

2024  
Weddings  
at Pinehill

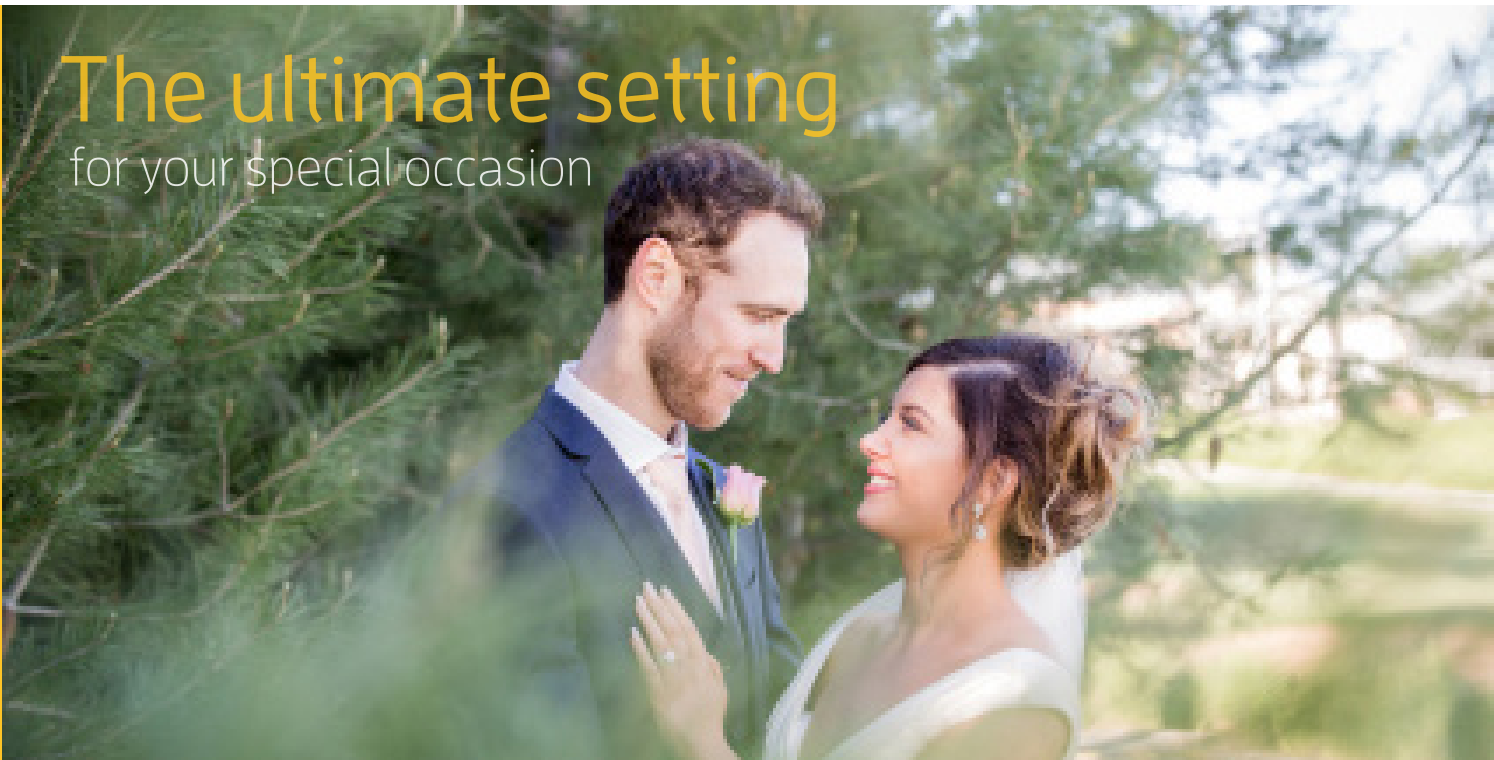


pinehill  
at Glenelg



GLENELG  
GOLF CLUB

# The ultimate setting for your special occasion



## Welcome to your wedding at Pinehill

Since establishment in 1927, Glenelg Golf Club has been recognised as one of the leaders in Australian golf. With a progressive and proactive approach, Glenelg continues to operate as one of Australia's premier golfing facilities, now ranked inside Australia's top 40 golf courses.

More importantly, we thank you for considering Glenelg Golf Club's Pinehill as a venue for your Wedding Reception.

Our award winning facilities provide everything you require to make your day special. Superb views create a pleasant and relaxing atmosphere and we assure you of our thorough attention to every detail.

Our team will ensure your special day is trouble free and memorable for you and your guests.

## ABIA Wedding Award Winners

Glenelg Golf Club is very proud to be inducted into the ABIA Hall of Fame, awarded to wedding suppliers and venues who have won the ABIA state award five times or more.

The winners of the Australian Bridal Industry Awards (ABIA) are determined solely based on the ratings provided by our past couples. Ratings are based on quality of product, quality of service, attitude of staff, and value for money.

- 2022 ABIA Best Club Reception Venue in SA
- 2021 ABIA Best Club Reception Venue in SA
- 2020 ABIA Hall of Fame
- 2019 ABIA Best Club Reception Venue in Australia
- 2019 ABIA Best Club Reception Venue in SA
- 2018 ABIA Best Club Reception Venue in Australia
- 2018 ABIA Best Club Reception Venue in SA
- 2017 ABIA Best Club Reception Venue in Australia
- 2017 ABIA Best Club Reception Venue in SA
- 2015 ABIA Best Club Reception Venue in SA
- 2014 ABIA Best Club Reception Venue in SA



## Wedding facilities

Glenelg Golf Club hosts breathtaking views and modern facilities that make us the ideal setting for your special occasion, all only 15 minutes from the CBD and five minutes from Glenelg and Adelaide Airport.

Our stunning Dining Room exudes a wonderful balance of modern style and traditional elegance, with a sense of class and contemporary sophistication appealing to all tastes and styles, catering for up to 180 guests seated, or 300 standing.

We can provide your full wedding day facility including ceremony options, nestled amongst dramatic 100 year old pines on our world-class golf course.

With memorable panoramic views over the golf course, stretching to the Adelaide foothills, there is no better location for photos that will be with you for a lifetime.

Our friendly and professional Event Manager is dedicated to meeting your every requirement.

Venue facilities:

- Secure off-street parking
- Wheelchair access
- Audio visual equipment
- Wifi internet access
- Private room for bridal party

Additional Items from our preferred suppliers

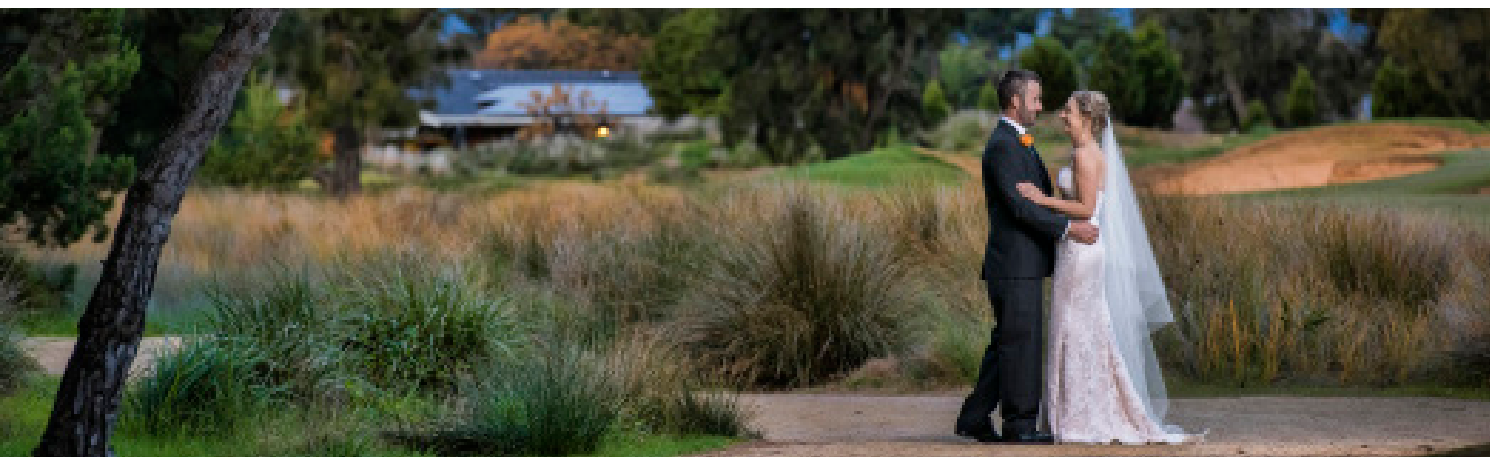
- Bridal table fairy lights
- Dance Floor
- DJ & MC
- Various ceiling decoration options including chandeliers, lanterns and fairy lights
- Chair covers

To make things easier for you, we are able to offer:

- Complete room set up including linen table cloths and napkins
- An elegantly presented bridal table and cake table including cake knife
- Personalised menus
- Gift table
- Easel and display frame
- Presentation, cutting and service of your wedding cake

If you have any special requirements, we will be happy to discuss them with you.

Venue hire costs \$850 including dancefloor.



## Making your booking

We will be pleased to hold your booking for our function room for two weeks from the date of your enquiry.

Upon confirmation of your reservation a \$2,000 booking payment is required.

The enclosed packages offer ample opportunity for you to plan your food and beverage requirements. If you have any special requests, please do not hesitate to approach us. It should be noted that prices quoted are current and may be subject to variation.

Full payment is required, with final guest numbers, a minimum of seven days prior to your wedding.

## Photography

Photos from your wedding day will serve as a valuable memento of your special occasion. Take advantage of a number of breathtaking and spectacular locations across the golf course and around the clubhouse that will provide you with memorable imagery for a lifetime.

## Complete wedding packages

Take the worry out of organising everything yourself and let us personalise your wedding for you. All suppliers included in our package are those that we can confidently recommend to you. We know that, with the help of our award winning suppliers, your Wedding Reception will not only look fantastic but also be trouble free.

Available packages are shown on page 4.

## Ceremonies

# \$750.00

Choices of location:

- Amongst our picturesque cathedral style pines adjacent to the Clubhouse and golf course
- Eastern balcony overlooking the 18th fairway

Includes:

- 20 chairs (Americana style)
- Six metre red carpet
- Signing table and two chairs
- Two golf carts

*Upgrades are available*



## Platinum package

**\$185.00** per person

Minimum of 80 guests

- Venue Hire including dancefloor.
- Canapés upon arrival
- Three-course menu – Alternate drop entrée, main & dessert\*
- Freshly brewed tea & coffee
- Choice of wines as per Silver package, tap beer, soft drinks and sparkling wine served for 5 hours
- Chair covers with your choice of organza or satin coloured sash
- \$500 towards floral centrepieces or table decorations from our preferred suppliers
- \$250 towards a wedding cake of your choice, supplied by Sugar and Spice Cakes
- Award-winning DJ & MC for the evening

*All meals served alternately*

*Choice of meals surcharge of \$5pp applies*

## Winter and weekday wedding celebration

**\$155.00** per person

For winter weddings held between 1 June & 31 August

For weekday weddings held on a Monday to Friday (dependent on availability)

Minimum of 80 guests

- Ceremony & Venue Hire
- Canapés upon arrival
- Three course menu – set entrée, Alternate drop main & wedding cake, plated, garnished & served to your guests
- Freshly brewed tea and coffee
- Choice of wines as per Bronze package, tap beer, soft drinks and sparkling wine served for 5 hours
- Chair covers with your choice of organza or satin coloured sash
- \$300 towards floral centrepieces or table decorations from our preferred suppliers
- \$250 towards a wedding cake of your choice, supplied by Sugar and Spice Cakes
- Award-winning DJ and MC for the evening

*All meals served alternately*

*Choice of meals surcharge of \$5pp applies*

*\*\*Menu selections subject to change*

*While every effort is made to accommodate requests for allergy free meals, it cannot be guaranteed due to traces in the working environment and supplied ingredients.*

## Gold menu

**\$92.00** per person

- Canapes (30 mins)
- Two entrées
- Two main courses
- Two desserts
- Tea & Coffee

## Silver menu

**\$80.00** per person

- Two entrées
- Two main courses
- Two desserts
- Tea & Coffee

## Bronze menu

**\$70.00** per person

- Set entrée
- Two main courses
- Your Wedding Cake (plated & garnished)
- Tea & Coffee

All meals served alternately  
Choice of meals surcharge of \$5pp applies (minimum of 40 pax)

## Menu selections

### Entrées

- Vegetable tartlets, puff pastry, zucchini, cherry tomato, onion, goats cheese (v, V\*)
- Crumbed coconut prawns, chilli lemongrass aioli, coriander (GF)
- Prawn dumplings, red curry sauce, bean shoots
- Chargrilled lemon and thyme chicken, cous cous, creamy garlic dressing
- Crispy skin pork belly, chili caramel glaze, charred bok choy, pickled vegetables (GF, DF)
- Lamb backstrap, parsnip puree, blistered cherry tomatoes (GF)

### Mains (All main courses are prepared GF)

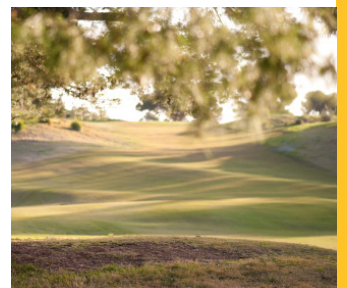
- Chicken breast, sage and pine nut filling, mash, broccolini, baby carrots, mustard cream sauce
- Sous Vide chicken breast, corn puree, wilted spinach, baby carrots, onion jus
- Barramundi fillet, garlic and herb oil, roast potato, broccolini, cherry tomato and green bean salad (DF)
- Crispy skin Atlantic salmon, roast potato, sauteed broccolini, dill cream sauce
- Slow roast rosemary lamb rump, carrot puree, roast potato, asparagus, pepper jus
- Eye fillet, broccolini, baby carrots, roast potato, red wine jus (DF)
- Sous vide beef medallions, bacon and spring onion mash, baby carrots, broccolini, jus

### Desserts

- Vanilla panna cotta, salted caramel praline, strawberries (GF)
- Chocolate lava cake, double cream, raspberry coulis
- Peanut butter brownie, double cream, strawberries (GF)
- Dark chocolate and orange tart, double cream, candied orange
- Citrus cheesecake, ginger crumb, mixed berries
- White chocolate mousse, milk chocolate chards, strawberry reduction (GF)

### Additional items available

- Chef's selection of hot and cold canapés (30 minute service) - \$15.00 pp
- Chef's selection of cold antipasto items - \$15pp - plated per table
- Cheese plate - \$15.00 pp - plated per table
- Fresh fruit plate - \$5.00 pp - plated per table
- Bowls of seasonal salad with a light vinaigrette - \$4.00 pp - plated per table
- Bowl of seasonal vegetables or roast potatoes - \$4.50 pp - plated per table
- Cakeage \$5.00 pp - Cut, and garnished
- Childrens meals and entertainers meals available on request.



(V) Vegan (v) Vegetarian (GF) Gluten Free  
(DF) Dairy Free

Please advise of any dietary requirements



## Cocktail party options

**\$70.00** per person

Food served for a two hour period - choice of ten selections includes Nespresso coffee

### Cold

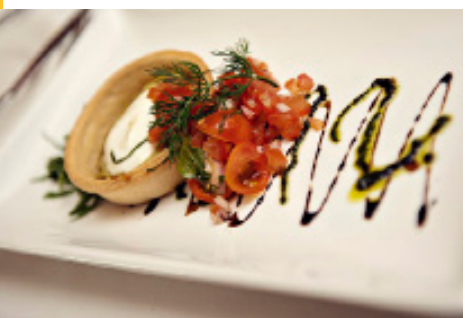
- Chef's house made dips (2), crudités (v)
- Sicilian tomato, bocconcini and basil, toasted sourdough (v)
- Grilled zucchini rolls, bell pepper, ricotta (V\*) (GF)
- Rare roast beef, crostini, olive tapenade, horseradish cream
- Avocado and smoked salmon tartlets, cream cheese, dill (GF)
- Chicken and leek tartlet
- Kingfish ceviche, finger lime (GF, DF)

### Hot

- Chorizo & mozzarella arancini (GF)
- Selection of pizzas (v)(GF\*)
- Coconut crumbed prawns (GF)
- Steamed chicken dumpling, green coconut sauce (DF)
- Sweetcorn and zucchini fritters, sweet chilli (GF) (v)
- Bacon, spring onion and feta stuffed mushrooms (V\*)
- Mini sausage roll, spiced tomato relish
- Char Sui pork meatballs, ginger, soy (GF)
- Duck spring rolls, sweet and sour dipping sauce
- Chargrilled chicken skewers, sesame, hoisin (GF)
- Pulled lamb sliders, pomegranate, minted yoghurt
- Garlic prawn twisters, soy, sweet chilli

### Sweet Options

- Chocolate and raspberry brownie (GF)
- Petite cakes
- Lemon curd tartlets
- Caramel slice
- Fresh fruit skewers (V) (GF)
- Dark chocolate tarts



### Additional options

Small fruit platter	\$30.00 per platter
Large fruit platter	\$50.00 per platter
Cheese platter	\$10.00 per person
Tea and coffee	\$4.00 per person
Cakeage	\$5.00 per person
Sweet options (minimum 20 pieces)	\$4.00 per piece

(V) Vegan (v) Vegetarian (GF) Gluten Free (DF) Dairy Free (\*) Option

## Chocolate fountain

**\$490.00** (100 guests)

### Includes:

- 1 x Sephra chocolate fountain with Belgian Couverture milk chocolate
- Fresh seasonal fruit - strawberries, pineapple, melon, kiwi and grapes
- Marshmallows and wafer twists
- Selection of lollies
- Turkish delight
- Double dip: coconut, cacao, praline

## Wedding menu tasting

### Wedding couple

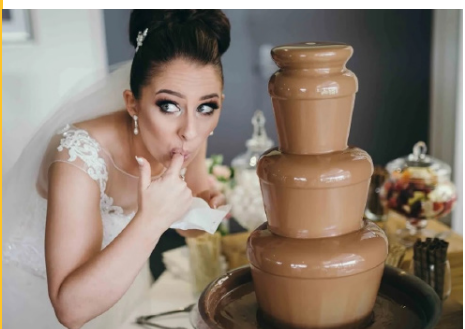
2 course - \$40.00 pp  
3 course - \$55.00 pp

### Additional guests

2 course - \$50.00 pp  
3 course - \$65.00 pp

Maximum 3 choices per course

*As we do not hold all wedding menu items, please pre-order to ensure availability. Not all items are available for tasting menus*



*Terms and conditions apply*

## Beverage options

Our selection of six tap beers which may include, but not limited to:

- Great Northern
- Carlton Draught
- Peroni Leggera
- Peroni Nastro Azzurro
- Coopers Pale Ale
- Guest tap

Beverage TAB on consumption has a \$2000 minimum spend.

### Wine selections

Glenelg Golf Club has an extensive cellar of wines available for your wedding. Whilst we offer the convenience of the following beverage packages, you may wish to view our Wine List to determine your own unique wine selections.

Package wines are subject to availability at all times. Should any listed wines be unavailable for your function, suitable alternative brands will be offered.

### Additional items for all packages:

- Schweppes Sparkling Mineral Water 750ml - \$9.00 per bottle
- Corkage - \$18.00 per bottle (Wine only)
- An extensive range of spirits is available at additional cost
- Dessert Wine POA

## Gold beverage package

**\$63.00** per person

Beverages served for a five-hour period

### Includes:

- Tap beer
- Soft drinks
- Your selection of five of the following wines:

### Sparkling wines

- Bird in Hand Sparkling Pinot Noir
- Jansz Premium Cuvée

### Chilled wines

- Oakridge Chardonnay
- Shaw & Smith Sauvignon Blanc
- KT Riesling
- Pike & Joyce Pinot Gris
- Paulette's Sangiovese Rosé
- KT Rosa Rosé

### Red wines

- Woodstock Pilot's View Shiraz
- Torbreck Woodcutters Shiraz
- Wynn's 'The Gables' Cabernet Sauvignon
- KT 'Chenunga' GSM
- Josef Chromy Pinot Noir

## Silver beverage package

**\$58.00** per person

Beverages served for a five-hour period

### Includes:

- Tap beer
- Soft drinks
- Your selection of four of the following wines:

### Sparkling wine

- Twiggy Blanc de Blancs

### Chilled wines

- Little Miss Collett Moscato
- Woodstock Sauvignon Blanc
- Simon Tolley Sauvignon Blanc
- Woodstock Mary McTaggart Riesling
- Simon Tolley Chardonnay
- Woodstock Audacity Rosé
- Woodstock Free Borough Grenache

### Red wines

- Woodstock Shiraz
- Woodstock Cabernet Sauvignon
- Simon Tolley Pinot Noir
- Simon Tolley Syrah

## Bronze beverage package

**\$53.00** per person

Beverages served for a five-hour period

### Includes:

- Tap beer
- Soft drinks
- Your selection of three of the following wines:

### Sparkling wine

- Twiggy Blanc de Blancs

### White wine

- Sfera Semillon Sauvignon Blanc
- Sfera Pinot Gris
- Little Miss Collett Moscato
- Woodstock Audacity Rosé

### Red wine

- Sfera Shiraz

## Contact us for an appointment

We would love to hear from you to book a personalised appointment and discuss hosting your wedding at Glenelg Golf Club.

Please contact our Events Manager, on (08) 83503200 or [functions@glenelggolf.com](mailto:functions@glenelggolf.com)

## Our recommended suppliers

### Decorations

Pretty Petals 8272 7778

Chair Covers Overall  
Lachlan & Kat 8351 8999

Set Your Scene  
Sophie 0416 967 115

### Entertainment

A Class Entertainment  
Richard Rowland 0418 813 309

### Cakes

Sugar and Spice Cakes  
Amanda 8172 1078

## pinehill at Glenelg

Glenelg Golf Club  
James Melrose Road  
NOVAR GARDENS SA 5040

(08) 8350 3200  
[www.glenelggolf.com](http://www.glenelggolf.com)  
[functions@glenelggolf.com](mailto:functions@glenelggolf.com)