

# *Blackwood Golf Club*



## *Weddings*

**Blackwood Golf Club** 611 Cherry Gardens Road, Cherry Gardens SA 5157  
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## *Congratulations on your engagement!*

Thank you for considering Blackwood Golf Club as the venue for your Wedding Reception.

Situated in the Adelaide foothills, our quiet picturesque location provides a stunning backdrop for a wedding day. Our clubhouse overlooks the scenic golf course and the vintage styling of the inside provides a classic ambience for such a romantic event. The balcony is the perfect location for pre-dinner drinks, while the bridal party has photographs at some of the beautiful locations around the course.

We have a variety of options for your reception ranging from an informal cocktail party to a full dining experience.

Complimentary inclusions -

- ◆ Complete room setup including white linen table cloths & napkins
- ◆ An elegantly presented bridal table and cake table including silver cake knife
- ◆ Personalised menus
- ◆ Dance floor
- ◆ Gift table
- ◆ Microphone and lectern
- ◆ Room hire (minimum of 80 wedding guests)

### *Options available for your wedding:*

#### *On-course wedding ceremony (\$500)*

Seating for 30 people on Americana chairs, red carpet and a signing table.

#### *Golf buggy escort for photos (\$400)*

Be escorted in golf buggies to the most picturesque areas of the golf course for your photographs.

#### *Chair Covers & Table Runners (\$6.50 p/chair)*

White fitted chair covers with a selection of sashes personalised to your colour theme. Table runners are an additional \$4.00 per table.

## Menu Options

### Hors d'oeuvres (1/2 hour duration)

Homemade dips with vegetable crudities and pita bread	\$4.00pp
Selection of 3 hot or cold canapés	\$6.50pp

### Silver Wedding Menu \$48pp

- ◆ Choice of 1 Soup
- ◆ Choice of 1 Main Course
- ◆ Choice of 1 Dessert
- ◆ Freshly brewed coffee, Twinings tea and mints

### Gold Wedding Menu \$53pp

- ◆ Choice of 1 Entrée
- ◆ Choice of 1 Main Course
- ◆ Choice of 1 Dessert
- ◆ Freshly brewed coffee, Twinings tea and mints

### Platinum Wedding Menu \$56pp (Alternate Drop)

- ◆ Choice of 2 Entrées
- ◆ Choice of 2 Main Courses
- ◆ Choice of 2 Desserts
- ◆ Freshly brewed coffee, Twinings tea and mints

### Diamond Wedding Menu \$66pp

- ◆ Choice of 2 Entrées
- ◆ Choice of 2 Main Courses
- ◆ Choice of 2 Desserts
- ◆ Freshly brewed coffee, Twinings tea and mints

*Any special requirements are requested within two (2) weeks of the function.*

## Cocktail Menu \$40pp

Choice of nine canapés over three hours.

### Cold selections

- ◆ Ribbon sandwiches with selected fillings.
- ◆ Mini bruschetta with assorted gourmet toppings. (v)
- ◆ Trio of homemade dips with vegetable crudities and pita bread. (v)
- ◆ Australian cheese selection with dried fruit, nuts and crispbread.
- ◆ Dessert platter of assorted cakes, slices and tartlets.
- ◆ Selection of fresh seasonal fruit. (gf) (v)
- ◆ Antipasto platter of meats, cheese, olives, vegetables, dip and pita.

### Hot selections

- ◆ Mini gourmet quiche.
- ◆ Cocktail beef pies.
- ◆ Spinach & feta pastry triangles. (v)
- ◆ Spicy potato wedges with sour cream and sweet chilli sauce. (v)
- ◆ Homemade sausage rolls with tomato relish.
- ◆ Marinated chicken drumettes in tandoori spices and raita. (gf)
- ◆ Crumbed barramundi goujons with lemon mayonnaise.
- ◆ Prawn spring rolls with sweet chilli sauce and sweet soy.
- ◆ Salt and pepper calamari with lime aioli.
- ◆ Crumbed calamari with fresh lemon and tartare sauce.
- ◆ Malaysian chicken satays with peanut sauce. (gf)
- ◆ Pumpkin and feta risotto arancini with tomato chutney. (v)
- ◆ Crumbed camembert with cranberry sauce. (v)
- ◆ Vegetable spring rolls, curry samosas and thai money bags. (v)
- ◆ Malaysian meatballs with spicy napolitana sauce.
- ◆ Mini beef dim sims with soy sauce.

*Freshly brewed coffee, Twinings tea and mints.*

## Menu Selections

### Soup

- ◆ Cream of mushroom and chive.
- ◆ Mediterranean-style vegetable and tomato.
- ◆ French onion with cheese croutons.
- ◆ Potato, leek and bacon.
- ◆ Country-style pumpkin.
- ◆ Creamy chicken, mushroom and sweet corn.
- ◆ Roast tomato and sweet basil.
- ◆ Zucchini, potato and bacon.
- ◆ Cauliflower, cheese and almond.

### Entrée

- ◆ Caesar salad. Cos lettuce with crispy bacon, poached egg, garlic croutons, parmesan and anchovies.
- ◆ Spinach and ricotta ravioli with sundried tomato rosé sauce and parmesan.
- ◆ Salt and pepper calamari with young salad greens, pickled cucumber and lime aioli.
- ◆ Beef ragout served in a vol-au-vent with bush tomato chutney.
- ◆ Barbequed tuna on nicoise salad with salsa verdé.
- ◆ Roasted tomato, capsicum, caramelised onion and feta tart on petite salad with balsamic dressing.
- ◆ Chicken tikka skewers with jasmine rice and raita.
- ◆ Warm lamb salad with baby spinach, semi-dried tomatoes, feta and wild mushrooms with sticky balsamic.
- ◆ Poached barramundi with fragrant rice, steamed bok choy and sweet chilli coriander sauce.
- ◆ Thai beef salad with rice noodles, roasted peanuts, nam jim dressing and coriander.

## Menu Selections

### Main Courses

- ◆ Beef sirloin with potato mash, sweet balsamic onions and a Benedictine, peppercorn sauce.
- ◆ Pan-fried Atlantic salmon with potato rosti, broccolini, baby tomatoes and dill hollandaise sauce.
- ◆ Chicken breast in Moroccan spices with grilled vegetable stack, basmati rice salad and red pepper coulis.
- ◆ Grilled lamb loin marinated in basil pesto with sautéed herb potatoes, zucchini ribbons and pepper, tomato and red wine sauce.
- ◆ Beef sirloin with crispy potatoes, wilted spinach, beetroot relish and red wine jus.
- ◆ Oven roasted turkey breast with chat potatoes, steamed vegetable greens, crispy pancetta and rosemary jus.
- ◆ Barramundi fillet with parmesan crust on potato and fennel gratin, wilted spinach and remoulade sauce.
- ◆ Chicken breast pocketed with King Island brie, with herb mash, asparagus and mustard Chablis sauce.
- ◆ Grilled pork loin with roasted root vegetables, apple compote and star anise glaze.
- ◆ Mediterranean vegetable frittata with olive, herb salsa; tomato and basil coulis and rocket salad.

### Desserts

- ◆ Apple and pear crumble with vanilla ice cream and caramel sauce.
- ◆ Citrus tart with berry salad and raspberry coulis.
- ◆ Chocolate mudcake with chocolate fudge sauce and vanilla ice cream.
- ◆ Crème caramel with orange salad and Chantilly cream.
- ◆ Brandy snap basket with berry compote and boysenberry ice cream.
- ◆ Sticky date pudding with butterscotch sauce and vanilla ice cream.
- ◆ Lemon and blueberry crème brulee with white chocolate and raspberry ice cream.
- ◆ Individual pavlovas with tropical fruit and cream with passionfruit sauce.

## Beverage Packages

*Silver Package*                      4 hours: \$30 pp              6 hours: \$42 pp

Killawarra brut on arrival, Carlton Draught, Coopers Pale Ale, and Cascade Light.  
Soft drinks and juice.

Choice of three of the following Rosemount Encore wines:

- ◆ Shiraz
- ◆ Chardonnay
- ◆ Sauvignon Blanc
- ◆ Moscato

*Gold Package*                      4 hours: \$36 pp              6 hours: \$52 pp

Yellowglen Yellow Sparkling on arrival, Carlton Draught, Coopers Pale Ale and  
Cascade Light. Soft drinks and juice.

Choice of three of the following Rosemount Diamond wines:

- ◆ Shiraz
- ◆ Cabernet Sauvignon
- ◆ Chardonnay
- ◆ Sauvignon Blanc
- ◆ Riesling

*Platinum Package*                      4 hours: \$42 pp              6 hours: \$58 pp

Wolf Blass Vintage Pinot Noir Chardonnay Sparkling on arrival, all tap beers and  
cider available. Soft drinks and juice.

Choice of three of the following Wolf Blass Gold Label wines:

- ◆ Adelaide Hills Chardonnay
- ◆ Adelaide Hills Sauvignon Blanc
- ◆ Barossa Shiraz
- ◆ Coonawarra Cabernet Sauvignon
- ◆ Clare Valley Riesling

## Hire Agreement

### Interpretation of Terms

Unless a contrary intention appears in this agreement, every word in the singular will be taken to include the plural.

**The Clubhouse** means the top level of the main building, the central atrium, the balcony, the paved areas surrounding the main building and the bituminised areas, except those areas locked, or marked or advised as "staff only".

**The Club** means Blackwood Golf Club Inc., 611 Cherry Gardens Road, Cherry Gardens, SA, 5157.

### Area of Hire

The area of hire shall be the Clubhouse. Entry onto/into any other area by the Hirer, his/her guest(s) or service provider(s) is prohibited unless prior approval has been obtained.

### Deposit

A deposit of \$1000 is required within two (2) weeks of the function being booked and the terms and conditions agreement signed. The Club retains the right to cancel any function where the deposit has not been received within the specified time.

### Cancellation

In the event of a cancellation of a function, the following shall apply:

- ◆ Cancellation in writing received six (6) months or more before the function - full refund of deposit and hire fee;
- ◆ Cancellation in writing received more than one (1) month but less than six (6) months before the function - 50% refund of deposit and hire fee.
- ◆ Cancellation in writing received less than one (1) month before the function - no refund.

### End Time

The Hirer must vacate the Clubhouse by the agreed time.

### Compliance

The Hirer agrees to conduct the function in an orderly manner and in full compliance with the Club's policies and all applicable laws.

### Signage & Decoration

No signage or decoration may be nailed, screwed or fixed in any way to any wall, door or other part of the building, without prior approval of the Club.

### BYO

No food or beverage may be brought into the Clubhouse by the Hirer or his/her guest(s) or service provider, with the exception of a wedding cake.

### Goods Left in Clubhouse

The Club accepts no responsibility or liability for damage or loss of goods left in the Clubhouse prior, during or after the function.

### Damage

The Hirer shall be financially responsible for any damage caused to any part of the Clubhouse and/or surrounding grounds and buildings by the Hirer or his/her guest(s) or service provider(s) before, during or after the function.

# Blackwood Golf Club Weddings

## *Deliveries*

All deliveries to the Club must be approved by the Club and must be clearly marked with the name of the Hirer. Approved deliveries must be made during normal business hours. The Club does not provide storage for goods unless prior approval has been obtained.

## *Decorations and Access to the Clubhouse*

The Function Room will be available to the Hirer after 2:00pm on the day of the function to apply any decorations or make any final arrangements that are required. Any decorations, signage etc can be stored at the Club for 3 days prior to the Function and for up to 3 days subsequent to the Function.

## *Security*

The Club reserves the right to eject any person from the Clubhouse who in the opinion of the Club may cause damage to its property or harm to any person. The Club reserves the right to hire security personnel to ensure the safety of all guests and staff of the Club at the Hirer's expense.

## *Prices*

All prices are based on current costs, and are GST inclusive. Once a deposit is paid for the function, the price is fixed (up to a maximum of 12 months). Prices quoted in this package are effective to 30th June 2017. Prices may be reviewed without notice at any time.

## *Final Numbers*

The Hirer must advise the final number of guests attending the function at least two (2) weeks prior to the function. This final number given is considered to be a guarantee of numbers attending and you will be charged for, as a minimum, the final number barring extenuating circumstances.

## *Payment*

Payment of the account for food and beverage packages where the price is fixed is required one (1) week prior to the function. Payment may be made by cash, cheque, EFT or credit card (Visa, MasterCard, Amex or Diners). A 1.5% surcharge applies to all Visa and MasterCard transactions. A 3% surcharge applies to all American Express & Diners Club transactions.

## *Unforeseen Events*

The Club does not accept any liability for the cancellation of the function by the Club due to circumstances beyond the control of the Club.

## *Menu Details*

The Club will contact the Hirer approximately four (4) weeks prior to the function to discuss the menu, which must be agreed and fixed no later than two (2) weeks prior to the function.

## *Photography*

To ensure the safety of our guests, the Club does not permit photographs to be taken anywhere on the golf course unless prior consent has been given. Photographs can be taken around the Clubhouse, staying within the paved areas or the immediate grassed surroundings, excluding the 9th & 18th green and surrounds.

## *Smoking*

Smoking inside the Clubhouse is prohibited; guests may smoke on the balcony.

## *Liquor Licensing Act*

The Club will abide by all conditions set down in the Liquor Licensing Act 1997.

**Signed for and on behalf of  
Blackwood Golf Club Inc:**

**Signed for and on behalf of  
the Hirer:**

Signature: .....

Signature: .....

Print Name: .....

Print Name: .....

Date: .....

Date: .....