

Ranfurly Golf Course & Tasteful Occasions *Function Menu Packages*

Ranfurly Golf Club & Tasteful Occasions would like to thank you for your function inquiry.

Our flood lit greens and great surroundings make our venue a perfect place to hold a function whether it is a special Birthday, Christening, Engagement, Wedding or a simple work get together. For the business minded we have the facilities necessary to ensure your seminar or meeting is huge success.

Here at Ranfurly, you can have a private Function room from 40 people up to 120 people, using 1 or 2 Function rooms depending on the size of your group. Both rooms have direct access to the Toilets & Smoking Areas and are fully private. All functions have exclusive use of their rooms for a 5 Hour duration with a latest finishing time of 1.00am.

Room Hire:

All functions have a Room Hire Fee unless you are a Financial Golfing Member.

Room Hire prices are as follows:

1 Room \$275.00

2 Rooms \$350.00

Bar Packages can be arranged as follows:

***Bar Tab** - you nominate a maximum figure of which you would like to spend.

Our Staff will alert you if your spend amount comes within \$50.00 of your limit. You then have the opportunity to increase the limit or continue with a *Cash Bar*.

***Pay on consumption** - you nominate the types of drink you wish to pay for (eg. Beer, Wine & Soft). Whatever the total amount is at the conclusion of the function is the figure you pay.

***Cash Bar** - all guests pay for their own drinks.

All function packages include:

- ~ Linen Table Cloths
- ~ Coloured Napkins of your Choice
- ~ Complimentary Tea & Coffee Station

Menu Information:

The 2 Course is a choice of either Entrées & Mains or Mains & Desserts.

The 3 Course menu is a choice of all 3 courses

Both options are a choice of 2 meals off the selected Courses and are served alternately (50/50). This means that there is NO choice once the meals are served at the table, the guests may swap between themselves.

Prices: 2 Course \$38.00 per person
 3 Course \$48.00 per person

A menu can be organised where all guests can choose their own meal but the price will vary.

Dietry or Allergy requirements can be readily catered for provided our Function Co-ordinator has been consulted prior to your function.

Entertainment:

You are welcome to organise your own entertainment or we can certainly help you with a Juke Box, DJ or Band. Prices start from \$400.00.

For all Function inquiries please call Nathan on 5990.8210

Amstel Golf Club

Function menu

Starters

Crunchy Asian salad topped on Seared five spiced prawn skewer finished with guacamole drizzle

Combination of Honey seeded balsamic chicken tenderloin and Novel Caesar salad

Italian style antipasti veg terrine with bocconcini slices served with passion garden salad and green kalamata tapenade

Crispy fried Coconut crumbed calamari rings served with tangy tamarin sauce and mango papaw
Timbale

Beef tortellini basil cream and sundried tomato and shaved parmesan

Mains

Baby Pumpkin

Golden nugget pumpkin filled with vegetable curry served with red rice, mango chutney and pappadams

Pork Sirloin

Pork Sirloin on Kipfler potato, Prosciutto wrapped green beans finished with a marmalade & ginger glaze

Eye Fillet

Eye Fillet of beef served with blue vein mascarpone mash and green asparagus finished with caramelise shallot, port and red currant jus

Lamb Fillets

Rosemary infused lamb fillet, creamy potato slice, spinach and minted Gravy

Red Snapper

Poach red snapper fillet served on bed of coconut risotto and green beans and shredded snow peas served with pineapple Coulis

Chicken Q

Stuffed bacon and mushroom risotto chicken with Romesco pepper sauce with roasted almond flakes garnished with rocket

Desserts

Cream Brulee

Chefs style cream Brulee served with homemade vanilla ice cream

Fruit Trifle

Choice of vintner & summer fruit set with blood orange jelly crystals, Spooma of pistachio cream and black and white chocolate crackers

Jugery Pudding

Steam baked Creamy palm sugar and coconut mixture set in to timbale shape & accompanied with Malibu vanilla cream sauce and roasted coconut

Day & Night Mousse

White and dark chocolate mousse served with double cream and chocolate kahlua drips

Cold Cheese Cake

Sour cheese cake set on the Marie Biscuit base & served with warm berry coulis

Apple Crumbles

Baked apple crumble topped with cashew nut served with homemade cinnamon cardamom ice cream balls

Complimentary Tea & Coffee