



CATERING PACKAGES & FUNCTION SPACE



THANK YOU FOR CONSIDERING WYONG GOLF CLUB & ACREAGE 319 TO CELEBRATE YOUR EVENT. WE PRIDE OURSELVES ON OUTSTANDING SERVICE, QUALITY FOOD AND BEVERAGES, IN A COMFORTABLE AND RELAXED ENVIRONMENT, CATERING FOR ALL TASTES AND BUDGETS.

THE BOARDROOM

IDEAL FOR INTIMATE GATHERINGS, BUSINESS MEETINGS, OR COCKTAIL PARTIES, THE BOARDROOM ACCOMMODATES UP TO 15 GUESTS SEATED OR 30 STANDING. THIS VERSATILE, AIR-CONDITIONED SPACE FEATURES:

- A PRIVATE BALCONY
- IN-ROOM SELF-SERVE TEA AND COFFEE FACILITIES
- TV WITH HDMI COMPATIBILITY FOR EASY LAPTOP CONNECTIONS
- WHITEBOARD FOR PRESENTATIONS

FOR LARGER EVENTS, THE BOARDROOM CAN OPEN UP TO THE RESTAURANT AND BAR FOR A FLEXIBLE LAYOUT.

ROOM HIRE

\$300 FOR UP TO 5 HOURS (LUNCH OR DINNER FUNCTION).

ADDITIONAL COST FOR TABLE LINEN

THE AUDITORIUM

OUR AIR-CONDITIONED AUDITORIUM ACCOMMODATES UP TO 120 GUESTS, MAKING IT IDEAL FOR CELEBRATIONS AND PARTIES OF ALL KINDS. FLOOR-TO-CEILING WINDOWS PROVIDE BEAUTIFUL VIEWS OF THE GOLF COURSE, WHILE ITS LOCATION JUST STEPS FROM THE MAIN BAR ADDS EXTRA CONVENIENCE.

THE SPACE INCLUDES:

- DATA PROJECTOR
- PORTABLE SPEAKER
- IN-ROOM SELF-SERVE TEA AND COFFEE FACILITIES

ROOM HIRE

FROM \$500 FOR UP TO 5 HOURS (LUNCH OR DINNER FUNCTION).

ADDITIONAL COST FOR TABLE LINEN

THE ACREAGE 319 TEAM ARE PLEASED TO PRESENT THE FOLLOWING MENU OPTIONS FOR YOUR UPCOMING FUNCTION. IF YOU CAN'T FIND SOMETHING HERE THAT IS SUITABLE WE WOULD BE HAPPY TO CUSTOMISE A MENU THAT IS PERFECT FOR YOUR NEEDS.



PLATTERS

CHEF SELECTED OF HOT FINGER FOOD PLATTER



OPTION 1 - 50 PIECES FOR \$100

PARTY PIES-PARTY SAUSAGE ROLLS-BATTERED FISH BITES
VEG SPRING ROLLS- BBQ MEATBALLS (GF)- POTATO WEDGES

OPTION 2-70 PIECES \$140

PARTY PIES-PARTY SAUSAGE ROLLS- MIXED QUICHES- SALT & PEPPER SQUID
BATTERED FISH BITES- BBQ MEATBALLS (GF)- POTATO WEDGES

OPTION 3-100 PIECES \$180

PARTY PIES- PARTY SAUSAGE ROLLS-MINI QUICHES- SPINACH & FETTA
ROLLS-MINI DAGWOOD DOGS- CHICKEN& CORN EMPANADA- CRUMBED
CHICKEN & GARLIC BALLS- BATTERED FISH BITES-
SALT & PEPPER SQUID- POTATO WEDGES

VEGETARIAN OPTIONS AVAILABLE FOR SUBSTITUTE- CAULIFLOWER
POPCORN- MUSHROOM ARANCINI- MOZZARELLA STICKS- BROCCOLI &
CHEESE BITES – VEG SPRING ROLLS- CURRIED VEG SAMOSA- EMPANADA

**ASSORTED GOURMET
SANDWICHES**
\$85 (10-12PPL)
40 TRIANGLE SANDWICHES

ASSORTED GOURMET WRAPS
\$95 (10-12PPL)
30 PIECES

SEASONAL FRUIT PLATTER
\$110 (15-20 PPL)
SEASONAL FRUIT-MAY INCLUDE
WATERMELON- ROCKMELON-
PASSION FRUIT- STRAWBERRIES-
KIWI FRUIT- PINEAPPLE-PEAR

CANAPES
\$45PP
6 CANAPÉ SELECTIONS
MIX OF GOURMET & CLASSIC
(E.G., SLIDERS, SKEWERS, ARANCINI, BRUSCHETTA, BAO
BUNS, SPRING ROLLS)
CHEF'S CHOICE SEASONAL OPTION
MINIMUM 20 GUESTS

CHARCUTERIE BOARD
\$160 (20-25 PPL)
HAM, SALAMI, CABANOSI, SOPRESSA (HOT) TASTY CUBE CHEESE, BRIE CHEESE,
CHEDDAR CHEESE, DRIED APRICOTS, CUCUMBER, SUNDRIED TOMATO, GERKIN,
CUCUMBER, GRAPES, STUFFED OLIVES, PICKLED ONIONS, BEETROOT, HUMMUS
CREAM FETTA, PESTO DIP, WATER CRACKERS & FRUIT CRACKERS



WE CAN CATER TO ANY DIETARY REQUIREMENTS



FARMERS CHARCUTERIE TABLE \$550 50-60 PPL



WHEN A FEW PLATTERS SIMPLY WON'T SUFFICE, OUR FARMERS CHARCUTERIE TABLE MAKES A BOLD STATEMENT. OVERFLOWING WITH STYLE AND FLAVOUR, THEY ELEVATE YOUR EVENT AND CREATE A STUNNING CENTREPIECE THAT GUESTS WON'T FORGET.

SUITS APPROX. 50-60 PEOPLE

SLICED MEATS

CHORIZO- SALAMI-SOPRESSA-HAM-CABANNOSSI

CHEESE

CAMEMBERT-BRIE-CHEESE-BLUE

VEGETABLES & FRUIT

WATERMELON, BLUEBERRIES- STRAWBERRIES-GRAPES-CUCUMBER-GIRKIN-
SUNDRIED TOMATO- CAPSICUM-EGGPLANT-ZUCCHINI-STUFFED OLIVES-
PICKLED ONIONS-DRIED APRICOTS & APPLES

ASSORTED NUTS & BISCUITS

ALMONDS-WALNUTS-CASHIWS-MACADAMIAS-SCOTCH FINGERS-TIM TAMS &
CHOC MINT

DIPS

PESTO- CREAM FETTA-OLIVE-AVOCADO-BEETROOT-HUMMUS & QUICHE PASTE

BREADS & CRACKERS

SLICED FRENCH STICKS- GRISSINI STICKS- WATER CRACKERS-FRUIT CRACKERS

DESSERTS

ASSORTED CAKE PLATTER

ASSORTED CAKE & SLICES PLATTER STARTING FROM \$12 PP



WE CAN CATER TO ANY DIETARY REQUIREMENTS



MIXED FUSION BUFFET

BUFFET \$50PP

MINIMUM 30 PEOPLE



TOasted GARLIC BUTTER FOCACCIA

PENNE BOSCAIOLA

GARLIC PRAWN FETTUCCINE

MEATBALL FETTUCCINE

PEAR & PARMESAN SALAD

FRIED RICE

LARGE VEGETABLE SPRING ROLLS

SWEET & SOUR PORK BELLY

HONEY SOY CHICKEN WINGS

SATAY CHICKEN

CRUMBED PRAWN CUTLETS

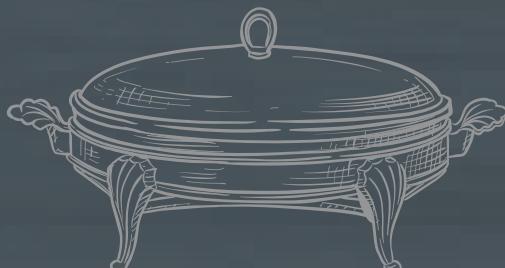
GARLIC BROCCOLINI & BOK CHOY

CONDIMENTS

BUTTER-ASIAN SWEET CHILLI DIPPING SAUCE-

FORTUNE COOKIES AND PRAWN CRACKERS

ADD MORNAY & KILPATRICK OYSTERS TO
ANY PACKAGE \$14 PP (4 EACH)



WE CAN CATER TO ANY DIETARY REQUIREMENTS



SUMMER STYLE BUFFET

BUFFET \$50PP
MINIMUM 30 PEOPLE



DINNER ROLLS & BUTTER
BEETROOT & FETA SALAD
CAESAR SALAD
FRESH AUSTRALIAN TIGER PRAWNS
SLICED COLD LEG HAM
LEMON PEPPER BARRAMUNDI
CALAMARI RINGS
ROAST CHICKEN
ROAST PORK
CHILI MANGO CHICKEN WINGS
BACON, CHEESE, POTATO BROCCOLI BAKE

CONDIMENTS

FRESH LEMON WEDGES, SEAFOOD SAUCE, TARTARE SAUCE &
GRAVY

ADD MORNAY & KILPATRICK OYSTERS
TO ANY PACKAGE \$14 PP (4 EACH)

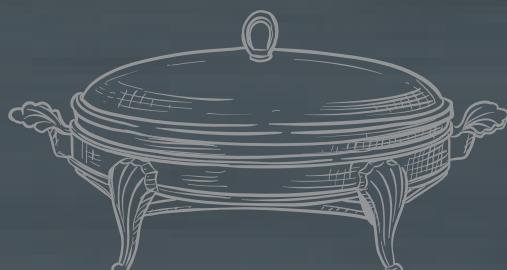
ADD ONS

MINI KIDS BUFFET \$15 PP

NUGGETS (3)

CHIPS

CHEESEBURGER SLIDERS



WE CAN CATER TO ANY DIETARY REQUIREMENTS



MULTI-COURSE SIT-DOWN, TABLE SERVICE PACKAGE A



2 COURSE MAIN & DESSERT \$45 PP

2 COURSE ENTREE & MAIN \$47 PP

3 COURSE ENTREE, MAIN & DESSERT \$60 PP
MINIMUM 30 PEOPLE

ENTREES

(SELECT 2)

SEARED SCALLOPS WITH A PEA AND PARSNIP PUREE TOPPED WITH CRISPY BACON

CARAMALISED ONION, BEETROOT & WHIPPED FETA SALAD WITH MIXED LEAF LETTUCE SALAD WITH ONION, WALNUTS & A DRIZZLE OF BALSAMIC GLAZE (V)

PEA & BOLOGNESE ARANCINI WITH A WARM NAPOLITANA SAUCE TOPPED WITH SHAVED PARMESAN

SPINACH & RICOTTA CANNELLONI TOPPED WITH NAPOLITANA SAUCE & MOZZARELLA CHEESE (V)

STICKY PORK BELLY ON CRUNCHY HERB CABBAGE, CARROT, ONION SALAD FINISHED WITH FRIED SHALLOTS & SESAME CHERRY TOMATO, SPANISH ONION-BASIL & OLIVE BRUSCHETTA ON TOASTED GARLIC BREAD TOPPED WITH CRUMBED FETA & SWEET BALSAMIC GLAZE (V)

CHERRY TOMATO, SPANISH ONION, BASIL & OLIVE BRUSCHETTA ON TOASTED GARLIC BREAD TOPPED WITH CRUMBED FETA & SWEET BALSAMIC GLAZE (V)

PEKING DUCKSPRING ROLLS (3) WITH A SWEET PLUM SAUCE & A LITTLE CRUNCHY ASIAN SALAD

SATAY PRAWN SKEWERS (3) WITH STEAMED JASMINE RICE AND SATAY SAUCE, TOPPED WITH CRUSHED PEANUTS

MAINS

(SELECT 2)

OVEN BAKED HONEY GLAZED SALMON ON A BED OF SWEET POTATO MASH, GARLIC BROCCOLINI, GRILLED PRAWNS, FINISHED WITH A WARM DRIZZLE OF BEARNAISE SAUCE
PUMPKIN-ASPARAGUS FINISHED WITH CHEESY WHITE SAUCE

RED WINE & ROSEMARY LAMB RUMP SERVED WITH MASHED POTATOES, BUTTER BEANS, CAULIFLOWER PUREE & RICH RED WINE JUS

TWICE COOKED PORK BELLY WITH PUMPKIN PUREE, HONEY CARROTS, CONFIT POTATOES FINISHED WITH A ROAST BEETROOT JUS

RED CAPSICUM STUFFED WITH MUSHROOM, ZUCCHINI, CORN, RICE, TOPPED WITH CHEESE & FINISHED WITH A MOROCCAN CREAM SAUCE (V)

BACON WRAPPED CHICKEN BREAST STUFFED WITH CAMEMBERT CHEESE, SUNDRIED TOMATO, SPINACH ON A BED OF CREAMY MASHED POTATO, BEANS FINISHED WITH A CREAMY GARLIC SAUCE

200G EYE FILLET WITH POTATO GRATIN, PEA & PARSNIP PUREE, BROCCOLI FLORETS, BLISTERED CHERRY TOMATOES FINISHED WITH A THYME & RED WINE JUS

BARRAMUNDI FILLET TOPPED WITH A WARM TOMATO, CAPSICUM, OLIVE, CAPER, ONION & BASIL SALSA SERVED WITH ROAST SWEET POTATO, GRILLED EGGPLANT & ASPARAGUS

WE CAN CATER TO ANY DIETARY REQUIREMENTS



BEVERAGES PACKAGE A



\$60PP
MINIMUM 30

STANDARD TAP BEER

(PERONI AND STONE&WOOD NOT INCLUDED)

HOUSE WHITE WINE

CHOICE OF HARDYS THE RIDDLE CHARDONNAY
OR HARDYS THE RIDDLE MOSCATO

HOUSE RED WINE

CHOICE OF HARDYS THE RIDDLE CAB/MERLOT
OR GRANT BURGE MERLOT

SOFT DRINK (POST MIX)

TEA & COFFEE

PACKAGE B

\$80PP

ALL RANGES OF TAP BEER
MINIMUM 30

HOUSE SPIRITS + POST MIX MIXER (INCLUDES JIM
BEAM, NYX VODKA, TEACHERS SCOTCH)

SPARKLING WINE

CHOICE OF EITHER TATACHILLA BRUT OR DE LUCA
PROSECCO

PREMIUM WHITE WINE

CHOICE OF HOUGHTON SEMILLON SAV
BLANC OR MUDHOUSE SAVBLANC

PREMIUM RED WINE

CHOICE OF ST HALLETS BLACK CLAY SHIRAZ OR
GRANT BURGE MERLOT

SOFT DRINK (POST MIX) ORANGE JUICE TEA &
COFFEE (SELF-SERVE INSTANT)



SUPPORTING LOCAL SUPPLIERS

***OFFERING DISCOUNTS TO WGC
WEDDINGS & EVENTS**

**STYLING, DECORATING & PROP-HIRE
SPECTACULAR BALLOONS & EVENTS**

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INFO@SPECTACULARBALLOONS.COM.AU
1300 927 612
WWW.SPECTACULARBALLOONS.COM.AU

**GYPSY LOVE CREATIVE
WEDDINGS/ENGAGEMENTS**

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041 337 4119
WWW.GYPSYLOVEPHOTOGRAPHY.COM.AU

PHOTOGRAPHY & VIDEOGRAPHY

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WWW.SPECTACULARBALLOONS.COM.AU

CAKES

YUMMY * DELICIOUS
WWW.PRETTYSWEETBAKES.COM.AU

PRETTY SWEET BAKES
WWW.YUMMYDELICIOUS.COM.AU

ENTERTAINMENT

DUP ENTERTAINMENT
WWW.DUPENTERTAINMENT.COM.AU
ADMIN@DUPENTERTAINMENT.COM.AU

TERMS & CONDITIONS

CONFIRMATION TO CONFIRM YOUR BOOKING WE REQUIRE A SIGNED COPY OF THE ENCLOSED AGREEMENT FORM TO BE RETURNED TO US WITH THE DEPOSIT.

DEPOSIT A \$200 DEPOSIT IS REQUIRED UNDER THIS AGREEMENT TO SECURE THE VENUE FOR THE CHOSEN DATE AND ANY PERIOD INCLUDED IN THE CHOSEN PACKAGE.

FINAL NUMBERS THE FINAL NUMBERS ARE TO BE CONFIRMED AT LEAST FOURTEEN (14) DAYS BEFORE THE EVENT. INCREASES MAY BE ACCEPTABLE IF ADEQUATE NOTICE IS GIVEN. DECREASES WILL NOT BE ACCEPTED AFTER THIS DATE. INVOICE FOR THE FINAL AMOUNT WILL BE SENT TO YOU ONCE FINAL NUMBERS ARE ADVISED. IT IS YOUR RESPONSIBILITY TO NOTIFY US OF THE FINAL NUMBERS.

FINAL CATERING SELECTIONS AND ANY DIETARY REQUIREMENTS MUST BE CONFIRMED NO LATER THAN 14 DAYS PRIOR TO YOUR EVENT.

PLEASE REVIEW AND SELECT YOUR MENU OPTIONS CAREFULLY. OUR TEAM WILL RECOMMEND QUANTITIES BASED ON GENERAL CONSUMPTION; HOWEVER, WE CANNOT ACCEPT RESPONSIBILITY FOR OVERCONSUMPTION, INCORRECT MENU CHOICES, OR INSUFFICIENT QUANTITIES SELECTED.

ANY ADDITIONAL CATERING REQUIRED ON THE DAY WILL INCUR EXTRA CHARGES.

WHEN MAKING YOUR SELECTIONS, PLEASE ENSURE ALL GUESTS' DIETARY NEEDS AND SPECIAL REQUIREMENTS ARE CONSIDERED IN ADVANCE TO ENSURE AN ENJOYABLE EXPERIENCE FOR EVERYONE.

DRESS RULES CLUB DRESS REGULATIONS APPLY TO ALL FUNCTIONS.

SECURITY MAY BE REQUIRED FOR ANY FUNCTION AT THE DISCRETION OF WYONG GOLF CLUB.

CONTRACTORS/SUPPLIERS WYONG GOLF CLUB CAN SUPPLY YOU WITH A LIST OF PREFERRED SUPPLIERS. YOU MAY ALSO CHOOSE TO ENGAGE A SUPPLIER OF YOUR OWN. PLEASE ADVISE YOUR EVENT COORDINATOR OF ALL CONTRACTORS/SUPPLIERS CONTACT INFORMATION 21 DAYS BEFORE YOUR FUNCTION. DECORATORS, CONTRACTORS AND SUPPLIERS HIRED MUST BE FULLY INSURED AND BE ABLE TO PROVIDE A COPY OF THEIR PUBLIC LIABILITY CERTIFICATE. WYONG GOLF CLUB ACCEPTS NO RESPONSIBILITY FOR THE DAMAGE OR LOSS OF EQUIPMENT OR GOODS LEFT ON THE PREMISES BEFORE AND AFTER A FUNCTION. CLIENTS ARE RESPONSIBLE FOR ANY DAMAGE CAUSED BY THEIR GUESTS AND CONTRACTORS/ SUPPLIERS USED FOR THE EVENT.

DUTY OF CARE IN ACCORDANCE WITH OUR RESPONSIBLE SERVICE OF ALCOHOL POLICY, WE RESERVE THE RIGHT TO REFUSE SUPPLY OF LIQUOR IF WE FEEL THE CLIENT OR GUEST APPEARS TO SHOW SIGNS OF INTOXICATION OR IS UNDERAGE

DECORATIONS WE DO NOT PERMIT THE USE OF CONFETTI, RICE, CREPE PAPER, OPEN FLAME CANDLES OR SPRINKLES WITHIN PREMISES. NO SMOKE OR FOG MACHINES ARE PERMITTED.

DELIVERY AND PICK UP OF EQUIPMENT. THE CLUB MUST BE NOTIFIED IN ADVANCE OF ALL DELIVERIES AND COLLECTIONS MADE ON BEHALF OF THE CLIENT. NO PAYMENT FOR THE DELIVERY OF GOODS FROM THIRD-PARTY OPERATORS WILL BE ACCEPTED AND MUST BE MADE BY THE CLIENT IN ADVANCE. ASSISTANCE IN MOVING EQUIPMENT WILL ONLY BE PERMITTED IF PRIOR ARRANGEMENT HAS BEEN MADE AND RESOURCES ALLOCATED TO ASSIST. A COPY OF PUBLIC LIABILITY INSURANCE IS TO BE SENT TO THE EVENT MANAGER

CONSUMPTION OF FOOD AND BEVERAGE WYONG GOLF CLUB DOES NOT ALLOW FOR ANY FOOD TO BE BROUGHT ONTO THE PREMISES. WYONG GOLF CLUB DOES NOT PERMIT THE REMOVAL OF ANY FOOD FROM THE PREMISES. THE CONSUMPTION OF BEVERAGES NOT PURCHASED ON PREMISE IS NOT PERMITTED.

CONSUMPTION OF DRUGS WYONG GOLF CLUB DOES NOT CONDONE THE USE OF DRUGS. ANY GUEST OR ATTENDEE FOUND TO BE USING OR SUPPLYING DRUGS AT WYONG GOLF CLUB WILL BE REMOVED FROM THE PREMISES AND THE FUNCTION SHUT DOWN IMMEDIATELY

CANCELLATIONS IN THE EVENT OF CANCELLATIONS THE FOLLOWING TERMS WILL APPLY: ALL CANCELLATIONS MUST BE IN WRITING AND EMAILED TO EVENTS@WYONGGOLFCLUB.COM.AU IF AN EVENT IS CANCELLED THREE (3) MONTHS BEFORE THE FUNCTION DATE THE DEPOSIT WILL BE REFUNDED IN FULL. IF AN EVENT IS CANCELLED WITHIN THREE (3) MONTHS FROM THE FUNCTION DATE THE DEPOSIT WILL BE HELD UP TO 6 MONTHS TO BE APPLIED TO A NEW BOOKING WITHIN 12 MONTHS OF THE ORIGINAL FUNCTION DATE. SHOULD A DATE NOT BE ADVISED THE DEPOSIT WILL BE LOST. CANCELLATION WITHIN TWENTY-ONE TO FOURTEEN (21-14) DAYS OF THE EVENT WILL INCUR THE FULL LOSS OF DEPOSIT. CANCELLATION WITHIN FOURTEEN (14) DAYS OF THE EVENT WILL INCUR THE FULL LOSS OF ALL MONIES PAID.