
HEIDELBERG GOLF CLUB



FUNCTION

Packages

8 MAIN ROAD, LOWER PLENTY

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WWW.HEIDELBERGGC.COM.AU



FUNCTION *spaces*



EAGLEMONT ROOM

With floor to ceiling windows overlooking the fourth hole, our Eaglemont Room is our largest space at Heidelberg Golf Club.

Here we can seat a maximum of 150 guests allowing for a dancefloor or 180 guests without a dance floor. We can also accommodate up to 250 standing guests. Inclusive of a private bar, surround sound speakers, microphones and access to a projector and screen, our Eaglemont Room provides the perfect versatile space for any occasion.

VENUE HIRE
\$450

BRYN TEG ROOM

Named after the late Mrs Thomas "Bryn Teg", our Bryn Teg Room is part of our original 19th century homestead which includes beautiful views over the 1st tee and includes an original and classic fireplace. This intimate space can cater to a maximum of 50 seated guests and 80 standing guests and includes surround sound speakers, microphones and access to a projector and screen.

VENUE HIRE
\$350

BOARDROOM

Our boardroom is the perfect room for small corporate meetings seating max. 12 people semi self-contained. A perfect option for small corporate dinners and out of the office board meetings, interviews or planning sessions.

VENUE HIRE
\$250





SEATED DINING Packages

Accommodates groups of
30-150 guests

(1)

THREE COURSE ALTERNATING

\$75.00 pp

Includes:

- Three course alternating menu
- Your selection of two alternating entrée, main & dessert dishes

(2)

THREE COURSE

\$65.00 pp

Includes:

- Three course menu
- Your selection of one entrée, main & dessert dishes

(3)

TWO COURSE ALTERNATING

\$60.00 pp

Includes:

- Two course alternating menu
- Your selection of two alternating entrée & main / main & dessert dishes

(4)

TWO COURSE

\$55.00 pp

Includes:

- Two course menu
- Your selection of one entrée & main dishes / one main & dessert dishes

ADDITIONAL ITEMS

- Children's menu.....\$ 15pp
- Canapes served on arrival (three items)..... \$15 pp
- Antipasto / Cheese / Dip / Fruit / Dessert Platter (serves 6-8guests)..... \$35 each
- Crunchy Platter (serves 6-8 guests)..... \$20 each
- Cakeage fee (served on platters)..... \$50
- Cakeage fee (served on individual plates)..... \$5 pp
- Barefoot Bowls..... \$10 pp
- Chair cover & sash..... \$5 per chair

SEATED DINING Menu

ENTREE

- Thai pumpkin soup
- Minestrone soup
- Zucchini and bacon soup
- Peking duck rice paper rolls
- Vietnamese chicken skewers
- Tempura prawns with chilli, coriander & lime mayo
- Pumpkin gnocchi with a tomato & basil sauce
- Porcini mushroom risotto with roast butternut pumpkin & baby spinach
- Traditional cannelloni
- Lamb koftas with minted yogurt
- House made salt, pepper & smoked paprika calamari with aioli



MAIN

- Lamb shank served on mash potato
- Crispy maple infused pork belly on couscous
- Barramundi served on a noodle pancake
- Atlantic salmon on a house made rosti potato with dill hollandaise
- Chicken breast in lemon & dill panko crumbs topped with Mexican salsa & cheese
- Kale & feta frittata with sweet potato
- Spinach & blackjack cheese stuffed chicken breast wrapped in bacon
- Rolled roast sirloin with prosciutto, sun-dried tomatoes, baby spinach & bocconcini served with roast chat potatoes & tomatoes



DESSERT

- Tiramisu with a coffee en glaze and King Island double cream
- Berry pavlova with praline shard
- Triple chocolate mousse
- Lemon & berry steamed pudding with vanilla bean ice cream & berry coulis
- Orange and almond cake
- Sticky date pudding with butterscotch sauce & double cream
- Apple & blackberry strudel with vanilla bean ice cream
- Apple crumble with vanilla bean ice cream





COCKTAIL STYLE *Packages*

Accommodates groups of
30-250 guests

(1)

PLATINUM

\$45.00 pp

Includes:

- Your selection of **nine** cocktail menu items plus **one** grazing item
- Dessert buffet inclusive of slices, cake & fruit

(2)

GOLD

\$40.00 pp

Includes:

- Your selection of **nine** cocktail menu items plus **one** grazing item

(3)

SILVER

\$35.00 pp

Includes:

- Your selection of **seven** cocktail menu items plus **one** grazing item

(4)

BRONZE

\$30.00 pp

Includes:

- Your selection of **six** cocktail menu items

ADDITIONAL ITEMS

- Children's menu..... \$ 15pp
- Additional canape item..... \$5 pp
- Additional grazing item \$7.50 pp
- Antipasto / Cheese / Dip / Fruit / Dessert Platter (serves 6-8guests)..... \$35 each
- Crunchy Platter (serves 6-8 guests)..... \$20 each
- Cakeage fee (served on platters)..... \$50
- Cakeage fee (served on individual plates)..... \$5 pp
- Barefoot Bowls..... \$10 pp

COCKTAIL STYLE Menu

COLD

- Sushi
- Chicken and dill mini club sandwiches
- Smoked salmon on baguette crouton with a wedge of brie
- Roast fillet on baguette with tomato relish and roast capsicum
- Bruschetta topped with Persian fetta
- Halloumi wrapped in prosciutto

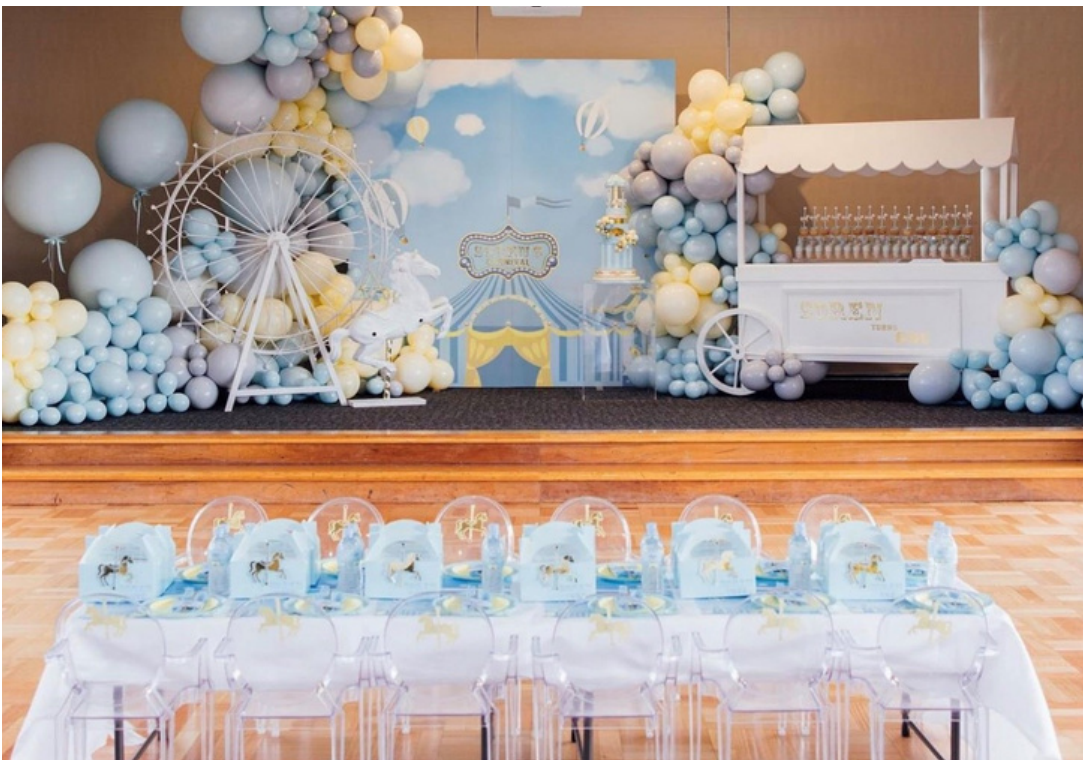
HOT

- Zucchini & halloumi fritters
- Mini beef sliders
- Tempura prawns in a coriander batter with housemade chilli and lime mayo
- Gyozas
- Spinach and ricotta pastizzi
- Satay chicken skewers
- Lamb kofta skewers with lemon mint yoghurt
- Mini gourmet pies
- Individual nachos
- Peking duck rice paper rolls
- Arancini balls
- Pizza - *selection of one* - margherita, vegetarian, pepperoni, Moroccan chicken
- Mini chicken parmas

GRAZING

- Caesar Salad
- Vietnamese Chicken Salad
- Chicken Stir-fry
- Fish & Chips
- Peri Peri Chicken & Chips





HIGH TEA Packages

*Designed to serve either for morning
or afternoon tea, or as a light meal*

Accommodates groups of
30-150 guests

(1) PLATINUM

\$45.00 pp

Includes:

- Your selection of **eight** high tea menu items
- Tea & espresso coffees served to tables
- Assortment of juices
- Glass of bubbles on arrival

(2) GOLD

\$40.00 pp

Includes:

- Your selection of **eight** high tea menu items
- Tea & coffee station plus espresso coffees
- Assortment of juices

(3) SILVER

\$35.00 pp

Includes:

- Your selection of **seven** high tea menu items
- Tea & coffee station

(4) BRONZE

\$30.00 pp

Includes:

- Your selection of **six** high tea items
- Tea & coffee station

ADDITIONAL ITEMS

- Children's menu..... \$15pp
- Additional high tea item..... \$5 pp
- Antipasto / Cheese / Dip / Dessert / Fruit Platter (serves 6-8 guests)..... \$35 each
- Crunchy Platter (serves 6-8 guests)..... \$20 each
- Cakeage fee (served on platters)..... \$50
- Cakeage fee (served on individual plates)..... \$5 pp
- Barefoot Bowls..... \$10 pp

HIGH TEA Menu

HOT & SAVOURY

- Mini pies
- Mini sausage rolls
- Spring rolls
- Spinach and ricotta triangles
- Steamed dumplings
- Mini vegetarian quiches
- Arancini balls
- Mixed sandwiches - *one point per person*
- Mini vegetarian frittatas

SWEET

- Freshly baked scones with jam and cream
- Mixed sweet slices
- Mini danishes
- Mini muffins
- Selection of biscuits
- Flourless orange cake
- Petite fours
- Chocolate dipped strawberries

PIZZA

- Margherita
- Vegetarian
- Pepperoni
- Moroccan Chicken



BBQ & CARVERY *Packages*

BBQ - Accommodates groups of
15-150 guests
Carvery - Accommodates groups of
30-150

PLAYERS BBQ

\$40.00 pp

Includes:

- Chipolatas
- Minute steak
- Vietnamese chicken
- Hamburgers
- Sliced onion
- Coleslaw
- Green salad
- Bread & condiments

BIRDY

ROAST CARVERY \$40.00 pp

Choice of:

- Beef or turkey

Includes:

- Sliced onion
- Coleslaw
- Green salad
- Bread & condiments

PROFESSIONAL BBQ \$45.00 pp

Includes:

- Pork & fennel chipolatas
- Bratwurst chipolatas
- Porterhouse steaks
- Lamb cutlets marinated in rosemary and garlic
- Vietnamese Maryland chicken fillets
- Atlantic salmon pieces with caraway and dill
- German potato salad
- Heidelberg Caesar salad
- Roast vegetable salad
- Bread & condiments

HOLE IN ONE

ROAST CARVERY \$45.00 pp

Choice of:

- Beef, turkey, pork or lamb

Includes:

- German potato salad
- Heidelberg Caesar salad
- Roast vegetable salad
- Bread & condiments

ADDITIONAL ITEMS

- Canapes served on arrival (*three items*)..... \$15 pp
- *Additional meat*..... \$7.50 pp
- *Antipasto / Cheese / Dip / Fruit / Dessert Platter (serves 6-8 guests)*..... \$35 each
- *Crunchy Platter (serves 6-8 guests)*..... \$20 each
- *Cakeage fee (served on platters)*..... \$50
- *Cakeage fee (served on individual plates)*..... \$5 pp
- *Barefoot Bowls*..... \$10 pp
- *Chair cover & sash*..... \$5 per chair





BEVERAGE *options*

ALCOHOLIC BEVERAGE PACKAGE

Inclusive of a variety of beer, wine, soft drink, tea & espresso coffee.

- 3 Hour..... \$50.00 pp
- 4 Hour..... \$60.00 pp
- 5 Hour..... \$70.00 pp

NON-ALCOHOLIC BEVERAGE PACKAGE

Inclusive of a variety of juices, soft drinks, still & sparkling water.

- 3 Hour..... \$15.00 pp
- 4 Hour..... \$17.00 pp
- 5 Hour..... \$20.00 pp

BEVERAGE ON CONSUMPTION

All beverages can be accumulated via a bar tab and charged to a nominated credit card at the conclusion of your event. Bar tab limit can be confirmed prior to your event.

A cash bar can also be set up should you wish for all guests to purchase their own beverages.

COCKTAILS & SPIRITS

A selection of spirits are available on consumption per glass.

Should you wish for your guests to purchase spirits themselves, we can include a cash bar for all events.

*Menu available upon request.

Your selection of two cocktails on arrival served on roaming trays. *\$20.00 pp*

Batch & Co:

- Espresso Martini
- Gin & Prosecco
- Negroni
- Margarita
- Cosmopolitan
- Strawberry Daiquiri





TERMS & CONDITIONS

1. BOOKING REQUIREMENTS

A tentative booking can be held for up to 7 days, upon which time the event space and date will be released if a deposit is not received. An extension may be offered upon agreement with Function Coordinator

2. BOOKING CONFIRMATION

To confirm your event booking, a deposit of \$500 is required, along with a signed copy of Heidelberg Golf Club's Booking Agreement Form. Upon written confirmation of your event booking, Heidelberg Golf Club will send a deposit invoice. Your deposit can be paid via credit card or electronic funds transfer.

3. PUBLIC HOLIDAY & SUNDAY SURCHARGE

Please note, there is a 15% surcharge applicable to all events held on public holidays and Sundays. This surcharge reflects the increase in staff costs experienced on these days.

4. CANCELLATION

Cancellations must be made in writing to Heidelberg Golf Club. Should an event cancel within four weeks of the scheduled event date, the \$500 deposit will be non-refundable.

5. DIETARY REQUIREMENTS

Any guests who have special dietary requirements are to be communicated to Heidelberg Golf Club 14 days prior to event date.

6. COVID-19

In the event of a cancellation/postponement due to unanticipated consequences, such as the impact of COVID-19 and associated government guidelines, in good faith, Heidelberg Golf Club will provide a deposit refund or postponed date at no extra charge.

7. DAMAGE

Heidelberg Golf Club will not be responsible for the loss of, or damage to, property left on the premises prior to, during or after a function. The client is responsible for any damage to the premises, fittings or equipment caused by guests or external contractors.

8. CONDUCT

Heidelberg Golf Club reserves the right to exclude or eject any guest from the premises. All staff are accredited with Responsible Service of Alcohol Certificates.

9. SECURITY

Heidelberg Golf Club requires all 21st birthdays celebrations to have two security guards onsite throughout the duration of the event. Heidelberg Golf Club will arrange this security service on behalf of the event and is additional fee of \$650.

10. BYO POLICY

No external food or beverage is permitted to be brought onto the property with the exception of prior agreement of a celebration cake. Please note, there is a cakeage fee of \$50 for your cake to be served on platters or \$5 per person to be plated individually.

11. CATERING CONFIRMATION

Heidelberg Golf Club requires final numbers of guests and menu confirmation 14 days prior to event date. Alterations to final numbers will not be permitted after final payment has been made.

12. FINAL INVOICE

Final payment will be required no later than seven days prior to event date. In the instance of additions on event day such as beverages on consumption, a credit card is required to be noted on file for immediate charging post event.

13. VENUE POLICY

Smoking is prohibited anywhere within the Clubhouse, however, guests may smoke within designated areas. All guests are specifically precluded from entering onto any part of the golf course or bowling green areas. No glassware or other catering equipment including plates and cutlery are permitted outside the Club House or on the dance floor.

14. BEVERAGE PACKAGE

Heidelberg Golf Club requires all wedding celebrations to purchase a beverage package.



CONTACT

For more information, please contact:

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