THE APPROPRIATE SAUCES & GARNISHES

**MENU 1 - \$50.00 PER PERSON**

VEGETABLE CRUDITIES, VARIOUS DIPS & CHAR GRILLED PITA BREAD

CHICKEN SATAYS WITH PEANUT DIPPING SAUCE

COCKTAIL PIES, PASTIES & SAUSAGE ROLLS

COCKTAIL SAMOSA

MINI SPRING ROLLS

MINI ASSORTED QUICHES

SPICY MEAT BALLS WITH ROASTED TOMATO SAUCE

**MENU 2 - \$60.00 PER PERSON**

VEGETABLE CRUDITIES, VARIOUS DIPS & CHAR GRILLED PITA BREAD

CHICKEN SATAYS WITH PEANUT DIPPING SAUCE

COCKTAIL PIES, PASTIES & SAUSAGE ROLLS

COCKTAIL SAMOSA

MINI SPRING ROLLS

MINI ASSORTED QUICHES

SPICY MEAT BALLS WITH ROASTED TOMATO SAUCE

HERB DUSTED PRAWN SKEWERS & GARLIC AIOLI

VEGETARIAN CORN FRITTERS

**MINIMUM OF 50 GUESTS**

**2 PIECES OF EACH COCKTAIL ITEM ARE ALLOCATED PER PERSON**

**BUFFETT FOR SMALL BUSINESS GROUPS**

**MAXIMUM 30 GUESTS**

**2 SELECTIONS**

**\$25.00 PER PERSON**

\* GREEN CHICKEN CURRY WITH RICE

\* BEEF STROGANOFF WITH MASH

\*THAI BEEF RED CURRY WITH RICE

\*LASAGNE & SALAD

\* CHICKEN OR BEEF STIR FRY

\*PENNE CARBONARA

**PLATTERS FOR SMALL BUSINESS GROUPS**

ASSORTED SANDWICHES	\$25.00 PLATTER
ASSORTED BAGUETTE'S	\$35.00 PLATTER
COCKTAIL PIE, PASTY, SAUSAGE ROLLS	\$40.00 PLATTER
KABANA, CHEESE, DIPS & CRACKERS	\$30.00 PLATTER
MINI SPRING ROLLS & SAMOSA	\$40.00 PLATTER
FRESH FRUIT PLATTER	\$40.00 PLATTER

**MORNING TEA BUFFETT**

**\$12.00 PER PERSON**

TEA, COFFEE, MINI MUFFINS, ASSORTED SLICES, BISCUITS

**AFTERNOON TEA BUFFETT**

**\$12.00 PER PERSON**

TEA, COFFEE, MINI MUFFINS, ASSORTED SLICES, BISCUITS

## **BBQ**

**\$25.00 PER PERSON**

**GOLF GROUPS ONLY**

BBQ BEEF SAUSAGES, MINUTE STEAK, TOSSED GREEN SALAD, BREAD & CONDIMENTS

## **GOURMET BBQ**

**\$35.00 PER PERSON**

**GOLF GROUPS ONLY**

MARINATED CHICKEN SKEWERS, MINUTE STEAK, GOURMET SAUSAGES, TOSSED GREEN SALAD,  
PASTA SALAD, CRUSTY FRENCH STICKS & CONDIMENTS

## **CHILDRENS MENU UNDER 12**

**\$16.00 per person 2 COURSES**

**(Please select 2 choices of mains and 2 choices of dessert)**

### **MAINS**

PENNE BOLOGNAISE

BATTERED FISH, CHIPS & SAUCE

CHICKEN NUGGETTS, CHIPS & SAUCE

CHICKEN SCHNITZEL, CHIPS & GRAVY

### **DESSERT**

NUT SUNDAE WITH CARAMEL, STRAWBERRY, CHOCOLATE OR LIME TOPPING

MIXED BERRY CHEESE CAKE WITH WHITE CHOCOLATE SAUCE

INDIVIDUAL CHOCOLATE PUDDING WITH RICH CHOCOLATE SAUCE

## MENU SELECTION

### MENU 1 - CHOICE OF

1 SOUP

2 MAIN COURSES

1 DESSERT

TEA, COFFEE & CHOCOLATES

**\$52.00**

### MENU 2 – CHOICE OF

1 ENTRÉE

2 MAIN COURSES

1 DESSERT

TEA, COFFEE & CHOCOLATES

**\$56.00**

### MENU 3 – CHOICE OF

1 ENTRÉE / 1 SOUP

2 MAIN COURSES

1 DESSERT

TEA, COFFEE & CHOCOLATES

**\$58.00**

### MENU 4 – CHOICE OF

2 ENTREES

2 MAIN COURSES

2 DESSERTS

TEA, COFFEE & CHOCOLATES

**\$62.00**

## Function Room Hire

Main Function Area: \$700.00

Balcony Room: \$200.00

Venue: \$900.00

Main Function area hire includes, bar, dance floor, crockery, cutlery, glassware and white linen tablecloths.

Balcony Room includes Plasma TV, crockery, cutlery, glassware and white linen tablecloths. Use of outside balcony.

## BEVERAGES

Beverages are charged on consumption, this allows you the freedom to advise us on what you would like to provide for your guests and the dollar limit you would like to spend. Alternatively you may BYO wine and be charged \$10 per bottle corkage. Spirits are available for purchase over the bar, prices can be provided on request. If you would like particular spirits, bottled beer or premixed beverages available for your guests to purchase, please advise so we can ensure we have sufficient stock.

### Red Wines

#### Shiraz

Scarpantoni Pedler Creek - 2004	\$23.50
Red Knot by Shingleback - 2006	\$25.00
Currency Creek Ostrich Hill - 2006	\$28.00
Ballast Stone Estate - 2006	\$28.00
Scarpantoni Block 3 - 2006	\$48.00

#### Merlot

Scarpantoni Pedler Creek - 2006	\$23.50
---------------------------------	---------

#### Cabernet Sauvignon

Scarpantoni Brothers Block - 2006	\$48.00
Scarpantoni Pedler Creek - 2004	\$23.50
Peeralilla Hill - 2004	\$22.00
Currency Creek Black Swamp - 2006	\$28.00

#### Blends

Scarpantoni School Block - 2004	\$27.00
Bremerton Tamblyn - 2006	\$28.00

#### Riesling

Ballast Stone Estate - 2008	\$25.00
-----------------------------	---------

**Sauvignon Blanc**

Pedler Creek - 2007	\$23.50
---------------------	---------

Scarpantoni Estate - 2008	\$27.00
---------------------------	---------

**Chardonnay**

Ballast Stone Estate – 2007	\$26.00
-----------------------------	---------

Red Knot by Shingleback U.W – 2006	\$22.00
------------------------------------	---------

Peeralilla Hill – 2005	\$22.00
------------------------	---------

**Verdelho**

Bremerton – 2007	\$25.00
------------------	---------

**Sparkling White**

Steeple Jack Pinot Noir Chardonnay N.V	\$17.00
--	---------

Ballast Stone Pinot Chardonnay – 2007	\$25.00
---------------------------------------	---------

**Beers on Tap (Jug)**

West End Draught	\$15.10
------------------	---------

Tooheys Extra Dry	\$16.10
-------------------	---------

Hahn Premium Light	\$13.50
--------------------	---------

<b>Soft drink (Jug)</b>	\$11.00
-------------------------	---------