Est. 1892

BOULCOTT'S FARM

Heritage Golf Club (Inc)

FORMAL FUNCTIONS

The perfect location for any Event

FORMAL FUNCTION PACKAGE

Package includes:

Venue Hire
Room Set up & Room Clean up
Full table setting (Dressed in white linen, cutlery, glassware, water carafes)
Tea and coffee station (Skirted in white linen, cutlery and crockery)
Buffet (skirted in white linen, chaffing dishes and serve ware)
Microphone, Lectern and PA system
Waiting Staff throughout the reception
IPod dock
Dance Floor
Picturesque golf course with attractive landscaping for photographs
Complimentary parking
Personal Function Co-Ordinator
Reserved parking VIP
Fully licensed bar facilities

Venue & Equipment Fee
Based on 50 Guests $410.00 + GST
Based on 100 Guests $730.00 + GST
Based on 150 $930.00 + GST

Main Lounge (upper level)
The main lounge occupies the majority of the upper level area and has ceiling to floor windows which provide panoramic views of the golf course. The lounge is our most popular room for formal dinners or wedding receptions and can comfortably seat 180 persons.
Room Features:
- Panoramic views of the golf course through expansive windows across the length of the lounge
- A modern lounge with full bar and catering facilities

Seating Capacity
- Comfortable seating capacity for up to 180 persons

Note:
- All menu options are served buffet style unless otherwise stipulated.
- All menu options are charged on the basis of a minimum 50 persons
- All packages and menu's exclude GST

Sample Buffet Menu

Homemade Breads with Butter

Leg of Lamb with a Blackberry Glaze and Balsamic Roasted Red Onions
Portobello Mushrooms with Parmesan Herb Topping
Leafy Green Salad with Passion fruit Dressing
Crispy Roasted New Season Potatoes with Rosemary and Garlic

DESSERT
Poached Pears served with Caramel Sauce and Whipped Cream

$26.50 per person excluding GST based on a minimum on 50 guests
Chef: $28.00 per hour with a minimum of four hours
Wait staff: $24.00 per hour with a minimum of four hours

Sample Buffet Menu

Mini Breads with Basil Pesto, Hummus and Avocado Oil

Honey Baked Fillet of Salmon served with Dill Mayonnaise
Leg of Lamb with a Blackberry Glaze and Balsamic Roasted Red Onions
Medley of Roasted Summer Vegetables with Fresh Thyme
Leafy Green Salad with Roasted Beetroot, Feta Cheese and Candied Walnuts with a Cranberry Dressing
Hassel back Potatoes with Bay Leaf and Lemon

FINGER FOOD DESSERT
Mini Caramel Pecan Pies, Chocolate Dipped Strawberries, Home-made Christmas Mince Pies,
Florentine Slice and Fresh Cherries
80 guests: $36.00 per person
100 guests: $35.00 per person

More menus available on request, we would prefer to meet with you to tailor a menu to suit your requirements

COCKTAIL FUNCTIONS

The Golf Club provides function facilities and comfortable surroundings for a range of different function activities including breakfast, luncheon seminars, birthdays, weddings and Cocktail Functions. We can take care of all your function management and will gladly discuss your requirements with you. Please don't hesitate to contact our Function Co-ordinator.

Room Features Panoramic views of the golf course through expansive windows across the length of the lounge

All our Cocktail Functions include:

Room set up, Room Clean up
Microphone, Lectern & PA system
IPod dock, Dance Floor
Complimentary parking
Personal Function Coordinator & Maître D
Bar Staff, Full bar facilities
Hired Equipment

We have a variety of styles for cocktails function and are made up of bar leaners and small round tables below are costs for different styles, we can alter these to suit your requirements.

Formal Arrangement for 80-100 guests (seating 50) **$380.00**

More packages & Menu options available

Canapé selection

These are sample menus - we are happy to create a personalised menu to suit your event.

Hot items

Dumplings with Spinach, Blue Cheese and Toasted Peanuts with Spicy Plum Sauce
Smoked Chicken, Cranberry and Brie Pizza Balls
Spinach and Chickpea Curry Pakoras with Yoghurt Riata (v)
Peanut Satay Baby Beef Burgers with Rocket
Taco Cupcakes filled with Minced Beef, Refried Beans and topped with Sour Cream
Chinese Style Braised Pork Belly Squares with Szechuan Blackberry Sauce (gf)
Caramelised Onion, Rosemary and Bacon Tarts
Pumpkin, Coconut, Lime and Lemongrass Risotto Bites (v,gf)
Salmon, Dill and Potato Balls with Aioli
Lamb and Ginger Wonton Parcels with Feijoa Dipping Sauce

Cold Items

Goats Cheese and Leek Frittata dusted with Pistachios, topped with Blackberry Jelly (v,gf)
Zucchini and Dill Fritters with Whipped Feta (v)
Seared Lamb Loin on Kumara Rosti with Redcurrant Jelly
Vietnamese Chicken, Coriander and Peanut Rice Paper Wraps with Sesame Dipper (gf)
Pumpkin and Wild Rice Cakes topped with Gingered Chicken (gf)
Mini Yorkshires with Rare Roast Beef, Cherry Tomato and Horseradish Cream
Seared Scallops with Aioli and Micro greens (gf)
Rolled Venison with a Spiced Rub and Beetroot Sticks (gf)
Marinated Feta, Cucumber, Black Olive and Mint Skewers (v, gf)
Smoked Salmon Blini's with Salmon Pate, Salmon Gravlax and Watercress
Rhubarb and Candied Ginger Mousse topped with an Amaretto Crumb

Platters

Crumbed Fish and Chips served in a Paper Cone with Aioli (Chef required)
Large Antipasto Platter
A Selection of Dips, Marinated Vegetables, Crudités, Tapas, Cold Meats,
Cheeses, Crostini, Breads, Fruit, Olives and Pickles:
Sushi Platter Selection of Sushi and Rice Paper Wraps served with Soy Sauce and Wasabi (gf)
Ploughman's Platter Breads, Cold Cuts of Meat, Cheese,
Tomato Relish, Gherkins and Pickled Onions
Selection of Breads served with Blue Carrot Dips:

Cheese Platter Cheese Platter with Home-made Crackers,
Walnut and Chive Cheese balls, Grapes and Dried Fruit

Large Wheel of Brie with Crackers, Grapes & Dried Fruit

Cheese Platter with Fresh Seasonal Fruit

<u>Additional Information</u>

Our prices are GST Exclusive
Waiting staff: $24.00 per hour with a minimum of four hours
Chefs: $28.00 per hour with a minimum of four hours
Kitchen hand: $22.00 per hour with a minimum of four hours

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Beverage List

We do not allow BYO

Beer & Cider

Weka Apple Cider	$7.00	Speight's Old Dark/Speight's	$5.00
Moa Original/Pale Ale/Noir	$7.00	Corona	$6.50
Berry, Pear, Apple Cider	$6.00	Guinness Cans	$8.00
Tap Beer (Tui, Export, Amstel, Radler)	$5.50	Clausthaler	$5.50
Mac's Gold, Becks, Stellar	$6.00	Heineken, Steinlarger Pure/Classic	$6.00
Pure Blonde – Low Carb	$6.00	Export 33 – Low Carbohydrate	$6.00

RTD'S $7.00	

White Wine	**Red Wine**
Saint Claire Sauvignon	Saint Claire Pinot Noir
Saint Claire Riesling	
Saint Claire Pinot Gris	
Saint Claire Chardonnay	
Bottle	$27.00
Glass	$ 7.00

Sparkling Wine

Lindauer Brut Bottle	Ordered on request	$27.00
Lindauer 200ml		$ 8.00

Spirits (excl mixer)

Single Nip			$3.00
Double Nip			$5.50
Coke, Sprite, Diet, Zero			$3.00
Tonic Water, Soda Water			$4.00
Ginger Beer & Lemon, Lime & Bitters			$4.00
Orange Juice (small)	$3.50	Orange Juice (Large)	$4.50