



Thank you for considering Ryde-Parramatta Golf Club to host your next special event.

Our spacious event room, seating up to two hundred guests, features its original open-rafter ceiling, large dance floor, and panoramic views of our Golf Course from its vast adjoining terraces.

For winter events, our open wood-fire in our dining room creates a cozy atmosphere and is guaranteed to charm your guests.

We also have event spaces for more intimate gatherings of up to fifty guests.

Ryde-Parramatta Golf Club is located close to the geographic centre of Sydney and convenient to all the main motorways, as well as public transport and we have complimentary private parking for over one hundred cars at our front door.

Our Executive Chef and his team along with our experienced service staff offer the highest quality food, presentation and service. We welcome discussion with our clients as our menus can be tailored to suit your budget or individual requirements.

Should you have any further questions or if you would like view our venue, please feel free to contact me to arrange a time. Once again, thank you for your enquiry regarding our facilities and we look forward to making your event perfect.

Kind regards,

Erin Kemmis
Events Manager
Ryde-Parramatta Golf Club

e events@rydeparramatta.com.au

Menu Additions

To allow maximum flexibility we have designed the below options, which can be added to your menu to suit varied tastes and budgets. Your event coordinator will happily assist you in personalising your menu.

All menus

Add \$3 pp for Tea & Coffee Station

Seated Menus

Add \$6.50 pp for Antipasto Platter to each table

Add \$5.50 pp for platter of Dip and Crudity Platter to each table

Add \$2.50 pp to exchange fruit/cheese for formally plated dessert

Add \$5 pp for additional meat selection (*buffet menus only*)

Canapés can be added to existing plated menus - POA

Minimum Numbers

Please note that the following menus require a minimum of 50 adult guests.

Menu options for less than 50 adults may be available upon consultation with your event coordinator.

Entrée Selection

Formal Menu

Entrée
Freshly Baked Bread Rolls with Butter

Main
Select Two Choices for Alternate Serve

Dessert
Select Two Choices for Alternate Serve
Or
Seasonal Fruit and Cheese Platter per Table

Freshly Brewed Lavazza Coffee
A Selection of Sir Thomas Lipton Teas

3 Course (No Canapés) \$65.00 pp
Children (*Under 12yrs*) - 2 course \$35.00 pp

Add Canapés \$5.50 pp

Blue Cheese and Caramelised Onion Arancini
with Whole Egg Mayonnaise and Bacon Dust

Tasmanian Salmon Gravlax with
Horseradish Cream and Micro Herb Salad (GF)

Australian Tiger Prawns with Avocado Puree,
Gazpacho Salsa and Saffron Aioli (GF)

Veal, Pancetta, Sage & White Wine Ravioli
with Napolitana Sauce, Shaved Parmesan and Rocket

Blue Swimmer Crab, Camembert and Asparagus Tart

Smoked Chicken with Butter Lettuce, Pecorino, Poached Egg,
Prosciutto, Croutons and Whole Egg Dressing

Beef Tenderloin, Roma Tomato, Cucumber, Spanish Onion and Fresh
Thai Herbs with Garlic Dressing (GF)

Vegetarian Entrée *(Other dietary requirements accommodated with notice)*

Asparagus and Baby Spinach with Poached Egg,
Pecorino, Dill and Lemon Aioli (GF, V)

Green Salad of Mesclun Leaves Combined with Feta, Tomato,
Cucumber, Spanish Onion and Black Olives (GF, V)

Roasted Pumpkin, Beetroot and Goats Cheese
with Flax Seed and Arugula (GF, V)

Main Selection

Free Range Chicken with Mushroom Duxelle,
Garlic Mash, Snow Peas and Brandy Crème Sauce

Corn Fed Chicken Breast with Lemon and Moroccan Seasoning,
Sweet Potato Mash and Asparagus (GF)

Confit Duck Maryland with Pommes Au Gratin,
Pickled Red Cabbage, Zesty Daikon and Apple Salad

Cape Grim Eye Fillet served with Pommes Anna,
Vegetable Timbale, Snow Pea Tendrils and Port Wine Jus

Fillet Mignon with Paris Mash,
Sugar Snap Peas, Baby Cress and Red Wine Sauce

Char Grilled Salmon Fillet,
Pommes Anna, Asian Greens, Toasted Macadamias
and White Truffle Balsamic (GF)

Crackling Pork Belly with Apple Puree,
Lotus Potato and Baby Bok Choy

Vegetarian Main *(Other dietary requirements accommodated with notice)*

Spinach and Ricotta Cannelloni with Napoletana Sauce

Herb Gnocchi with Tomato Medley

Roast Vegetable Frittata (GF)

Children's Main — Select One *(Children 12yrs & under)*

Tempura Whiting Fillet with Salad and Fries

Chicken Tenderloins with Salad and Fries

Dessert Selection

Brulee Dome (WF)

Flourless chocolate sponge, chocolate mousse, caramel brulee
and vanilla cremeux finished with dark chocolate glacage and gold dust.

Caramel Tart

Chocolate sable tart filled with salted caramel maison,
milk chocolate ganache and dark chocolate glacage finished with cocoa nibs.

Chocolate and Pistachio (WF)

Flourless chocolate sponge, pistachio ganache,
almond dacquoise, caramel curd and chocolate mousse.

Black Forest

Chocolate sable base with kirsch mousse and cherry cremeux,
glazed in dark chocolate finished with white chocolate truffle.

Passionfruit Meringue

Short crust pastry tart filled with passionfruit curd
and finished with a ribbon of caramelised meringue.

Lemon Meringue

Short crust pastry tart filled with a zesty lemon curd,
topped with peaks of burnt Italian meringue.

Exotic Dome (WF)

Orange, mandarin and passionfruit mousse with lemon verbena,
mango panna cotta, coconut dacquoise insert on almond and orange base.

Wild Strawberry

Light strawberry mousse with a shiny red glacage,
on chocolate breton base with a milk chocolate feather.

Children's Dessert — Select One *(Children 12yrs & under)*

Strawberry Meringue -Fresh cream and strawberries (WF)

Chocolate Brownie -Dark chocolate, roasted hazelnuts and chocolate drizzle

Ice Cream -With choice of chocolate, caramel or strawberry topping (WF)

Barbeque Buffet

Buffet Main

Guests select from

Cape Grim Grass-Fed Scotch Fillet

Or

Free Range Chicken Breast in Garlic, Plum and Hoi Sin Marinade

Sides

Cocktail Potatoes with Lemon and Butter

Two Seasonal Salads

Freshly Baked Bread Rolls with Butter

Condiments

Rich Meat Gravy

Selection of Mustards

Barbeque and Tomato Sauces

Dessert

Seasonal Fruit Plates with a selection of
Australian Cheese and Crackers

\$41.00 per person

\$36.00 per person without dessert

Deluxe Barbeque Buffet

Buffet Main

Guests select from two meats

(Select One)

Natural Tasmanian Grass Fed T-bone

100 Day Old Grain-Fed Angus Sirloin

Cape Grim Grass-Fed Scotch Fillet

OR

(Select One)

Char Grilled Salmon Fillet

Free Range Chicken Breast in Garlic, Plum and Hoi Sin Marinade

Southern N.S.W. Pork Cutlet

Sides

Gourmet Beef and Tomato Sausages

Cocktail Potatoes with Lemon and Butter

Two Seasonal Salads

Freshly Baked Bread Rolls with Butter

Condiment

Selection of Mustards and Sauces

Rich Meat Gravy

Dessert

Seasonal Fruit with a selection of Australian Cheese,
Fig Paste, Dried Fruit and Crackers

\$52.00 per person

Carvery Buffet

Buffet Main

Buffet Main *(Select Two Meats)*

- Forty Clove Garlic Chicken
- Double Smoked Leg Ham
- Lemon and Moroccan Spiced Chicken
- Grain Fed Sirloin of Beef with Chermoulla
- Leg of Lamb with Garlic and Rosemary
- Gremolata Crumbed Leg of Lamb
- Crackling Pork Loin with Apple and Cider Sauce

Sides

- Cocktail Potatoes with Lemon and Butter
- Choose Seasonal Vegetables **Or** Seasonal Salads
- Freshly Baked Bread Rolls with Butter

Condiment

- Selection of Mustards and Sauces
- Rich Meat Gravy

Dessert

- Seasonal Fruit with a selection of Australian Cheese, Fig Paste, Dried Fruit and Crackers

\$52.00 per person



Cocktail Menu

Minimum eight (8) selections, pricing includes wait staff for canapé service
\$5.50 per option, per person

Cold Canapé Options

- Vietnamese Rice Paper Roll with Soy Fusion Dipping Sauce
Choice of fillings:
 - Vermicelli Noodle & Vegetable (GF, V)
 - Vermicelli Noodle & BBQ Pork
 - Vermicelli Noodle & Cured Salmon
- Prosciutto, Cherry Bocconcini and Basil Skewer
- Pinwheel Pancake with choice of fillings:
 - Prawn and Cream Cheese
 - Sweet Corn and Parmesan (V)
 - Roast Pumpkin and Goats Cheese (V)
- Savoury Tartlets with choice of fillings:
 - Roast Vegetables, Hummus and Parmesan (V)
 - Scallop and Glass Noodle
 - Gravalax, Fennel and Horseradish
 - Roasted Duck and Caramelised Onion
 - Teriyaki Beef and Vegetable
 - Prawn, Apple and Celery
- Cigar Crepe with choice of fillings:
 - Roast Peking Duck, Hoisin, Spring Onion and Cucumber
 - Soy Chilli Chicken, Celery and Cucumber
- Moroccan Chat Potato filled with Tandoori Lamb and Yoghurt
- Tomato, Spanish Onion and Basil Bruschetta (V)
- Potato Rosti with assorted toppings:
 - Smoked Salmon and Cream Cheese
 - Poached Chicken, Dill and Mayonnaise

Hot Canapé Options

- Mini Frittata with Baby Spinach, Feta and Caramelised Onion (V, GF)
- Spring rolls with sweet chilli sauce, choice of:
 - Crab, Vegetable and Vermicelli
 - Thai Chicken, Vegetable and Vermicelli
 - BBQ Pork and Vegetable
 - Vegetable and Vermicelli (v)
- Empanada, Choice of:
 - Sweet Potato & Cashew (v)
 - Mexican Chicken
 - Moroccan Spiced Beef
- Cocktail Pies, choice of:
 - Beef Burgundy
 - Chicken & Leek
- Cocktail Burrito with Sweet chilli sauce, choice of:
 - Spicy Beef, Black Bean & Cheddar
 - Spicy Mixed Bean & Vegetables (v)
- Cocktail Skewers, choice of:
 - Thai Beef
 - Tandoori Chicken
 - Lamb Kofta
- Steamed Dumplings with soy, choice of:
 - Mixed Vegetable (v)
 - Prawn Har Gao
- Pork Gyoza (Dumplings) with Sweet Soy, Ginger & Spring Onion
- Samosa with Garlic Yogurt Dipping sauce, choice of:
 - Curried Vegetable (Mild) (v)
 - Spiced Lamb (Mild)

Beverages

Substantial Canapé Options

\$9.50 per option, per person

Sliders

- Pulled Pork with Apple Slaw
- Pulled Beef with Mustard Slaw
- Moroccan Chicken with Lettuce & Tomato

Pizza Squares (Gluten Free Base available upon request)

- Hawaiian (Smoked ham, Pineapple pieces)
- Vegetarian (Mushroom, Roast Capsicum, Semi-Dried Tomatoes, Olives, Onion, Feta)
- Woodsman (Bacon, Smoked ham, Chicken, Red onion, BBQ Sauce)
- Crustacean (Garlic prawns, Red onion, Tomato, Basil, Chilli)

Bamboo Boats

- Salt & Pepper Squid, Fries and Tartare Sauce
- Tempura Garlic Prawns with Lime Aioli
- Crumbed Whiting Fillet, Fries & Tartare Sauce
- Chicken Breast Goujons with Sweet Potato Fries
- Albondigas in Roasted Tomato and Garlic Sauce

Packages

Classic Package

3 Hours	\$26.00 per person
4 Hours	\$30.00 per person
5 Hours	\$32.00 per person

Includes Unlimited:

Draught Beers – Cascade Light, Victoria Bitter, Tooheys New, Carlton Black, Carlton Draught

Wine – Angove Shiraz Cabernet, Angove Sauvignon Blanc, Fork & Spoon NV Brut

Selection of Soft Drinks, Juice and Mineral and Tonic Waters

Deluxe Package

5 Hours	\$36.00 per person
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Includes Unlimited:

As above, plus upgraded Wine & Sparkling Wine options.

Additional Premium Tap Beer Option, plus all bottled beer options.

Bar Tab

You can specify which beverages you would like to make available to your guests, set a ceiling limit (which can be varied on the day of event) and we do the rest.

Please note that a minimum spend may apply – please speak with your event coordinator.



RYDE-PARRAMATTA
GOLF CLUB LTD

EVENT TERMS AND CONDITIONS

We thank you for considering us as the host of your event. Set out below are the responsibilities of both you, as the hirer of the facility and Ryde-Parramatta as the provider.

EVENT BOOKINGS

- Tentative bookings will be held for fourteen (14) days
- To secure your booking we require the second page of this document to be signed and returned with payment of deposit of \$500.
- The Club accepts cash, cheque, direct deposit or credit card (no Diners Club, sorry). Please note that all VISA and MASTERCARD payments attract a 1% surcharge, while AMEX incurs a 3.4% surcharge.
- Regardless of your payment method the Club requires details of a valid Credit Card to be held until your account is settled. This card will only be debited in the event of Damage to Property, or overdue accounts as laid out in this document. All Credit Card details are securely disposed of upon settlement of your account.

EVENT PAYMENT & GUARANTEED NUMBERS

- To ensure the success of your event, we require confirmation of final numbers and menu details no later than three (3) weeks prior to your event.
- Numbers may be increased following this period, but only after consultation with the Events Team. Any decreases after this date attracts full charges.
- Final costs will be invoiced and sent to you shortly after your final numbers have been accepted.
- Full payment is required no later than 3 business days prior to your event.
- Please note that evening events held between 10th November and 24th December (inclusive) have minimum numbers of 100 guests.

SUNDAY & PUBLIC HOLIDAY SURCHARGE

- Due to the increased costs of staffing on Sundays and Public Holidays, a surcharge of \$7.70 per person may be charged on the total catering account of events held on these days.

CANCELLATION POLICY

- Please note that as a registered club, each function is subject to Board approval. In extenuating circumstances, the Board of Ryde-Parramatta Golf Club may cancel existing bookings.
- In the event you wish to cancel your booking, we will return deposit in full provided the cancellation occurs no less than three (3) months from the date of the scheduled event.
- If cancellation occurs within the three (3) months and we can rebook the day, the deposit will be fully refunded; otherwise the full deposit is forfeited.
- If cancellation occurs within one (1) month of the event, and we cannot rebook the day, you will be charged 50% of the total catering costs based on initial numbers given.

DRESS REQUIREMENTS

- At Ryde-Parramatta Golf Club, we have a proud history and established standards. The event organizer is responsible for ensuring all guests are aware of, and comply with, our dress regulations. Please visit our website <http://www.rydeparramatta.com.au/docs/dresscode.pdf> for a copy of our Dress Regulations.

GUEST REGISTER POLICY

- All guests to the Club are required by law to be signed-in. To assist with this process, we require the attached 'Guest Register' to be filled out and submitted to us. If a guest list is not submitted all guests 18 years and above must sign in to our register upon entry of the club.

DURATION OF FUNCTIONS

- Functions are booked for a standard five (5) hour period. Please make provisions for any necessary set-up at the time of booking.
- Due to the heavy schedule of golf and social events at the Club, we ask that your guests arrive no earlier than your scheduled event times, unless pre-arranged with our Events Team.
- Each event has a pre-arranged finish time. Following this time, any guest wishing to stay at the venue must sign into the Club's register as a guest independent of your event.

FOOD & BEVERAGE POLICY

- Club staff are not permitted to serve alcohol to minors or intoxicated persons under the NSW Liquor Act.
- Ryde-Parramatta Golf Club is a fully licensed venue. The NSW Legislation and Club Policy does not allow food or beverage (including alcoholic beverage) to be brought into the Club.
- Celebratory cakes are permitted into the club, however due to OH & S Policies; the cake should be purchased from a registered business. Please discuss this with your Event Manager.
- In extenuating circumstances, fluctuation in fresh produce costs occurs. In this instance, you may be asked to reselect a dish or make changes to your menu in order to maintain quoted pricing.
- Please note that seasonal changes may occur to our menus. In this case, you may be asked to reselect a dish or make changes to your menu if you wish to maintain quoted pricing. Every effort will be made to give reasonable notice should this occur.

DAMAGE & PERSONAL PROPERTY

- The Account Holder/ Organiser of the event is financially responsible for any damage sustained to Club property during your function. (This does not include accidental glass breakages etc). In the event of any damage to club property as a result of inappropriate behaviour during your function, the organiser will be notified and the Account Holder will be invoiced for replacement or repair fees where necessary.
- Access to the Golf Course during non-golfing events is strictly prohibited.
- Ryde-Parramatta Golf Club will take all necessary care, but accepts no responsibility for damage or loss of property left at Ryde-Parramatta Golf Club prior, during or after the function, this includes vehicles left in our car park.

SECURITY CHARGE

- For 18th and 21st Birthday Celebrations, the Club's license requires a security guard to screen arrivals and monitor behavior for the safety of patrons and staff. This is provided to the client at a cost of \$270 for 5 hours.
- Club policy does not allow outsourced security companies or family members to provide security services at our club. This is for the safety and protection of all guests and staff.

PLEASE READ AND RETURN COMPLETED FORM TO:
EVENTS@RYDEPARRAMATTA.COM.AU OR FAX (02) 9858 1685

I have read and accept the Terms and Conditions of Ryde-Parramatta Golf Club

DATE OF FUNCTION _____ COMPANY NAME (if applicable) _____

ACCESS TIME _____ GUEST ARRIVAL TIME _____ FINISH TIME _____

EXPECTED NUMBER OF GUESTS: _____ MENU SELECTION: _____

NAME OF ORGANISER _____ CONTACT PHONE NO: _____

ORGANISER POSTAL ADDRESS _____

EMAIL _____

ORGANISER SIGNATURE _____ DATE _____

CREDIT CARD DETAILS (No Diners Club)

CARDHOLDERS NAME _____ SIGNATURE _____

CARD NO _____ EXPIRY DATE _____

FUNCTION NAME:	FUNCTION DATE:
SOCIAL MEMBER NAME:	SOCIAL MEMBERSHIP #



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