



# THE STIRLING GOLF CLUB

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*Delivering Excellence With Passion*

# Welcome to The Stirling Golf Club



Nestled in the scenic Piccadilly Valley The Stirling Golf Club is the perfect venue to host your wedding reception.

Our clubhouse is well known for its spectacular panoramic views overlooking the course and lakes in natural bush land, it is the perfect backdrop for your special occasion.

The open floor plan provides lots of flexibility and our grounds provide tranquil and picturesque locations for your ceremony, or why not use our fantastic backdrops for your photographs while your guests enjoy a cool refreshment on our balcony.

Our events manager Adam Bishop has created menu options that will make an immediate impression on your guests.

At The Stirling Golf Club we pride ourselves on quality and service, along with our spectacular views we will ensure that your wedding day is a wonderful occasion.

# Cocktail/Finger Food

This menu selection consists of Traditional Antipasto (grazing platters), to enjoy in the garden or decking area. As well as your choice of 10 hot/cold canape selections, cheese platters and a roaming dessert consisting of freshly made pastries



## ANTIPASTO PLATTERS

A selection of sliced continental meats, Roasted pumpkin fetta and thyme frittata, olives, Artichoke dip, Balsamic roasted roma tomatoes, cucumber & celery shards, basil oil, dukkha and crusty bread

## COLD SELECTIONS

### Thai Chicken Salad

With a chilli and mint jam, in a savoury pastry case

### Peking Duck Pancakes

With Hoi Sin sauce, cucumber and fresh herbs

### Beetroot DIP

In filo cup with chives and basil oil (V)

### Chicken Roulade

Breast chicken stuffed with an olive, prosciutto and thyme filling

### Pepper Seared Beef Fillet

With a sun dried tomato cream and shredded basil on a herb crouton

### Freshly Poached Chilled Prawns

With a zesty citrus mayonnaise

### Semi Roasted Cherry Tomato Bruschetta with

red onion & thyme jam, shredded basil and balsamic candy (V)

### Feta, Mushroom and Wild Rocket Bruschetta

With balsamic candy and olive oil (V)

### Dukkha & Olive OIL Platter

With basil oil, candied balsamic and crusty bread (V)

### Herb Pikelet

With blue cheese, pear and chives (V)

## HOT SELECTIONS

### Tempura (Crisp, Light Sesame SEED Batter) Prawns

With a lemongrass & ginger dipping sauce

### Almond Crusted Chicken Breast Strips

With an avocado & lime aioli

### Eggplant, zucchini and PINE Nut Fritters

With cumin and lime yoghurt (V)

### Mushroom & Spring Onion

Served in a filo cup with parmesan cheese and basil oil (V)

### Salt & Pepper Squid

With a chilli, lime and coriander dipping sauce

### Sticky Indonesian Beef or Chicken Skewers

With authentic satay dipping sauce

### Roasted Pumpkin Arancini

With parmesan and rosemary (V)

### Crunchy Thai Chicken Cakes

With mild satay dipping sauce

### Selection of Gourmet Mini Pies

With house made tomato relish

### Greek Lamb Meat Balls

With a rich tomato, basil and lemon sauce

### Fresh Made Pizza Squares

With tomato, chorizo, fetta, basil and red onion jam

### Crisp Thai Spring Rolls

With plum chilli dipping sauce (V)

### Indian Vegetable Samosa

With chilli, lime dipping sauce



# Cocktail/Finger Food

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*Cont'd*



## ROAMING DESSERT

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A selection of fresh miniature pastries: Mini lemon meringue tartlets, coffee éclairs, Vanilla slice, Fruit and vanilla cream tartlets, Custard & chocolate cannoli, Chocolate éclairs & profiteroles filled with vanilla cream

### PRICE:

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\$65 per person

## CHEESE PLATTERS

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A selection South Cape cheeses – black wax cheddar, Brie & Blue, with water crackers, dried apricots & apple, and almonds.

### NOTE:

(V) = Vegetarian option

Gluten free options available upon request

Along with your roaming dessert, we will cut and serve your wedding cake onto platters for each guest table. This is done free of charge. However, if you would like your wedding cake plated individually for each guest (with or without an accompaniment), an additional charge of \$5.00 applies (see menu additions list attached)

# A La Carte Menu

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Choose: any 3 hot/cold canapés (choose from the canapé menu selections) for your pre dinner drinks in the garden or decking area – 1 set entrée (or roaming entrée) – Choice of 2 main courses – 1 set plated dessert (or roaming dessert).



## ENTREE

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All served with warm Turkish bread, olive oil and candied balsamic vinegar on the table.

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### Herb Crusted Chicken Salad

On a lightly spiced rice salad with wild rocket and a zesty green yoghurt sauce

### Potato & Leek Soup

Garnished with a light dollop of sour cream, crisp prosciutto and chives

### Thai Beef Salad

With finely shredded Asian vegetables, glass noodles, coriander and mint, fresh rocket and a chilli, lime and soy dressing

### Veal Filled Ravioli

With Napolitana sauce, shaved parmesan cheese and shredded basil. (Spinach & ricotta ravioli is available for vegetarians)

### Smoked Salmon

On a polenta pancake with baby spinach, roasted cherry tomatoes, chives and a lemon caper sauce

### Antipasto Plate

Mortadella, prosciutto, shaved provolone, cherry bocconcini, Kalamata olives, char grilled red capsicum & zucchini, olive oil grissini, vine ripened tomato and artichoke dip. (A vegetarian antipasto plate is available for vegetarians)

## MAIN COURSE

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All main courses are served with green leaf salads with a light French dressing

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### Seared & Roasted Chicken Breast

Served on a light spring onion & forest mushroom risotto with wilted spinach and a light basil cream

### Lemongrass Scented Barramundi Fillet

With steamed baby potatoes, turned zucchini, light Pernod cream sauce and garnished with a finely diced tomato & coriander salad.

### Herb Seared Lamb Rump

With roasted rosemary baby potatoes, seasonal roasted vegetables, red onion & tomato relish and jus

### Chermoula-crusted Breast of Chicken

With Dauphinoise potato, balsamic glazed roma tomatoes, wilted spinach and red wine jus

### Medium Roasted Grain Fed Fillet of Beef

With potato galette, braised baby spinach, forest mushroom jus and fried leek.... OR - On a sweet potato, bacon and parsley mash, with balsamic glazed slow roasted tomatoes & light jus

### Tender Pork Belly

With Paris mash (potato), Wilted baby spinach, green pea and apple & thyme relish with light jus

### Vegetarian

We offer your vegetarian guests for entrée – Roasted vegetable gateau and wild baby rocket with balsamic roasted cherry tomatoes, and coriander oil... And for main – Moroccan cous cous in filo pastry, served with snow pea leaf, balsamic glazed vine tomatoes and a light cumin and yoghurt sauce. This vegetarian option can be tailored to suit if required. Please discuss with Adam.

# A La Carte Menu

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## **DDESSERT**

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### **Baked Chocolate Tart**

With stewed fresh berries, chocolate pencil and double cream

### **Cheese Platter**

A selection South Cape cheeses – black wax cheddar, Brie & Camembert, with water crackers, dried apricots & apple, and almonds.

### **Baked Lemon Curd Tart**

With double cream, raspberries/strawberries and mint

### **Seasonal Fruit Platter**

Sliced seasonal fruit & berries with Baileys |whipped cream

### **Roaming Dessert Option**

Gives you the choice of 6 small miniature desserts, to be placed on each table or circulated around the room to the guests

## **PRICE:**

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**\$85 per person**

(\$70 per person for same menu structure, less the set dessert option)

## **NOTE:**

Along with your dessert option, we will cut and serve your wedding cake onto platters for each guest table. This is done free of charge. However, if you would like your wedding cake plated individually for each guest (as an extra plated course) an additional charge of \$5.00 applies (see menu additions list attached).

If you choose an alternate drop for your mains, deduct \$3.00 per person from the set A la Carte menu price.

If you would prefer to have more time in the garden for your pre-dinners, perhaps consider having your plated entrée served as a roaming entrée. This means, you will not have a plated entrée when your guests move into the venue room. Instead, you will get an extra 3 selections of finger food (on top of the 3 already allocated), giving you 6 finger food selections in the garden for a longer period of time. This does not cost extra to structure your menu this way – Please contact Adam for more information on this option, if required.



# Shared Platters/ Buffet menu

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A shared platter menu is a very sociable and entertaining way to feed your guests. Allow your guests to get to know one another through the sharing of Food!!

This menu structure can be served to your table. Or, we can serve it at a buffet table, for your guests to help themselves to.

Choose 3 hot/cold canape selections to enjoy in the garden with your pre dinner drinks and mingle – Be seated to your grazing platters for your starting course – Then for Mains: choose 3 main courses – Finished with platters of shared miniature desserts

## STARTER

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All served with warm Turkish bread, olive oil and candied balsamic vinegar on the table.

Grazing platters consisting of:

- Sliced continental meat selection
- Olives
- Roasted eggplant & zucchini with lemon and basil pesto
- Artichoke dip
- Roasted vegetable & parmesan frittata
- Balsamic glazed roma tomatoes
- Fresh basil leaves and crusty bread

# Shared Platters / Buffet menu

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*Cont'd*



## MAIN COURSES

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### Roasted Leg of Lamb

Rubbed with light mustard, rosemary, lemon, garlic and olive oil and slow roasted. Sliced and served with golden roasted baby potatoes and red wine jus

### Butter Chicken Curry

With fragrant basmati rice and mango chutney

### Slow Cooked Pork Belly

With steamed basmati rice and a cashew and coriander crumble

### BBQ Prawns & Squid Salad

With baby spinach and herbs with shredded cucumber and tomato with picada dressing

### Pepper Seared Beef Fillet

With seasoned green beans & zucchini and creamy salsa verde

### Chicken Cacciatore

Delicate pieces of roasted chicken then slow cooked with tomato, olives and capsicum and served with roasted pumpkin and sweet potato

### Osso Bucco

Served with Paris mash (potato) and fresh gremolata

### Roasted Whole Swiss Brown Mushrooms

With fetta, thyme, rocket and sea salt flakes

### Basil Infused Barramundi Fillets

With shredded Asian vegetables and Nam Jim sauce

### Atlantic Salmon Fillets

With golden roasted baby potatoes and basil and lime aioli

### Green Bean & Pecan Salad

With cherry tomatoes, herbs and a light lemon & mustard dressing

### Chinese Chicken & Sausage Salad

With shredded vegetables and fresh herbs

## DESSERT

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### Pastries

A selection of fresh miniature pastries: Mini lemon meringue tartlets, coffee éclairs, Vanilla slice, Fruit and vanilla cream tartlets, Custard & chocolate cannoli, Chocolate éclairs & profiteroles filled with vanilla cream

### PRICE:

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\$72 per person



# Beverages

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All beverage packages are for a 5 hour period, and include tea and coffee station



## **PREMIUM PACKAGE \$45 PER PERSON**

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Tooheys Extra Dry

Coopers Pale Ale

Hahn Premium Light

Bird In Hand Sparkling Pinot Noir or  
Haselgrove Sparkling

Bird in Hand – 'Two in the bush' range or Shiraz,  
Semillon Sauvignon Blanc

Selection of soft drinks, still water and  
orange juice

## **DELUXE PACKAGE \$55 PER PERSON**

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Bird In Hand Sparkling Pinot Noir or Croser  
non-Vintage

Bird in Hand – Adelaide hills range: Riesling,  
Sauvignon Blanc, Pinot rose, Shiraz, Cabernet  
Sauvignon, Basedows Shiraz, and Village  
White

Heineken

Corona

Hahn Superdry

Hahn Premium Light

Selection of soft drinks

Orange & apple juice

## **NON- ALCHOLIC BEVERAGE PACKAGE - \$20 PER PERSON**

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Soft drinks, sparkling mineral water, still water and  
orange juice

**For an additional 30 minutes to your  
drinks package, add \$6 per person**

# Accommodation

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## ACCOMMODATION PACKAGES

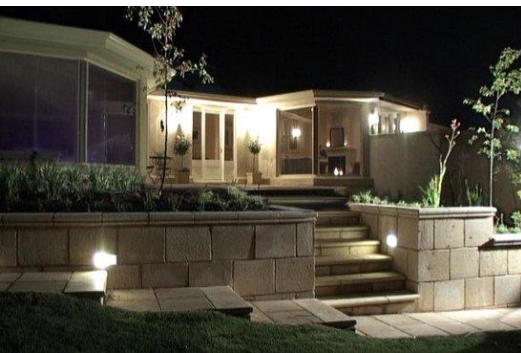
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The Stirling Golf Club has 5 Motel units with stunning views of the course for \$130 per room per night (maximum 10 guests) includes:

- Continental breakfast for 2
- Stunning views of the course
- WIFI

A wedding guest package is available if you would like all rooms

The Stirling Golf Club has partnered with the Retreat at Stirling to offer a great luxury package for the Bride and groom or wedding guests. Enquire when you make your booking for some great deals on accommodation.



# Terms & Conditions

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## **BOOKIN/CONFIRMATION**

To confirm a booking for your up and coming event, a deposit of \$1,500.00 and a signed copy of both the booking/payment sheet & this terms & conditions sheet, is required. We do not hold tentative bookings due to regular enquiries. You can only secure a date via a paid deposit.

## **CANCELLATIONS**

The \$1,500.00 deposit will be non-refundable if a function is cancelled within 60 days of the function date.

## **BOND**

Your original deposit (\$1,500.00) to confirm your booking will be held as your bond. This bond is fully refundable (within 5 working days after your event) less the cost of any losses, breakages or damages caused by you or your guests on the day of your function..... Also, less any last minute additions by you, within the last 14 days before your function date, that would incur additional costs, will be deducted from your bond (example: 2 extra guests are added to the list with in the 14 days prior to your event)

## **Clean - up's**

Please note that should there be any need to clean up due to an "upset tummy" there is a "soiling fee" of \$125.00, which will be deducted from your bond. No confetti or rice please, a \$125.00 clean up fee will be levied and deducted from your bond if rice or confetti are used anywhere on the property. Rose/flower petals are welcome.

## **PRICING**

We do reserve the right to adjust the final price of your event. This is only due to the long lag time that occurs between initial quoting and the time of functions taking place where price increases that are out of our control, can occur (staffing costs and food prices). All prices are current for 2013. We anticipate prices may rise by 5% if you confirm a booking in 2014..... However, we will fix/honour all quoted prices for 12 months from the original date of your enquiry/quote. Additional charges may apply if you confirm a booking that is longer than 12 months away from the date you confirm your booking..... All pricing includes GST.

## **VENUE HIRE**

The venue hire charge of \$850 applies and \$750 for bookings of 100 persons or more. This venue hire gives you and your guest's access for 7 hours (5pm till midnight)

## **CEREMONY HIRE FEE**

If you choose to have you ceremony onsite at Stirling, a \$500 charge will apply. This fee includes 20 chairs, signing table with 2 chairs and a lectern for the ceremony. Your celebrant will be required to provide a microphone and speakers. Ceremonies can commence from 4pm in suitable areas of the grounds.

## **FINAL PAYMENT**

The final payment is required in full, 14 days prior to your event date. The final balance will be re-calculated and amended (14 days prior to the function date) subject to any changes in guest numbers or client requirements.

## **MINIMUM NUMBERS & CHARGES**

For the months of March & November of any year, a minimum of 100 guests is required for any function held on a Saturday. If you confirm your booking for 100+ guests, but your final guest numbers only total 90 guests (14 days out from your wedding), you will still be charged for the minimum guest numbers of 100..... All other months have a minimum number and charge of 80 guests for any Saturday function.

## **RISK**

All people attending a function at The Stirling Golf Club (Stirling) are on the property entirely at their own risk.

## **DAMAGE OR LOSS OF GOODS**

Stirling/Instyle Catering staff does not accept any responsibility for the damage or loss of goods hired by the client for their function, or by Stirling/Instyle Catering on behalf of the client. Nor responsibility for any damage or loss of goods left by the client's guests, or by outside contractors engaged by the client or by Stirling/Instyle Catering on behalf of the client.

## **CONFIRMATION OF GUEST NUMBERS**

The final confirmation of guest numbers must be given no later than 14 days prior to your function date. No refund will be given should guest numbers decrease within the final 14 days leading up to your function date as final organization and ordering would have taken place. Should your guest numbers increase after your final guest numbers have been confirmed 14 days prior to the event date, the additional costs will be deducted from your bond.



# Terms & Conditions

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## **DISCLAIMER**

Any Stirling/Instyle Catering staff, reserves the right to refuse service to any guest who is deemed unruly, overly intoxicated, or anyone acting towards other guests or staff in a threatening manner.

## **HOUSEKEEPING**

Included is a list of housekeeping notes that are required to be read out by your MC, prior to the main part of your function beginning.

## **CANDELABRAS**

Are not allowed as part of your table decorations, as they are deemed too dangerous within a function environment. Tea lights can be used but must be placed in tea light holders.

## **SMOKING**

Stirling is a non-smoking venues at all times. Ashtrays are provided for smokers on the deck area, so please ensure smokers use them.

## **SPIRITS**

Responsible service of alcohol requires us to not allow any guest attending your event to free pour their own spirits. This means that you are not allowed to have spirits bottles placed on guest's tables. Any spirit will only be served after main courses are served (NO EXCEPTIONS). Any more than 2 spirit selections may incur additional staff charges.

## **LOSS OR DAMAGE OF GOODS**

Stirling does not accept any responsibility for the damage or loss of any goods purchased or hired by the client for their function. The client is financially responsible for any damage done to Stirling/Instyle Caterings, onsite equipment (tables, chairs, glassware etc.). If the client or guests is responsible for any damages, the cost will be deducted from the bond.

## **FINISHING TIMES**

Any functions must conclude by 11:30pm with guests off the property by midnight at the latest.

## **TAXI'S.**

Stirling staff will not organise taxis for guests during or at the end of any event – Please advise all your guests to ensure they have appropriate transport arranged, to depart the venue once the event concludes.

## **FORCE MEIJURE**

If due performance of any obligation under this document (other than any obligation to pay sums due under this document) is prevented by reason of any event or circumstance not within the control of a party, and which by the exercise of reasonable care, that party is not reasonably able to prevent or overcome then that party will be excused from and will not be liable for failure in performance of its obligations under this document to the extent performance is so prevented.

I have read and here-by agree to the above terms & conditions.

Print Name .....

Sign .....

Today's date .....

Function date .....

# Booking Guide

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This booking sheet must be completely filled out and returned to us with your deposit, for your function to be deemed confirmed.

Clients names (both) .....

Date of Function ..... Lunch or Dinner (please circle)

Number of Guests ..... Ceremony onsite? Yes or No (please circle)

Type of menu – (Please circle one) Cocktail Menu or Ala Carte Menu or Buffet/Banquet Menu

Occasion .....

Postal Address .....

Home Telephone..... Mobile (both) .....

Email (both) .....

Alternative contact (e.g. Parents) Details .....

Address for the bond (via cheque) to be sent to (after event & less any deductions) - .....

..... In the name of .....

**Terms & Conditions:** Confirmation of your booking will only be accepted on completion and receipt of this booking form, and accompanied by the required \$1,500 deposit

A deposit of \$1,500 cheque (made out to 'Instyle Catering') is enclosed to confirm my booking at The Stirling Golf Club on the above date.

I here-by agree to the terms and conditions in order to secure my booking.

Print Name .....

Signed .....

Date .....

# Housekeeping Information

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The housekeeping notes below must be read out to your guests by your MC or Best Man



- This venue is a non-smoking venue. Please ensure that ashtrays are used at all times when smoking outside on the balcony. There is a total fire ban on the grounds of the golf club, so ensure that you do not smoke on the golf course grounds – Strictly the decking area only.
- Please stay out of the kitchen area
- Toilets are down the stairs
- Please do not change seats once any orders for entrée & main course have been taken
- The bar will close 30 minutes before the guest departure time. Last drinks will be called 15 minutes before the bar closing.
- The speed limit while on the property is 10km/h at all times.
- Please take care around the lake area and ensure all children are supervised by an adult at all times.
- Finally, please ensure that you do not take any wine or beer glasses with you when you depart. Or, your generous hosts tonight will be charged for them after the event.