# Blackwood Golf Club



Weddings

Thank you for thinking of the Blackwood Golf Club for your Wedding. Here, set amongst majestic gums, Blackwood Golf Club is a picturesque location for your perfect day. To register your wedding please complete your details below, including how many people will be attending your event.

Contact Name

Email contact		
Phone number		
Address		
Suburb Postcode		
Postal address if different from abo	ove	
How did you hear about Blackwoo	od Golf Club functions and events	?
Yes, I would like to be added to the [ ] Yes please [ ] No thanks		; list.
Please register my event for:	Day:	Date:
Start time:	Estimated finish time:	Golf for:
Catering for:	Beverage package for:	Other:
<ul> <li>cancel any function where from the final invoice. (Parent Formal Parent Forma</li></ul>	ed a minimum 21 days prior to the deposit has not been reco yments can be made by cash, final number of guests attend final number given is consider um. food and beverage packages a est be made prior to the event	
Name		
Signed	Da	te

## Congratulations on your engagement!

Thank you for considering Blackwood Golf Club as the venue for your Wedding Reception.

Situated in the Adelaide foothills, our quiet picturesque location provides a stunning backdrop for a wedding day. Our clubhouse overlooks the scenic golf course and the vintage styling of the inside provides a classic ambience for such a romantic event. The balcony is the perfect location for pre-dinner drinks, while the bridal party has photographs at some of the beautiful locations around the course.

We have a variety of options for your reception ranging from an informal cocktail party to a full dining experience.

Complimentary inclusions -

- Complete room setup including white linen table cloths & napkins
- An elegantly presented bridal table and cake table including silver cake knife
- Personalised menus
- Dance floor
- Gift table
- Microphone and lectern
- Room hire (minimum spend of \$8,000)

## Options available for your wedding:

## On-course wedding ceremony package (from \$500)

Includes seating for 30 people on Americana chairs, red carpet and a clothed signing table. Additional extras can include drapery arch, love letters, pedestals and other accessories to set the scene for your perfect ceremony.

## Golf buggy escort for photos (\$400)

Be escorted in golf buggies to the most picturesque areas of the golf course for your photographs.

## Chair Covers & Table Runners (\$6.50 p/chair)

White fitted chair covers with a selection of sashes personalised to your colour theme. Table runners are an additional \$4.00 per table.

## Menu Options

## Hors d'oeuvres (1/2 hour duration)

Homemade dips with vegetable crudities and pita bread \$5.50pp Selection of 3 hot or cold canapés \$7.50pp

## Silver Wedding Menu

\$50pp

- ◆ Choice of 1 Soup
- Choice of 1 Main Course
- ♦ Choice of 1 Dessert
- Freshly brewed coffee, Twinings tea and mints

## Gold Wedding Menu

\$56pp

- Choice of 1 Entrée
- Choice of 1 Main Course
- Choice of 1 Dessert
- Freshly brewed coffee, Twinings tea and mints

## Platinum Wedding Menu

\$62pp

(Alternate Drop)

- Choice of 2 Entrées
- Choice of 2 Main Courses
- Choice of 2 Desserts
- Freshly brewed coffee, Twinings tea and mints

## Diamond Wedding Menu

\$69pp

- Choice of 2 Entrées
- Choice of 2 Main Courses
- Choice of 2 Desserts
- Freshly brewed coffee, Twinings tea and mints

Any special requirements are requested within two (2) weeks of the function.

## Cocktail Menu \$50pp

Choice of nine canapés over three hours.

### Cold selections

- Ribbon sandwiches with selected fillings.
- Mini bruschetta with assorted gourmet toppings. (v)
- Trio of homemade dips with vegetable crudities and pita bread. (v)
- Australian cheese selection with dried fruit, nuts and crispbread.
- Dessert platter of assorted cakes, slices and tartlets.
- Selection of fresh seasonal fruit. (gf) (v)
- Antipasto platter of meats, cheese, olives, vegetables, dip and pita.

### Hot selections

- Mini gourmet quiche.
- Cocktail beef pies.
- Spinach & feta pastry triangles. (v)
- Spicy potato wedges with sour cream and sweet chilli sauce. (v)
- Homemade sausage rolls with tomato relish.
- Marinated chicken drummettes in tandoori spices and raita. (gf)
- Crumbed barramundi goujons with lemon mayonnaise.
- Prawn spring rolls with sweet chilli sauce and sweet soy.
- Salt and pepper calamari with lime aioli.
- Crumbed calamari with fresh lemon and tartare sauce.
- Malaysian chicken satays with peanut sauce. (gf)
- Pumpkin and feta risotto arancini with tomato chutney. (v)
- Crumbed camembert with cranberry sauce. (v)
- Vegetable spring rolls, curry samosas and thai money bags. (v)
- Malaysian meatballs with spicy napolitana sauce.
- Mini beef dim sims with soy sauce.

Freshly brewed coffee, Twinings tea and mints.

## Menu Selections

## Soup

- Mushroom and chive
- Mediterranean-style vegetable and tomato
- French onion with cheese croutons
- Potato, leek and bacon
- Country-style pumpkin
- Chicken and sweet corn
- Roast tomato and sweet basil
- ◆ Zucchini, potato and bacon
- Cauliflower and blue cheese

### Entrée

- Caesar salad. Cos lettuce with crispy bacon, poached egg, garlic croutons, parmesan and anchovies
- Pumpkin, ricotta and sage ravioli with broccoli flowerettes and mushroom in a green peppercorn cream sauce
- Salt and pepper calamari with young salad greens, pickled cucumber and lime aioli
- Beef Bourguignonne with puff pastry vol-au-vent
- Barramundi on nicoise salad with salsa verdé
- Roasted tomato, capsicum, caramelised onion and feta tart on petite salad with balsamic dressing
- Thai Green chicken curry with jasmine rice and snow peas
- Dukkah crusted chicken tenderloins with roasted baby carrot, rocket and feta salad with a honey and red wine dressing
- Prawns in spring roll pastry with Asian salad and sweet chilli sauce
- Atlantic salmon with avocado and orange salad with a cumin and red wine vinaigrette

## Menu Selections

### Main Courses

- Beef sirloin with spinach, exotic mushroom and feta tart, broccolini and balsamic reduction
- Atlantic salmon with potato rosti, snow peas, baby tomatoes and sweet corn in a dill cream sauce
- Chicken breast with sweet potato mash, broccoli flowerettes, roasted mushrooms on a basil pesto cream sauce
- Harissa spiced lamb rump with potato mash, minted pea puree, asparagus and rosemary jus
- Beef sirloin with sweet potato gallette, wilted spinach, beetroot relish and red wine jus
- Quarter roast duck with baked sweet potato, asparagus and Muscat sauce
- Barramundi fillet with fragrant rice, Asian stir-fried vegetables and a coriander and sweet chilli sauce
- Chicken breast with crispy pancetta, kipfler potatoes, glazed baby carrots and a leek and thyme cream sauce
- Pork fillet escalopes with baked pumpkin, steamed vegetable greens and red currant sauce
- Mediterranean vegetable frittata with olive, herb salsa; tomato and basil coulis and rocket salad

### Desserts

- Apple and pear crumble with vanilla ice cream and caramel sauce
- Citrus tart with berry salad and raspberry coulis
- White chocolate and raspberry cheesecake with strawberry and mint salad
- Frangelico bavarois with fresh fruits and hazelnut syrup
- Coconut and rum panna cotta with pineapple and lime syrup
- Sticky date pudding with butterscotch sauce and vanilla ice cream
- Bread and butter pudding with Irish cream and scorched almond ice cream
- Frozen passionfruit soufflé with glass biscuits

## Beverage Packages

Silver Package

4 hours: \$34 pp 6 hours: \$46 pp

Tiltarni Pinot Noir Chardonnay on arrival, Furphy, Coopers Pale Ale, West End, Hahn Lite. Soft drink and juice.

Choice of three of the following wines from Rymill Coonawarra:

- Cabernet Sauvignon
- Sauvignon Blanc
- Robert Oatley Chardonnay (signature series)
- **Hedonist Shiraz**

Gold Package

4 hours: \$40 pp 6 hours: \$56 pp

The Lane "Lois" Sparkling on arrival, Furphy, Coopers Pale Ale and Hahn Light. Soft drink and juice.

Choice of three of the following premium wines:

- **Hedonist Shiraz**
- **Hedonist Cabernet Sauvignon**
- Grounded Cru Chardonnay
- Bremerton 'Betty & Lu' Sauvignon Blanc
- Clare Valley Riesling

Platinum Package 4 hours: \$ 46pp 6 hours: \$62 pp

Grounded Cru NV Sparkling on arrival, all tap beers available. Soft drinks and juice.

Choice of three of the following Grounded Cru premium wines:

- Chardonnay
- Adelaide Hills Sauvingon Blanc
- Mclaren Vale Shiraz
- Mclaren Vale GSM
- Clare Valley Riesling

## Hire Agreement

### Interpretation of Terms

Unless a contrary intention appears in this agreement, every word in the singular will be taken to include the plural.

**The Clubhouse** means the top level of the main building, the central atrium, the balcony, the paved areas surrounding the main building and the bituminised areas, except those areas locked, or marked or advised as "staff only".

The Club means Blackwood Golf Club Inc., 611 Cherry Gardens Road, Cherry Gardens, SA, 5157.

### Area of Hire

The area of hire shall be the Clubhouse. Entry onto/into any other area by the Hirer, his/her guest(s) or service provider(s) is prohibited unless prior approval has been obtained.

### Deposit

A deposit of \$1000 is required within two (2) weeks of the function being booked and the terms and conditions agreement signed. The Club retains the right to cancel any function where the deposit has not been received within the specified time.

### Cancellation

In the event of a cancellation of a function, the following shall apply:

- ♦ Cancellation in writing received six (6) months or more before the function full refund of deposit and hire fee;
- ♦ Cancellation in writing received more than one (1) month but less than six (6) months before the function 50% refund of deposit and hire fee.
- ♦ Cancellation in writing received less than one (1) month before the function no refund.

### End Time

The Hirer must vacate the Clubhouse by the agreed time.

### Compliance

The Hirer agrees to conduct the function in an orderly manner and in full compliance with the Club's policies and all applicable

### Signage & Decoration

No signage or decoration may be nailed, screwed or fixed in any way to any wall, door or other part of the building, without prior approval of the Club.

#### BYO

No food or beverage may be brought into the Clubhouse by the Hirer or his/her guest(s) or service provider, with the exception of a wedding cake.

### Goods Left in Clubhouse

The Club accepts no responsibility or liability for damage or loss of goods left in the Clubhouse prior, during or after the function.

### Damage

The Hirer shall be financially responsible for any damage caused to any part of the Clubhouse and/or surrounding grounds and buildings by the Hirer or his/her guest(s) or service provider(s) before, during or after the function.

### Deliveries

All deliveries to the Club must be approved by the Club and must be clearly marked with the name of the Hirer. Approved deliveries must be made during normal business hours. The Club does not provide storage for goods unless prior approval has been obtained.

### Decorations and Access to the Clubhouse

The Function Room will be available to the Hirer after 3:00pm on the day of the function to apply any decorations or make any final arrangements that are required. Any decorations, signage etc. can be stored at the Club for 3 days prior to the Function and for up to 3 days subsequent to the Function.

### Security

The Club reserves the right to eject any person from the Clubhouse who in the opinion of the Club may cause damage to its property or harm to any person. The Club reserves the right to hire security personnel to ensure the safety of all guests and staff of the Club at the Hirer's expense.

#### Prices

All prices are based on current costs, and are GST inclusive. Once a deposit is paid for the function, the price is fixed (up to a maximum of 12 months). Prices quoted in this package are effective from August 1, 2018. Prices and menu options may be changed without notice at any time.

#### Final Numbers

The Hirer must advise the final number of guests attending the function at least two (2) weeks prior to the function. This final number given is considered to be a guarantee of numbers attending and you will be charged for, as a minimum, the final number barring extenuating circumstances.

#### Payment

Payment of the account for food and beverage packages where the price is fixed is required one (1) week prior to the function. Payment may be made by cash, cheque, EFT or credit card (Visa, MasterCard, Amex or Diners). A 1.5% surcharge applies to all Visa and MasterCard transactions. A 3% surcharge applies to all American Express & Diners Club transactions.

### Unforseen Events

The Club does not accept any liability for the cancellation of the function by the Club due to circumstances beyond the control of the Club.

#### Menu Details

The Club will contact the Hirer approximately four (4) weeks prior to the function to discuss the menu, which must be agreed and fixed no later than two (2) weeks prior to the function.

### *Photography*

To ensure the safety of our guests, the Club does not permit photographs to be taken anywhere on the golf course unless prior consent has been given. Photographs can be taken around the Clubhouse, staying within the paved areas or the immediate grassed surroundings, excluding the 9th & 18th green and surrounds.

#### Smoking

Smoking inside the Clubhouse is prohibited; guests may smoke on the balcony.

### Liquor Licensing Act

The Club will abide by all conditions set down in the Liquor Licensing Act 1997.

Signed for and on behalf of Blackwood Golf Club Inc:	the Hirer:
Signature:	Signature:
Print Name:	Print Name:
Date:	Date: