



naroomagolfclub

our venue speaks for itself...

1 ballingalla st, narooma
02 4476 2522
functions@naroomagolf.com.au
www.naroomagolf.com.au

The Rooms

Bluewater Room

Ideal for the larger dinners with 180° coastal and Island views.

Seating Capacity Round tables 60 - 128
 Banquet tables 90 - 180
 Rectangle tables 120 - 250

Seahorse Function Room

Not too big, not too small and what a view.

Seating Capacity Square tables of 8 26 - 60
 Rectangle tables 26 - 70

1st Hole Meeting Room

For smaller, more intimate dinners the 1st Hole is a private room offering full coastal views.

Seating Capacity Banquet 15 - 26

Room inclusions

Air conditioning in all rooms

Tables set with white linen cloths

White linen napkins

Full place settings to suit your menu

Microphone and lectern (not available in 1st Hole Meeting Room)

Cake table and knife

Welcome sign in Club foyer

Pricing

\$77.50 per head for pre dinner platters, entrée, main and dessert.

\$67.50 per head for finger food* or entrée, main and dessert.

* The amount of finger food served will certainly be enough to substitute an entrée.

The Menu

Pre Dinners

Platters to be served by wait staff with pre dinner drinks:

Platters of Italian antipasto featuring home-cured olives, roasted capsicum, char-grilled eggplant and pan seared herb infused mushrooms with balsamic glaze, and our own authentic home-cured and smoked salami and small goods.

Platters individual bite size bruschetta on ciabatta bread with roma tomato salsa, olive tapenade and balsamic marinated bocconcini.

Indian naan bread wafers roasted with dukkah and coriander with fresh chilli lavash bread; both to be served with baba ghannouj and tzatziki.

Homemade savouries & canapés featuring smoked salmon & dill pinwheels; prawn tail, ricotta & lemon thyme bites, and smoked turkey breast, chive & cranberry canapés.

Toasted Turkish bread fingers, arranged on platters with lemon balm scented creamy fetta and tomato salsa.

Smoked chicken, sage & leek risotto balls dusted with freshly shaved grana padano cheese

Pan seared asparagus, wrapped in prosciutto and given a light drizzling of fresh herb infused extra virgin olive oil.

Poached fresh Black Bay mussels, served in the half shell, with Spanish style Santiago dressing.(a tangy citrus , capsicum , paprika and rustica herb vinaigrette).

Grilled cup mushrooms, stuffed with bocconcini, prosciutto & basil.

Platter selection of Japanese delicacies including sushi rice nori rolls.

Fresh king prawn tails, peeled of course, drizzled with kaffir lime leave, lemon grass and coriander glaze.

Moroccan spiced pork and couscous balls rolled in sesame crumbs and served with garlic yoghurt dipping sauce.

Individual Thai fish cakes, folded with rice noodles and bok choy, served with a cheeky little coriander and lemon grass dipping glaze.

Duck breast, leek and butternut pumpkin bite size frittata.

Platter selection of home-made bite size gourmet pizza.

Crispy pan fried coriander and turmeric dusted chicken tenderloins, on basmati rice with various dipping sauces.

Feature platter of small goods, salami, pancetta, coppacolo and prosciutto. All house made and cured by us.

Fetta, gremolata and roquette tartlets.

Beetroot, mint and goat's cheese blini.

Grilled cup mushrooms, stuffed with brie, pickled walnuts & sage.

Petit skewers of Lebanese cucumber, baby Roma tomato and bocconcini. Lovely with a squeeze of lemon, crack of pepper and a drizzling of good oil.

Rolled Greek style savoury meatballs with eggplant and fresh oregano, with tomato and roasted capsicum spicy dipping sauce.

Porcini mushroom, caramelised leek and fresh thyme risotto cake.

2012

The Menu continued

Platters of house made dips and crackers.

Short crust tartlets with chicken, tarragon and baby spinach.

Homemade mini sausage rolls.

Petit scotch fillet shaslicks marinated in garlic scented extra virgin olive oil and served with reduced Shiraz marinade glaze.

Freshly shucked Wagonga oysters served in whatever style you would like.

Choose four of the above to be served over as long a period as you would like with pre dinner drinks. If substituting finger food for your entrée choose seven or eight of the above. The volume of food served over this period of time will certainly be enough to substitute an entrée.

Entrée

Rosemary skewered chunky chicken kebab with capsicum, marinated mushroom and semidried tomato, served on jasmine rice pilaf with garlic yoghurt sauce, or fresh garden herb glaze.

Traditional Caesar salad with the works, finished with smoked chicken breast slices, or smoked salmon slices.

Warm marinated Thai beef salad with crispy Asian greens and a coriander and lemon grass chilli dressing.

Juicy prawn cocktail served restaurant style on baby cos and roquette leaves with thousand island sauce and a king prawn companion.

Ganguly Chicken skewers- Tandoori marinated petit chicken tenderloin skewers, pan grilled with Indian spices. Set on basmati rice with cucumber yoghurt sauce.

Green curry marinated wok seared tiger prawn tails, served with wombok and bok choy set on steamed jasmine rice with lime, coconut and lemongrass sauce.

Italian pasta dishes are our speciality and we prefer to us fresh fettuccine or penne noodles. Pasta dishes recommended include:

Penne con salsiccie e finnochio - Penne pasta, cooked al dente of course, served with my time honoured all day simmered tomato Provencale sauce , then finished homemade spiced sausage and fennel. With grana padano cheese shavings.

Spaghetti ai funghi e pancetta - Alfredo style tossed pasta, fresh herbs, leeks, pancetta and good dark paddock mushrooms.

Lasagne - all day simmered bolognaise with seared eggplant, roasted tomato and rocket.

Tagliatelle tossed with garlic sautéed prawns, leeks, spring onion and good olive oil. Finished with grana padano.

Fettuccini carbonara with sautéed bacon, onion, egg, shallot and freshly shaved parmesan.

Pan tossed ravioli with pancetta, button mushrooms and fresh basil in a rich tomato sauce with fresh parmesan shavings.

Risotto with leeks, fresh paddock mushrooms, baby spinach leaves, toasted almonds and fresh oregano, topped with shaved grana padano parmesan.

2012

The Menu continued

Gourmet grilled flat mushrooms stuffed with prosciutto, bocconcini cheese leeks, roasted capsicum and parmesan crumble. Served on polenta.

Tuscan style warm salad of marinated medium-rare roasted veal slices, charred Roma tomatoes and eggplant, served on rough chopped cos with shaved grana padano parmesan and balsamic jus.

Spicy dusted wok sizzled squid strips, served on citrus and e.v.o.o dressed nutty roquette, with seared homemade salami and zingy tomato Napoli. Welcome to flavour country.

Creamy smoked chicken breast risotto with leeks, baby spinach leaves, toasted pine nuts and fresh sage, topped with shaved grana padano parmesan.

Smoked salmon and avocado, crunchy cos salad with Spanish onion and snow peas finished with fresh blueberries and mango vinaigrette.

Crispy skinned duck breast, pan seared and resting on softened spinach with creamy polenta, with pomegranate pan reduction.

Arborio lasagna- Selection of fresh and marinated Mediterranean vegetables, layered with risotto rice, good parmesan and reduced tomato Napoli.

Sautéed prawns Aloha! - pan fried prawn tails with coconut, lime, mild fresh chilli and mango. On jasmine rice with stalky greens.

Satay beef skewers- Prime sirloin skewers marinated with peanut and spices set on basmati rice with bok choy and pan glaze.

~ Please choose two of the above entrées to be served alternately ~

Or

In place of plated entrees, listed below are a whole host of hot and cold anti pasto dishes, served to the tables for the guests to help themselves. Allow a good half hour to forty minutes of eating, chatting and merriment for this course.

Anti Pasto Everywhere!

Platters of Italian antipasto featuring home-cured olives, my own homemade salami; roasted capsicum, char grilled warm salted eggplant, pan seared herb infused mushrooms with balsamic glaze; mixed home pickled vegetable jardinière.

Feature platter of ciabatta bread to be served with accompaniments (Roma tomato salsa and olive tapenade).

Platter selection of homemade bite size frittata varieties.

Fresh pan seared asparagus rolled with pancetta.

Rolled mushroom and leek risotto balls.

Zucchini and eggplant fritters.

Ricotta and prosciutto stuffed mushrooms.

Fresh king prawn platters with a citrus and extra virgin olive oil drizzle.

Shallow fried salt and pepper squid.

Plenty of home baked ciabatta loaves will be on the tables all through the evening, with jugs of extra virgin olive oil and balsamic vinegar.

2012

The Menu continued

Main course - Option 1

Alternate platings, table served

Fresh herb rubbed sirloin of beef served with a choice of sauce:

- ◆ Sautéed mushroom and leek sauce
- ◆ Creamy green peppercorn sauce
- ◆ Garlic and fresh herb butter
- ◆ Reduced red wine pan juice gravy

*Please choose one sauce prior to dinner

Moroccan style slow sticky braised lamb shank with dried figs and dates, served in their own reduced braising juices on yoghurt formed cous cous or creamy garlic mash.

Thickly cut aged scotch fillet steak, char grilled to medium rare and served with a choice of sauce:

- ◆ Tangy Moroccan pepper sauce
- ◆ Sautéed trio mushroom and sherry demi-glaze
- ◆ Tarragon infused béarnaise sauce

*Please choose one sauce prior to dinner

Prime eye fillet steak, served with a choice of the above sauces.

Grilled boneless local fillets of fish, with chardonnay, lemon and butter sauce.

Cider glazed pork belly- slow braised then seared, on creamy mash with garlic sautéed green beans, white bean puree and reduced pan juices.

Veal Napoli – Pan seared veal escalopes layered with grilled eggplant, seared Roma tomatoes and bocconcini cheese, then finished with reduced pan jus.

Pollo Romano – Marinated chicken breast stuffed with pancetta, bocconcini and semidried tomato on a creamy polenta with basil veloute sauce.

Hazelnut-crusted grilled pork fillets on polenta with pine nut and dried apple cider glaze.

Garlic and rosemary studded roast leg of prime Murray Valley lamb with either

- ◆ Rosemary and mint demi-glaze;
- ◆ pan gravy

Garlic, lemon and olive oil marinated chicken breast stuffed with basil, leeks and mozzarella, set upon garlic mash and served with a traditional simmered tomato Provencale sauce.

Veal scaloppini- escalopes of prime veal seared with leeks, mushrooms, plenty of fresh sage and eschalots, served on creamy garlic mash. A classic!

Pork king cutlet- primo lean pork cutlet, stuffed with Aussie macadamia nuts, thyme and camembert, lightly char-grilled and served on mash with roasted pear and reduced pan juices.

Michelangelo's breast – plump chicken breast rubbed with sage pesto, then stuffed with gruyere cheese, caramelised leeks and avocado, wrapped in a light filo pastry and served roulade style with a subtle sauce béarnaise.

Hoisin Glazed slow roasted duck Maryland - set on mash with butter softened silverbeet and bok choy, in its own juices.

Marinated char grilled kangaroo fillet medallions on garlic mash with Tokay and redcurrant demiglaze.

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The Menu continued

Crusted pork fillet medallions served on cous cous with port wine, pine nut and raisin glaze

Grilled chicken breast served on creamy mash potato, stuffed with mozzarella and baby spinach then topped with creamy seeded mustard and white wine sauce.

Atlantic Salmon, magnificent fresh salmon fillet pan grilled the set on a refreshing salad of wombok, rice noodles, shallots and cherry tomato, then topped with sprouts and citrus infused extra virgin oil drizzle.

Plump chicken breast, lightly char-grilled and stuffed with camembert cheese and fresh asparagus, then served with hollandaise sauce.

Homemade snags, Italian style seriously flavoured pork snags with fennel, paprika, fresh oregano, garlic and a hint of chilli. Served on creamy mash with caramelised onion sauce.

All mains are served with leek tied fresh seasonal bundles, golden glazed butternut pumpkin, with rosemary and garlic and sweet potato and potato rosti.

~ Please choose two of the above mains to be served alternately ~

Main course - Option 2

Banquette to the table

Medium rare roast beef – eye fillet, with a fresh herb and good olive oil rub, roasted on rock salt to promote a nice crust, served with an eschallote and peppery Shiraz pan reduction. Served sliced on platter.

Paella Valencia- traditionally prepared paella with chorizo and saffron rice. With pan grilled spiced chicken breast sliced over the top.

I can certainly suggest some other meat dishes that would be fun to serve to the table on platters if you like.

Meals to be served with baby new season potatoes, simmered and served with good butter and torn soft herbs, leek tied fresh green vegetable bundles of broccolini, green beans, a whole Dutch carrot and asparagus. These would look great arranged on platters with fresh herb sprinkle and tarragon béarnaise, and sweet potato with butternut pumpkin timbal.

Salad of market best green leaves, with baby Romas, salad onions and ruby grapefruit segments. To be dressed with best olive oil and citrus squeeze.

Onion marmalade and mustard varieties on the table, as well as boards of provincial style sour dough, ciabatta and baguette. With oils and good butter.

Vegetarian options-

Pumpkin with herb crust.

Heart warming risotto of leek, roasted pumpkin, local pistachio and peppery rocket, with shavings of grana padano.

Home made zucchini fritters and eggplant patties, served on green salad with polenta mash, all day reduced spicy tomato love potion and evoo drizzle. Bellissimo!

Flat paddock mushies- grilled with camembert, silverbeet, char grilled capsicum and golden parmesan crumble.

~ Please choose one of the above vegetarian meals if need be ~

2012

The Menu continued

Main course option 3

Gourmet B.B.Q - guests to come through and be served buffet style ~ minimum of 60 guests

Rosemary infused mini chicken kebabs with semi-dried tomatoes and capsicum, served with garlic aioli dressing.

Prime eye fillet mini mignon served with sautéed mushroom and leek sauce.

Fresh herb rubbed roast scotch fillet of pork served with cous and garlic chive yoghurt dressing.

Tuscan style rosemary roasted sweet potato and kipfler potato.

Skewered lemongrass prawns and scallops with lime, coconut and coriander drizzle.

Continental small goods platter featuring Italian sausage, prosciutto, salami & cheese varieties.

Wok tossed Vietnamese style green curry prawns served with Asian greens on jasmine rice with pappadums. Tossed around and served in a wok by myself, to add a bit of theatre.

Caesar salad with the works.

Greek style garden salad.

And of course of plenty of fresh crusty bread.

The idea is for the chefs to be cooking and serving to the plate as guests come through.

Main course - Option 4

Buffet style, for guest to help them selves ~ minimum of 60 guests.

Our wait staff will invite a table at a time to come through the buffet. No queues.

Hand carved ham on the bone.

Mediterranean glazed roast chicken platter with reduced roasting jus.

Fresh herb rubbed grain fed sirloin steak, char grilled and served with sautéed mushroom, leek and fresh sage, to be carved by my self to the guests.

Fresh herb crusted roast scotch fillet of pork, to be served with a sherry, marjoram and toasted pine nut glaze.

Continental small goods platter featuring Italian sausage, prosciutto, salami & cheese varieties.

Wok tossed Vietnamese style green curry prawns served with Asian greens on jasmine rice with pappadums.

Pan tossed beef ravioli in an all day simmered tomato Napoli sauce with shaved grana padano regiano.

Tuscan style rosemary roasted sweet potato and kipfler potato.

Moroccan spiced cous cous and lamb medallion platter served with garlic yoghurt.

Caesar salad with the works.

Greek style garden salad.

And of course fresh damper rolls.

The buffet is presented with style on a floral decorated long linen covered table, using polished chrome chauffer dishes, (no bain maree), and porcelain platters and bowls.

The Menu continued

Dessert

Your cake plated and served to guests with warm chocolate ganache sauce ,
liqueur Muscat splashed local primo strawberries and double cream.
(take \$2.00 off page two pricing for this option.)

Or

Individual tiramisu torte served with double cream and marsala glaze.

Home-made lemon tart with citrus glaze and double cream.

Premium locally grown strawberries marinated in spiced liqueur Muscat and dark brown
sugar, served in a brandy snap basket with King Island cream.

Classic Crème Brulee with vanilla bean anglaise, King Island cream and chocolate-dipped
strawberries and blueberries.

Profiteroles filled with crème patisserie and smothered with warm chocolate sauce and
double cream.

Chocolate panna cotta served with double cream and chocolate dipped strawberries.

Baby Josephine pears poached in port served in the pear's own reduced glaze with
praline ice-cream.

70% Lindt chocolate mousse finished with whipped cream and strawberries.

Classic baked ricotta cheesecake served with double cream and a sweet coulis of
blueberries, raspberries and strawberries.

~ Choose two prior to your evening ~

Or

Roaming platters of petit desserts including

Bite size citrus tart with candied orange segments.

Mini profiteroles.

Chocolate panna cotta served in Japanese tea cups.

Quality chocolate dipped strawberries.

Or

Buffet table with

Fresh Fruit platters

Cheese Platters

Your cake, if applicable, could also be cut up and plattered, to be served with double
cream and berries for guests to help themselves.

Coffee and tea

Quality coffee and gourmet tea will be available throughout the evening.

The Menu continued

Finger / Fork food menu

To be served throughout the evening.

Our wait staff place emphasis on making sure all guests get plenty of food.

Platters of Italian antipasto featuring home-cured olives, roasted capsicum, char-grilled eggplant and pan seared herb infused mushrooms with balsamic glaze. All anti pasta is freshly house prepared, nothing out of a bottle.

Feature platter of Italian ciabatta bread to be served with accompaniments (roma tomato salsa, handmade fetta marinated with chives, bay and the good oil, and olive tapenade)

Fresh prawn tail platters (peeled of course) drizzled with a tangy kaffir lime and lemongrass dressing.

Platters of gourmet homemade dips accompanied by crackers.

***Platter selection of Japanese delicacies** including sushi rice nori rolls.

***Freshly shucked Wagonga oysters** served in what ever style you would like.

Homemade savouries & canapés featuring smoked salmon & dill pinwheels ; prawn tail ricotta & lemon thyme bites , and smoked turkey breast, chive & cranberry canapés.

Smoked chicken, sage and leek risotto balls dusted with freshly shaved grana padano cheese.

Grilled cup mushrooms, stuffed with bocconcini, prosciutto & basil.

Moroccan style spiced pork and cous cous balls, with yoghurt sauce.

Short crust tartlets with chicken, tarragon and baby spinach.

***Poached fresh black bay mussels**, served in the half shell, with Spanish style Santiago dressing. (A tangy citrus, capsicum, paprika and rustica herb vinaigrette).

Home made mini sausage rolls.

Individual Thai fish cakes , folded with rice noodles and bok choy, served with a cheeky little coriander and lemon grass dipping glaze.

Platter selection of home-made bite size gourmet pizza.

Duck breast, leek and butternut pumpkin bite size frittata.

Chunky scotch fillet shaslicks marinated in garlic scented extra virgin olive oil and served with reduced Shiraz marinade glaze.

Mini gourmet burgers with Swiss cheese, sautéed onions with chutney glaze and baby coz.

* **'Fish & chips'** wrapped in individual news paper parcels. The fish used will be beer battered boneless flathead tails and crispy fried seasoned chips. To be served with lemon wedges and tartare sauce.

To finish the evening

Seasonal fruit kebabs with my special yoghurt and fresh mango dip.

Your cake cut and plattered.

***Selected quality cheese board** selection with fruit and nuts.

Tea and coffee to be served with a variety of home made cakes, slices and petit fores.

Pricing

\$64.50 per head for all choices, **\$53.50** per head by excluding dishes marked with an

* asterisk. By choosing the second option there will certainly be no reduction in the quantity of food we will simply serve more of the other options.

Finger food - Menu one

\$29.00 per person. This menu is well suited to birthdays (21st, 50th etc.) Although enough food will be served to provide an extensive supper, this menu is not designed to replace an evening meal.

On tables upon arrival:

Platters of Italian antipasto featuring home-cured olives, roasted capsicum, eggplant and pan seared herb infused mushrooms with balsamic glaze.

Feature platter of Italian ciabatta bread to be served with Roma tomato salsa.

Platters of assorted cheeses, homemade dips, salami, cabana & biscuits.

Platters to be served buffet style during the evening:

Lovely selection of freshly cut club sandwiches.

Platter selection of home-made pizza varieties.

Smoked chicken, sage and steamed leek risotto balls.

Platters of quiche & pastry bites served with a variety of dipping sauces.

Platters of mini dim sims, cocktail spring rolls, crumbed calamari rings.

Marinated chicken skewers with spicy Louisiana style B.B.Q sauce.

Grilled cup mushrooms, stuffed with bocconchini, prosciutto & basil.

To finish the evening:

Fresh seasonal fruit platters, as well as tea and coffee.

Finger food - Menu two

\$39.00 per person. More substantial finger/ fork food selections that will substitute an evening meal and satisfy all appetites.

On tables upon arrival:

Platters of Italian antipasto featuring home-cured olives, roasted capsicum, eggplant and pan seared herb infused mushrooms with balsamic glaze.

Feature platter of Italian ciabatta bread to be served with accompaniments (Roma tomato salsa and olive tapenade).

Platters of gourmet homemade dips accompanied by crackers & mild salami.

Platters to be served by wait staff throughout the evening:

Homemade savouries & canapés, featuring smoked salmon & dill pinwheels, prawn tail ricotta & lemon thyme bites, smoked turkey breast, chive & cranberry canapés and smoked salmon, cottage cheese & caviar en croute.

Platter selection of home-made gourmet pizza and frittata.

Smoked chicken, sage and steamed leek risotto balls dusted with freshly shaved grana padano cheese

Moroccan style spiced pork and couscous balls, with sumac infused yoghurt sauce.

Thai style tiger prawns, brushed with sweet chilli, fresh lime and coriander glaze.

Grilled cup mushrooms, stuffed with bocconchini, prosciutto & basil.

Old fashioned home made sausage rolls.

Individual Thai fish cakes, folded with rice noodles and bok choy, served with a cheeky little coriander and lemon grass dipping glaze.

Chunky scotch fillet shaslicks marinated in garlic scented extra virgin olive oil and served with reduced Shiraz marinade glaze.

To finish the evening:

Seasonal fruit platter.

Quality gourmet cheese platter with nuts, dried fruits, grissini sticks and Tea and coffee.

Finger / Fork food - Menu three

\$64.50 per head for all choices.

Our wait staff place emphasis on making sure all guests get plenty of food . Our aim is to provide unique, quality house prepared creations using the freshest of local produce whilst satisfying all appetites.

To be served to guests throughout the evening:

Platters of Italian antipasto featuring home-cured olives, roasted capsicum, char grilled eggplant and pan seared herb infused mushrooms with balsamic glaze. All anti pasta is freshly house prepared, nothing out of a bottle.

Feature platter of Italian ciabatta bread to be served with accompaniments (Roma tomato salsa, handmade fetta marinated with chives, bay and the good oil, and olive tapenade).

Fresh prawn tail platters (peeled of course) drizzled with a tangy kaffir lime and lemongrass dressing.

Platters of gourmet homemade dips accompanied by crackers.

Platter selection of Japanese delicacies including sushi rice nori rolls ,(Californian rolls a specialty).

Freshly shucked Wagonga oysters served in whatever style you would like.

Homemade savouries & canapés featuring smoked salmon & dill pinwheels ; prawn tail ricotta & lemon thyme bites , and smoked turkey breast, chive & cranberry canapés.

Smoked chicken, sage and leek risotto balls dusted with freshly shaved grana padano cheese.

Grilled cup mushrooms, stuffed with bocconchini, prosciutto & basil.

Moroccan style spiced pork and couscous balls, with yoghurt sauce.

Short crust tartlets with chicken, tarragon and baby spinach.

Poached fresh black bay mussels, served in the half shell, with Spanish style Santiago dressing. (A tangy citrus, capsicum, paprika and rustica herb vinaigrette).

Home made mini sausage rolls.

Individual Thai fish cakes , folded with rice noodles and bok choy, served with a cheeky little coriander and lemon grass dipping glaze.

Platter selection of home-made bite size gourmet pizza.

Duck breast, leek and butternut pumpkin bite size frittata.

Chunky scotch fillet shaslicks marinated in garlic scented extra virgin olive oil and served with reduced Shiraz marinade glaze.

Mini gourmet burgers with Swiss cheese, sautéed onions with chutney glaze and baby coz lettuce.

'Fish & chips' wrapped in individual news paper parcels. The fish used will be beer battered boneless flathead tails and crispy fried seasoned chips. To be served with lemon wedges and tartare sauce.

To finish the evening

Seasonal fruit kebabs with my special yoghurt and fresh mango dip.

Selection of petit desserts.

Selected quality cheese board selection with fruit and nuts.

Tea and coffee to be served with a variety of homemade cakes, slices and petit fores.

The Bar

Our Bluewater Selection

Wolf Blass

Sparkling Brut NV
Chardonnay
Shiraz

Rothbury Estate

Sparkling Cuvee NV
Chardonnay
Semillon Sauvignon Blanc
Cabernet Shiraz

Draught Beer (not available in Seahorse Function Room or 1st Hole Meeting Room)

Hahn Premium Light
Carlton Draught
Carlton Dry
Victoria Bitter
Tooheys Old

Soft-drinks

Coca Cola
Lift Lemon
Sprite
Creaming Soda
Refresh

Alternate wines and beers can be supplied on request, please ask to see our complete wine list.

Beverage list correct at time of printing.



2012

Terms and Conditions 2012

Confirmation

All reservations must be confirmed by first reading and understanding these Terms and Conditions. Receipt of completed Booking sheet and deposit are then required to secure the nominated room and date.

Deposit and payment

A deposit of \$1000.00 is to be paid when confirmation of the booking is made. A payment plan is available allowing you to make monthly instalments starting from the deposit date. The balance of the total cost is to be paid one day prior to the wedding.

Cancellations

Cancellation of a function must be made in writing and refunds will be issued as following:

- ◆ More than ten months notice ~ 100% of deposit.
- ◆ Three to ten months notice ~ 50% of deposit.
- ◆ Less than three months notice ~ no refund will be made.

Guaranteed Numbers

An approximate number of guests is required six weeks prior to the event. Adjustments to these numbers can be made 14 days prior to the event. Charges will be based on the number of people attending the wedding or the guaranteed number, whichever is the greater.

Function Details

Menu selection, timing and bar requirements must be received six weeks prior to the function date. Additional details such as special dietary requirements must be confirmed within one month of the event.

Prices

All prices are valid for functions held during 2012. Circumstances beyond the Club's control may result in a price increase prior to this date however if written confirmation and deposit has been received no increase will be applicable. All prices are inclusive of GST.

Damages

Persons named on booking sheet are financially responsible for any damage sustained to Narooma Golf Club, its contents and property owned or in the care or custody of the Club by the client, clients guests, invitees or other persons attending the function. This applies whether in the area reserved or any area or part of Narooma Golf Club. No items are to be adhered to any wall, door or Club structure.

Responsibilities

Narooma Golf Club does not allow food (except for celebratory cakes) or beverages to be brought onto the premises for consumption, and food is not to be taken from the premises (except for celebratory cakes).

The Club does not accept liability nor does the Club's insurance cover loss or damage to personal items or property that is brought to Club premises.

Narooma Golf Club enforces the Responsible Service of Alcohol (RSA) guidelines:

- Persons who exhibit signs of intoxication will not be admitted to the function.
- Persons showing signs of intoxication will be refused service and will be required to leave club premises.
- No shots, double nips or yard glasses will be served.

Fire and Safety

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

Advertising

Prior permission is required to use the Club's name and/or logo in print and/or Audio Visual display. All proposed artwork must be approved by Club management prior to publication.

Club Entry

Please remind your guests that entrance to Club is subject to the Club rules. Identification or a membership card must be produced upon entry. If any guests are not financial members of Narooma Golf Club and live within a 5km radius of the Club, they must be accompanied by a member.

narooma golf club

Ballingalla Street PO Box 38
Narooma, NSW, 2546.
Phone: 02 4476 2592
Fax: 02 4476 2016 Email: functions@naroomagolf.com.au

Luncheon/Dinner Booking Sheet 2012

Today's Date: _____

Name: _____

Address: _____

Phone: (H) _____ (W) _____ (M) _____

Email: _____

Proposed Date: _____ Number of people attending: _____

Function Room: Bluewater Room Seahorse Function Room 1st Hole Meeting Room

How did you hear about us? _____

I/We acknowledge that I/we have read and understood the general terms and conditions.

Signature/s: _____ Date: _____

Deposit amount: \$300.00

Cheque to be made payable to Narooma Golf Club and returned with this form to:
Narooma Golf Club, PO Box 38, Narooma NSW 2546.

Credit card payment Post to the above address or fax 02 4476 2016

Please debit my: MasterCard Visa card Other: _____

Card number

Expiry date Verification number

Cardholders Signature: _____ Date: _____

Payment type: _____

Date processed: _____