

Room Hire
Coogan Room

Holds up to 100 people (depending on room set up)
Suits Weddings, Engagement parties, Birthdays, Christmas Parties, Business
Dinners, Seminars, Conferences and Wakes
Room Extended holds up to 150 people

Dr.H.B.Ellerton Room

Subject to availability
Holds up to 12 people
Suits small business meeting, conferences, interviews

Room Hire Charges

Coogan Room	Dr.H.B.Ellerton Room
2 hours or less \$175.00	2 hours or less \$40.00
4 hours or less \$350.00	4 hours or less \$60.00
5 hours or more \$400.00	5 hours or more \$120.00
<u>Including \$100 deposit to secure venue/date</u>	

Licensed Premise

We are a licensed premise NO ALCOHOL OR FOOD can be brought onto
the premises

Pre-Dinner Savouries

Cold Selections

Per Platter Prices

These platters are designed to be served to a group of min 20 people

Gourmet Cheese with Water Crackers \$52.00

Crisp Vegetable Crudites with dips \$33.00

Antipasto Platter \$50.00

Selection of fine crisps with assorted toppings \$37.50

(Per Platter Pricing)

Per Table Prices

These platters are specifically for shared selection of cold canapés for a table of 8 people

Gourmet Cheese with Water Crackers \$19.50

Crisps Vegetable Crudites with dips \$14.90

Antipasto Platter \$19.50

Selection of Fine Crisps with assorted toppings \$16.70

Plated Dinner Menu 1

Set Menu

Choice of one at each course

Two Course \$32.70 p/p

Three Course \$37.40 p/p

Alternative Drop

Choice of two at each course for alternative drop

Two Course \$37.40 p/p

Three Course \$42.00 p/p

Entrée

Select one from the following

Fresh fish Goujons w/ Crisps Garden Greens Sweet' n' Sour Sauce

Crème of Pumpkin Soup w/ Sour Cream & Chives

Miniature Spring Rolls w/ Sweet Chilli atop a bed of rice

Creamy Chicken Vol Au Vent with Mesculin Salad

Mains

Select one 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 w/ Lemon cream sauce

All main courses served with chef's selection of vegetables and fresh dinner rolls

Dessert

Select one from the following

Passionfruit Cheesecake with Chantilly Cream

Warm Apple Pie w/ Cinnamon Custard

Pavlova w/ Fresh fruit and 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 2

Set Menu

Choice of one at each course

Two Course \$40.00 p/p

Three Course \$45.00 p/p

Alternative Drop

Choice of two at each course for alternative drop

Two Course \$45.00 p/p

Three Course \$49.00 p/p

Entrée

Mini Yorkshires filled w/ lashings of Roast Beef and Red Wine Jus

Crumbed Whiting Fillets atop of Crisp Caesar Salad

Satay Pork Crepes served w/ rice smothered in creamy Satay sauce and 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 w/ Rosemary mint Jus

Fillet of Barramundi drizzled in Chilli lime sauce on a bed of mash

200g Rump Steak braised in red wine atop a Sweet Potato Mash

Desserts

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

Budget Buffet

\$27.50 p/p

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

Salads

Fine Selection of Fresh & Compound Salads

Tossed Salad

Beetroot

Potato Salad

Pasta Salad

Coleslaw

Desserts

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

Breads

Delicious Fresh Bread Rolls w/ Butter

Tea & Coffee

Self-serve Tea and Coffee available throughout duration of function

Basic Buffet

\$40.00 p/p

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

Delicious Fresh bread rolls w/ butter

Tea & Coffee

Self-serve tea & coffee available throughout duration of your function

Carvery Buffet

\$42.00 p/p

Hot Carved Meats

Please choose three from the following options

Roast Lamb

Roast Beef

Roast Pork

Baked Ham

Roast Turkey

Roast Chicken

(Accompanied by Assorted Condiments)

Vegetables

Roasted potatoes

Roasted Root Vegetables

Cauliflower Au Gratin

Honeyed Carrots

Buttered Greens

Breads

Delicious fresh bread rolls w/ butter

Desserts

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

Tea & Coffee

Self-serve tea & coffee available throughout duration of function

Combination Buffet

\$49.00 p/p

Hot Carved Meats

Please choose two from the following options

Roast Lamb

Roast Beef

Roast Pork

Baked Ham

Roast Turkey

Roast Chicken

(Accompanied by Assorted Condiments)

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

Delicious fresh bread rolls w/ butter

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

Tea & Coffee

Self-serve tea & coffee available throughout duration of function

Optional Buffet Extras

Cold Meat

Please choose two from the following options for an additional \$4.60 p/p

Cold Sliced ham platters
Seasoned chicken pieces
Sliced Oven Roasted beef
Corned Silverside
Continental Meats Platters

Hot Selection

Please choose from the following options for an additional \$4.60 p/p

(Per Selection)

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

Optional Extras

Desserts

\$4.00 p/p

Choose two (2) to be served alternatively from the following

Cheesecake
Pavlova
Apple pie
Fresh fruit salad
Profiteroles
Chocolate mud cake

Simple Buffets

BBQ Buffet

\$23.50 p/p served from chafing dishes

BBQ Steaks
Homemade Rissoles
Thin BBQ Sausages
Marinated Chicken Thighs
Mushrooms and Onions

Served with freshly prepared

Garden tossed salad
Potato Salad
Coleslaw
Beetroot
Cheese
Hamburger rolls w/ butter

Tea & Coffee

Available Self-serve

Fork Dish Buffet

\$24.50 p/p served from chafing dishes

Please choose three (3) from the following:

Beef Stroganoff
Lasagne
Tandoori Pork
Sweet 'n' Sour Chicken or Pork
Chicken Provencale
Satay Lamb
Beef or Chicken Curry

Served with the following:

Savoury Rice
Potato Bake
Vegetable Medley
Dinner rolls w/ butter

Catering

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.

Beverages

Beverages can be based on consumption basis with a cash bar or bar tab. Gailes 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.

Decorations, Entertainment and belongings

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. Gailes Golf Club takes no responsibility for the loss or damage to personal property whilst left on the premises.

Property damage

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.

Cancellations

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.

Deposit booking

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 minimum of room fee hire charge 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

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 Gales Golf Club within 2 week of confirming your function.

Client Signature.....

Function booking name.....

Client address.....

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Contact no..... Mobile (04).....

Email.....

Date.....

Date of function.....