



Events 2020



narooma **g**olfclub

"our venue speaks for itself"

naroomagolfclub

“our venue speaks for itself”

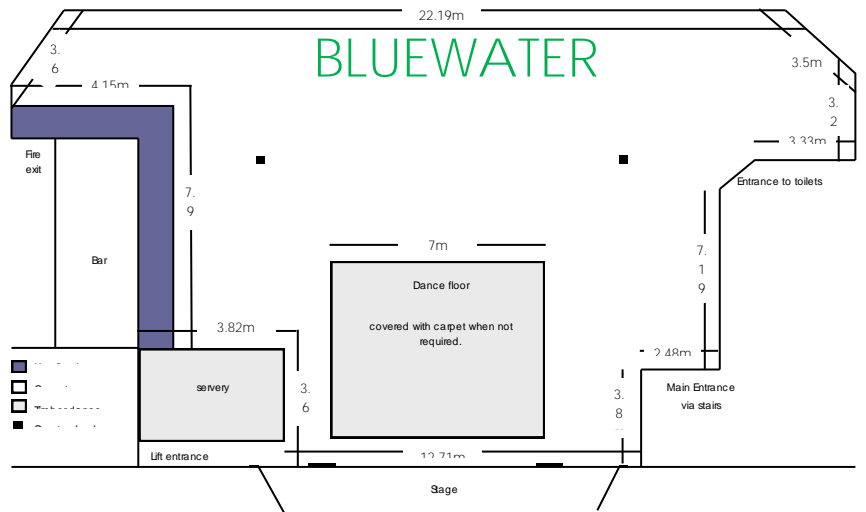
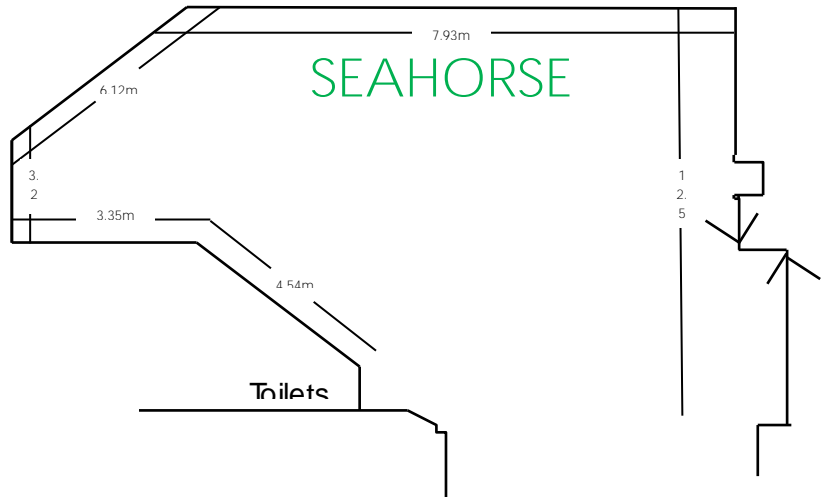
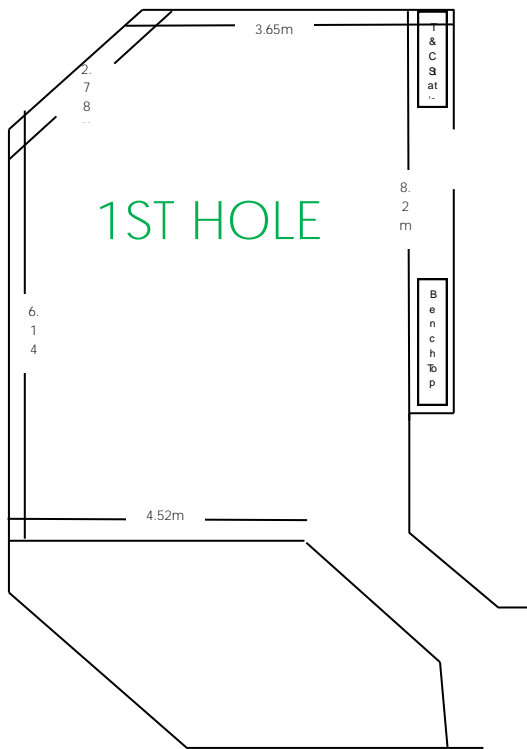
Our unique location and stunning ocean views help make the Narooma Golf Club the perfect venue for your events such as birthdays, anniversaries and special occasions.

A range of versatile function rooms are available and the award-winning catering department have a wide array of menus for your perusal.

Our function coordinator is on hand every step of the way to provide any assistance required.

With three well-appointed function rooms including the exquisite Bluewater Room with its majestic views we have the ideal facilities to make your next event a memorable one.

VENUE FLOOR PLANS



NAROOMA GOLF CLUB

ROOM CAPACITIES

THE BLUEWATER ROOM

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

Round Tables of 8 - 10	60 - 150
Banquet Tables of 10 - 18	90 - 180
Rectangle Tables of 6 - 12	120 - 250
Cocktail Style	100 - 300

**Minimum of 60 PAX required*

THE SEAHORSE ROOM

A room with versatile options to suit your event and what a view.

Square Tables of 8	20 - 60
Rectangle Tables of 6 - 12	20 - 70
Cocktail Style	40 - 100

**Minimum of 20 PAX required*

THE 1ST HOLE

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

Banquet Tables of 10 - 20	10 - 20
Cocktail Style	10 - 25

**Minimum of 20 PAX required*

**10 % Surcharges apply to Sunday and public holiday*

NAROOMA GOLF CLUB

EVENT PACKAGES

PACKAGES INCLUDE:

- ◆ 6 Hour Room hire fully set to your requirements (additional hours for room hire = \$5.00 per head per hour)
- ◆ Freshly Baked Bread rolls and butter
- ◆ Continuous tea and coffee throughout the evening
- ◆ White Linen table cloths, full place settings to suit your menu, welcome sign in club foyer, microphone and lectern

PACKAGE 1 - SEATED DINNER

The 1st Hole/The Seahorse Room

Choice of 2 or 3 course meal

2 Course \$50.00 per person

3 Course \$58.00 per person

**Minimum of 20 PAX required*

The Bluewater Room

Choice of 2 or 3 course meal

2 Course \$52.00 per person

3 Course \$60.00 per person

**Minimum of 20 PAX required*

PACKAGE 2 - BUFFET

(Not available for The 1st Hole)

The Seahorse Room

Buffet Menu

\$58.00 per person

The Bluewater Room/Members lounge

Buffet Menu

\$60.00 per person

**Minimum of 50 PAX required*

PACKAGE 3 - COCKTAIL

The 1st Hole/The Seahorse Room

Choice of Finger food menu 1 or 2

Finger food Menu 1 \$35.00 per person

Finger food Menu 2 \$55.00 per person

The Bluewater Room/Members lounge

Choice of Finger food menu 1 or 2

Finger food Menu 1 \$37.00 per person

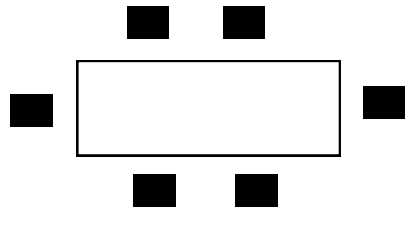
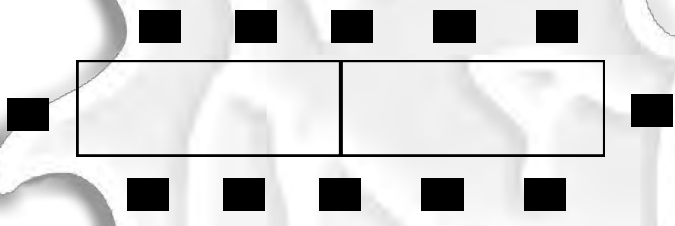
Finger food Menu 2 \$58.00 per person

**Minimum of 20 PAX required*

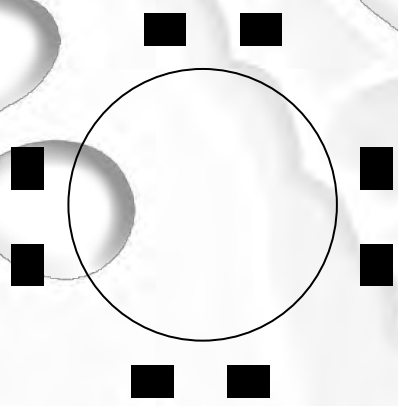
10 % Surcharges apply on Sundays and public holidays

NAROOMA GOLF CLUB TABLE LAYOUTS

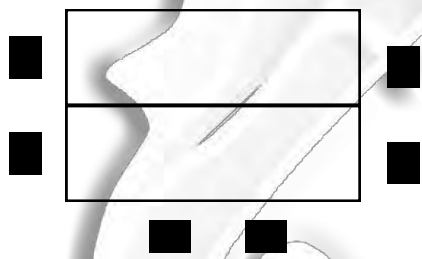
BANQUET STYLE



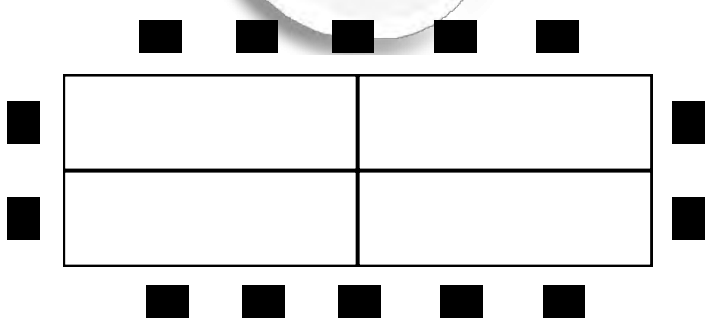
ROUNDS



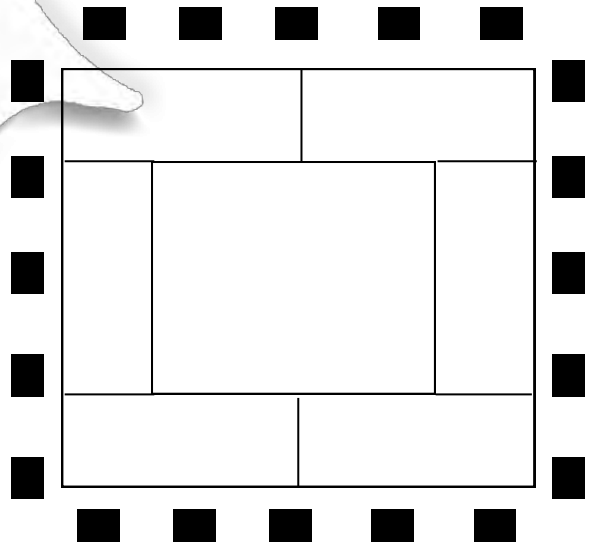
SQUARE



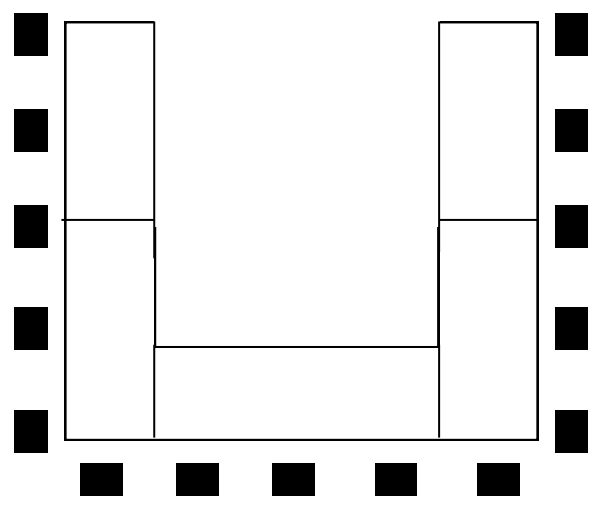
BOARDROOM



HOLLOW SQUARE



U-SHAPE



NAROOMA GOLF CLUB

PACKAGE 1 - SEATED DINNER

Please choose 2 of the following to be served alternate

ENTRÉE

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

Ganguly chicken skewers,
Tandoori marinated petit chicken tenderloin skewers, with basmati rice and cucumber yoghurt sauce

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

Penne con salsiccia e finocchio Penne pasta,
simmered tomato Provencale sauce, homemade spiced sausage and fennel

Tagliatelle tossed with garlic sautéed prawns,
leeks, spring onion and good olive oil

Spicy dusted wok sizzled squid strips,
on citrus, roquette, home made salami and tomato Napoli

Creamy smoked chicken breast risotto,
with leeks, baby spinach leaves, toasted pine nuts and fresh sage

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

MAIN

Moroccan style slow sticky braised lamb shank,
with dried figs and dates, reduced braising juices on 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

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

Cider glazed pork belly,
on creamy mash, green beans, and honey glazed apples in pan juices

Garlic and rosemary studded roast leg of prime Murray Valley lamb,
with either
• rosemary and mint demi-glaze
• pan gravy

Fresh herb, lemon and olive oil marinated chicken breast,
stuffed with basil, leeks and mozzarella,
on garlic mash with traditional simmered tomato Provencale sauce

Veal scaloppini,
escalopes of prime veal seared with leeks, mushrooms, fresh sage and eschalots, on creamy garlic mash

Chicken breast supreme,
chicken breast rubbed with sage pesto, stuffed with gruyere cheese, caramelised leeks and avocado,
wrapped in a filo pastry and served style with a subtle sauce béarnaise

Hoisin glazed slow roasted duck Maryland,
set on mash with butter softened silverbeet and bok choy

Please choose 2 of the following to be served alternate

DESSERT

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

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

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

OR

Your cake plated and served,
to guests with chocolate ganache sauce, local primo strawberries marinated in a muscat liqueur with double cream (take \$2.00 per person off the three course price for this option)



NAROOMA GOLF CLUB PACKAGE 2 - BUFFET

**Minimum of 50 PAX required*

Buffet style, for guests to help themselves.

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

Hand carved ham,
on the bone

Mediterranean glazed roast chicken platter,
with reduced roasting jus

Fresh herb rubbed grain fed sirloin,
slow roasted and served with sautéed mushroom, leek and sage

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

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

Tuscan style rosemary,
roasted sweet potato and kippfler potatoes

Caesar salad, with the works

Greek style, garden salad

Fresh damper rolls

A selection of petit desserts:

Bite size citrus tart,
with candied orange segments

Chocolate panna cotta,
served in Japanese tea cups

Quality chocolate dipped strawberries

Fresh Fruit platters

Cheese Platters



**Minimum of 50 PAX required*

NAROOMA GOLF CLUB PACKAGE 3 - COCKTAIL

FINGERFOOD MENU 1

Light Supper
On tables upon arrival:

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

Platters of assorted cheeses, homemade dips, salami, kabana and biscuits

Platters to be served buffet style during the evening:

Platter selection of homemade pizza varieties

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

Grilled cup mushrooms, stuffed with bocconcini prosciutto & basil



FINGERFOOD MENU 2

To be served throughout the evening by roaming wait staff. This menu is suitable to substitute an evening meal.

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

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

Platters of gourmet homemade dips, and crudités

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 bocconcini prosciutto & basil

Short crust tartlets, with chicken, tarragon and baby spinach

Home made mini sausage rolls

Platter selection of home-made bite size gourmet pizza

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

To finish the evening:

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 petits fours

This option is not suitable for a seated plan

NAROOMA GOLF CLUB THE BAR

TRAY STEWARDS - included for groups over 30 in
The Seahorse Room/The Bluewater Room

Groups less than 30 for the ease of guests,
tray stewards are available for an hourly fee of
\$30.00 per steward

BEVERAGE OPTIONS

OPTION ONE - DRY TILL

Beverages are charged according to
consumption. You nominate how much you would like
to spend and the beverage
selections you wish to be served to your guests.

OPTION TWO - CASH BAR

All guests to pay for their own drinks.



NAROOMA GOLF CLUB FOR THAT FINISHING TOUCH...

CHAIR COVERS HIRE

Chair Covers & coloured sashes to suit your theme
\$8 per chair (\$5 DIY)

TABLE CENTREPIECES

Venue's own or floral centrepieces to suit your theme
Price on application

PERSONALISED TABLE MENUS & PLACECARDS

Wooden name tag \$2.00 per place name
Menus \$2.50 per menu

DATA PROJECTOR & SCREEN

\$40.00

ADDITIONAL SERVICES

SPECIAL FEATURES

Award winning catering, quiet location, efficient friendly staff, paved access to all doors

PARKING FACILITIES

Ample off street parking

GOLF

Why not combine a little business and pleasure with a round of golf on our magnificent course.
Contact the Pro-Shop on 4476 0507 to make a booking.

RESTAURANT

Pauls on the Course Brasserie
Coffee & cake from 10am
Lunch from 12pm
Dinner from 6pm

COURTESY BUS

The Club's Courtesy Bus is available for use Thursday, Friday and Saturday evenings from 5.30pm.

Our friendly driver can pick you up and take you home, giving you time to enjoy dinner and drinks without the worry of driving.

Bookings can be made by calling the club house on 02 4476 0500.

*By request we can certainly offer the use of the courtesy bus for larger groups outside of these days

For more information and bookings
call (02) 4476 0505 or email functions@naroomagolf.com.au

TERMS AND CONDITIONS 2020

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

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 event or the guaranteed number, whichever is the greater.

FUNCTION DETAILS

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

PRICES

All prices are valid for events held in 2020

Circumstances beyond our control may result in a price increase or change of menu prior to this date. 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 event. 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 PROCEDURES

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.

No smoking is permitted within 4 meters of any entrance to the club house. Allocated smoking area available.

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.

Club dress codes apply for all events held in our venue