



Function Package

2013/14

The Vines Golf Club of Reynella is a golf and country club that attracts people from all over South Australia. We offer a championship golf course and we're a popular venue for corporate, trade and group golf days. Off the course, we organise a full calendar of entertainment including jazz afternoons, comedy nights, bingo, quiz evenings and wine dinners and we are one of the southern Adelaide's foremost function centres, hosting weddings, parties, lunches and meetings.

With a fully licensed bar and bistro and flexible, friendly staff, we would glad of the opportunity to make you next function a success. To make a booking or arrange a time to have a look at the venue, please don't hesitate to contact our Hospitality & Events Manager, Matt Chesterman on 8381 1822 or hospitality@vinesgolfclub.com.au

The Rooms

Here at the Vines you have the choice of three exceptional spaces for your event.

The Members Lounge takes in the stunning outlook that is the golf course. With the greenest of fairways the view is unrivalled. Seating up to 140 on round tables for dinner or 170 for a cocktail party, the Members Lounge is definitely the showcase of The Vines of Reynella Golf Club.

The Garden Room overlooks the fountain to the rear of the building. Seating up to 110 on round tables for dinner or lunch, 90 for an open circle conference or 140 for a cocktail party or in a theatre setup it is the perfect intimate room.

The First Tee is prime real estate here at The Vines. A stunning location to complete your corporate golf day or a different element to your wedding reception. For setup cost please enquire so we can tailor a package to suit your requirements

	Mon-Fri	Sat-Sun
Members Lounge	\$350	\$550
Garden Room	\$250	\$550
First Tee	\$500	\$800

(Excludes marquee/furniture hire)

The Food

Cocktail Food

Perfect for your Birthday or Engagement Celebration, served by our friendly staff our cocktail platters cater for 6-8 people per platter. Most cocktail functions have a minimum spend of \$700 applicable, however our Events Manager can help you with your selections.

Crispy Seasoned Potato Wedges with Sweet Chilli & Sour Cream \$40

BBQ Marinated Chicken Wings \$40

Dips & Pita \$40

Antipasto Platter with Assorted Meats & Marinated Vegetables \$60

Asian platter including Dim Sims, Samosas, Spring Rolls with a Sweet Soy & Chilli Sauce \$60

Crumbed Prawn Cutlets & Calamari with Tartare Sauce & Lemon Wedges \$60

Assorted Mini Quiches \$60

Party Pies, Pasties & Sausage Rolls with Tomato & BBQ Sauce \$60

Beef Satay or Chicken Tandoori Shazliks \$80

Salt & Pepper Squid with Tartare Sauce & Lemon Wedges \$80

Hawaiian & Vegetarian Pizzas \$60

Mini Beef Burgers with Chilli Plum Jam \$80

Mini Chicken Burgers with Cos, Tomato & Aioli \$80

Garlic Prawn Filo Twists with Lemon Wedges & Lime Aioli \$80

Spicy Crispy Fried Chicken served with Sour Cream & Sweet Chilli Sauce \$80

Gourmet Barbeques

Our gourmet BBQs are perfect for a casual celebration or a fitting completion to a day on the golf course. All packs can be tailored to your requirements and as always we will bend over backwards to meet any dietary requirements that you may have. Our BBQ's are served to the table in a buffet style.

Par BBQ Package \$23 per head

1 variety of gourmet sausage
1 Variety of Chicken Skewer
Country Style Beef Pattie
200 Gram Sirloin Steak cooked medium
2 Fresh Salads
Fresh Crusty Bread

Birdie BBQ Package \$27 per head

2 varieties of gourmet sausage
1 variety of Chicken skewers
Country Style Beef Pattie
300gm Sirloin or T-Bone Steak cooked medium
3 Fresh Salads
Fresh Crusty Bread

Eagle BBQ Package \$29 per head

2 Varieties of gourmet sausage
2 Varieties of chicken skewars
Slow cooked sticky Lamb Riblets or Homestyle Lamb & Herb Risssoles
Roasted 250gm Peppered Beef Fillet cooked medium
3 Fresh Salads
Fresh Crusty Bread

Sausage Options

Beef & Red Wine
English Pork
Chicken & Basil
Lamb & Rosemary

Skewer Options

Tandoori
Satay
Honey Soy
Chilli & Lime

Salad Options

Creamy Potato
Traditional Coleslaw
Spicy Tomato Pasta
Waldorf
Traditional Garden Leaf
Traditional Greek Leaf

Set Menu Options

A formal meal for your celebration. Perfect for weddings, gala events, presentation dinners or any special event. We can tailor a menu to suit any budget or culinary requirement. All of our set menus include fresh crusty bread and fresh seasonal garden salads. As with all of our menus flexibility is our specialty, we are only too happy to quote on any special requests that you may have.

Soup, Main \$25

Soup, Main, Dessert \$31

Entrée, 2 choice of Main, Dessert \$35

2 choices of Entrée, 2 choices of Main, Dessert \$38

Please enquire about other combinations

Soups

Potato, Leek & Bacon

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Country Cream of Pumpkin

-

Country Tomato

-

Traditional Minestrone

-

Pea & Ham

Entrees

Salt & Pepper Squid served on a mixed lettuce leaf salad & julienne vegetables with a lemon aioli

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Tandoori Chicken Skewars served with steamed jasmine rice, topped with a creamy tandoori sauce

Entrees

Prawn Cocktail served on a bed of lettuce with traditional seafood sauce & lemon wedge

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Lemon Pepper Crumbed Calamari served with a mixed lettuce salad, lemon wedge and chilli & lime aioli

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Traditional Caesar Salad with cos lettuce, croutons, parmesan cheese, Caesar dressing topped with a poached egg

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Oven Baked Spicy Chicken Tenderloins served with a seasonal salad of julienne vegetables with a garlic aioli

Mains

Oven Baked Chicken Breast filled with sundried tomato & baby spinach, served with sweet potato & coriander mash topped with a white wine & chive cream sauce

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Grilled Atlantic Salmon Fillet served with Asian greens and a honey soy & ginger sauce

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Grilled Barramundi Fillet served with a garlic mash and topped with garlic prawns

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Slow Roasted Sirloin Steak, cooked medium served with a potato gillet and baby spinach, topped with a creamy peppercorn sauce

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Braised Lamb Shank cooked in a tomato & vegetable sauce served with a creamy garlic mash

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Panfried Pork Fillet served with kifler potatoes and topped with a creamy apple cider sauce & maybel bacon

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Salt & Pepper Squid Salad with cherry tomatoes, julienne vegetables, mixed leaves dressed with chilli & lime dressing

Desserts

Sticky Date Pudding served with a house made butterscotch sauce and vanilla ice cream

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Lemon Meringue Pie served with fresh whipped cream, strawberry & mint

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Chocolate Mud Cake served with fresh whipped cream then drizzled with a strawberry coulis

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Apple & Blueberry Crumble served with vanilla ice cream, strawberry & mint

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Mini Pavlova topped with fresh strawberries, whipped cream and drizzled with a berry coulis

The Beverage

Package Options

Par Package \$32 per person

Select 2 wines from the Hardys Nottage Hill Range

Hardys Nottage Hill Sparkling Chardonnay

Hahn Super Dry, Tooheys Extra Dry, Hahn Premium Light, West End Draught,

James Squire Pale Ale

Soft Drinks

Birdie Package \$36 per person

Select 3 wines from the Darenberg Stump Jump Range

Sir James Sparkling Cuvee

Hahn Super Dry, Tooheys Extra Dry, Hahn Premium Light, West End Draught,

James Squire Pale Ale

Soft Drinks

Eagle Package \$44 per person

Shaw & Smith Sauv, Mitchell Peppertree Shiraz,

Hugh Hamilton Merlot/ Pinot Grigio

Sir James Sparkling Cuvee

Hahn Super Dry, Tooheys Extra Dry, Hahn Premium Light, West End Draught,

James Squire Pale Ale

Soft Drinks

Open Bar

The most flexible package for your guests, simply meet our minimum spend requirements for the size of your function and your guests can choose from our wide variety of refreshments offered.

Terms & Conditions

Bond & Minimum Spend

A returnable bond of \$500 must be paid on confirmation of the booking. This is non returnable if a cancellation is received within 12 weeks of the function. The bond is returnable within 14 days after the function unless any damages have not been rectified to the satisfaction of the Club.

A minimum spend of \$700 over the bar must be paid to The Vines at least 48 hours before the function and is non refundable. Sunday afternoon functions, details upon application.

21st Birthdays

The Vines welcomes 21st birthday celebrations. In order to provide a safe and secure environment for guests and local residents, hirers of the Club for 21st birthday celebrations are obliged to have a security person on duty. The security is appointed by the Club and the cost of the security is paid for by the hirer. All 21st birthdays must be attended by mature adults.

Damages

The hirer is responsible for any damages that occur at the Club during a function and may result in the partial or total loss of the bond. All damages should be reported to the Responsible Person on duty.

Set Up

The Club will set up all tables and chairs and table settings to a plan from the hirer. Decorations are the responsibility of the hirer and all decorations must be agreed to by the Club in advance. The hirer must remove decorations at the end of the occasion unless agreed otherwise with the Club.

Catering

The Vines offers various catering packages and does not allow outside caterers or the use of its catering facilities by hirers or 3rd parties. All catering fees must be paid at least 1 week before the starts of the function

Drinks

Any outstanding balance of drinks consumed must be settled by the end of the function.

Last Orders

Unless agreed in advance, last orders are at 12.20am and the bar closes at 12.30am. All patrons must have left the premises by 1am.

Cancellations

Within 12 weeks of the function will result in the loss of the bond.

Within 8 weeks of the function will result in the loss of the bond plus 50% of the fee paid so far

Within 4 weeks of the function will result in the loss of the bond plus all hire fees paid up to that date

Security

Except at 21st birthday parties where a security person is on duty, the responsibility for preventing uninvited people entering a function remains with the hirer as does the responsibility for keeping order within the function and as guests leave the Club.

Responsibilities

It is the responsibility of the hirer to leave the venue in the same condition as before the function. This includes the removal of decorations and equipment and food. It is also the responsibility of the hirer to ensure their guests depart the Club grounds in an orderly fashion and without disturbance to the Club's neighbours.

Duty Responsible Person

The Club will appoint a hostess for your function. The hostess will introduce themselves to you either before or at the start of your function and will be in charge of the function on behalf of the Club.