



Events
at Bankstown Golf
Club

Function Room Information

The Staff at Bankstown Golf Club realise how important your individual event is and we have compiled a superb array of event information and menu options for your perusal.

When it comes to food our executive Chef and his team are renowned for quality and freshness. Our menus offer everything from spectacular canapes and buffets to gourmet three course meals, all at extremely competitive prices.

Our fully air-conditioned Clubhouse caters for all functions of between 50 and 250 guests. If you don't meet our minimum numbers don't stress, we can tailor a package to suit you.

As we are not open on Saturday nights except when a function is being held, clients have exclusive use of the Club house. We only ever hold one function per night so you do not have to share the space with another group. Evening events require a minimum of 50 guests.

Room hire is for a 5 hour period, with the Club closing no later than 12:00am. All guests must vacate the Club within 30 minutes of the function ending.

Room Hire Charges

Greenside	\$350.00
Veranda	\$230.00

These 2 function rooms can be linked for a banquet accommodating up to 250 guests including a dance floor. The maximum fee for room hire is \$350.00.

Complimentary Inclusions:

- Microphone & Lectern
- Large Parquetry Dance Floor
- Tables clothed in white linen
- Skirted Cake and Presents table
- Silver cake knife

Bankstown Golf Club

70 Ashford Ave, Milperra, NSW 2214

Phone: 9773 0628

events@bankstowngolf.com.au

www.bankstowngolf.com.au



Our Rooms

The Greenside Room

A beautiful, large room perfect for weddings and extravagant parties. The Greenside room not only contains the main bar, but is the only room suitable for a large dance floor. Both mens and ladies bathrooms are a stones throw away.

This room can cater for up to 180 guests in a banquet layout without a dance floor; or 150 with a dance floor. For cocktail events, The Greenside room can cater for 250 guests.

While this is a large room, The Greenside Room can be made to look more intimate through the placement of furniture making it ideal for smaller functions as well.



The Greenside Veranda

A room with a view!

The Greenside Veranda is our only function room with a view of the course and gardens. This fully enclosed, long and narrow room is perfect for intimate affairs and smaller groups. This room can also be used for pre-dinner canapes and drinks for weddings and large functions.

The Greenside Veranda can cater for up to 60 guests in a banquet layout without a dance floor or 70 guests for cocktail parties.



Round tables are used in both of our rooms ranging from 6- 12 people on a table. If you have a seating plan, we are more than happy to place various size tables to accommodate your numbers.

Menus

Bankstown Golf Club offers a variety of menus including cocktail, buffets and three course meals. The style of menu suitable for your function will depend largely on your style of event. Formal events are made memorable with a three course dinner, while relaxed functions suit a cocktail menu which allows more mingling and socialising.

Our professional team are able to cater for your guests who may have special dietary requirements including vegetarians. In order to make sure that all of your guests can be catered for, please advise the events coordinator of any special dietary requirements prior to the event.



Canapes & Fingerfood

Fingerfood Affair

\$27.50 p/p

If you are throwing an informal and relaxed event, our cocktail menu is a great option. Not only will it allow your guests to move more freely around the room, but the variety of food will meet all of your guests tastes.

Our cocktail menu is served buffet style. However our Finger Food Menu may be served cocktail style for an additional \$6.00 per person.

Please select 8 of the following:

Mini Dims Sims	Spring Rolls
Fried Calamari	Fish Cocktails
Curry Samosas	Potato Gems
Chicken Wings	Satay Skewers
Meatballs	Mini Quiches
Dip and Crackers	Wedges

Platinum Cocktail Affair


\$44.90p/p

The perfect fuss free package. The Platinum Cocktail Affair is a three hour all inclusive food and beverage package.

This includes the Fingerfood Affair menu served buffet style.

White Wine	Rothbury Sauvignon Blanc PLUS Penfolds Autumn Harvest Riesling or T'Gallant Moscato
Red Wine	Rothbury Estate Shiraz Merlot PLUS Penfolds Koonunga Hill Shiraz Cabernet or T'Gallant Pinot Noir
Sparkling Wine	Rothbury Estate Sparkling
Beer	Tooheys New, Victoria Bitter, Resches, Pure Blond, Cascade Light
Soft Drinks	Juices and selection of tap and cans of soft drink

An extension of the beverage package is available for an additional \$5 per person per hour. An upgrade to the Premium Beverage package is also available for only \$5 extra per person (for three hours only). This option can also be extended for an additional charge.



Canapé Menu

The perfect menu for a classy cocktail event. Canapes are all made by hand on site by our Head Chef.

Standard

Mini Asparagus and Goats Cheese Flan
Mini Porcini Mushroom Flan
Sesame Coated Chicken Strips with Wasabi Mayo
Prawn and Shitake Mushroom Dumplings served on Chinese Spoons
Herbed Chicken Brochettes
Caramelized Onions and Goats Curd Tart

Premium

Peking Duck Pancake
Herbed Prawn Brochette
Smoked Salmon, Horseradish Cream Blinis
Prosciutto wrapped Polenta and Asparagus

Substantial- served in mini Noodle boxes

Vietnamese Poached Chicken and Herb Salad
Beer Battered Fish and Chips with Tartare Sauce
King Prawn Salad with Fennel and Avocado
Meat or Vegetarian Hokkien Noodle Stir Fry
Thai Beef Salad
Salt and Pepper Squid with Wasabi Mayo

Minimum \$25 spend per person

Minimum 50 persons

Standard \$3.20 per item

Premium \$4.40 per item

Substantial \$6.25 per item



Cold Platters

If you are after an affordable and low key function, cold platters are a great way to still keep your guests full, yet not break the bank. Below are a range of cold platters available for functions that are more of a get together, rather than a formal event.

For RSA reasons, each function is required to have at least 1 platter per 8 guests. For example, if you are having a function for 80 guests, you must have at least 10 platters.

Antipasto Platter \$60.00

Roasted capsicum, marinated eggplant, marinated zucchini, marinated olives, marinated fetta or bocconcini served with crisini sticks or charred Turkish bread

Cold Meat Platter \$75.00

Salami, prosciutto, ham, roast beef and roast chicken served with bread rolls or charred Turkish bread
Add Smoked Salmon \$15.00 extra per platter

Cheese and fruit platter \$62.50

Gourmet cheeses (vintage cheddar, double brie, Tasmanian blue vein) decorated with fruits in season with pumpernickel bread and assorted water crackers.

Sandwich Platter \$52.50

A variety of breads (white, whole meal and multigrain) with a mixture of quality ingredients and with 2 or 3 fillings per sandwich. These included leg ham, tomato and cheese; roast beef and mustard; egg and lettuce; chicken, lettuce and mayonnaise, etc. We always include some vegetarian sandwiches.

Gourmet Sandwich Platter \$68.75

A variety of breads (white, wholemeal and multigrain) with a mixture of healthy fillings including natural leg ham, turkey, chicken, avocado, semi dried tomatoes, coriander pesto etc. We always include some vegetarian options.

Gourmet Roll Platters \$68.75

A variety rolls with a mixture of healthy fillings including natural leg ham, turkey, chicken, avocado, semi dried tomatoes, coriander pesto etc. We always include some vegetarian sandwiches.

Cake Platter \$62.50

Your choice of 2 flavours presented on silver platters. Flavours include: chocolate, banana, carrot cake or passionfruit cheesecake.

Three Course Meals

Golfers Special

\$45.00 p/p

ENTRÉES

Served alternately

Char Grilled Marinated Chicken with a Cous Cous Salad and Minted Yoghurt
Atlantic Smoked Salmon with Roquette, shaved Cucumber and Caper Salad
Herbed Lamb and Chickpea Salad with Raita

MAINS

Served alternately

Beef Fillet with Oven Roasted Field Mushrooms, Garlic Spinach and
Green Peppercorn sauce
Pan Fried Chicken Breast with Sweet Potato Puree, French beans and
melted Thyme Butter

DESSERTS

Served alternately

Chocolate Mud Cake
Cheesecake



Golfers Delight

\$52.50 p/p

ENTRÉES

Choice of 2 served alternately

Fresh Cooked Prawns with Avocado and Tomato Salad
Char Grilled Paprika Marinated Chicken with a Cous Cous Salad and Minted Yoghurt
Atlantic Smoked Salmon with Roquette, Shaved Cucumber and Caper Salad
Herbed Lamb and Chickpea Salad with Raita

MAINS

Choice of 2 served alternately

Beef Fillet with Oven Roasted Field Mushrooms, Garlic Spinach
and Green Peppercorn Sauce
Pan fried Chicken Breast with Sweet Potato Puree, French Beans
and Melted Thyme Butter
Oven Baked Barramundi Fillet with Creamy Mash, Asparagus, Tomatoes
and Herb Beurre Blanc
Grilled Lamb Cutlets with Mash, Char Grilled Vegetables and Rosemary and Red Wine Sauce
(+ \$1.50 per person)

DESSERTS

Choice of 2 served alternately

Chocolate Mud Cake
Cheesecake
Tiramisu
Lemon Meringue Tart
Chocolate Profiteroles
Cookies and Cream Cheesecake



Golfers Elite

\$60.00 p/p

ENTRÉE

Choice of 2 served alternately

5 Spice Salt and Pepper Squid with a Wasabi Mayonnaise
Char Grilled Herbed Lamb Backstrap with Moroccan Cous Cous and Mint Raita
Atlantic Salmon with Roquette, Fennel and Citrus
King Prawn and Avocado Salad

MAIN

Choice of 2 served alternately

Oven Baked Beef Fillet with Rosti, Sauté Spinach and a Wholegrain Mustard Jus
Prosciutto wrapped Chicken Breast with Pea Smash, Charred Cherry Tomatoes
and Peppercorn Jus
Crispy Skinned Atlantic Salmon with Potato Fondant, Asparagus, Cherry Tomatoes,
Broccolini and Beurre Blanc

DESSERT

Choice of 2 served alternately

Apple Tart Tartin with Butterscotch Caramel and Crème Fraiche
Pavlova with Fruit Salad Compote and Berry Coulis
Crème Brulee

Buffet Selection

Hot Carvery Buffet

\$39.00 p/p

Your choice of three meats all carved for you by our Executive Chef

Roast Pork

Beef

Baked Ham

Roast Chicken

A selection of traditional baked vegetables

From the Green Grocer

Pasta Salad

Potato Salad

Coleslaw

Mixed Tossed Salad

Dessert

A selection of cakes and fresh fruit

From the Baker

Fresh bread rolls



Platinum Buffet

\$49.00 p/p

Fresh prawns and oysters platter for each table

Hot Roast

Hot roast pork and beef carved by our chef at the buffet table
Served with roast seasonal vegetables

Hot Selection

Your choice of two hot dishes served with rice

Chicken Cacciatore

Green Curry Chicken

Butter Chicken

Honey Soy Chicken

Slow Braised Beef in Red Wine Sauce

Sambal Beef Stir-fry

Massaman Beef Curry

Beef in Spicy Black Bean Sauce

Grilled Barramundi Fillets in Lemon Butter Sauce

Steamed Barramundi with Ginger and Shallots

Sweet and Sour Fish

Salt and Pepper Squid

Salt and Pepper King Prawns

Braised Pork with Pineapple

A selection of cold cuts

Sliced Leg Ham

Marinated Chicken Wings

Sliced Roast Beef

From the Green Grocer

Pasta Salad

Potato Salad

Coleslaw

Mixed Tossed Salad

Dessert

A selection of cakes and fresh fruit

From the Baker

Fresh bread rolls

Childrens Meals

Bankstown Golf Club offers children under the age of 12 years of age a variety of options all for \$12 per child.

Option 1:

Children can have the same menu as their parents if the cocktail menu or buffet is chosen. If a three course meal is chosen and a children's meal is required, children must have Option 2.

Option 2:

A 2 course children's meal is available regardless of the menu the adult guests are having. The options for the children's meals are:

Mains

Mini Hamburger and chips
Calamari and chips
Spaghetti Bolognaise
Chicken Schnitzel and Chips
Lasagne
Fish cocktails and chips

Dessert

Ice cream

All children attending the event will be given the same meal.

Please confirm the menu and serving times of the childrens meals for Option 2 upon final confirmation. If having a three course meal, we recommend that children are served with entrees.

Beverage Options

Bankstown Golf Club offers a variety of options regarding the bar. If you are unsure as to what is the best option for your, please speak to our events coordinator.

Option 1: Dry Til

Beverages are charged on consumption. Please nominate the starting and finishing times (the bar closes at least 15 minutes prior to the function concluding), the drinks you would like included on the Til and the amount you would like to spend.

If you have a limited amount to spend, we have a basic selection including tap beer, house wine and soft drinks.

Although the Dry Til can be limited as to the selection of drinks, the bar remains fully functioning to ensure that if your guests prefer a drink which is not included, they can purchase it from the bar at their own cost.

Option 2: Cash Bar

Your guests pay for their own drinks.

Option 3: Beverages Package

A fuss free option which allows you to know exactly how much the cost will be before the event begins. Excellent for parties with a large number of adults. Please note that RSA legislation applies and is strictly followed. If service is stopped to particular guests, a refund will not be issued.

There are two different packages ranging in price and beverage inclusions, both of which are explained further over the page.



Beverage Packages

Silver Package

\$20.00 per head (3 hours)

Then \$5.00 per person per hour

White Wines	Rothbury Sauvignon Blanc PLUS Penfolds Autumn Harvest Riesling or T'Gallant Moscato
Red Wine	Rothbury Estate Shiraz Merlot PLUS Penfolds Koonunga Hill Shiraz Cabernet or T'Gallant Pinot Noir
Sparkling Wine	Rothbury Estate Sparkling
Beer	Tooheys New, Tooheys Old, Victoria Bitter, Resches, Pure Blond, Cascade Light, Carlton Draught
Soft Drinks	Juices and selection of tap and cans of soft drink

Premium Package

\$25.00 per head (3 hours)

Then \$7.00 per person per hour

White Wines	T'Gallant Moscato PLUS Skipjack Sauvignon Blanc OR Fox Creek Chardonnay
Red Wine	T'Gallant Pinot Noir PLUS Fox Creek Shiraz OR Richard Hamilton Merlot
Sparkling Wine	Leconfield Syn
Beer	Tooheys New, Tooheys Old, Victoria Bitter, Resches, Pure Blond, Cascade Light, Carlton Draught
Soft Drinks	Juices and selection of tap and cans of soft drink

Terms & Conditions

Guaranteed Numbers

Confirmation of final numbers for your catering must be paid in full seven (7) days prior to the event; this will be the minimum number charged for on the day/night. Any decreases (including no-shows) will not be refunded. Increases will be accepted (subject to availability).

Bookings & Confirmation of Reservations

Confirmation must be made in writing and bookings must be confirmed using the attached booking form and accompanied by a deposit within 14 days of a tentative booking. Where the deposit and signed agreement are not received by the due date, Bankstown Golf Club reserves the right to release the booking. An estimated number of attendees is required at time of reservation. It should be noted that, when the number of attendees drops by 20% or more from the original number booked, additional charges may be applied.

The deposit schedule is as follows:

Up to 50 people	\$ 500.00
51 to 99 people	\$ 1,000.00
Over 100 people	\$ 1,500.00

The deposit will be refunded back to the client within one week after the function has taken place. If any additional fees are incurred on the night; i.e. late service charge, additional guests, damage etc, these will be deducted from the deposit.

Terms of payment

Prearranged catering accounts must be paid in full on confirmation of final numbers, 7 days prior to the event. Beverage accounts and incidentals are required to be paid for at the completion of the event.

Payment may be made by cheque or cash. Credit card payments will attract a 1.8% surcharge (We do not accept American Express or Diners Club cards.) . A credit card must be presented to the club on the day if you wish to run a bar account.

Cancellation policy

Should you need to cancel your function for any particular reason we require this request in writing. Your deposit will be returned up to 3 months prior to the event. Deposits are non refundable where cancellations occur within the 3 month period. Functions cancelled within 7 days of the function will be required to pay for the total catering bill.

Booking Times

Room hire is for a 5-hour period.

Beverage service will cease 15 minutes prior to the confirmed finishing time.

Scheduled times for the service of food are to be confirmed 7 days prior to the function. If the service of food is delayed due to late guests or changes to the schedule on the night, a surcharge may apply.

The clubhouse is to close no later than midnight with the bar to close no later than 11.45pm. All guests must vacate the Clubhouse within 30 minutes of the finishing time.

Surcharges

Should an event extend beyond the nominated times, a surcharge of \$5.00 per person per hour is applicable.

A 15% surcharge applies to events taking place on Sundays & Public holidays.

Entertainment

Disc Jockeys & Master of Ceremonies: – We would be pleased to assist in organising a D.J. Prices are available upon request.

Bands & live entertainment: – The Event Coordinator has many industry contacts in regards to live music acts and entertainment and will be willing to assist you. Should you wish to organise your own music, approval from the General Manager must be granted.

Please note that if your entertainment requires a meal, the Club can provide one for \$40 at the cost to the client. Any entertainer's meals must be arranged prior to the function.

Decorations & Table Decor

Our function room has various round tables seating from 6-12 guests. Tablecloths are white linen and napkins are available in an assortment of colours (subject to availability).

Confetti, sprinkles, star/glitter or similar material are not permitted inside or outside the Clubhouse. A \$300 cleaning surcharge will apply if these items are used on the night. Decorations such as balloons, streamers etc are permitted but must be affixed in such a manner as to not damage the walls.

Food & Beverages

To ensure your needs are met we require your selected menu no later than 2 weeks prior to your function. Any dietary requirements also need to be confirmed with the Club 2 weeks prior. If on the night we are made aware of any requirements that were not previously arranged, Bankstown Golf Club will endeavour to provide all guests with a meal suitable, however this may not always be possible. Food or beverages of any kind are not permitted to be brought onto Bankstown Golf Club premises. Menu selection, beverage lists and wine lists are subject to change, both in content and price, without notice. Due to licensing laws the bar must close no later than 11.45pm.

Club Regulations & Policies

Smoking: – smoking is not permitted in any part of the Club house. Smoking is only permitted in the designated smoking areas.

Dress regulations: – All patrons in attendance must abide by the Clubs dress regulations. Individuals who do not meet these requirements will be asked to vacate the premise.

Signing: In – All patrons must sign the Clubs Temporary Members Register upon arrival and produce formal identification upon request.

Children: – Persons under the age of 18 years are restricted to the immediate function room. Bookings will not be accepted if there is not a fair adult representation of responsible adults.

21st Celebrations: – Security guards are compulsory for all 21st bookings at the cost to the client. A \$1000 security bond is required up front. This will be refunded after the function providing that no damage has been caused. Any repairs required will be at the expense of the function organiser and will be deducted from the security bond.

Personal Liability: – The organiser of the event is personally responsible for any damages incurred throughout the duration of the event. This encompasses both the interior and exterior property of Bankstown Golf Club.

Price Increases: – All prices are based on present day costs and while Bankstown Golf Club reserves the right to increase the prices without notice, this will only be done if absolutely necessary. No quotations are binding unless in writing.

Responsible Service of Alcohol

In accordance with the provisions of liquor laws of New South Wales, Bankstown Golf Club adopts a policy of responsible service of alcohol. This policy requires that alcohol must not be served to guests who are intoxicated or to underage guests. If, during the course of your reception, the management of Bankstown Golf Club is of the opinion that a guest or guests have become intoxicated, the Club reserves the right to suspend service of alcohol to any such guest/s, and/or to require such guest/s to leave the licensed area of the Club. If this occurs, you will be informed immediately and your assistance is requested to ensure the minimum of disruption to your reception and to the enjoyment of other guests.

Booking Confirmation Form

This form is to be sent with your deposit. A booking will not be confirmed until this form is received by Bankstown Golf Club. A tax invoice will be sent only on request.

Client Details

Name _____
Contact number _____
Email _____
Address _____

Function Details

Date of Function _____
Function Room _____
Starting Time _____ Finishing time _____
Lunch/Dinner to be served _____ am/pm

Number of Guests

Adults _____ Children under 12 yrs _____
Number of entertainers/photographers: _____ @ \$40.00 per person

Menu Selection

The menu I would like is the _____

Beverage package (if not already included in your package)

Beverage package options include Gold and Platinum.

I would like to take advantage of the following package for the day

_____ for _____ hours

Alternatively, I would like to have a bar tab of \$_____ of which will be paid at the conclusion of the night.

Booking Confirmation Form Con't

Acceptance of Terms and Conditions

I have read, understood and agree to all terms and conditions outlined.

Function Date _____

Name _____

Signature _____

Date _____

Security Deposit Payment

Please accept my security deposit as confirmation of my function.

Name of Cardholder _____

Credit Card Type VISA / MASTERCARD

Credit Card Number _____

Expiry Date _____

Signature _____

Amount _____

(Please note we do not accept Diners or Amex)

Incidental Costs

In addition to the security deposit, Bankstown Golf Club also requires credit card details for any incidental costs that arise on the day of the function. Costs include additional beverages arranged, damage, additional fees. A bar tab cannot be arranged unless a credit card is given prior to the event.

I authorise Bankstown Golf Club to debit the above credit card for any incidental costs on the day.

Signature of Cardholder _____

Name _____

Date _____

Please forward booking form and deposit to: Functions Coordinator Bankstown Golf Club PO Box
51 Milperra NSW 2214