



*The*

*Woodlands*

*Room*

*Spoil yourself.*



*The Woodlands Room offers exclusivity at its highest level. This intimate room has a sophisticated and elegant atmosphere, which will be sure to impress your guests, clients and associates. Our experienced Head Chef has designed a range of menus consisting of fresh seafood, tender meats and extravagant cheese platters. This silver service experience will take the guesswork out of organizing a decadent and highly exceptional dining experience. A private bar and highly experienced waiter along with food at the highest quality offers you that extravagant level of service you require.*

*If you are looking to impress 20-35 guests, this package is ideal. The Woodlands Room is the perfect venue for corporate lunches, Christmas functions or for that very special occasion for you to enjoy with family and friends.*

# "MARISCOS FRESCOS

*- fresh seafood"*



*\$75.00 per head*

## Starter

*Marinated Bocconcini Salad*

## Entrée

*Sydney Rock Oysters with  
Lemon & Thousand Island  
Sauce*

*Sliced Duck Breast with  
Orange Red Currant &  
Cognac*

## Main

*Grilled John Dory Fillets with  
a Lime Hollandaise*

*Scampi Almond Gremolata  
with a Medallion of Prime  
Rib Eye Fillet Steak*

## Black Label Cheese Board

*Double Brie, Aged Cheddar,  
Gruyere, Pecorino, Black  
Tapenade Olives, Chilli  
Kalamata Olives, Roasted  
Capsicum, Semi Dried  
Tomato*

## Freshly Brewed Coffee & Mints

# "THE OCEANIA BREEZE"



## Starter

*Marinated Bocconcini Salad*

## Soup

*Rustic Seafood Broth  
Snapper, Flathead, Blue Mussels  
& Scallops*

## Mains

*Flame grilled Lobster Tails with  
a Garlic & Herb Butter with  
Crisp Thai Salad*

*Thick Cut 450g Marbled Angus  
Sirloin served with Horseradish,  
Seeded Mustard & Balsamic  
Salad*

## Black Label Cheese Board

*Double Brie, Aged Cheddar,  
Gruyere, Pecorino, Black  
Tapenade Olives, Chilli  
Kalamata Olives, Roasted  
Capsicum, Semi Dried Tomato*

## Freshly Brewed Coffee & Mints

*\$90.00 per head*

# "MEDITERRANEAN SEAFOOD BUFFET"



*\$110.00 Per Head*

## Seafood Fare - Buffet Style

*Lobster Mornay*

*Fresh Ocean King Prawns*

*Oysters Sydney Rock: Natural  
& Kilpatrick*

*Seafood Crab Caps Baked*

*Grilled Scallops & Bacon*

*Beer Battered Flathead Fillets*

*BBQ Octopus*

*Fried Calamari*

*Ginger, Shallot & Chilli Mud  
Crab*

## Salads & Condiments

### Black Label Cheese Board

*Double Brie, Aged Cheddar,  
Gruyere, Pecorino, Black  
Tapenade Olives, Chilli  
Kalamata Olives, Roasted  
Capsicum, Semi Dried Tomato*

### Freshly Brewed Coffee & Mints

# BEVERAGE PACKAGE



*\$25 Per Head (3 hours)*

*\$7 per hour there after*

## White Wines

*Nepenthe Sauvignon Blanc*

*Annies Lane Chardonnay*

*Tamburlaine Verdelo*

## Red Wines

*Wyndham Estate*

*Coonawarra Cabernet  
Sauvignon*

## Beer

*Crown Lager*

*Hahn Premium*

*Pure Blonde*

*Tooheys Dry*

*Victorian Bitter*

*Hahn Premium Light*

## Port

*Galway Pipe*

*A selection of soft drinks and  
juices*

## **Guaranteed Numbers & Deposit**

All Bookings in The Woodlands room is a minimum of 20 persons and a maximum of 35 persons. Confirmation of final numbers and full payment is due in full seven 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 of 50% of the total price which will be (credited towards the final account) within 14 days of a tentative booking. Where the deposit and this 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.

## **Terms of payment**

Pre-arranged 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 day. Any decreases (including no-shows) will not be refunded. Increases will be accepted (subject to availability). 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 or copy 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 would require this request in writing. Your deposit will be returned up to 3 months prior to the event. Deposits are nonrefundable where cancellations occur within the 3 month period.

## “Woodlands Room” 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 Phone number \_\_\_\_\_ Email \_\_\_\_\_

Address \_\_\_\_\_

### **Function Package Details**

Date of Function \_\_\_\_\_ **Number of Guests** Adults: \_\_\_\_\_

### **Menu Details**

**I wish to take advantage of the following menu for my function:**

**“Mariscos Frescos” or “The Oceania Breeze” or “The Mediterranean Seafood Buffet”**

\_\_\_\_\_ at \$ \_\_\_\_\_ per person

### **Drinks Details:**

I wish to take advantage of the

Premier Drinks Package At \$ \_\_\_\_\_ per person

I will not be having a drink package Yes/No

I have read, understood and agree to all terms and conditions outlined. Enclosed is our cheque deposit for \$ \_\_\_\_\_ made payable to: *Bankstown Golf Club Ltd*

Name \_\_\_\_\_ Signature \_\_\_\_\_

Date \_\_\_\_\_

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