

Victor Harbor Golf Club



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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

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VICTOR HARBOR GOLF CLUB FUNCTION MENU 2010

Set Menus

Soup

Roasted tomato with basil pesto and white truffle oil

Cream of cauliflower with garlic chives and parmesan cheese

Potato, bacon and leek with garlic croutons

Roasted pumpkin with cream and cracked black pepper

Chicken and sweet corn & fresh Tuscan herbs

Entree

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

Tempura battered yellow fin tuna nori roll served with wakami salad, pickled ginger and light sweet soy

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 prosciutto ham and chicken tenderloins with lemon vinaigrette

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 white wine beurre blanc

Seared chicken breast on a crispy bacon & sundried potato salad finished with a white wine beurre blanc

Roast 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

Grilled polenta and roasted vegetable stack dressed with capsicum coulis and basil pesto

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 - \$40.00 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 - \$45.00 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

\$18.00 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	\$15.00 PLATTER
ASSORTED BAGUETTE'S	\$20.00 PLATTER
COCKTAIL PIE, PASTY, SAUSAGE ROLLS	\$16.00 PLATTER
KABANA, CHEESE, DIPS & CRACKERS	\$16.00 PLATTER
MINI SPRING ROLLS & SAMOSA	\$18.00 PLATTER
FRESH FRUIT PLATTER	\$20.00 PLATTER

MORNING TEA BUFFETT

\$8.00 PER PERSON

TEA, COFFEE, MINI MUFFINS, ASSORTED SLICES, BISCUITS

AFTERNOON TEA BUFFETT

\$8.00 PER PERSON

TEA, COFFEE, MINI MUFFINS, ASSORTED SLICES, BISCUITS

BBQ

\$16.00 PER PERSON

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

GOURMET BBQ

\$20.00 PER PERSON

MARINATED CHICKEN SKEWERS, LAMB LOIN CHOP, 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 **\$42.00**

MENU 2 – CHOICE OF

1 ENTRÉE

2 MAIN COURSES

1 DESSERT

TEA, COFFEE & CHOCOLATES **\$46.00**

MENU 3 – CHOICE OF

1 ENTRÉE / 1 SOUP

2 MAIN COURSES

1 DESSERT

TEA, COFFEE & CHOCOLATES **\$48.00**

MENU 4 – CHOICE OF

2 ENTREES

2 MAIN COURSES

2 DESSERTS

TEA, COFFEE & CHOCOLATES **\$52.00**

Function Room Hire

Main Function Area: \$510.00

Balcony Room: \$200.00

Venue: \$710.00

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
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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 Tambyn - 2006	\$28.00

Riesling

Ballast Stone Estate - 2008	\$25.00
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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
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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

Soft drink (Jug)	\$11.00
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