

KOOYONGA



*Weddings at Kooyonga*

# Welcome to Kooyonga

At Kooyonga Golf Club, every detail is tailored to your individual needs, ensuring a memorable experience in a beautiful setting



## Contact Us

8352 5444

[functions@kooyongagolf.com.au](mailto:functions@kooyongagolf.com.au)

Welcome to our Centenary Room which was newly built in 2020 as part of a major clubhouse renovation.

With magnificent views over the picturesque golf course, the new light filled function room with floor to ceiling bifold doors will have exclusive access to its own private bar, terraces and bathrooms. The northern terrace will overlook our intimate ceremony garden and will be perfect for pre-dinner drinks for your guests while the bridal party have photos on course.

This stunning new room seats 150 banquet style, 200 on long tables or 300+ cocktail style including a dance floor. A balcony style reception can be catered for on the terrace for more intimate weddings of up to 60 people.

Kooyonga Golf Club is beautifully presented to accommodate all your requirements. With a team of experts dedicated to providing you with an unforgettable experience, you and your guests will be treated to a personal, friendly and superior service.

The packages within have been designed to offer a range of options to suit your needs with consideration going towards different budget requirements, styling ideas and trends.

However, as you may have different ideas to our suggestions, we invite you to arrange a time with one of our event coordinators to discuss your personal requirements as we would love to chat further so we can accommodate your needs.

We look forward to discussing your day and invite you to make an appointment to view our unique venue and make your wedding day a truly memorable occasion. Please phone the Clubhouse on 8352 5444 to make an appointment to meet with one of our friendly event coordinators.

# Inclusions

Private room for bridal party prior to reception  
Complimentary bottle of sparkling wine for bridal party  
Golf carts for wedding photos on course  
Private outdoor balcony overlooking the golf course  
Dance floor (3.2m x 3.2m)  
Personalised menus  
Separate menus for guests with dietary requirements  
Set up of bonbonnières and place cards  
Tealight candles and holders  
Skirting on bridal, cake and gift tables  
In-house AV systems

Kooyonga has free ample parking space in our private and secure car park and is situated in close proximity to the city, Glenelg and airport.

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# Venue Details

Caters exclusively for 60 to 300+ guests with use of private balcony.

## **VENUE HIRE**

\$800 Reception venue only  
\$1,100 Ceremony & reception

## **CAPACITY (INCLUDES DANCE FLOOR)**

150 banquet (round tables)  
200 long tables  
300+ cocktail style

Balcony style receptions can be catered for on either of the private balconies for more intimate weddings of up to 60 people. Please enquire with one of our event coordinators.



# Ceremonies at Kooyonga

With picturesque surrounds set amongst our beautiful greens, a popular choice for our couples is to hold their ceremony here at Kooyonga, allowing for an easy transition into the wedding reception. Set to the northern side of the Clubhouse, we host the perfect garden setting that provides an intimate and private grassed area, ideal for expressing your vows to each other in front of your loved ones.

Once the ceremony has concluded, guests may make their way into the Clubhouse where they can enjoy a drink on the balcony while the bridal party is chaperoned by one of our staff members for photography opportunities on course (with complimentary golf carts).

Should unforeseen weather circumstances prevent your outdoor ceremony from occurring, we will work with you on an indoor alternative.

Smaller ceremonies (up to 60 guests) have the option to hold their ceremony on one of the private balconies overlooking the golf course.

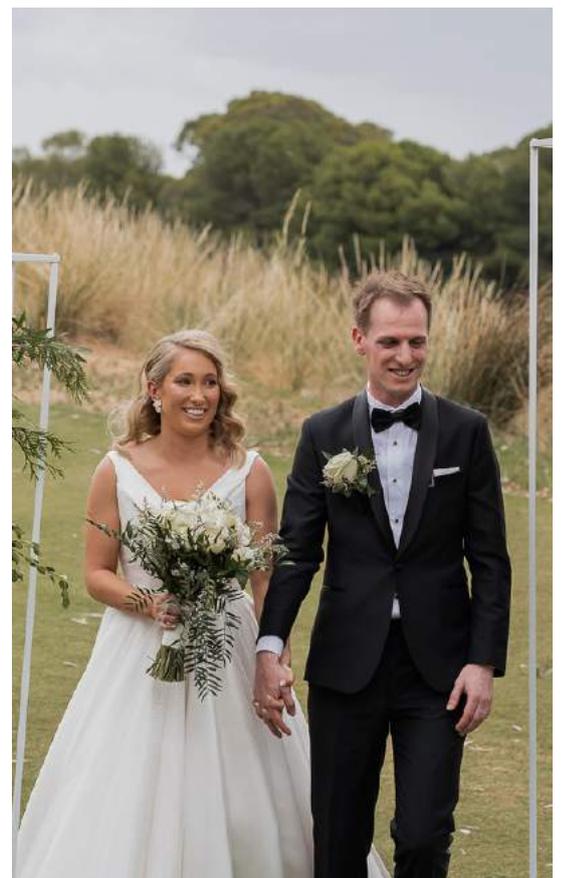
Your ceremony in Kooyonga's garden includes a water station with iced water, clothed signing table and 40 white Americana chairs.

## Post Ceremony Refreshments in the Garden

Following the ceremony, treat your guests to drinks and light nibbles in the garden.

### **\$20/person**

30 minutes of beer wine and soft drink (refer to package one)  
Marinated olives, hummus, flatbread, dukkha, evoo and spiced nuts





## All Inclusive

**\$140 per person (minimum 80 people)**

### CEREMONY

Say 'I do' in front of your friends and family with Kooyonga's picturesque surrounds as the backdrop. Includes water station, signing table and 40 white Americana chairs

### MENU

|                    |   |
|--------------------|---|
| Canapes 30 minutes | 3 selections  |
| Entree             | 2 selections alternate drop   |
| Main               | 2 selections alternate drop   |
| Side with main     | 2 selections  |
| Dessert            | Your supplied wedding cake plated with fruit, coulis and chocolate shard.<br>Served with tea &offee |

### BEVERAGES

Classic beverage package for duration of 5 hours;

Selection of local tap beers and cider  
Orange juice and soft drink

Wines - Option 1:

Pike & Joyce Sparkling Pinot Noir  
Pike & Joyce 'Descente' Sauvignon Blanc  
Jim Barry Bros Shiraz Cabernet Sauvignon  
(add Jim Barry Watervale Riesling +\$2pp)

Wines - Option 2:

The Lane Lois Sparkling Blanc de Blanc  
The Bio Project Fiano (by Shingleback)  
The Bio Project Tempranillo (by Shingleback)  
(add The Bio Project Monastrell Rose +\$2pp)

### DECOR

Chair covers (colour of your choice)  
Table centerpieces to the value of \$80 per table from our house florist



## To Start

### CANAPES

30 minute canapes (3 selections) \$12/person  
 60 minute canapes (5 selections) \$17/person

### STATION OPTIONS

When having selected any of our menus or a minimum of 6 canapes

Oyster station  
 \$15/person (allows 3 oysters per person)  
 Freshly shucked oysters natural or with mirin shallot dressing and rocket salsa verde

Paella station  
 \$18/person  
 Traditional seafood & chicken paella

Sushi station  
 \$15/person  
 Selection of house made sushi rolls and sashimi

## Sit Down - Individual

### SIMPLE

\$65/person  
 1 Entree  
 2 Mains  
 Selection of 1 side  
 Wedding cake (supplied by bride & groom) plated individually  
 Tea, coffee

### CLASSIC

\$70/person  
 1 Entree  
 2 Mains  
 Selection of 1 side  
 1 dessert  
 Wedding cake (supplied by bride & groom) with tea & coffee

### ULTIMATE

\$80/person  
 2 Entrees  
 2 Mains  
 Selection of 1 side  
 2 Desserts  
 Wedding cake (supplied by bride & groom) with tea & coffee

All courses are served alternatively.  
 Upgrade any package to choice - \$10/person  
 Add a side - \$15/table



## Sit Down - Shared

### SHARED MENU

\$70/person

Entree (select one of the following options);

Roaming entree (5 canapes)

or

Seated entree (2 shared entrees)

Main

Crusty bread, evoo, dukkha, marinated olives

Selection of 2 shared mains + 3 sides

Shared dessert plate with wedding cake (supplied by bride & groom), fruit and cheese selection and tea & coffee

Extras

Additional canapes \$4.5/person

Additional main \$10/person

Additional side \$4.5/person

Plated dessert \$15/person

### ANTIPASTO PLATTER

\$12/person

Sliced Barossa chorizo, prosciutto, salami, baby bocconcini, marinated olives, giardiniera, housemade dip, Turkish bread

### SEAFOOD TASTING PLATE

\$17/person

Coffin Bay oysters with cucumber and lime, cured salmon, parmesan baked half shell scallops, salt & pepper squid

## Cocktail Reception

### CLASSIC

\$55/person

5 cold canapes, 4 hot canapes and 1 substantial (served over one and a half hours)

Wedding cake (supplied by bride & groom)

Nespresso coffee, tea

### ULTIMATE

\$75/person

5 cold canapes, 5 hot canapes and 2 substantial (served over three hours)

1 late night snack

Wedding cake (supplied by bride & groom)

Nespresso coffee, tea

### INDIVIDUAL

Canapes \$4.5/person (minimum 6 selections)

Substantial \$15/person



## Canape Selections

### HOT

Breaded green olives, blue cheese (v)  
Truffle gougere (v)  
Pumpkin, gruyere arancini (v)  
Potato and chorizo croquettes  
Barramundi fritters, lemon aioli  
Thai fish cakes, nam jim  
Tempura prawns, ginger caramel, sesame  
Coconut prawns, chilli, lime (gf)  
Asian pork meatballs, lemongrass, chilli jam  
Sticky pork belly, tamarind chilli glaze (gf)  
Pulled pork slider, slaw, chilli mayo, brioche bun  
Buttermilk fried chicken slider, carrot, apple, aioli

### COLD

Goat's curd, tomato, basil tart (v)  
Spring rolls, nam jim (v) (gf)  
Compressed melon, sumac, dried mint (v) (gf)  
Pumpkin, feta, curry leaf tart (v)  
Dukkha crusted tuna, ginger mustard dressing (gf)  
Smoked salmon, potato, chive tart  
Coffin Bay oyster, lime & cucumber salsa (gf)  
Duck rilette, orange marmalade, brioche  
Rare beef, salsa verde, pecorino, crouton  
Beef fillet, horseradish, pickled apple

### SUBSTANTIAL

Vegetable and tofu fried rice (v/gf) vegan option  
Duck fried rice, green bean, coriander (gf)  
Wagyu cheese burger, onion jam, tomato ketchup  
Salt and pepper squid, chilli, lime (gf)  
Crumbed fish, chips, lemon  
Organic chicken, bacon and almond pie

## Entree

Pumpkin and gruyere arancini, micro salad (v)  
Roast pumpkin and feta tart, cauliflower, curry leaves (v)  
Citrus cured ocean trout, yuzu, radish, nori cracker (gf)  
Seared scallops, apple, walnut, celery, citrus aioli (gf)  
Coconut chicken, fried squid, cucumber, crisp shallots, hot and sour dressing (gf)  
Pork belly, burnt apple, celeriac puree (gf)  
Beetroot salad, asparagus, saffron yoghurt, pomegranate dressing (gf) (v)  
SA prawns, red curry, grapefruit, young coriander (gf)  
Pan fried potato gnocchi, kale, grapes, hazelnuts (v)  
Duck rilette, pumpkin toast, orange marmalade, cornichons

## Sides

Leaf salad  
Steamed greens  
Rosemary and garlic roasted potatoes  
Green beans, salsa verde, pecorino  
Steamed broccolini, almonds, olive oil  
Asian greens, black vinegar, crispy shallots  
Roasted pumpkin, chorizo, chilli, pinenuts  
Chat potatoes, parsley butter



## Main

Beef fillet 200g, soubise (onion puree), glazed carrots, jus (gf)

Beef fillet, mushroom fricassee, shiraz jus (gf)

Beef sirloin 250g, olive oil whipped mash, onion rings, bacon and shallot sauce (gf)

Sous vide chicken breast, potato gnocchi, speck, peas, chicken jus, baby cos

Roasted chicken Kiev, ricotta dumplings, baby spinach, chicken jus

Lamb loin, cauliflower, peas, mustard, thyme (gf)

Lamb rack, parsnip, olive sauce (gf)

Crispy skin barramundi, red curry, jasmine rice, green papaya (gf)

Atlantic salmon, burnt leek, coriander & corn salsa, lime hollandaise (gf)

Lemon and almond crumbed pork, pumpkin puree, thyme

Honey and cinnamon braised duck leg, seared breast, bok choy, shitake mushroom (gf)

Sumac and pistachio crusted barramundi, broccolini, preserved lemon

## Dessert

Milk chocolate ganache, puffed rice, berries, dehydrated chocolate (gf)

Pina colada parfait, compressed pineapple, mango, coconut (gf)

Vanilla and rose panna cotta honeycomb, pistachio, butterscotch

Dark chocolate fondant salted caramel ice cream

Lemon sorbet, rhubarb, strawberry, shortbread

Sticky date pudding, vanilla ice cream, banana

### SHARED PLATE OPTION

Add to any package \$10/person

Dessert shared plate with wedding cake, fresh fruit, cheese and selection of two petit fours (select from the following);

Chocolate and hazelnut

Mini lemon meringue tart

Dark chocolate salted caramel tart

Chocolate profiterole, vanilla cream

Caramelised white chocolate and raspberry tart



# Shared Selections

## SHARED ENTREE

Mixed field mushroom arancini, cauliflower puree, bacon crumbs

Pumpkin gnocchi, lamb ragu, grana padano

Salt & pepper calamari, lime aioli, pickled cucumber

Asian inspired meatballs, nam jim, steamed bok choy

Lamb slider, slaw, chipotle aioli

Coconut chicken, fried squid, cucumber, crispy shallots, hot & sour dressing (gf)

Pan fried potato gnocchi, kale, grapes, hazelnuts (v)

Crispy pork salad, Asian herb salad, nam jim

## SHARED MAIN

Slow roasted lamb shoulder, tzatziki, dukkah

Chermoula spiced chicken, yoghurt

Lamb rump, parsnip puree, orange reduction

Pork belly, pineapple mint salsa

Pork loin, caramelised pumpkin, jus

Sirloin, romesco, salsa verde

Baked Atlantic salmon yuzu hollandaise, celeriac

## SHARED SIDES

Leaf salad

Steamed greens

Rosemary & garlic roasted potato

Green beans, salsa verde, pecorino

Steamed broccolini, almonds, olive oil

Asian greens, black vinegar, crispy shallots

Roasted pumpkin, chorizo, chilli, pinenuts

Chat potatoes, parsley butter

Rocket, pear, walnut salad, white balsamic emulsion

Panzanella salad; olive, tomato, cucumber, basil, capers, evoo, crusty bread

Spinach, beetroot, fior di latte, roasted pinenuts, pesto dressing

Garden, micro herb salad, vinaigrette

# A Little Extra

## LATE NIGHT SNACKS

### Roaming

\$10/person (select one of the following);

Chef selection of gourmet pizza

or

Mini hot dogs, Vienna sausage, wholegrain mustard, tomato relish

or

Housemade pies and sausage rolls with tomato relish

## KID'S MEALS (AGES 3-12)

\$25/child (one selection from the following options);

Chicken schnitzel, chips

or

Pasta with napolitana sauce

or

Fish goujons, chips

or

Mini cheeseburger, chips

Kid's meals served with side salad or cut crudites, juice and ice cream

## JUNIOR MEAL (AGES 12-17)

20% off selected main menu

## SERVICE MEAL

Chef's selection (main only) \$35/person





## Beverages

### SIMPLE

5 hours duration, \$50/person  
Every additional half hour, \$4/person

Selection of local tap beers  
Soft drinks and juice

#### Option 1:

Serafino Goose Island Sparkling Pinot  
Noir Chardonnay  
Serafino Goose Island Sauvignon Blanc  
Serafino Goose Island Shiraz

Add Serafino Goose Island Moscato  
(+\$2 p.p.)

#### Option 2:

Anniversary NV Cuvee Sparkling  
Fox Gordon Sassy Sauvignon Blanc  
Fox Gordon Eight Uncles Shiraz

### CLASSIC

5 hours duration, \$55/person  
Every additional half hour, \$5.50/person

Selection of local tap beers and cider  
Soft drinks and juice

#### Option 1:

Pike & Joyce Sparkling Pinot Noir Rose  
Pike & Joyce 'Descente' Sauvignon Blanc  
Jim Barry Bros Shiraz Cabernet Sauvignon

Add Jim Barry Watervale Riesling (+\$2 p.p.)

#### Option 2:

The Lane Lois Sparkling Blanc de Blanc  
The Bio Project Fiano (Shingleback)  
The Bio Project Tempranillo (Shingleback)

Add The Bio Project Monastrell Rose  
(+\$2 p.p.)

### ULTIMATE

5 hours duration, \$60/person  
Every additional half hour, \$6.50/person

Selection of boutique and craft tap beers  
and cider

Soft drinks and juice

#### Select one sparkling white;

Bird in Hand Sparkling Pinot Noir  
Hentley Farm Blanc de Noir

#### Select two white wines;

The Other Wine Co Pinot Gris  
Hahndorf Hill Pinot Grigio  
Shaw & Smith Sauvignon Blanc  
Sons of Eden Freya Riesling  
Bird in Hand 'Two in a Bush' Chardonnay  
Turkey Flat Rose

#### Select two red wines;

Leconfield Estate Cabernet Sauvignon  
Elderton Cabernet Sauvignon  
Mollydooker Two Left Feet Shiraz Cabernet  
Hentley Farm Vilain & Vixen Shiraz  
Schubert The Hatchling Shiraz  
Two Hands Gnarly Dudes Shiraz  
Dalrymple Pinot Noir

## More Options

Add sparkling wine toast to the bride & groom (one glass per guest) \$3pp

Upgrade simple or classic package to premium tap beer \$3/person

Assortment of boutique bottled beers \$7pp with any package

Corkage Spirit (only in conjunction with one of our beverage packages) \$3.5pp

Beverages on consumption charged to the main account with a minimum spend of \$2,500. Bottled wines can be pre-selected from the wine list (please request a list from one of our friendly staff). BYO corkage \$20/bottle (wine only).



## *In the lead up to your wedding at Kooyonga*

### **SIX TO EIGHT WEEKS PRIOR**

Arrange an appointment with our event coordinator prior to you sending out your invitations to discuss the following;  
Timings for: ceremony; bridal party and guest arrival; photos on the course; pre-dinner drinks; entrée, main & dessert; speeches; cutting of the cake; bridal dance  
Menu selections  
Beverage selections  
Menu design (compliments of Kooyonga)  
Seating plans  
Décor and centrepieces  
Schedule of suppliers (ie chair covers, florist, cake, DJ/band)  
General discussion including special or unique requests

### **FOURTEEN DAYS PRIOR**

Confirm number of guests attending and advise of any special dietary requirements.  
Finalise account with Kooyonga

### **FOUR DAYS PRIOR**

Supply to Kooyonga;  
Place cards with guest's names printed on each card (bundled together in table order)  
Table plans  
Alphabetical/table order guest list  
Bonbonnières  
Other décor as organised (ie guest book, wishing well etc)

# Additional Information

## **TENTATIVE BOOKINGS**

We can hold a tentative date for up to 30 days without requiring any deposit.

## **DEPOSITS AND PAYMENT IN FULL**

Your booking will be confirmed upon payment of a \$1,000 deposit. If the booking is cancelled less than six (6) months prior to the function, the deposit may be refunded if the space is re-sold. If the booking is cancelled less than three (3) months prior to the function date the deposit will be retained as a cancellation fee. Full payment must be received fourteen (14) days prior to your function, either by cash, cheque or credit card. Please note, Diners Club cards not accepted.

## **TIMINGS**

There is a six hour limit on each function and a \$200 surcharge will apply for each 1/2 hour past midnight.

## **SMOKING**

Smoking is not permitted within in any part of the clubhouse or the golf academy or within 5 metres of any sealed area surrounding the clubhouse or golf academy. Smokers must not throw cigarette butts on the course or clubhouse grounds but use provided ashtrays if available, otherwise use a personal ashtray (may be purchased from the golf shop).

## **DRESS CODE**

Gentlemen are required to wear a long sleeved collared shirt in the dining room. Clothing made from denim material, track suits, thongs and bare feet are not permitted in the Clubhouse. Please visit our website for the full dress code conditions.

## **WEDDING TASTING**

Upon request, a wedding tasting may be arranged prior to selecting your menu. Bride and Groom are complimentary and up to six guests may accompany you at \$45/person (two course, alternate drop menu). Additional selection would be charged \$10 per selection.

## **FINAL ARRANGEMENTS**

These will need to be confirmed by appointment approximately 4 to 8 weeks prior to your set date. Number of guests and any special dietary requirements will need to be confirmed with Kooyonga 14 days prior to your booking. This will be the minimum number charged for in full for food & beverages for the event.

## **MUSIC FOR YOUR CEREMONY**

You may bring in musicians or CDs/iPod with your own AV system and speakers. Kooyonga does not provide any music facilities for ceremonies held outdoors. No glasses are permitted in the gardens or on course.

## **MUSIC FOR YOUR RECEPTION**

You may bring in your own band, DJ or CDs/iPod. Kooyonga can provide the AV equipment to run CDs/iPods through a large white screen to project images from if required. We recommend you test your music/visual requirements prior to the day (and by appointment) to ensure compatibility with our own AV system

## **DECORATIONS**

Kooyonga will provide a selection of table cloths, napkins and tea lights at no charge. All other decorations are at the cost and responsibility of the client and must be approved by Kooyonga. Upon request, Kooyonga can organise chair covers with their preferred supplier from \$4.50/chair (includes sash) or you may organise them through your own supplier.

## **CONFETTI & SPARKLERS**

The use of confetti and rice is strictly prohibited in the Clubhouse or on the grounds. We recommend rose petals or bubbles as a great alternative.

## **AVAILABILITY OF FOOD & BEVERAGE**

Given the volatility of the wine and food market in Australia, we cannot guarantee availability of all options within this brochure. We will always endeavour to inform you of any change to your selections, however we reserve the right to replace any unavailable wine or food choice with its nearest equivalent.

## **BYO BEVERAGES**

By pre-arrangement you may supply your own wine for a \$20/bottle corkage fee. Other beverages including spirits are not permitted as BYO. If guests are found to have brought their own drinks in, they will be confiscated and if not rectified, they may be asked to leave the property.

## **PUBLIC HOLIDAYS**

A 10% surcharge applies to bookings on public holidays.

## **CONFIRMATION OF BOOKING**

A booking sheet with your signature to say you have read the full terms and conditions, together with a \$1,000 deposit is required to secure your booking.

*All prices quoted within this brochure are valid for bookings made up to 31 August 2022 and are subject to change without notice.*





# KOOYONGA

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