



# Oxley Golf Club

Christmas Menu Package  
2012

# Our Rooms

## Fairways Lounge.

The Fairway Lounge Room offers spacious seating for up to 170 (depending on room set-up) guests but can be especially set up to cater for smaller Wedding Parties very comfortably. Also suits Information Sessions & Function style Conferences. Room has Roving Microphone, Lectern, Dancefloor, Sound System compatible with IPODS, LAPTOPS, Fully Air Conditioned, Disabled Access, Ample Parking, Light Dimmers and a picturesque view of the grounds

## Margaret Donovan Pavilion.

Fancy an outdoor setting? Why not take advantage of our new acquisition, the "Margaret Donovan Pavilion". This magnificent paved area, tiled under the large weather proof white sails, has recently been completed and provides seating upwards of 150 people. This area is complete with its own Bar Facilities, Dance floor, Sound system and Toilets.

## AD Buchanan Room.

The AD Buchanan Room can be set to any configuration or design as required for your Seminar. Catering up to 50 people.

## Robertson Kerr Room.

The Robertson Kerr Room holds up to 30 people depending on room set-up and is perfect for small seminars with views overlooking the golf course.

# Inclusions

White or Black Linen Tablecloths with Linen Napery

Cake Knife Use & Cake Cutting Service (Customer to provide bags/boxes)

Round or Rectangle Style Tables available

Hurricane Lanterns with Beautiful Christmas wreaths (Table Centrepieces)

Bon Bons

Nuts, Lollies, Pretzels (placed on tables for entry of guests, no refills)

## What isn't included:

- **Chair covers –these are available for \$5.00 each with 70 colours of sashes (this includes GST, put on chairs and taken off & returned**

# Special Requests

**Children's Meals - \$18.95/child** Price applicable to children under 12 years, excluding Chair covers.

**One choice only:**

Hot Dog & Chips, Chicken Nuggets & Chips, Fish Bits & chips, Pizza & Chips, Cheerios & Chips

Followed by an Ice-cream Sundae

Alternatively if your child(ren) wish to dine from the adults chosen menu this will be charged at half the adults price. Applicable to children under 12 years of age. Price does not include chair covers etc.

**Special 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 **\$21.50 per person**

**Special Dietary Requirements** – we are more than happy to cater for any special diets that may be attending your reception, please discuss these requirements with the Events Co-ordinator



## *Available for Hire*

Wishing Well	\$35.00	
Fairy Lit Bridal Backdrop	\$230.00	
Chair Covers & Sash/Bow	\$5.00	each including sash/bow
Heart or Butterfly Accessory	\$1.20	extra
Table Overlays/Runners	\$6.50	each
Helium Balloons	\$60.00/ 25 balloons	– floated across ceiling
Balloon Centrepieces	\$13.50/	centrepiece
Candelabras	\$12.50	from
Floral Centre Pieces	poa	

*Terms & Conditions*

*Oxley Golf Club Booking Policy*

**Tentative Bookings** - Tentative bookings are held for a period of 7 days with no obligation and if we receive no confirmation of this function on or before the said period, the tentative booking will be deemed to have been cancelled.

**Confirmation of Booking** - To confirm your tentative booking a non refundable deposit of \$350.00 is required within the 7 day tentative booking period. A further non refundable \$350 is payable within one month of the initial deposit to further hold your booking, if not received your booking will be deemed to be cancelled. These deposits, totalling to \$700, effectively become part payment of your Account and will be deducted from your balance owing.

Should you need to cancel the booking the monies paid can be transferred to another date as a once off transfer, if transfer is made within one month of the day of your cancellation.

Prior to confirmation of selected function menus and beverages, our prices are subject to change without notice. A 15% Surcharge may apply on Sundays and Public Holidays.

**Oxley Golf Club Cancellation Policy** - All cancellations of functions are to be cancelled in writing. All deposits are non refundable. Should your function be cancelled within Two weeks of your booked Date all catering must be paid for in full.

**Complimentary Reception Room Hire** - We offer at no charge our Reception Room without fee for duration of 6 hours not exceeding Midnight. Should you wish to extend this duration beyond the included 6 hours a fee of \$100/hour thereafter, not exceeding midnight will be incurred. This time commences upon guests entry to reception. An extension of the finish time must be prearranged & prepaid with the Event Coordinator. Please note that last drinks will be called ½ hour before your Function duration is to be completed with the latest being 11.30pm.

**Liquor License** - Oxley Golf Club is a Licensed venue. Due to liquor license regulations, no person is permitted to bring any beverage onto the Clubs premises, any person found to have bought beverages onto the premises may be asked to leave.

**Belongings & Gifts** - Customers are responsible for all belongings and gifts and are to ensure that all items are taken at the completion of your reception. Should you wish to leave items at the Reception Room they shall be left at the owners risk as the Club or Caterer will not accept any liability.

*Terms & Conditions (continued)*  
*Oxley Golf Club Booking Policy*

**Minimum Numbers Policy** -All menus are priced on a minimum number of 60 for the months of September, October and December (exclusive of Children) and a minimum of 50 for all other months. For functions consisting of numbers below the minimum requirements a 15% surcharge will be applied, unless otherwise arranged, this is in addition to any other listed surcharge.

**Confirmation of Numbers/Details-** All details in relation to food, drinks and decorations details as per the run sheet are required to be finalized no later than 14 days prior to your function. Final numbers of guests will be required 14 days prior to your function. Charges are calculated on not less than this guaranteed minimum number given.

**Payment of Accounts**

Pre-payment of your function excluding any bar tab is required at least 14 days prior to the function, payment will be calculated based on the confirmed details provided 2 weeks prior to your booked date as noted above. Bar tabs are to be paid at the end of your function. Accepted payment options are as follows:

Cash

Eftpos

Bank Cheque – made payable to ‘Oxley Golf Club’

Direct Credit to clubs bank account-please request details

Credit Card – a 1% surcharge is applicable

subject to variation without notice.

I agree to accept the above terms and conditions.

Group Name: \_\_\_\_\_

Booked Date: \_\_\_\_\_

SIGNATURE: \_\_\_\_\_

**Please return to office by:**

Fax: (07) 3379 5770

Post: 290 Boundary Road, Oxley, 4075

E-mail: michelle@oxleygolfclub.com.au

# Booking Form

Please complete this form and return with your deposit

Fax: (07) 3379 5770  
Post: 290 Boundary Road, Oxley, 4075  
E-mail: michelle@oxleygolfclub.com.au

I/we \_\_\_\_\_ wish to confirm our booking  
for our \_\_\_\_\_

(Name(s) of Booking)

Our function which is to be held on:

Day: \_\_\_\_\_ Month: \_\_\_\_\_ Year: \_\_\_\_\_ for  
approximately

Number of Guests \_\_\_\_\_ Final Numbers to be confirmed no later than 14 days prior to booked  
function.

## Contact Details

Contact Name: \_\_\_\_\_

Postal Address: \_\_\_\_\_

Email/fax: \_\_\_\_\_

Phone

(Home): \_\_\_\_\_ (Work/Mobile) \_\_\_\_\_

**I have read and agree to the terms and conditions of Oxley Golf Club.**

Name: \_\_\_\_\_

Signature: \_\_\_\_\_

How did you hear about us? \_\_\_\_\_

<i>Office Use Only</i>	
Deposit Amount	Date Paid

# Platter Options

**Option 1**  
**4 Varieties**  
**(approx 60pc)**  
**\$60.00**

**Option 2**  
**5 Varieties**  
**(approx 80pc)**  
**\$75.00**

**Option 3**  
**6 Varieties**  
**(approx 100 pc)**  
**\$90.00**

## Varieties

- |                                 |                                     |
|---------------------------------|-------------------------------------|
| ∂ Petite Baked Quiches          | ∂ Crumbed Calamari                  |
| ∂ Pizza Bites                   | ∂ Petite Meat Pies                  |
| ∂ Chicken Garlic Bites          | ∂ Asian Vegetarian Spring Rolls (v) |
| ∂ Spinach & Feta Triangles (v)  | ∂ Vegetarian Dim Sims (v)           |
| ∂ Salt'n'Pepper Calamari        | ∂ Chicken Goujons                   |
| ∂ BBQ Beef Meatballs            | ∂ Asian Mini Dim Sims               |
| ∂ Tempura Whiting Fillets       | ∂ Sesame Prawn Toast                |
| ∂ Curried Vegetable Samosas (v) | ∂ Cheesy Potato Balls               |
| ∂ Cocktail Sausage Rolls        | ∂ Prawn Cutlet Rolls                |
| ∂ Crumbed Prawn Cutlets         | ∂ Assorted Mini Frittata            |

All Varieties served with a Selection of Dipping Sauces

Service time no earlier than 1 hour prior to meal service

\*Minimum purchase of 3 platters

## Optional Extras

**Anti Pasta \$46.50/platter**

Selection of vegetable crudités, salami, kabana, olives, cheese, nuts, dips

**Gourmet Cheese Board \$46.50/platter**

Selection of Dips, Crackers, Olives, Cheeses, Dried Fruits

**Turkish Bread with Trio of Dips \$32.00/platter**

Fresh Turkish bread with 3 Dips

**Vegetable Crudites with Dip \$32.50/platter**

Selection of vegetable crudités with dips

*These prices only applicable when purchased in conjunction with a Banquet or Buffet Menu from this package*

# Standard Banquet

## **Set Menu**

**\$38.95** per person

*Choose one from each course*

## **Alternative drop**

**\$42.95** per person

*Choice of 2 at each course served alternatively*

## Entrees

### **Fresh Homemade Pumpkin Soup**

*With Cream Swirls and Chives*

### **Hearty Minestrone Soup**

*With Croutons*

### **Caesar Salad**

*With Crispy Bacon, Croutons, Fresh Shaved Parmesan*

### **Asian Spring Rolls**

*With Fragrant Rice and Plum Sauce*

## Mains

**Traditional Roast Turkey with York Ham & Cranberry Sauce**

**Roasted Loin of Pork Served with a Honey and Ginger Sauce**

**Deliciously Moist Baked Ham with Roasted Chicken Pieces**

**Roasted Leg of Lamb with Mint Stuffing**

*All Served with Roast Potato and Chefs Selection of Vegetables*

*Bread Roll with Butter*

## Desserts

**Plum Pudding with Brandy Custard**

**Fresh Fruit Salad with Ice Cream**

**Chocolate Mousse with Wafers and Cream**

**Wine Trifle with Ice Cream**

## Tea & Coffee

*Self Serve Tea and Coffee available throughout duration of function on commencement of meal service*

# Deluxe Banquet

## **Set Menu**

**\$44.50** per person

*Choose one from each course*

## **Alternative drop**

**\$51.95** per person

*Choice of 2 at each course served alternatively*

## Entrees

Smoked Salmon & Dill Vol au Vant served with a Mesculin Salad  
Satay Chicken Skewers with Cucumber Riatta over Fragarant Rice  
King Prawn Cocktail over Crisp Iceberg Lettuce  
Warm Thai Beef Salad - Thai marinated Beef strips tossed through a  
crisp salad of mesculin, cherry tomato, salad onion & capsicum

## Mains

Slow Roasted Rib Fillet with Smoked Hickory Sauce  
Lemon Zest & Macadamia Crusted Perch Fillet with a Mango Chutney  
Turkey Fillet Forrester – Delicious moist turkey fillet cooked in a creamy onion, bacon, white wine and  
cranberry sauce.  
Pan Fried Pork Medallions served with a Honey Mustard Sauce

## Desserts

Individual Plum Pudding with Brandy Sauce  
Lemon Meringue Tart with Passionfruit Sauce and Cream  
Pavlova with Macerated Berries and Fresh Cream  
Sticky Date Pudding with Butterscotch Sauce

## Tea & Coffee

Self Serve Tea and Coffee available throughout duration of  
function on commencement of meal service

# Standard Buffet

**\$39.50 Per Person**

## Hot Selections

Hot Carved Turkey Breast

Juicy Hot Carved Leg Ham

Roast Beef

Served with Condiments

Assortment of Condiments including gravy.

Roasted Potatoes

Roasted Root Vegetables

Vegetable Au Gratin

Buttered Greens

Honeyed Carrots

Assorted Condiments

## Dessert

**Please choose 2 from the following:**

Plum Pudding with Brandy Custard

Fresh Fruit Salad with Ice Cream

Chocolate Mousse with Wafers and Cream

Wine Trifle with Ice Cream

## Tea & Coffee

Self Serve Tea and Coffee available throughout duration of  
function on commencement of meal service

# Deluxe Buffet

\$46.00 Per Person

## Roast Meats & Vegetables

Hot Carved Turkey Breast with Cranberry Sauce and Gravy  
Juicy Hot Carved Ham with Mustard  
Selection of Roast Potatoes, Roasted Root Vegetables  
and Vegetable Medley.

## Salads

Caesar Salad  
Tomato, Cucumber & Red Onion Salad  
Coleslaw  
Pasta Salad  
Potato Salad

## Cold Platters

Seasoned Cold Chicken Pieces  
Gourmet Cheese Board  
Antipasta Selection

## Hot Selections

**Choose Two of the Following Hot Dishes:**

Thai Chicken Curry	Braised Beef with Red Wine & Onions
Beef Lasagne	Sweet'n'Sour Pork
Tandoori Chicken Drumsticks	Apricot Chicken
Satay Lamb with Vegetables	Pork Calvados
Beef Stroganoff	Mediterranean Lamb
Chicken Provencale	Beef Korma with Pappadums
Spinach & Ricotta Ravioli in Pesto Cream	Mushroom Pepper Beef

**Choose either one of the following accompaniment:**

Savoury Rice                      Creamy Potato Bake

**Fresh Dinner Rolls are served with Butter**

## Dessert Served Alternatively

Please choose 2 from the following:

**Individual Plum Pudding with Brandy Sauce**  
**Lemon Meringue Tart with Passionfruit Sauce and Cream**  
**Pavlova with Macerated Berries and Fresh Cream**  
**Sticky Date Pudding with Butterscotch Sauce**

## Tea & Coffee

Self Serve Tea and Coffee available throughout duration of  
function on commencement of meal service

# BBQ Buffet

**\$39.95 per person**

## BBQ Meats

Rib Fillet BBQ Steaks  
Gourmet BBQ Sausages  
Marinated Chicken Skewers  
Mushrooms and Onions  
Grilled Tomatoes

### Served with

Please choose one from the following:

Creamy Potato Bake  
Idaho Potatoes  
Garlic Roasted Baby Potatoes

## Salads

Your choice of **3** of the following:

Italian pasta salad  
Caesar Salad  
Mixed leaf salad with Balsamic Dressing  
Coleslaw  
Tomato, Cucumber & Red Onion Salad

Creamy Potato & Bacon Salad  
Creamy Pasta Salad  
Greek Salad  
Garden Tossed Salad

## Breads

Please choose either:

Hamburger Rolls with Butter or Dinner Rolls with Butter

## Dessert

Chilled Cheesecake with Strawberry Coulis & Chantilly Cream

Warm Baby Apple Pie with Vanilla Custard

Individual Pavlova with Tropical Fruit and Cream

Fresh Seasonal Fruit Salad with Creamy Vanilla Ice Cream

Chocolate Mousse with Macerated Berries Cream

## Tea & Coffee

Self Serve Tea and Coffee available throughout duration of function on commencement of meal service

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