



Events
at Bankstown Golf
Club

Our 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 buffets to gourmet three course meals, all at extremely competitive prices.

Bankstown Golf Club takes pride in being an oasis in the southwest, with modern function rooms overlooking our Group One golf course the perfect backdrop to any event.

Flexibility, attention to detail and intuitive friendly service makes Bankstown Golf Club perfect for any special occasion.

After reading our event prospectus our Event Coordinator would welcome the opportunity to answer any other questions you may have, to ensure that your event is a truly outstanding success. For any enquiries or further information, please contact our functions coordinator at events@bankstowngolf.com.au or on 9773 0628.



Function Room Information

Our modern fully air-conditioned Clubhouse caters for all functions of between 30 and 250 guests. Functions on a Saturday night 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

| Room | Room hire |
|-----------|-----------|
| 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.

Complimentary Inclusions:

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

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.

Round tables are used in this room 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.



Our Rooms

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 this room 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 moving around.

Our professional team are able to cater for your guests who may have special dietary requirements and any 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

Pre Dinner Canapes

\$8.80 p/p

A selection of both hot and cold canapés served by our waitresses before your buffet or three course meals commences. A fantastic idea if you are having a late dinner.

(In conjunction with 3 course sit down or buffet menu)

Gourmet Cocktail Affair

\$29.40 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 large variety of food will meet all of your guests tastes.

A selection of the following (subject to availability):

Satay Chicken skewers with a peanut sauce

Spinach and fetta triangles

Deep fried Calamari

Italian Meatballs

Tempera Fish pieces

Mini spring rolls with a sweet chilli dipping sauce

Pork Wontons

A selection of mini pizzas

Vegetarian Curry puffs

Gourmet pies served with dipping sauce

A selection of mini quiches fresh from the oven

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 Gourmet Cocktail Affair menu and the following beverages.

| | |
|----------------|---|
| White Wine | Stony Peak Chardonnay or Angel Cove Marlborough Sauvignon Blanc |
| Red Wine | Stony Peak Shiraz Cabernet or Ingoldby Shiraz Cabernet |
| Sparkling Wine | Jacobs Creek 200ml 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.

Three Course Meals

Golfers Special *\$44.00 p/p*

Please select two meals from each course to create an alternate menu.
All main meals are served with fresh seasonal vegetables.

-ENTREES-

Herb Crusted Calamari with Tartare Sauce

Homemade Tortellini Tossed in Tomato, Basil, White Wine & Garlic Sauce
Topped with Grated Parmesan

Spicy Beef Parcel on Pumpkin Coulis

Béchamel Lasagne

Penne Pasta in a White Wine, Smoked Salmon & Caper Cream Sauce

-MAINS-

Chicken Supreme Camembert with Mango & Lime Salsa

Baked Atlantic Salmon Fillet wrapped in Filo with Béarnaise & Chives

Scotch Fillet of Pork glazed with a Creamy Peppercorn Sauce

Baked Chicken Breast Stuffed with Spinach & Ricotta Cheese, bound in Bacon

-DESSERTS-

Traditional Sticky Date Pudding with Hot Caramel Sauce & Vanilla Ice-Cream

Apple & Cherry Filo with Black Cherry & Custard Sauce

Tiramisu with Coffee Sauce

Golfers Delight

\$49.00 p/p

Please select two meals from each course to create an alternate menu.

All main meals are served with fresh seasonal vegetables.

~~-ENTREES-~~

Chicken Tenderloins & Baby Cos Salad Drizzled with a Chilli Mango Dressing

Chicken & Creamy Mushroom Vol-au-vent with a Sprig Of Tarragon

Traditional Chicken Caesar Salad with Crispy Bacon, Hard-Boiled Egg segments, Roasted Croutons & Shaved Parmesan Cheese

King Prawn & Avocado Salad

Spicy Beef Parcel on Pumpkin Coulis

~~-MAINS-~~

Scotch Fillet of Pork glazed with a Creamy Peppercorn Sauce

220g Eye Fillet wrapped in Bacon served with a Mushroom Sauce

Baked Atlantic Salmon Fillet wrapped in Filo with Béarnaise & Chives

Chicken Breast Fillet wrapped with Bacon & Drizzled with a Marjoram Cream

~~-DESSERTS-~~

Petite Pavlovas topped with Fresh Cream and Strawberries

Chocolate-Topped Profiteroles served with a Creamy Custard Sauce

Gluttonous Caramel Mud Cake with a Light Chocolate Sauce & Raspberry Coulis

Apple & Cherry Filo with Black Cherry & Custard Sauce

Golfers Elite

\$52.00 p/p

Please select two meals from each course to create an alternate menu.

All main meals are served with fresh seasonal vegetables.

-ENTREES-

Smoked Salmon Salad with Red Onions & Capers

Traditional Chicken Caesar Salad with Crispy Bacon, Hard-Boiled Egg Segments, Roasted Croutons & Shaved Parmesan Cheese

Chicken Tenderloins & Baby Cos Salad Drizzled with a Chilli Mango Dressing

King Prawn & Avocado Salad

Spicy Beef Parcel on Pumpkin Coulis

Half a Dozen Natural Oysters

-MAINS-

Perfectly Grilled New York Steak served with a Dianne Sauce

Chicken Breast Fillet wrapped with Bacon & Drizzled with a Marjoram Cream

Centre Cut Barramundi Steak & Lemon Parsley Butter

220g Eye Fillet wrapped in Bacon served with a Mushroom Sauce

Baked Snapper or Blue Eye with Béarnaise & Chives

-DESSERTS-

Petite Pavlovas topped with Fresh Cream and Strawberries

Chocolate-Topped Profiteroles served with a Creamy Custard Sauce

Individual Summer Berry Basket filled with Forest Fruits

Apple & Cherry Filo with Black Cherry & Custard Sauce

Gluttonous Caramel Mud Cake with a Light Chocolate Sauce and Raspberry Coulis

Buffets

Cold Buffet

\$33.00 p/p

A selection of cold meats

Sliced Leg Ham
Platter of Marinated Chicken
Sliced Roast Beef
Sliced Roast Pork
Assortment of Salami

From the Green Grocer

Pasta Salad
Potato Salad
Coleslaw
Mixed Tossed Salad

Dessert

A selection of gateaus

From the Baker

Fresh bread rolls

Freshly brewed Coffee and a selection of Twining Teas

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 gateaus and fresh fruit

From the Baker

Fresh bread rolls

Freshly brewed Coffee and a selection of Twining Teas

Platinum Buffet

\$49.00 p/p

Seafood Selection

A plentiful assortment of fresh prawns and oysters

Hot Roast

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

Hot Selection

Your choice of two hot dishes served with rice

Pork Dijon

Chicken and Mushrooms

Beef Stroganoff

Beef in a rich red wine sauce

Curried prawns;

Penne pasta in either a cream/napolitana sauce;

Beef or vegetarian lasagne

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 gateaus and fresh fruit

From the Baker

Fresh bread rolls

Freshly brewed Coffee and a selection of Twining Teas

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 chose, children must have Option 2,.

Option 2:

We can also offer children a 2 course meal regardless of the menu the adult guests are having:

Mains

Chicken Schnitzel with chips

Fish Fillet with Chips

Calamari with chips

Dessert

Ice cream with topping

Please confirm the menu and serving times of the childrens meals for Option 2. All children attending the event will be given the same main meal. We recommend that children are served with entrees to ensure that they do not have to wait long to be served.

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 RDA 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 hour or part thereof)

| | |
|----------------|--|
| White Wines | Stony Peak Chardonnay OR Angel Cove Marlborough Sauvignon Blanc |
| Red Wines | Stony Peak Shiraz Cabernet OR Ingoldby Shiraz Cabernet |
| Sparkling Wine | Jacobs Creek 200ml Sparkling OR Stony Peak Brut |
| 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 hour or part thereof)

| | |
|----------------|--|
| White Wines | Jamiesons Run Limestone Coast Chardonnay OR Devils Lair 5th Leg White Blend OR Secret Stone Marlborough Sauvignon Blanc NZ |
| Red Wines | Jamiesons Run Coonawarra Cabernet Shiraz Merlot OR Devils Lair 5th Leg Red Blend OR Gramps Cabernet Merlot |
| Sparkling Wine | Jacobs Creek 200ml Sparkling OR Stony Peak Brut |
| 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 |

Deposits can be made via credit card, cash, cheque or direct deposit.

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 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 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.

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 \$35 at the cost of 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 & Beverages (con't)

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 with all guests to have departed the clubhouse by midnight.

Club Regulations & Policies

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

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 and this is an additional cost to the client. A \$1000 security bond is required up front in addition to the deposit. 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 Phone number _____

Email _____

Address _____

Function Package Details

Date of Function _____

Starting Time _____ Finishing time _____

Lunch/Dinner to be served at _____ am/pm

Number of Guests

Adults: _____ Children under 12 yrs: _____

Menu Details

I wish to take advantage of the following menu for my special day

_____ at \$ _____ per person

I will require _____ meals for entertainers at a cost of \$35 per person.

I also wish to order _____ children's meals at a cost of \$12 per child.

The meal I would like the children to be served is _____

Beverage Requirements

I would like to take advantage of the following beverage package for my event

_____ at \$ _____ per person

OR I do not want a beverage package. Instead, (please circle)

Dry Till of \$ _____

Guests Pay Their Own

Booking Confirmation Form Con't

Acceptance of Terms and Conditions

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

Function Date _____

Function Room _____

Name _____

Signature _____

Date _____

Deposit Payment

Please accept my deposit as confirmation of my function.

Enclosed is our cheque deposit for \$ _____ made payable to:
Bankstown Golf Club Ltd

Alternatively, I would like to pay the deposit via credit card.

Name of Cardholder: _____

Credit Card Type: VISA / MASTERCARD

Credit Card Number: _____

Expiry Date: _____

(Please note we do not accept Diners or Amex)

I authorise Bankstown Golf Club to debit the above credit card \$ _____ as a
deposit for my booking.

Signature of Cardholder: _____

Name _____

Signature _____

Date _____

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