



# CORPORATE GOLF & FUNCTION PACKAGE

AUGUST 2010 EDITION



clubhouse catering  
WEMBLEY GOLF COURSE

Dear Function Organiser,

Thank you for considering Wembley Golf Course for your upcoming function.

At Wembley Golf Course we believe in listening to your requirements and tailoring your function package to suit your needs and vision. Our team of highly experienced professionals will bring together your information and ensure that your day culminates in an event that exceeds your expectations.

Included in this pack you will find a number of food and beverage menus, Corporate Golf details and the venue's Terms & Conditions. We are ever conscious of the amount of information available from function venues and understand that it can be overwhelming and confusing. With this in mind we are always happy to speak with you in greater detail to enable us to tailor our packages and ensure that we have a mutual understanding of the direction which you would like your function to take.

### **Location & Parking**

Located just under 15 minutes from the Perth CBD, Wembley Golf Course offers exceptional facilities in a central location, with over 200 free onsite parking bays available for your function guests 7 days a week.

### **Catering**

Clubhouse Catering provide a wide array of Buffet, Cocktail and A la Carte dining options from breakfast through to dinner. Please note that our menus are there simply as a guide and our team of highly trained and experienced chefs are more than willing to talk about any specific dietary requirements or menu ideas which you may have.

We would welcome the opportunity to discuss your function requirements in greater detail. If you have any queries please don't hesitate to contact our sales staff directly on 9387 1228.

Thanks and regards,

The Team at Wembley Golf Course

*Please note that all menu prices are current at the time of correspondence.*



## GOLF PACKAGES

Corporate golf days are an excellent way to reward clients or to encourage staff performance. At Wembley Golf Course we have two 18 hole golf courses, 80 motorised golf carts, a two storey 80 bay fully automated undercover driving range, 9 fully qualified PGA professionals and a fully licensed tavern and café.

Group bookings can be made at any time Monday to Thursday. Other times may be arranged due to availability.

Below are the prices associated with booking one of these events for your business or social club.

### Green Fees

9 Holes Weekday - \$18.00pp

9 Holes Weekend - \$21.00pp

18 Holes Weekday - \$26.00pp

18 Holes Weekend - \$32.00pp

These prices include the following services for you to make your day run smoothly:

- Preparation of scorecards and registration on the day.
- Welcome by Wembley staff and information for the days play and directions to the course.
- Calculation of scores and preparation of a prize listing for your use at presentations.

### Hire Clubs

Full set - \$30

Half Set - \$16

### Cart Hire

Motorised Cart 18 holes - \$40

Motorised Cart 9 holes - \$28

Pull Cart hire - \$5

### Tuition

1 Hour Professional Tuition - \$121 (all equipment supplied)

Please note that a \$6 booking fee applies to all corporate and social group bookings that do not make more than 6 bookings per year. This is for the privilege of booking tee times in advance of any public players.

Prize packages are available upon request, speak to your function coordinator for more information on this or any other package queries.



## FUNCTION ROOM HIRE

Our function rooms are available for hire 7 days and nights of the week.

Work, rest and play. You are welcome to incorporate golf into your seminar or business meeting. Our Function Coordinator can arrange a round of golf or time on the putting and chipping greens. Organise for your guests to enjoy conference breaks with refreshments on the driving range or a lesson on the green from one of the course's nine professionals.

### The Swing View Function Centre

Cocktail 100 | Seminar 80 | Banquet 80



The Swing View Function Centre is located on the top floor of the brand new driving range facility. This venue boasts views of the fairway, Perth city skyline and golf course lakes. There is an outdoor concourse area which is perfect for pre-dinner drinks or meeting breaks and the function room is surrounded by balconies so guests can enjoy the stunning views.

The room is complete with modern built-in AV equipment (widescreen, projector, lectern, microphone, dvd, speakers, laptop connection) and blackout blinds.



Not only does the room have breathtaking views by day, by night the lights on the course and lakes make this a great venue for cocktail parties, sundowners and dinners.

#### Room Hire

Per Day	\$350
Per Half Day (max 4 hour)	\$200
Per Hour (minimum 2 Hours)	\$75
Room Set Up Fee *	\$150
Exclusive Driving Range Bay Use	\$150 (5 Bays per hour) Note: Priority of bookings given to full-paying customers

30% Discount Room Hire – Registered Charitable Organisations or Community/Sporting Groups within the Town of Cambridge.

*\*Room Set Up Fee includes crockery, cutlery, glassware, tables and chairs.*

### The Lakes Room

Cocktail 180 | Banquet 120

The Lakes Room Tavern has beautiful views overlooking the greens. Adjacent to this we have a sprawling patio and verandah area, perfectly suited to a cocktail style event, sit down banquet or simply drinks after a day on the course.

#### Room Hire Prices

There is no room hire charge when booking the room with a food and beverage order. Linen Hire is an optional extra, please enquire.



## BREAKFAST MENUS

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### Continental Breakfast \$22.00 per person

A Selection of Sliced Seasonal Fruits  
Breakfast Cereals and Home Made Muesli with Fresh Milk

Freshly Baked Danish Pastries  
Croissants with Butter and Preserves

Freshly Brewed Tea and Coffee  
Chilled Fruit Juices

### Full Breakfast \$29.00 per person

A selection of Sliced Seasonal Fruits  
Breakfast Cereals and Home Made Muesli with Fresh Milk

Freshly Baked Danish Pastries  
Croissants with Butter and Preserves

Scrambled Eggs  
Premium Rindless Bacon  
Grilled Tomato  
Grilled Chipolata Sausages  
Button Mushrooms  
Baked Beans  
Hash Browns

Freshly Brewed Coffee and Tea  
Chilled Fruit Juices

### Breakfast on The Go \$8.50 per person

Toasted Bacon & Egg Sandwich with BBQ Sauce  
Freshly Brewed Coffee or Tea served in a take-away cup  
600ml Bottled Water

*A minimum of 25 guests applies to both the Continental and Full Breakfast menus.  
All items are served from the Buffet.*

## SEMINAR MENUS

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*Served from the Buffet*

### **Deli Lunch**

**\$26.50 per person**

Assorted freshly baked bread rolls  
A selection of continental meats  
Sliced tomato, cucumber, capsicum, lettuce and onion  
Variety of condiments

Continental pastries  
Fresh sliced fruit platter

### **Healthy Choice Lunch**

**\$27.00 per person**

A selection of oven baked dinner rolls

Pumpkin & Fetta cannelloni  
Spinach and ricotta cannelloni  
*(selection of one)*

Char grilled marinated vegetables  
Tomato, fetta and basil salad  
Greek style salad with stuffed olives and marinated fetta

Fresh sliced fruit  
Selection of cheeses

### **Lunch on the Go**

**\$22.50 per person**

Filled mini baguettes with assorted meat & salad fillings  
Individual homemade quiches (vegetarian available)  
Homemade sausage rolls  
Fresh fruit platter  
Selection of soft drink

## SEMINAR MENUS

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### Plated Business Lunches

*Selection of one item from each course*

Set menu—2 course \$33.00 per person

Set menu—3 course \$52.00 per person

### Soup

Pumpkin

Potato and Leek

Sweet Potato and Chive

Pea and Ham

Tomato and Basil

Chicken, Sweet Corn and Coriander

Creamy Mushroom

### Main Course

Roast beef, pork, lamb or turkey with rich red wine jus

Steamed snapper fillets with lemon and lime Hollandaise

Pork fillet in a spicy plum and apple sauce

Chicken Breast filled with medley of fresh seafood and glazed with Mornay sauce

Veal medallion with a creamy demi glaze finished with green prawns

Lamb cutlets in a fresh parmesan and rosemary crumb

Penne pasta with tomato, basil and olive cream sauce topped with freshly shaved parmesan

Spinach and Ricotta Cannelloni in a three cheese sauce

*All mains are served with chef's potato of the day and steamed vegetables or chef selection of gourmet salads*

### Desserts

Mini Pavlovas served with fruit and cream

Caramel Dream cake with Vanilla sauce

Chocolate Boston mud cake with strawberries and cream

Black Forest gateaux with sour cherry sauce

Passionfruit Cheesecake with berry coulis

## MORNING AND AFTERNOON TEA

### Morning & Afternoon Tea Platters

#### Cold

Assortment of homemade cookies (1 per person)	\$3.50 per person
Assorted Danish pastries	\$3.80 per person
Selection of homemade muffins	\$3.80 per person
Sliced carrot, banana or chocolate cake	\$3.80 per person
Scones, preserve and whipped cream	\$4.00 per person
Assorted quarter sandwiches (2 per person)	\$4.20 per person
Warm cheese & pumpkin savoury scones	\$4.20 per person
Seasonal fruit platter	\$4.20 per person

#### Hot

Gourmet beef and lamb mini pies	\$4.20 per person
Savoury gourmet cottage pies	\$4.20 per person
Assorted vegetarian hot mini quiche	\$4.20 per person
Spinach and ricotta sausage rolls	\$4.20 per person
Homemade sausage rolls 2 per person	\$4.20 per person
Hot ham, cheese and tomato croissant	\$5.20 per person

### After Work Nibbles

Homemade dips served with a selection of breads and biscuits	\$5.80 per person
Bowls of potato crisps and salted nuts	\$4.70 per person
International & Australian cheese selection	\$8.90 per person

### Beverages

Freshly brewed coffee and tea*	\$4.00 per person
Continuous coffee & tea half day	\$10.00 per person
Continuous coffee & tea full day	\$13.50 per person
Fruit juice, water & assorted soft drink*	\$4.00 per person

*\*Served only at designated service times*

## CANAPES & COCKTAIL FOOD

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- 6 choice menu \$30.00 per person
- 8 choice menu \$33.00 per person
- 10 choice menu \$39.00 per person
- 12 choice menu \$43.00 per person

All cocktail menus are served over a 1.5 – 2 hour duration

### Cold Selections

- Tomato & Basil Bruschetta
- Eggplant Bruschetta
- Assorted Fresh Sushi
- Tandoori Chicken Canapes
- Smoked Salmon on Garlic Crouton
- Beef Fillet with Hollandaise on Rye
- Cherry Tomato, Bocconcini, Basil Skewers
- Mini Pastries
- Fresh Fruit Skewers

### Hot Selections

- Fish Pieces in Coconut & Lemon with Tartar Sauce
- Homemade Sausage Rolls
- Satay Chicken Skewers
- Gourmet Pies – Various fillings
- Tandoori Crusted Lamb Cutlets
- Samosas with Mango, Papaya Chutney
- Prawn & Lemon Grass Wontons with Light Soy Dip
- Salt and Pepper Squid
- Risotto Balls with Parmesan Cheese

### Fork Food Dish

- Add a Fork Food Dish to your cocktail menu
- \$12.50 per person

## FORK FOOD SELECTION

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### **Vegetarian Stir Fry**

Vegetables with Bok Choy, Egg Noodles & Bean Shoots

### **Chilli Chicken**

Chicken Fillet Stir Fried with Broccoli, Savoy Cabbage, Mushroom, Cashew Nuts and Egg Noodles

### **Beef Stir Fry**

In Fresh Garlic, Sesame, Asian Greens, Oyster Sauce, Spring Onion & Bamboo Shoots

### **Smoked Salmon Pasta**

Penne, Smoked Salmon, Caviar in a Creamy Sauce

### **Spaghetti Agli Oli**

Spaghetti Tossed In Garlic, Chilli, Flat Leaf Parsley & Extra Virgin Olive Oil

### **Fettuccine Carbonara**

Fettucine with Bacon, Garlic, Mushroom & Onion bound with Cream and Parmesan

### **Penne All Arrabiata**

Spicy Pasta with Chilli, Basil, Garlic & Olive Oil bound with Fresh Tomato, Topped With Shaved Parmesan

### **Chicken Cacciatore**

Marinated Chicken Pieces Braised With Root Vegetables, Bacon, Button Mushroom, Fresh Tomato, Garlic & Red Wine

### **Butter Chicken**

Chicken Pieces, Braised With Coriander & Cumin Seeds Finished with Fresh Tomato & Cream Served With Steamed Rice

### **Vindaloo Style Beef Curry**

Mild to Medium Curry with Creamed Coconut, Fresh Ginger, Regional Spices Served with Steamed Rice

### **Coq Au Vin**

Marinated Braised Chicken Pieces with Onion, Garlic & Bacon in Red Wine Sauce

## LIGHTER OPTIONS

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### Golfer's Lunch

**\$12.50 Per Person**

Roll filled with an assortment of Chicken, Ham, Roast Beef or Vegetarian served with a soft drink or water and a chocolate bar.

### Carved Roast Rolls

**\$16.50 Per Person**

*(Selection of ONE meat)*

Roast Beef

Roast Lamb

Roast Pork

Roast Chicken

*Served with rich Red Wine Jus & a selection of condiments and Coleslaw*

### Sausage Sizzle

**\$19.00 Per Person**

BBQ Sausages

2 x Bread Rolls

Fried Onions

Chef's Selection of Three Market Style Salads

*Served with Assorted Condiments*

### Golfer's Platters

*All platters serve approx. 10 people*

#### Hot Platter \$49.00

Gourmet Party Pies

Assorted Hot Mini Quiche

Spinach & Ricotta Sausage Rolls

#### Sweet Platter \$42.00

Selection of Homemade Muffins, Slices and Cakes

#### Fruit Platter \$55.00

Selection of sliced Seasonal Fresh Fruit

#### Cheese Platter \$65.00

Premium Cheeses Selection, served with Dried Fruit, Nuts and Water Crackers

#### Antipasto Platter \$75.00

Selection of Anti Pasto items with Sliced Meats

#### Dip Platter \$55.00

Platter of Homemade Dips with Toasted Turkish Bread

## STANDARD BBQ MENU

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**\$26.00 Per Person**

### Bakers Basket

A variety of Dinner Rolls with Butter

### BBQ Cuts

Seasoned MSA Grade Sirloin Steak  
Prime Beef Sausage  
Fried Onions  
*Served with a selection of condiments*

### Salads

Gourmet garden salad  
Gourmet potato salad

### Optional Extras

Seasonal Fruit Platter	\$5.50 pp
Freshly Brewed Coffee & a Selection of Teas	\$3.00 pp
Grilled Prawn & Bacon Kebabs	\$9.50 pp
Vegetarian Kebabs	\$5.50 pp
Australian Cheese Board	\$8.50 pp
Selection of Cold Meats, sliced	\$4.50 pp
Exmouth King Prawns, with Shellfish sauce	\$7.50 pp

*Minimum of 25 guests applies to this menu.*

## GOURMET BBQ MENU

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\$42.00 Per Person

### Bakers Basket

A variety of Dinner Rolls with Butter

### BBQ Cuts

Seasoned MSA Grade Sirloin Steak  
Moroccan Seasoned Chicken Breast  
Prime Beef Sausage  
Fried Onions  
*Served with a selection of condiments*

### Salads

Gourmet garden salad  
Gourmet potato salad  
Chef's coleslaw  
Penne Pasta Salad

### To Finish

Seasonal Fruit Platter  
OR  
Selection of Cakes and Slices

Freshly Brewed Coffee & a Selection of Teas

### Optional Extras

Grilled Prawn & Bacon Kebabs	\$9.50 pp
Seafood Kebabs	\$9.50 pp
Vegetarian Kebabs	\$5.50 pp
Australian Cheese Board	\$8.50 pp
Selection of Cold Meats, sliced	\$4.50 pp
Exmouth King Prawns, with Shellfish sauce	\$7.50 pp

*Minimum of 25 guests applies to this menu.*

## SILVER BUFFET MENU

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**\$40.00 Per Person**

### Carvery

Slow Roasted Southwest Beef with Red Wine Jus  
*Served with a selection of condiments*

### Hot Dish

Selection of ONE item from our Fork Food Selection  
Served with  
Oven Baked Chatz Potato with Paprika & Olive Oil  
Medley of Buttered Seasoned Vegetables

### Salads

Chef's Potato Salad  
Coleslaw with Cream Dressing  
Gourmet Garden Salad

Fresh Dinner Rolls with Butter

Freshly Brewed Coffee & a selection of Teas

### Add Dessert to this menu

**\$5.50 Per Person**

Assorted Cheesecakes & Gateaux & Fresh Seasonal Fruit Platter

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### Fork Food Selection

Vegetarian Stir Fry	Vegetables with Bok Choy, Egg Noodles & Bean Shoots
Chilli Chicken	Chicken Fillet Stir Fried with Broccoli, Savoy Cabbage, Mushroom, Cashew Nuts and Egg Noodles
Beef Stir Fry	In Fresh Garlic, Sesame, Asian Greens, Oyster Sauce, Spring Onion & Bamboo Shoots
Smoked Salmon Pasta	Penne, Smoked Salmon, Caviar in a Creamy Sauce
Spaghetti Agli Oli	Spaghetti Tossed In Garlic, Chilli, Flat Leaf Parsley & Extra Virgin Olive Oil
Fettuccine Carbonara	Fettuccine with Bacon, Garlic, Mushroom & Onion bound with Cream and Parmesan
Penne All Arrabiata	Spicy Pasta with Chilli, Basil, Garlic & Olive Oil Bound With Fresh Tomato, Topped With Shaved Parmesan
Chicken Cacciatore	Marinated Chicken Pieces Braised With Root Vegetables, Bacon, Button Mushroom, Fresh Tomato, Garlic & Red Wine
Butter Chicken	Chicken Pieces, Braised With Coriander & Cumin Seeds Finished With Fresh Tomato & Cream Served With Steamed Rice
Vindaloo Style Beef Curry	Mild to Medium Curry with Creamed Coconut, Fresh Ginger, Regional Spices Served with Steamed Rice
Coq Au Vin	Marinated Braised Chicken Pieces with Onion, Garlic & Bacon in Red Wine Sauce

*Minimum of 30 guests applies to this menu.*

## GOLD BUFFET MENU

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\$50.00 Per Person

### Carvery

*(Selection of TWO Meats)*

Slow Roasted Southwest Beef with Red Wine Jus  
Roasted Pork with Crackling & Apple Sauce  
Rosemary Roast Leg of Lamb  
*Served with a selection of condiments*

Oven Baked Chatz Potato with Paprika & Olive Oil  
Medley of Buttered Seasoned Vegetables

### Hot Dish

Selection of ONE item from our Fork Food Selection

### Salads

Chef's Potato Salad  
Coleslaw with Cream Dressing  
Greek Style Salad with Olives, Gourmet Greens & Marinated Fetta Cheese

Fresh Dinner Rolls with Butter

Freshly Brewed Coffee & a selection of Teas

### Dessert

Assorted Cheesecakes & Gateaux & Fresh Seasonal Fruit Platter

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### Fork Food Selection

Vegetarian Stir Fry	Vegetables with Bok Choy, Egg Noodles & Bean Shoots
Chilli Chicken	Chicken Fillet Stir Fried with Broccoli, Savoy Cabbage, Mushroom, Cashew Nuts and Egg Noodles
Beef Stir Fry	In Fresh Garlic, Sesame, Asian Greens, Oyster Sauce, Spring Onion & Bamboo Shoots
Smoked Salmon Pasta	Penne, Smoked Salmon, Caviar in a Creamy Sauce
Spaghetti Agli Oli	Spaghetti Tossed In Garlic, Chilli, Flat Leaf Parsley & Extra Virgin Olive Oil
Fettuccine Carbonara	Fettuccine with Bacon, Garlic, Mushroom & Onion bound with Cream and Parmesan
Penne All Arrabiata	Spicy Pasta with Chilli, Basil, Garlic & Olive Oil Bound With Fresh Tomato, Topped With Shaved Parmesan
Chicken Cacciatore	Marinated Chicken Pieces Braised With Root Vegetables, Bacon, Button Mushroom, Fresh Tomato, Garlic & Red Wine
Butter Chicken	Chicken Pieces, Braised With Coriander & Cumin Seeds Finished With Fresh Tomato & Cream Served With Steamed Rice
Vindaloo Style Beef Curry	Mild to Medium Curry with Creamed Coconut, Fresh Ginger, Regional Spices Served with Steamed Rice
Coq Au Vin	Marinated Braised Chicken Pieces with Onion, Garlic & Bacon in Red Wine Sauce

*Minimum of 30 guests applies to this menu.*

## PLATINUM BUFFET MENU

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\$68.00 Per Person

### Seafood

Exmouth King Prawns with Shellfish Sauce  
Oysters Natural with Lemon

### Carvery

*(Selection of TWO Meats)*

Slow Roasted Dardanup Beef with Mulberry Jus  
Champagne Ham with Honey & Cloves  
Roasted Pork with Crackling & Apple Sauce  
*Served with a selection of condiments*

Oven Baked Chats Potato with Paprika & Olive Oil  
Medley of Buttered Seasoned Vegetables

### Hot Dish

Selection of any TWO items from our Fork Food Selection

### Salads

Chef's Potato Salad  
Coleslaw with Cream Dressing  
Greek Style Salad with Olives, Gourmet Greens & Marinated Fetta Cheese

Fresh Dinner Rolls with Butter  
Freshly Brewed Coffee & a selection of Teas

### Dessert

Assorted Cheesecakes & Gateaux & Fresh Seasonal Fruit Platter

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### Fork Food Selection

Vegetarian Stir Fry	Vegetables with Bok Choy, Egg Noodles & Bean Shoots
Chilli Chicken	Chicken Fillet Stir Fried with Broccoli, Savoy Cabbage, Mushroom, Cashew Nuts and Egg Noodles
Beef Stir Fry	In Fresh Garlic, Sesame, Asian Greens, Oyster Sauce, Spring Onion & Bamboo Shoots
Smoked Salmon Pasta	Penne, Smoked Salmon, Caviar in a Creamy Sauce
Spaghetti Agli Oli	Spaghetti Tossed In Garlic, Chilli, Flat Leaf Parsley & Extra Virgin Olive Oil
Fettuccine Carbonara	Fettuccine with Bacon, Garlic, Mushroom & Onion bound with Cream and Parmesan
Penne All Arrabiata	Spicy Pasta with Chilli, Basil, Garlic & Olive Oil Bound With Fresh Tomato, Topped With Shaved Parmesan
Chicken Cacciatore	Marinated Chicken Pieces Braised With Root Vegetables, Bacon, Button Mushroom, Fresh Tomato, Garlic & Red Wine
Butter Chicken	Chicken Pieces, Braised With Coriander & Cumin Seeds Finished With Fresh Tomato & Cream Served With Steamed Rice
Vindaloo Style Beef Curry	Mild to Medium Curry with Creamed Coconut, Fresh Ginger, Regional Spices Served with Steamed Rice
Coq Au Vin	Marinated Braised Chicken Pieces with Onion, Garlic & Bacon in Red Wine Sauce

*Minimum of 30 guests applies to this menu.*

## PLATED DINNER MENUS

### Menu One

#### Antipasto Platter (served on platters to share)

Marinated Mushrooms, Semi Sundried Tomato, Fetta Cheese, Chorizo Sausage & Honey Baked Ham, Olives, Artichoke Hearts

#### Rack of Lamb

On Sweet Potato & Grain Mustard Mash with Savoy Cabbage & Pancetta

#### Cheese Selection

Australian & International Cheese Selection with Dried Fruits & Water Crackers

*Entrée & Main \$42.50*

*Main & Dessert \$48.00*

*Three Course Menu \$55.00*

### Menu Two

#### French Onion Soup

Served With Parmesan Crouton

#### Crisp Duck Breast

Roasted Pink with spiced potatoes sweet baby corn and peach relish

#### Blackberry, Fresh Apple & Macadamia Nut Pie

Glazed with Blackberry & Vanilla Ice-Cream in Shortbread Ring

*Entrée & Main \$49.00*

*Main & Dessert \$53.00*

*Three Course Menu \$65.50*

### Menu Three

#### Penne Napolitana

Simple and fresh with Rich Napolitana Sauce and Sweet Basil

#### Lightly Grilled West Australian Snapper

Resting on Potatoes Cakes, Drizzled with an orange-saffron glaze and Bok Choy

#### Homemade Sticky Date & Toffee Pudding

With Hot Butterscotch & Grand Marnier Sauce with Vanilla Ice-Cream

*Entrée & Main \$56.00*

*Main & Dessert \$56.00*

*Three Course Menu \$72.50*

### Menu Four

#### Mount Barker Chicken Breast

Hot Smoked in Green Tea & Served on Tatsoi & leafy greens with Sweet Aubergine Bruschetta

#### Char Grilled Tender Ridge Beef Medallions

Topped with Buttered Field Mushroom Coated with a Peppercorn Sauce

#### Brulee with mango and cinnamon

Rich and creamy with mango and a hint of cinnamon

*Entrée & Main \$57.50*

*Main & Dessert \$57.00*

*Three Course Menu \$75.00*

*Minimum of 25 guests apply to all of these Menus  
All meats are cooked medium  
Fresh brewed Coffee & a selection of Teas are included in all selections.*

## BEVERAGE PACKAGES

### Standard Package

First Crush                      Sparkling N.V.  
 First Crush                      Semillon Sauvignon Blanc                      Margaret River, WA  
 First Crush                      Shiraz    Margaret River, WA  
 Bottled Beers:  
 Carlton Draught, VB, Carlton Mid and Cascade Light  
 Assorted Soft Drinks and Mineral water

### Premium Package

Arbour Lane                      Sparkling N.V.  
 Five Tree Hill                      Semillon Sauvignon Blanc                      Margaret River, WA  
 Arbour Lane                      Semillon Sauvignon Blanc                      Margaret River, WA  
 Arbour Lane                      Cabernet Shiraz    Margaret River, WA  
 Five Tree Hill                      Cabernet Merlot    Margaret River, WA  
 Selection of bottled beers:  
 Crown Lager, Carlton Draught, VB, Pure Blonde, Carlton Mid and Cascade Light  
 Assorted Soft Drinks and Mineral water

### Deluxe Package

Seppelts Fleur de Lys                      Sparkling  
 Black Chook                      Sparkling Shiraz  
 Vasse Felix                      Classic Dry White    Margaret River, WA  
 Rosily                      Sauvignon Blanc    Margaret River, WA  
 Miles From Nowhere                      Sauvignon Blanc Semillon    Margaret River, WA  
 Tim Adams                      Shiraz    Clare Valley, SA  
 Rosily                      Cabernet Merlot    Margaret River, WA  
 Selection of bottled beers:  
 Becks, Crown Lager, Coopers Pale Ale, Carlton Mid & Cascade Light  
 Assorted Soft Drinks and Mineral water

	Soft Drink Only	Standard Package	Premium Package	Deluxe Package
Two Hours	\$12.00	\$30.00	\$35.00	\$41.00
Three Hours	\$16.00	\$35.00	\$41.00	\$48.00
Four Hours	N/A	\$40.00	\$47.00	\$55.00
Five Hours	N/A	\$45.00	\$53.00	\$62.00

### Tea & Coffee

Freshly Brewed Coffee and a selection of Teas  
 Single service                      \$3.00  
 Half day                              \$9.00  
 Full day                                \$12.00

*All packages can be adjusted to suit your requirements, please speak to your coordinator.*

*All prices are based on a Per Person costing.*

*Beverages, vintages and prices are subject to market availability and may vary on some items.*

*Consumption Packages are available on request; please speak to your coordinator about terms and conditions.*

## TERMS & CONDITIONS

The Clubhouse Catering Team are delighted to assist you with your booking at our venue. To ensure your event meets the highest standard please read the following terms & conditions.

1. Bookings will be considered tentative pending receipt of a deposit and will be held without obligation for a period of **7 days**. Clubhouse Catering reserves the right to cancel any unconfirmed booking without notice and reallocate the date to other enquiries.
2. Confirmation of a **booking occurs on receipt of a \$1,000 deposit** payment and a signed function planner. Payment of your deposit is acceptance of these terms & conditions.
3. Guaranteed **minimum numbers must be received 1 week (7 days)** before the function. Numbers may increase up to 10% prior to the day of the event, but must be confirmed verbally. Acceptance of extra numbers is dependent on availability of space and as solely at the discretion of your function coordinator.
4. At least 2 weeks prior to your function, we require confirmation of final arrangements of menus & beverage requirements. Please advise any vegetarian or special dietary needs at this time.
5. Full payment is required seven clear working days prior to your event. Payment by EFT, cash, company cheque or credit card is accepted.
6. **All credit card payments will incur a surcharge of 3%**. AMEX incurs a surcharge of 5%.
7. Room hire fees apply to all of our private function rooms. Included in your room hire is the cost of room set up, cleaning, white linen tablecloths & serviettes & the service equipment needed to provide your choice of food & beverages.
8. No food or beverages of any kind will be permitted to be brought in for consumption at the function by the Organiser or Guests.
9. Functions with 50 or less guests may incur a staff charge, please speak to your function coordinator about current staff charge rates.
10. Clubhouse Catering reserves the right to increase the package prices at any time without prior notification.
11. Functions held on Saturday's and Sunday's will incur a surcharge of 5% on the total cost of food and beverage. Functions held on Public Holidays will incur a 15% surcharge on food and beverage.
12. **Cancellations:** If a function is cancelled within 7 days of the function date (written notice is required) Clubhouse Catering reserve the right to charge 10% of the estimated value of the function. If further clarification is required please see the function coordinator.
13. Deposits will only be refunded if six (6) months notice of cancellation is received or a replacement function is booked or at the discretion of the general manager.
14. Clubhouse Catering would be pleased to assist with obtaining quotes for all of your hire equipment, entertainment and decoration requirements & the costs would be added to your final account.
15. Please note that no items are to be nailed, screwed, stapled, or adhered to any surfaces in the venue.
16. Wembley Golf Course's liquor license does not allow any form of alcohol to be brought or removed from the venue. The course itself is not licensed for the consumption of alcohol, this can be arranged by lodging an Extended Trading Permit (ETP) with the department of Liquor & Gaming, at a cost of \$70.00, no less than 21 days prior to the event.
17. Clubhouse Catering operates under the principles of the Responsible Service of Alcohol. Staff are instructed not to serve any alcoholic beverages to guests under the age of eighteen (18) years, or guests in a state of intoxication. Clubhouse Catering reserves the right to exclude persons, without liability, from an event.



## TERMS & CONDITIONS

18. Certain functions may require security personnel to be in attendance. Wembley Management reserves the right to apply this condition as seen fit. The cost of security personnel will be the responsibility of the function Organiser.
19. Organisers are financially responsible for any damage sustained to the function centre and / or surrounding grounds by the Organiser, Guests, Invitees or other persons attending the function whether in the room or any other part of the function venue. This includes any defaced or destroyed linen found after the function.
20. General cleaning is included in the cost of the function. The Organiser may incur additional charges in the instance where an event has created cleaning requirements that are considered, in the opinion of Wembley Golf Course, over or above normal cleaning requirements.
21. Clubhouse Catering and the Town of Cambridge does not accept responsibility for damage or loss of any goods left at the venue prior to or after a function.
22. In the event that the venue cannot be made available to the Organiser on the date (s) for which it has been booked for reasons of fire, flood, damage, industrial dispute, or another reason, the management of Wembley Golf Course shall not be liable for any loss, damage or injury whatsoever suffered by the client as the result of the unavailability of the venue.

Company Name: \_\_\_\_\_

Event Organizer Name: \_\_\_\_\_

Function Date: \_\_\_\_\_

Accept terms and conditions (signature): \_\_\_\_\_



## FOOD ALLERGY POLICY

Clubhouse Catering prepares all food in accordance with the food standards set by Food Standards Australia New Zealand (FSANZ)

While all care is taken in relation to food allergies and intolerances advised to us by our clients, we cannot be held responsible for any adverse reaction by any guest to the food prepared by us.

All food for each function is prepared from a central kitchen. Whilst all endeavours will be made to prevent contamination, guests must be aware of, and by consuming food prepared on the premises accept, that allergens may be present in the kitchens from previous functions.

In that regard, we require all clients to advise in writing, 7 days before the event;

- (a) All allergies and intolerances of its guests, their name and emergency contact
- (b) Specific foods that are not to be served, and any foods which must specifically be served; and
- (c) Any specific preparation or food handling that is required.

When notified of food allergies or intolerances of any guest, we will advise suppliers of the allergy or intolerance, but cannot be held responsible for food supplied to us with the contaminant in it, if we were not made aware of the contaminant by our suppliers.

Any guest of whom we are notified of a food intolerance or allergy is to make themselves known to staff upon arrival at the premises.

All staff working at the function will be appraised of the issues that need to be addressed at the meal service.

Whilst we will make every effort to comply with a guest request and be careful to not cross contaminate their food, Clubhouse Catering, to the extent permitted by the law, is not responsible for an adverse reaction to our food by any guest.

I/We have read and agree to comply with the Clubhouse Catering Food Allergy Policy with

respect to our function on the \_\_\_\_\_ Day of \_\_\_\_\_ 20\_\_ .

\_\_\_\_\_  
[Name of client]

\_\_\_\_\_  
[Name of client]

\_\_\_\_\_  
[Signature]

\_\_\_\_\_  
[Signature]

