

Catering Creations

*Trading at the Southport Golf Club
Slatyer Avenue, Southport*

WEDDING PACKAGE

Ph (07) 5591 7334

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Nigel Leishman
Executive Chef

Janette Leishman
Events Coordinator

- One of the Gold Coast's most Prestigious Golf Clubs
- Function Room to Seat 30 – 200
- Cocktail Parties up to 350
- Family Run Business
- Warm, Friendly, Personalised Service

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2010 Wedding Prices

Please select your menu from the following pages. The cost is based on the number of courses you choose and the number of options per course. Should you have any queries, don't hesitate to contact us.

WEDDING PACKAGE

	<u>Cost per head</u>
Two Course Set Menu	\$50.00/hd
Two Course Alternate Drop	\$54.00/hd
Three Course Set Menu	\$58.00/hd
Three Course Alternate Drop Menu	\$60.00/hd
Choice 2 Entree, 2 Main Courses and Set Dessert	\$64.00/hd
Choice 2 Entree, 3 Main Courses and Set Dessert	\$68.00/hd
Buffet Menu (Starting at)	\$68.00/hd
Carvery Menu (Starting at)	\$58.00/hd
Pre-dinner Hors d'oeuvres with main meal option (additional)	\$ 9.50/hd
Wedding Cake to be served as Dessert (includes cutting, decorating and service of cake)	\$4.50/hd
Cakeage (cut and platter wedding cake to be placed on tea/coffee station)	\$1.00/hd
Centrepieces	from \$35.00 each
Photos on Golf Club including buggy hire	\$100.00

Price Per Head for Food is inclusive of: -

- Chair covers with your choice of colour bows/sash**
- White Linen tablecloths
- Quality colour coordinated paper serviettes to suit your bridal party
- Cutlery, Crockery and Glassware to suit your choice of menu and beverage package
- Flounced/skirted Bridal table and flounced/skirted cake table
- Gift table with white linen table cloth (if required)
- Table service by our friendly trained staff when running tab
- Use of microphone and/or lectern for speeches

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- ❑ *Setup of dance floor*
- ❑ *Self Serve Tea and Coffee Station following Dessert*
- ❑ *Room Hire (minimum of 40 people) - \$200 shall apply in less than 40 guests.*

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Function Policy

We have implemented certain policies to ensure the smooth running of our business and to meet everybody's obligations and customers' needs.

The menus enclosed should be considered as a guide only. Executive Chef Nigel Leishman will be only too happy to assist in any further ideas or suggestions you may have. To ensure we can deal with these we must have at least one full weeks notice.

Due to Licensing laws alcohol may not be brought onto the premises. The Club's Liquor Licence is until 12.00 midnight.

The club has a Dress Standard. Please ensure all guests abide by this standard, details of which are on display in the foyer of the clubhouse. i.e. - Collared shirt, covered footwear and if wearing shorts, socks to cover ankles.

The Southport Golf Club practices the responsible service of alcohol and asks your assistance in the implication of this policy.

The Southport Golf Club and Catering Creations prides itself on the care of its patrons and their belongings. Catering Creations will not be held liable for damage and/or injury to any patrons and/or their guests. Catering Creations will not accept responsibility for the damage, or loss of any property left on the premises prior to, during or after any function. Clients should, if necessary, arrange their own insurance.

While every effort is made to maintain prices as printed, prices are subject to change without notice to meet fluctuating costs. All prices are G.S.T. inclusive. All functions held on **Public Holidays** will incur a **15% surcharge**.

Tentative bookings are held for 7 days. To confirm your booking, **a deposit of \$250.00 is required**. In the advent of unforeseen cancellation a refund of the deposit will be made at the management's discretion. All cancellations made within a month of the intended function will be retained for loss of business.

A Room Hire fee of \$200 is payable for functions with less than 40 guests.

Intended numbers are to be advised no later than 10 (ten) days prior to function. This is the minimum number of guests you will be charged for. In the event that a guaranteed number is not received ten days prior to function, the most recent number of guests indicated would be the minimum number charged.

Full payment of your food account is required four days prior to function.

Payment can be made by either cash, bank cheque, eftpos (excluding Amex and Diners) or direct debit. Please note a **4% charge** will apply to all **eftpos and credit card transactions**.

I hereby agree that I have read and understood the above and will not hold Catering Creations or Southport Golf Club liable for any such acts or incidents.

The Management

SIGNATURE _____ DATE _____

FUNCTION DATE _____ TYPE OF FUNCTION _____

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Soups/Entrees

Cream of Seasonal Vegetable

Seasonal vegetables pureed in cream

Classic Pumpkin

Queensland blue pumpkin finished with cream and chives

Minestrone

Classic Italian style with powdered Romano & Parmesan cheeses.

Potato, Leek & Bacon

A thick creamy style soup laced with fired leeks & bacon.

Boston Clam Chowder

A recipe from the docks of Boston itself

Seafood Chowder

A selection of seafood in a creamy volute with mirapoir of vegetables

Seafood Bisque

A rich seafood stock finished with tomato and cream.

Chicken & Sweet corn

The Asian classic.

Broccoli & Blue Vein Cheese

A rich creamy blend of the two with an after taste that will take you to another world

Chilled Gazpacho with Parmesan Crisps

A Spanish style tomato soup, a timeless classic.

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Salads

Classic Caesar

Coz lettuce with bacon, croutons, parmesan & cotted egg tossed through our home made dressing

Crispy Asian Chicken

Marinated chicken strips rested upon mesclun salad and topped with crispy rice noodles

Warm Thai Beef

Pan tossed beef slithers upon Asian greens with a chilli and lime dressing

Horiatiki (Greek style)

A salad of tomato, capsicum, cucumber, Spanish onion and olives, tossed through dried oregano and olive oil topped with feta cheese

Warm Potato & Smoked Salmon

Kiffler potatoes & Tasmanian salmon coated in a caper & lemon dressing

King Prawn & Avocado Plate

Local cooked king prawns and avocado presented on fancy lettuce and seasonal produce with raspberry vinaigrette & pink peppercorns

To any of the salads you may add what you like.

Some suggestions are as follows:

-Add Chicken \$2.50

-Add Prawns \$5.00

-Add Smoked Salmon \$4.00

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Entrees Cold

Antipasto Plates

A selection of cured meats, pickled & grilled vegetables with grissini bread sticks

Trio of Dips

with Crisp Pita Breads some of dips may include Taramosalata, Eggplant, Feta & Capsicum, Pesto & Cashews

Beef Carpaccio

Beef Tenderloin shavings served with a caper & onion citrus dressing

Savichie

A Japanese style citrus cured reef fish finished with coconut cream & coriander

Seafood Terrine

Homemade seafood mouse encased with smoked salmon served with dill cream dressing & crisp breads

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Entrees Hot

Spinach & Ricotta Ravioli

Pasta pillows of ricotta & spinach in a semi-dried tomato & rose sauce

Penne Pasta with traditional Italian Sauce

Some choices include;

- Matriciana
- Boscaiola
- Carbonara
- Bolognaise

Fungi Imbotti Tempura

Button mushrooms stuffed with crabmeat & camembert farce rested upon a chilli plum sauce.

Chargrilled Baby Octopus

Tender octopus rested on mesculine salad with balsamic vinaigrette.

Scallops wrapped in bacon

Japanese scallops wrapped in cured bacon served with crispy noodles and a creamy Asian infused burre blanc.

Thai style prawn skewers

King prawns marinated in Thai spices grilled and rested on Asian salad.

Tempura Prawns

Lightly coated & fried with a sweet chilli ginger glaze.

-Seafood vol au vents

Selected seafood in a mornay sauce inside a fluffy pastry casing.

Salt & Pepper Squid

Dusted in a light seasoned coating and served with a garlic aoli.

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Trio of Satays

Mixture of skewered meats rested on jasmine rice napied with a mild peanut sauce.

Deep fried camembert

Tasmanian cheese crumbed & fried with balsamic & onion relish

Whole Baby Squid

Locally caught squid pan fried with Greek style influence

Italian Style Risottos

With your choice of flavour, some ideas are:

- Peppercorn bug & prawn
- Wild mushroom
- Miso & shitake
- Mediterranean vegetable

Deep fried brie with mango

Lightly crumbed brie with fresh mango cheeks upon a citrus burre blanc

Crispy risotto cakes

Formed risotto cakes rested on Italian salad and red wine acidic glaze

Three cheese spinach fillos

Flakey pastry sheets filled with 3 cheeses & spinach, accompanied by a tomato cream reduction.

Mediterranean vegetarian tartlets

Light pastry cases with olive & tomato tapenade filling

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Mains

Beef

Fillet of Beef

Aged eye fillet cooked medium to rare with potato of the day & seasonal vegetables or salad.

Please select one sauce to accompany the meal:

-Pepper

-Mushroom

-Dianne

-Hollandaise

-Wild berry jus

-Balsamic

-Prawn & muscle tomato cream

-Any creation you desire can be made including a change of meat cut, please enquire with your functions co-ordinator at the time to discuss different options.

Roasted Porterhouse

A mustard & peppered crusted grain fed strip loin roasted and carved to order, served with jus lie.

Fillet Mignon

Bacon wrapped eye fillet with fondant potatoes and a sun dried tomato jus

Beef Stroganoff

Tender beef in a creamy style sauce consisting of garlic, paprika, mushrooms, shallots, capers & gherkins. Accompanied by rice pilaf.

Beef Wellington

Beef with pate & mushroom duxelle encased in puff pastry on a red wine jus

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Veal

Veal Fungi

Pan seared veal escallops with Italian style mushroom sauce.

Veal Saltimbocca

Pan seared veal escallops in a lemon, sage & white wine sauce finished with prosciutto ham.

Veal Souvalakia

Veal fillets skewered then rested on potato mash with tzitiki and eggplant ragout

Veal & Prawn Farce

Loin of veal stuffed with prawn & pesto mouse on a garlic & semi dried tomato cream

Veal Provencal

Medallions of veal pan seared in a tomato, olive, caper sauce

Pork

Pork Rack

Loin of pork on the bone stuffed with apricot & pine nut farce with apple & orange citrus glaze

Pork Porterhouse

Pan seared steaks with potato ala minute & seasonal vegetables on a rosemary jus

Pork Roulade

Pork escallops flattened and filled with julienne of vegetable & cheese served on a semi dried tomato cream reduction

Pork Gambaro

Loin of pork pocketed with a bacon & prawn mousse on creamy mash with a pesto cream sauce

Asian Pork Belly

Grain fed belly marinated in Asian spices, oven roasted to insure a sticky sauce finish served with Asian greens

Pork U.S.A, Ribs

Pork ribs slow roasted in a BBQ, honey & soy sauce served with potato mash and peppered snow peas

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Lamb

Mustard Crusted Lamb Rack

Crusted with mustard & garlic then baked served with potato & seasonal vege upon a minted lamb jus

Lamb Shanks

Fore-quarter shanks slowly braised with tomato and rosemary served on top of creamy mash

Mediterranean Lamb Cutlets

Succulent French trimmed cutlets soaked in a Mediterranean mix on top of wilted greens & potato al gratin

New England Lamb Rump

Roasted prime cut on potato and seasonal vegetables served with a wild berry & pepper jus

Peppered Lamb Back Strap

Pepper crusted loin pan fried with a creamy red wine and pepper reduction

Roast Lamb

Lamb leg rubbed with garlic & rosemary then roasted with traditional vegetable and served with rosemary and mint jus lie

Greek style lamb Shoulder

Slow roasted for 4 hours with oregano & lemon juice served with eggplant ragout, lemon potatoes & tzitiki

Lamb Rack Spinachio

Prime rack stuffed with spinach & pine nuts upon a semi dried tomato & pesto cream

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Chicken

Chicken Teriyaki

Breast pan fried in a creamy teriyaki infused sauce

Chicken Lombardo

Breast pan fried with a rich red wine, bacon, mushroom & tomato sauce

Queensland Chicken

Breast stuffed with camembert & bacon encased in filo pastry with a mango & Galliano cream

Chicken Prawn and Pesto

Pan seared breast in a prawn & pesto cream

Classic Quarter

Tradition roast chicken with vegetables to match and rich pan reduced jus lie

Italian Chicken

Breast stuffed with julienne Italian vegetables and cheese wrapped in filo pastry with garlic infused demi glaze

Chicken & Seafood Farce

Breast filled with barramundi and prawn mousse on top of lobster bisque

Southport Golf Club Chicken

Breast pan fried topped with wilted spinach, sage and tomato concase al gratin

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Seafood

Lemon peppered barramundi

Fillets seasoned and baked with a lemon & lime beurre blanc

Bassa and avocado

Fillets topped with avocado al gratin with dill and sun dried cream

Snapper Provencal

Fillets poached in foil parcels with tomato coulis, capers, olives, Spanish onion and lemon

Whole Baby Barramundi

Baked whole and served with a tangy lemon butter sauce

Peppered Prawn & Bug Risotto

King prawns and Morteon Bay bugs in a creamy pepper & snow pea risotto

Chilli Prawn & Tomato Penne

King prawns with a little bite tossed through semi dried tomato, Spanish onion, snow peas and tomato oil

Beer Battered Whiting

Classical beer battered fillets with chunky fries and homemade tartare sauce

Tasmanian Salmon

Fillets pan fried with a lemon & dill beurre blanc

Seafood & Saffron Bouillabaisse

A light fish stock with poached fresh local seafood finished with saffron

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Vegetarian

Spinach & Ricotta Ravioli

Pillows filled with spinach and ricotta finished in a semi dried tomato rose sauce

Vegetable Crepe Layer Cake

French crepes layered and stacked with seasonal vegetables and cheese accompanied with capsicum & tomato coulis

Italian Vegetable & Cheese Strudel

Sautéed vegetables mixed with a light tomato and basil sauce and cheddar cheese, encased in golden filo pastry

Pumpkin & Pine Nut Quiche

Roasted Queensland blue pumpkin & toasted pine nuts in flakey pastry with a balsamic onion jam

Tofu & Vegetable Noodles

Asian greens wok tossed with egg noodle, tofu and Asian sauce

Eggplant Lasagna

Layers of char grilled eggplant, potato, tomato and cheese

Spinach, Feta & Pine Nut Filos

English spinach in a creamy béchamel sauce finished with feta and pine nuts encased in a golden filo pastry

Crispy Risotto Cakes

Wild mushroom risotto cakes on mesculin lettuce with a balsamic & tomato vinaigrette

Penne al Pesto

Penne pasta with a rich parmesan and basil cream

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Desserts

Mango & Bailey's Bavoir

A lightly set crème anglaise infused with Bowen mango and Irish cream

Crepe Suzette

French crepes with a citrus sauce flambéed with Cointreau & Grand Marnier

Italian Profiteroles

Choux pastry cases filled with orange patisserie and coated in hot chocolate ganash

Pavlova & Cream

Individual pavlovas topped with double whipped cream and seasonal fruits accompanied by a raspberry coulis

Baked Cheese Cake

Traditional slow baked with a hint of lemon

Apple Crumble

Served with warm crème anglaise

Crème Caramel

An all time classic with an accompaniment of berries

Banana & Butterscotch Crepe

French crepes with a creamy style butterscotch sauce laced with bananas

Fruit Flan

Individual tartlets filled with crème patisserie topped with seasonal fruits & fruit aspen

Apple & Raspberry Tarts

Warm individual tartlets with crumble topping served with crème anglaise & Chantilly cream

Double Choc Chocolate Mousse

Chocolate cups filled with chocolate mousse accompanied with cream Chantilly and seasonal fruit

Cheese plate

A trio of selected chesses served with water crackers, olives and dried fruits

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Carvery Menu

Choice of Freshly Roasted Meats Carved at the Buffet Table

Roasted Leg of Pork
Herb and Mustard Crusted Topside of Beef
Rosemary and Garlic Infused Leg of Lamb

Hot Vegetables: -

Garlic Creamed Potatoes
Honey'd Julienne Carrots
Sauteed Beans with Almonds
Cauliflower and Broccoli Mornay
Home Style Pan Gravy

Selection of Condiments
Mixed Bread Basket & Butter

Dessert

Choice of Two from the Dessert List served to table alternate drop

Self Service Tea and Coffee Station

For an additional \$6.00 per head we can include the following salad bar:-

Country Style Potato Salad
Coleslaw
Caesar Salad
Bombay Pasta Salad
Minted Cucumber and Yoghurt Salad
Tomato Wedges
Whole Baby Beetroots
Mixed Lettuce
Celery Curls

An Entree May Be Added at an Extra \$10.00 per Person

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Buffet

Roasted Fresh and Carved in Front of You by our Chefs:-

Roast Striploin of Beef with Cumin and Pepper Crust

Roast Leg of Pork

Home Made Pan Gravy

Cold Selection

Sliced Virginia Ham

Herb Roasted Chicken Pieces

Roast Turkey Breast

Beef Pastrami

From The Salad Bar

Country Style Potato Salad

Caesar Salad

Greek Salad

Balsamic Mushroom Salad

French Bean and Sesame Salad

Cucumber and Yoghurt Riata

Tomato Wedges, Baby Beetroots, Celery Curls, Mixed lettuce

Condiments and Dressings

Basket of Mixed Bread

Dessert

Choice of 2 From the Dessert List served to table alternate drop

Self Service Tea & Coffee Station

Additional Extras Available (cost per head)

<i>Set Entree</i>	<i>\$10.00</i>	<i>Prawns</i>	<i>\$7.00</i>
<i>Fresh Tasmanian Oysters</i>	<i>\$6.00</i>	<i>Smoked Salmon</i>	<i>\$6.00</i>
<i>Whole Poached Atlantic Salmon</i>	<i>\$7.00</i>		

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BEVERAGE LIST

05/01/10

WHITE WINE

McWilliams Select Series Chardonnay South Eastern Aust	5.85	24.60
McWilliams Select Series Semillon Sauv. Blanc South Eastern Aust	5.85	24.60
Lindermans Early Harvest (8.5% Alcohol)	5.95	25.20
Yalumba "Y" Unwooded Chardonnay South Aust	5.95	25.20
Yalumba "Y" Sauvignon Blanc South Aust	5.95	25.20
Penfolds Rawsons Chardonnay	6.35	26.45
Taylor's Promised Land Unwooded Chardonnay Clare Valley, SA		28.80
Peter Lehmann Riesling Barossa & Eden Valley, SA	6.60	29.30
Forest Hill Semillon Sauvignon Blanc Great Southern, WA		31.30
Taylor's Chardonnay Clare Valley SA)		31.30
Goundrey Unwooded Chardonnay Mount Barker, WA	7.35	33.15
Jim Barry Sauvignon Blanc Semillon Clare Valley SA		36.50
Giesen Estate Sauvignon Blanc Marlborough, NZ	8.05	36.65
Margaret River Evans & Tate Chardonnay		41.10
Vasse Felix Classic White Margaret River, WA		41.10
Forest Hill Block 8 Chardonnay Great Southern,, WA		64.45

RED WINE

McWilliams Select Series Cabernet Merlot South Eastern Aust	5.85	24.60
Yalumba "Y" Cabernet Sauvignon South Aust	5.95	25.20
Penfolds Rawson's Retreat Merlot South Aust	6.35	26.35
Taylor's Shiraz Clare Valley, SA	8.20	35.80
Jim Barry The Cover Drive Cabernet Sauvignon Coonawarra, Clare Valley, SA		35.50
Smith & Hooper Merlot Wrattenbully, SA		36.50
Margaret River Evans & Tate (Cabernet Merlot) WA		41.10
Pepperjack Shiraz Barossa Valley, SA		49.05
Henschke Lenswood Abbots Prayer 2005		105.60

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SPARKLING

	<i>Glass</i>	<i>Bottle</i>
McWilliams Select Series Brut Reserve South Eastern Aust	5.35	21.35
Killawarra Brut South Australia	5.60	22.00
Yellowglen Vintage Pinot Chardonnay South Eastern Aust	7.45	35.30
Moet Chandon Brut NV		119.85

187ML VARIETALS

Sparkling	7.35
Sauvignon Blanc, Chardonnay, Unwooded Chardonnay, Riesling	6.20
Merlot, Cabernet Merlot, Shiraz	6.20

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BEER LIST

PREMIUM BEER

STELLA ARTOIS

CROWN LARGER

CORONA

JAMES BOAG'S PREMIUM

COOPERS SPARKLING ALE

PURE BLONDE PREMIUM LARGER

AUSTRALIAN BEERS

TOOHEYS PILSENER

XXXX BITTER

XXXX GOLD

HAHN PREMIUM LIGHT

HAHN SUPER DRY

CASCADE PREMIUM LIGHT

VB

TOOHEYS OLD

TOOHEYS NEW

A SELECTION OF DRAUGHT BEER IS ALSO AVAILABLE

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