



Victor Harbor Golf Club

The Victor Harbor Golf Club is one of the most scenic golf clubs in South Australia, is highly rated on the Fleurieu Peninsula, and has panoramic coastal and hinterland views. It is a haven for native birds and animals.

The newly renovated clubrooms take full advantage of the magnificent views of Encounter Bay, including the sparkling blue waters of the Southern Ocean, the grandeur of Granite, Seal and Wright Islands and Rosetta Head (the Bluff). The first tee, adjacent to the clubrooms, is a breathtaking location for wedding ceremonies and photographs as it looks over the beautiful rural valley as well as the ocean beyond.

The Clubrooms are the ideal location for your function or wedding with a centrally located, fully equipped bar, a purpose built dance floor, and dining facilities for 200 people seated or 200 stand up cocktail style.

Our team of highly qualified and experienced caterers have designed flexible menus to suit all occasions and are skilled in presenting functions with flair and distinction.

To book your function with a difference or for further information, please do not hesitate to contact our Functions Co-ordinator **Jo Smith**.

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Cocktail Menu



Cold Canapés

Smoked Salmon with creamed horseradish and capers
Marinated Fetta with roasted capsicum en croute
Peppered rare roast with grain mustard en croute
Chicken liver pate on crisp toasts and orange marmalade
Kangaroo Island brie with toasted almonds
Shaved marinated chicken with sun dried roma tomatoes
Chicken and spring onion lavosh pinwheels
Sushi – vegetarian or traditional
Pickle of 4 mushrooms in a filo tart
Shredded duck and Hoi Sin omelette rolls

+ \$1.00

Hot Canapés

Pakhoras with spiced yoghurt dipping sauce
Spring rolls with sweet chilli dipping sauce vegetarian
Beef satay or chicken satay skewers with peanut sauce
Chicken and mushroom filo
Spinach and fetta filo rolls
Goujons of fish with lemon mayonnaise
Baked capsicum, fetta and onion fritter
Spiced meatballs with homemade tomato sauce
Thai fish cakes with sweet chilli dipping sauce
Chicken rending wingees
Gourmet cocktail pies, pasties and sausage rolls
Olive, fetta and herb crumbed mushrooms
David Lee's large vegetarian spring rolls
Individual fillet mignons

+ \$1.00

Canapés and Cocktail Menu Pricing – per person

Cocktail Menu 1.	2 x Cold and 3 x Hot Canapés over 1.0 hours	\$15.00
Cocktail Menu 2.	3 x Cold and 4 x Hot Canapés over 1.5 hours	\$20.00
Cocktail Menu 3.	4 x Cold and 5 x Hot Canapés over 2.0 hours	\$25.00

Set Menus



Soup

Pumpkin Soup with cream & mill pepper
Potato & Leek Soup with snipped chives
Minestrone Soup with basil pesto & parmesan crouton
Split Pea & Smoked Ham Soup
Cauliflower Soup with blue cheese crouton
Cream of Mushroom Soup with natural yoghurt

Entrée

Fattoush salad of cos, avocado, bocconcini, croutons, semi dried tomato & dill
Smoked Trout salad with kipfler potatoes, witlof, chives & grain mustard dressing
Thai Prawn Salad with rice noodles & Hot 'N' Sour dressing
Char grilled Calamari salad served with cucumber, bean shoots & coriander with a lemon & olive oil dressing
Prawn & Green Mango Salad with Nam Jim Dressing
Smoked Salmon Timbales with Avocado Salsa & Garlic Toast
Rosemary Grilled Squid with a Cornichon, rocket, fetta & olive oil salad
Warmed Mediterranean Chicken Salad with artichokes, roast capsicum and black olives, lemon, olive oil & continental parsley dressing
Green chicken curry with pappadum & rice
Chicken Yiros & mild Tzatziki Pinwheels with caprese salad dressing
Chicken & Mushroom Pide Burger with snow pea sprouts & avocado mayonnaise
Thai Beef Salad with Coconut Chilli Dressing
Beef Stroganoff with dill pickle, sour cream & rice
Individual Antipasto Platters

Main Course



Eggplant Parmagiana with guacamole salsa

Baked Atlantic Salmon with red curry & lentil sauce served with rice & pappadum

Baked Atlantic Salmon with artichoke, Cornichon & sun dried tomato salsa

Grilled Flathead with roasted wedges, tartare sauce and lemon

Chicken Breast wrapped in smoked bacon with paesa no potatoes & wilted spinach

Chicken Breast with mushroom risotto, roasted garlic & marscapone

Grilled Chicken Breast served with a warm kipfler potato salad, prosciutto, sundried tomatoes, roasted garlic & herbs

Lamb Shanks with sweet potato mash, roast carrots, parsnip & minted peas

Osso Bucco Bianco with risotto Milanes e

King Henry Pork Cutlet with cauliflower gratin & apple compote

Roast Sirloin with garlic mash, grilled tomato & red wine glaze

Grilled Kangaroo with fried rice & a chilli & black bean sauce

Red Wine Braised Beef Bolar Roast with buttery mash, mushroom sauce & green beans

All Main Courses are served with a bread roll and a share bowl of garden salad for the table. Share bowls of vegetables can be ordered for \$2.50 per person.

Premium Main Course Selection



Extra 3.00 per person

Wild catch Barramundi Wellington with
a Leek & mushroom duxelle &
Riesling butter sauce

Steamed Swordfish with Ginger, shallots & a rice and corn salad
cold roll

Marinated & skewered Lamb Backstrap with Greek salsa & toasted
pita bread

Beef Bourgignon Pie with caramelized shallots & fried mushrooms

Fillet Steak with garlic mash, grilled tomato & red wine glaze

Extra 6.00 per person

4 Chop Lamb Rack with mango, chilli & wood fungus pickle

MSA Tender Ridge Scotch Fillet with double baked potato,
mushroom ragout & beans

Dessert

Baked Lemon Curd Tart with berry coulis

Individual Chocolate Pudding with rich chocolate sauce

Sticky Date Pudding with toffee sauce and cream

Chocolate Strega Tart with sugared strawberries

Williams Apple Strudel with runny cream

Pavlova Roll with fresh fruit and cream

Rum Panna Cotta with dried fruit syrup and biscotti

Dark Chocolate Mousse with cream and strawberries

Banana Caramel Pie with Cream

Pecan Pie with Caramel Sauce and cream

Custard fruit flan with fresh strawberries and cream

Apple Pie with cream and Ice cream

Apricot Pie with cream and Ice cream

Cheese Platters (share)





Prices – Per Person

Two Course Menu Prices

1:1	set soup / set main course	27.00
1:1	set entrée / set main course	30.00
1:2	set soup / choice of 2 main courses	31.50
1:2	set entrée / choice of 2 main courses	34.00
2:1	choice of 2 main courses / set dessert	31.50
2:2	choice of 2 entrees / 2 main courses	36.00
2:2	choice of 2 main courses / 2 desserts	33.50

Three Course Menu Prices

1:1:1	set soup / set main course / set dessert	34.50
1:1:1	set entrée / set main course / set dessert	39.00
1:2:1	set soup / choice of 2 main courses / set dessert	38.00
1:2:1	set entree / choice of 2 mains / set dessert	42.00
2:2:1	choice of 2 entrees / 2 main courses / set dessert	45.00
2:2:2	choice of 2 entrees / 2 main courses / 2 desserts	48.00

Your own cake as dessert, the Chef to cut and serve
on plates with cream and coulis 3.00

Alternatively you may cut it yourselves 1.00

Coffee, Tea and Chocolates 2.50

Antipasto or cheese and Dried Fruit Platters 6.00

Pre dinner canapés (2 choices) 6.00

Prices on food & beverages are subject to change. This function package is valid to 30th April 2009.



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 \$8 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

Cleanskin Cabernet Sauvignon	16.00
Scarpantoni brothers block cab sav	45.00
Ballast Stone Estate Shiraz	25.00
Currency Creek Ostrich Hill Shiraz	25.00

White Wines

Cleanskin White – Sauvignon Blanc	16.00
Scarpantoni Pedlar Creek Sauvignon Blanc	27.00
Ballast Stone Estate Riesling	24.00
Bremerton Verdelho	25.00

Sparkling Wines

Steeple Jack Pinot Noir Chardonnay	15.50
Steeple Jack Unreserved Brut Shiraz	15.50
Cockatoo Ridge N.V. Brut	20.50
Cockatoo Ridge Sparkling Red	20.50

Beers

(served by the jug)

West End Draught	15.00
Tooheys Extra Dry	15.50
Hahn Premium Light	13.00
Soft drink is also available by the jug	11.00

Cleanskin wines can have a personalized label created for you, please discuss your requirements with us.

Terms and conditions

Function Room Hire – Hire of the venue is \$400.

This includes the use of the main function room, dance floor and bar, all existing furniture, crockery, cutlery, glassware and white linen tablecloths and napkins (where applicable). Table settings are on round tables (other than bridal table) that seat between 6 and 10 guests comfortably. Gift table and cake table can be arranged if required and we have a cake knife and splade available for your use. If skirting is required for your bridal table, this can be arranged for an extra cost. If skirting is not required, the bridal table will be dressed with a white linen tablecloth to the floor. For cocktail functions we will provide chairs and clothed tables as per your requirements.

Cleaning Costs - \$110

A standard cleaning fee of \$110.00 (including GST), applies for cleaning of the venue. You are financially liable for any damage sustained to the club or club property, whether through your own actions or those of your guests. Nothing is permitted to be nailed, screwed or stapled to any part of the premises both inside and outside the club. You will also incur an automatic charge for any spoilage relating to excessive food or beverage spillage or any other soiling of carpets and upholstery. Confetti and rice are not permitted to be thrown in or around the venue. (Additional cleaning costs will apply) Rose Petals are acceptable.

Responsible service of alcohol

Due to our liquor licence regulations, we are required to have licensed security on duty for all birthday functions (and any other function the club assesses as needing security.) The Club reserves the right to stipulate whether or not security is required for any function. See below security charges:

Sunday midnight to Friday midnight	\$35.00 per hour
Friday midnight to Saturday midnight	\$46.00 per hour
Saturday midnight to Sunday midnight	\$58.00 per hour
Public holidays	\$70.00 per hour

You are responsible for paying for security and an estimated fee will be required to be paid when finalising your payment 5 days before the function. Any difference in security charge can be finalised on the night. The Golf Club practices responsible service of alcohol and intoxicated and underage persons will not be supplied liquor under any circumstances.

Confirmation

A tentative booking is only confirmed when a signed copy of the terms and conditions is returned with the requested deposit within the designated period. If this is not the case, the club reserves the right to cancel the booking and allocate the space to another client. The package and menu selections should be finalised 4 weeks prior to your function date.

Deposits and payment of account

Tentative bookings are confirmed when a deposit of \$500.00 is received by the club. The deposit is non-refundable and non-transferable and will be deducted from the balance of your account. Upon payment of the deposit, the date, time and approximate number of guests is required. A second working deposit of \$1000.00 is required 6 months before the function.

The balance of the final account must be paid 5 days before the function. Any additional charges incurred on the night of the function (e.g. bar tab) must be finalised at the conclusion of the function. No accounts will be given.

Payment can be made by cash, credit card or bank cheque, please note that direct deposit payments and personal cheques will only be accepted as a method of payment at least 5 working days before the function.

Cancellations

If your function is cancelled, all deposits are non-refundable. If your function is cancelled less than 7 days before the event, the club reserves the right to charge the full amount for the function.

I/We have read and fully understand and accept the terms and conditions and hereby confirm our booking.

Name: _____

Date of Function: _____

Type of Function: _____

Today's Date: _____

This original copy must be completed and returned with payment of your deposit. A copy of these conditions will be forwarded to you for your own files.

We look forward to planning a fantastic function for you and trust that you will contact us if you require any further information or clarification on any of the above points.