

# VENUE INFO

At Sunshine Golf Club at Mt Derrimut we believe your wedding day is the most memorable and romantic of your life and pride ourselves on making your special day stress free as well as beautiful.

Allow us to provide the stunning venue for your special day. With panoramic views of the city skyline and stunning golf course to the superb renovated 1850s homestead, ideal for your memorable photos, we have the ideal setting for your wedding reception.

We will assist in all aspects of your day, from menu selection to the fold of your napkins, our friendly staff will be on hand. We believe we can cater to your every need, including meals, drinks and entertainment. Remember, we are not only here to help, we want to help, so let us make your wedding day the one you always dreamed of.

A booking fee of \$500.00 and once received this will secure your date.

*Included in your booking fee is the following:*

A fine selection of hot & cold d'oeuvres upon guests' arrival

Pre dinner Sherries

The hire of our spectacular room

Portable Microphone for use during speeches

Oval tables with white linen table cloths & napkins

Personalised table service for beverages

Full table settings to suit your menu

White linen bridal table skirting

Personalised menus – one per table

Cake table & knife

Chair covers & sashes for bridal & guests tables

Welcome sign in club foyer

Tea & Coffee

*Please Call our General Manager*

**Danny Zernich**

03 9363 1691

0431 205 489

danny@sunshinegolfclub.com.au

# WEDDING MENU

TWO COURSE \$40 THREE COURSE \$45

*Selection of entree and main or main and dessert; meals to be served alternatively*

## ENTRÉE

### **Thai Curry**

Thai green chicken curry with jasmine rice and fried noodles

### **Warm lamb Salad**

Pepper and herb crusted slivers of prime beef with tabouli salad and tzatziki sauce

### **Tortellini Zucca**

Homemade tortellini filled with pumpkin, ricotta and baby spinach  
tossed in creamy pesto sauce

### **Traditional Lasagna**

Layered with Bolognese, fresh pasta sheets and mozzarella cheese

## MAIN

### **Scotch Fillet**

250g char grilled scotch fillet cooked medium on creamy mash and  
sautéed seasonal greens with rosemary infused jus

### **Herb and Parmesan Crusted Chicken**

Herb and parmesan coated chicken breast with tarragon infused bread pudding,  
baby spinach and white wine reduction

### **Grilled Salmon**

Fillet on sautéed greens with lemon butter sauce

### **Slow Roasted Pork Belly**

Rolled pork belly marinated in garlic and rosemary on braised cabbage  
mustard mash and drizzled with apple compote

### **Stuffed Capsicum**

Roasted capsicum filled with vegetable and pesto risotto topped  
with herb and olive oil dressed roquette

## DESSERT

### **Homemade Sticky Date Pudding**

With rich butterscotch sauce and vanilla bean ice cream

### **Homemade Lemon Tart**

With berry coulis and vanilla bean ice cream

### **Trio of Ice Cream**

(ask for our selection) on dusted short bread biscotti and rich chocolate fudge sauce

**Wedding cake served as dessert \$2.50 per person**

# WEDDING MENU

TWO COURSE \$45 THREE COURSE \$55

*Selection of entree and main or main and dessert; meals to be served alternatively*

## ENTRÉE

### **Smoked Salmon Salad**

Slivers of smoked salmon upon diced tomato, avocado, Spanish onion and roquette lettuce with dill infused lemon dressing

### **Melanzane Alla Romana**

Tender pieces of crumbed eggplant rounds layered with tomato, bocconcini and basil topped with roquette lettuce and balsamic reduction

### **Japanese Chicken in Noodle Basket**

Soy and mirin marinated chicken pieces shallow fried resting upon crisp Asian salad in fried noodle basket

### **Prosciutto Wrapped Chicken Tenderloins**

Grilled chicken tenderloins resting upon fresh herb and olive oil dressed Italian salad

### **Balsamic Mushrooms in Parmesan Basket**

Oven roasted mushrooms marinated in balsamic, thyme and olive oil tossed with crisp roquette lettuce and nestled in a grana padano parmesan basket.

### **Traditional Home Made Lasagna**

Layered with Bolognese, fresh pasta sheets and mozzarella cheese

## MAIN

### **Scotch Fillet**

300g char grilled scotch fillet cooked medium on creamy mashed potatoes and sautéed seasonal greens drizzled with rosemary infused jus.

### **Chicken Involtini**

Prosciutto wrapped chicken breast filled with pumpkin, pine nuts, feta and baby spinach on sweet potato mash and sautéed seasonal greens with white wine reduction.

### **Lamb Salad**

Herb pepper crusted lamb rump on balsamic mushrooms, oven roasted cherry tomatoes, garlic infused green beans and char grilled kipfler potato salad.

### **Whole Baked Rainbow Trout**

Oven baked rainbow trout filled with lemon and fennel risotto on smashed chats and wilted spinach

### **Stuffed Capsicum**

Roasted capsicum filled with vegetable and pesto risotto topped with herb and olive oil dressed roquette

# WEDDING MENU

TWO COURSE \$45 THREE COURSE \$55

## DESSERT

### **Homemade Lemon Tart**

Served with vanilla bean ice cream and berry coulis

### **Homemade Tiramisu**

Coffee liquored sponge finger biscuits layered with mascarpone Zabaglione

### **Homemade Sticky Date Pudding**

With rich butterscotch sauce and vanilla bean ice cream

### **Strawberry and Mascarpone Crepes Brulee**

Homemade crepes rolled with mascarpone and strawberries  
served with vanilla bean ice cream

Wedding cake served as dessert \$2.50 per person

# KIDSMENU

TEN YEARS AND UNDER ONLY

## MAIN

### **Chicken Nuggets**

Served with chips and salad

### **Fish & Chips**

Served with salad

### **Chicken Schnitzel**

served with chips and salad

### **Penne Bolognese**

## DESSERT

Ice cream & topping

# PLATTER SELECTION

*Recommended \$10 or \$15 per person*

**Mini quiches / \$50.00**

**Sandwiches / \$45.00**

**Arancini / \$50.00**

**Pizza slices / \$50.00**

**Italian meatballs / \$55.00**

**Crumbed calamari / \$55.00**

**Lemon pepper crumbed fish / \$55.00**

**Asian marinated drummies / \$50.00**

**Honey soy marinated drummies / \$50.00**

**Tandoori chicken & Thai beef skewers / \$55.00**

**Wedges with sweet chilli & sour cream / \$45.00**

**Party mix with sauces / \$50.00**

**Asian selection with dipping sauces / \$50.00**

**Assorted cakes / muffins / \$45.00**

**Seasonal Fruit / \$50.00**

**Wedding cake served as dessert \$2.50 per person**

# BEVERAGES MENU

## STANDARD PACKAGE \$30

De Bortoli House Wines served in carafes

Fresh Dry White

Traminer Riesling

Claret

Jugs of Heavy & Light Beer

Jugs of Soft Drink

# BEVERAGES MENU

## DELUXE PACKAGE \$35

A selection of bottled De Bortoli Wines

### WHITE WINE

Chardonnay

### RED WINE

Shiraz Cabernet / Cabernet Merlot

### CHAMPAGNE

(Used for toasting only)

House Champagne

### BEER / SOFT

Jugs of Heavy & Light Beer

Jugs of Soft Drink

**Drink Packages are for a 4 hour period**

Extra \$10 per person per 1/2 hour

*Wine packages can also be produced to suit your taste*

*Or*

*you can elect to pay for either package on A consumption basis*

# GENERAL INFORMATION

## MENUS

The menus provided are suggestions. We are happy to personalize a menu to suit your budget or tastes. It is essential that you notify us if there are any specific dietary requirements or food allergies, prior to your function.

## PRICE CHANGES

Menu prices are guaranteed once your booking has been confirmed by paying deposit. However, menus are subject to change at the discretion of our Executive Chef.

## CONFIRMATION

Tentative bookings will be held for 7 days, after which a deposit of \$500 is required to confirm the booking. Balance of account is to be paid a minimum of 7 days prior to your function, with any additional bar tabs to be settled on the evening. It is the policy of the Sunshine Golf Club that deposits are non refundable upon cancellation unless 12 months prior to booking date.

## CHANGE OF DATE

If you would like to change the date of your booking, you can make request and the club will endeavor to assist if date is available but can give no guarantee.

## ATTENDANCE

The final numbers of guests are to be confirmed 7 days prior to the function with settlement of your account. This will be considered final and charges will be made accordingly.

## LIQUOR

We are fully licensed establishment; therefore, we can meet all your drink requirements for your function. BYO is not permitted at all, prior to, during or after Ceremony & Reception. The Sunshine Golf Club has a house policy on Responsible Service of Alcohol (included in pack); all guests are asked to abide by this policy at all times.

## SURCHARGE

A surcharge of 10% is applicable on Public Holidays & Sundays on the total food and beverage account.

## INSURANCE

Sunshine Golf Club will take all possible care but accepts no responsibility for damage or loss to merchandise or other property prior to, during or after a function.

## DAMAGE / LOSS

Clients are financial responsible for any damage or loss caused to Clubhouse, its facilities or property.

# GENERAL INFORMATION

## ROOM

The room includes table and room set to your specifications and the sole use of the room until midnight. Events that conclude after midnight may include a charge.

## LIABILITY

Whilst taking photographs on the Golf Course, please do so at your own risk, as Sunshine Golf Club is not liable for any injury or accidents that may occur from a stray golf ball or other.

## SMOKING LAWS

As of July 1st 2007 there is no smoking inside a licensed premise. Due to these laws smoking will only be allowed in designated outside areas.

## FIRE & SAFETY

Smoke machines, heaters, open flames or pyrotechnic devices cannot be operated without prior approval of the club. All floor plans must adhere to fire safety regulations and not block fire exits or public entrances.

## CLUB ENTRY

We would ask that you reminded your guests that entry to the club is subject the clubs dress code and conduct & behavior policy. Entry can be refused if they do not meet the clubs criteria.

## DRESS CODE

To ensure the comfort and enjoyment of all members & guests a minimum dress standard of neat casual attire and footwear is required at all times.

The overall appearance must be neat, clean & tidy.

## DECORATIONS

You are more than welcome to decorate the room yourself; however, no items are to be adhered to any wall or structure within the room.

# APPLICATION FORM



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

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

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

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

Phone: Bride (H) \_\_\_\_\_ (M) \_\_\_\_\_

Groom (H) \_\_\_\_\_ (M) \_\_\_\_\_

Email Bride: \_\_\_\_\_

Email Groom: \_\_\_\_\_

Proposed Date: \_\_\_\_\_

Number of people attending: \_\_\_\_\_

Ceremony Time: \_\_\_\_\_ Venue: \_\_\_\_\_

Reception Time: \_\_\_\_\_

**Please sign and return this form with your deposit**  
*I/We acknowledge that I/We have read and understood the general terms & conditions*

Name \_\_\_\_\_ Signature \_\_\_\_\_

Date \_\_\_\_\_ Deposit \$ \_\_\_\_\_

Please Debit my credit card—details below

Visa / MasterCard

Exp Date: \_\_\_\_\_

Name \_\_\_\_\_

Cardholders Signature \_\_\_\_\_