

WEDDING PACKAGES:



Congratulations on your engagement and thank you for considering Belmont Golf Club and Winter Kitchen Catering, for your wedding.

Belmont Golf Club, Newcastle's premier wedding venue, overlooks our picturesque Links golf course and the Pacific Ocean.

Its spectacular location not only allows you to host your wedding celebration Dinner, Lunch or Breakfast but also offers a scenic backdrop for your ceremonial setting to exchange your wedding vows while at the same time providing the perfect ocean views from which to take your wedding photographs.

Whether it's an intimate wedding for 50 or an extravagant dinner for 140, Belmont Golf Club stands proud of its reputation to provide a fine service and exquisite cuisine in a relaxed yet formal setting. We understand the importance of this day and that every bride and groom's needs are different we will strive to custom design your wedding day to suit your individual needs.

Our Wedding Menu Packages start at \$60 a head, the price depending on the number of courses you choose and the content of the menu. All menu choices can be discussed at our initial meeting, by email or telephone. We also have a number of Beverage Packages designed to suit all styles of weddings.

LET US ORGANISE YOUR WEDDING DAY, LEAVING YOU AND YOUR GUESTS TO ENJOY EVERY WONDERFUL MOMENT OF YOUR SPECIAL DAY



STANDARD PACKAGES:

Package 1: \$60.00 per head

Choice of the following dishes as listed:

Main (Choice of two) + Dessert (Choice of two)

- Five Hour Room Hire*
- White Tablecloths
- Bridal & Cake Table
- Parquetry Dance Floor
- Lectern and Microphone
- Gift Table and Guests Sign-In Table
- Tea and Coffee Station

Package 2: \$65 per head

Choice of the following dishes as listed:

Entrée (Choice of two) + Main (Choice of two)

- Five Hour Room Hire*
- White Tablecloths
- Bridal & Cake Table
- Parquetry Dance Floor
- Lectern and Microphone
- Gift Table and Guests Sign-In Table
- Tea and Coffee Station

Optional extras available at additional cost:

- Use of course for wedding ceremony and photography
- A wedding Cake ~ cost to depend on size & style of cake
 - Table and Room Décor Selection
 - White Chair Covers with your Choice of Bows
 - Linen Serviettes
 - Children's Meals (0-12yrs)

***Your wedding cake can be served as dessert for an additional \$5.50 per person.
This includes cream & berry coulis.***



DELUXE PACKAGES:

Package 3: \$75.00 per head

Choice of the following dishes as listed:

Entree (Choice of two)

Main (Choice of two)

Dessert (Choice of two)

- Five & a half hour Room Hire*
- White Tablecloths and Linen Serviettes
- Bridal & Cake Table
- Parquetry Dance Floor
- Lectern and Microphone
- Gift Table and Guests Sign-In Table
- White Chair Covers with your Choice of Bows
- Tea and Coffee Station
- Maitre D'

Package 4: \$85 per head

Choice of the following dishes as listed:

Entrée (Choice of three)

Main (Choice of two)

Dessert (Choice of three)

- Five & a half hour Room Hire*
- White Tablecloths and Linen Serviettes
- Bridal & Cake Table
- Parquetry Dance Floor
- Lectern and Microphone
- Gift Table and Guests Sign-In Table
- White Chair Covers with your Choice of Bows
- Tea and Coffee Station
- Maitre D'

Optional extras available at additional cost:

- Use of course for wedding ceremony and photography
- A wedding Cake ~ cost to depend on size & style of cake
 - Table and Room Decor Selection*
 - Children's Meals (0-12yrs)

***Your wedding cake can be served as dessert for an additional \$5.50 per person.
This includes cream & berry coulis.***

\$2 per person Public Holiday Surcharge applies * **Conditions apply**



PLATINUM PACKAGE ~ \$130.00 PER HEAD

Selection of Canapés on arrival

Entrée (Choice of three)

Main (Choice of three)

Dessert (Choice of three)

Cheese and Fruit Platter to Finish

Use of course for wedding ceremony and photography



Six Hour Room Hire*

Maitre D'

White Tablecloths and Linen Serviettes

Your wedding cake cut and served on platters

Bridal & Cake Table

Gift Table and Guests Sign-In Table

*Table and Room Decor Selection

Lectern and Microphone

Parquetry Dance Floor

*Disc Jockey with Your Choice of Music

Tea and Coffee Station

*Wedding Night Accommodation

*Chauffeur-Driven Limousine to Accommodation



\$2 per person Public Holiday Surcharge applies

* Conditions apply



CHAMPAGNE BREAKFAST PACKAGE

~ \$70.00 PER HEAD ~

Choice of the following dishes as listed:

Continental Buffet Breakfast ~ Fresh Pastries & Muffins, Fresh Fruit and Vanilla Yoghurt, Cereal & Muesli, Croissants and Assorted Breads.

Your choice of **ONE** of the following options to be served to the table:

- Scrambled Egg with Bacon, Tomato, Mushrooms, Sausage, Hash Brown and Toast
- Eggs Benedict with Smoked Ham
- Eggs Florentine with Sauté Mushrooms
- Blueberry Pancake Stack with Double Cream

Two choices from above may be selected to be served alternately for an additional charge of \$3.00 per person

- Four hour room hire*
- Wedding cake cut and served on platters
- White Tablecloths and Linen Serviettes
- Bridal & Cake Table
- Parquetry Dance Floor
- Lectern and Microphone
- Gift Table and Guests Sign-In Table
- White Chair Covers with your Choice of Bows
- Tea and Coffee Station

Optional extras available at additional cost:

- Use of course for wedding ceremony and photography
- A wedding Cake ~ cost to depend on size & style of cake
 - Table and Room Decor Selection*
- Children's breakfast package available on request



SUNSET COCKTAIL WEDDING PACKAGE

~ \$70.00 PER HEAD ~

Three hour tray service of cold and hot canapés (chef's selection)

Five Hour Room Hire*

White Tablecloths and Linen Serviettes

Your wedding cake cut and served on platters

Bridal & Cake Table

Parquetry Dance Floor

Lectern and Microphone

Gift Table and Guests Sign-In Table

White Chair Covers with your Choice of Bows

Tea and Coffee Station

Optional extras available at additional cost:

- Use of course for wedding ceremony and photography
- A wedding Cake ~ cost to depend on size & style of cake
 - Table and Room Décor Selection
 - Children's Meals (0-12yrs)

\$2 per person Public Holiday Surcharge applies

*** Conditions apply**

BEER, WINE AND SOFT DRINKS PACKAGE

Beverage Packages are by agreement with the host and Belmont Golf Club. We can tailor a beverage package featuring wines, sparkling, beers, spirits and liqueurs to suit your budget and needs. Alternately a bar tab can be organised where the host nominates an amount to be spent on beverages, and when this amount is reached the host can decide to add to it or the guests may purchase their own drinks. Guests are able to purchase in cash, items not on the list upon request. A special tab can be arranged for the Bridal Party or Nominated Group. Products that are not stocked by the club can be arranged, at a separate cost to the individual/group, if notified two weeks before the function date, and depending on the availability through the clubs suppliers.

STANDARD BEVERAGE PACKAGE:

4hrs - \$28.00 per person

5hrs - \$36.00 per person

Selection Includes:

Midi's and Schooners of Tap Beer – (VB, Toohey's Old & New, XXXX Gold, Hahn Light)

Choice of House Wines by the glass – Choice of Two

Iced Water on Tables, Selection of Post Mix Coke Products

DELUXE BEVERAGE PACKAGE:

4hrs - \$34.00 per person

5hrs - \$40.00 per person

Selection Includes:

Midi's and Schooners of Tap Beer – (VB, Toohey's Old & New, XXXX Gold, Hahn Light)

Bottled Beer & Ciders – Choice of Three

Choice Killawarra Sparkling Piccolo's* and Wines by the Glass – Choice of Three

Full Range of Soft Drinks, Iced Water on Tables

BEER, WINE AND SOFT DRINKS PACKAGE

PLATINUM BEVERAGE PACKAGE:

4hrs – \$49 per person

5hrs – \$57 per person

Selection Includes:

Midi's and Schooners of any Tap Beer – (VB, Toohey's Old & New, XXXX Gold, Hahn Light)

Bottled Beer, Ciders, Premium & Imported Beers – Choice of Four

Premium Wines by the Bottle – Choice of Four

Full Range of Soft Drinks, Iced Water on Tables

FOR AN ADDITIONAL COST OF \$35 PER PERSON YOUR PACKAGE CAN INCLUDE THE FULL RANGE OF SPIRITS AND A SELECTION OF PRE-MIXED DRINKS

Responsible Service of Alcohol House Policy

Belmont Golf Club is a controlled, safe and secure environment. All our staff observe the principles of the Responsible Service of Alcohol Program. We carry a range of low alcohol & non alcohol products which our staff are happy to advise you & your guests on and we will always serve you in a responsible, professional & friendly manner.

1. Staff will not serve liquor or allow the provision of liquor to any persons under the age of 18 years.
2. Staff will recognise the signs of intoxication and discourage service to the point of intoxication.
3. Staff will not admit, serve, supply or allow the supply of alcohol to anyone who appears to be intoxicated.
4. Staff will discourage people from harming themselves or others.
5. Staff will not permit drunkenness, fighting, abusive or obscene language or suggestion, unwelcome advances or physical contact, directed at customers or staff

FAILURE TO OBSERVE THESE PRINCIPALS WILL LEAD TO REFUSAL OF SERVICE AND A REQUEST TO LEAVE THE PROPERTY. STAFF WILL ALWAYS, ACTIVELY DISCOURAGE DRINK DRIVING

MENU SELECTIONS

CANAPÉS

Cold Canapés

- Peppered Roast Beef Fillet, Kalamata Olive Bread, Onion Marmalade
- Prociutto & Cream Cheese Crepe Roulade, Pesto
- Smoked Salmon on Herb Scones, Lime Mascarpone
- Steamed Basil Prawns, Lemongrass Mayonnaise
- Assorted Sushi
- Vegetarian Frittata
- Chicken & Mayonnaise Finger Sandwiches

Hot Canapés

- Salt and Pepper crumbed Calamari, Lime and Ginger Dip
- Chicken & Corn Vol-au-vent
- Mini Quiche
- Chat Potato, Smoked Cheddar, Bacon and Sour Cream
- Mini Steak Sandwiches with Cheese, Tomato & Lettuce
- Mini Pies and Tomato Chutney
- Little Sausage rolls and Tomato Sauce
- Mini Chicken Parmigiana

Mini Desserts

- Little Chocolate Mud Cakes
- Raspberry Lamingtons
- Passionfruit Meringues
- Warm Chocolate & Pistachio Brownies
- Melon pieces with White Chocolate Dip
- Chocolate and Caramel Tart
- Mini Swiss Roll

Entrée

- Handmade Potato Gnocchi with Rich Napoli Sauce & Basil (V)
- Seafood Antipasto Plate- a Selection of Cured & Marinated Delicacies
- Tasmanian Smoked Salmon Salad with Red Onion, Capers & Horseradish Dressing
- Chicken & Mushroom Filo Tart with Aromatic White Truffle Cream Sauce
- Crab & Avocado Salad with Wonton Crisps, Tomato Jelly and Lemon Mayonnaise
- Salt and Pepper Squid on Rocket and Sun Dried Tomato Salad, Seed Mustard Dressing
- Prawn Ravioli with Seafood Bisque Sauce, Herb Oil & Shaved Parmesan
- Mushrooms & Herb Risotto with Parmesan Wafer and Chive Crème Fraiche (V)
- Pesto Lamb Cutlet with Roast Pumpkin Puree, Parsnip Crisps Red Wine Sauce
- Crispy Skin Pork Belly with Cola & Anise Rum Glaze, Cabbage and Green Apple Salad
- Vegetable Rice Paper Roll with Chilli & Plum Sauce (V)

Main

- Pan-fried Snapper Fillet with a Fennel, Black Olive, Tomato, Celery Salad, Lemon and Paprika Mayonnaise
- Chargrilled Lamb Rump on Potato Croquette with Ratatouille, Red Wine Jus & Roasted Garlic
- Veal Milanaise with Roasted Tomato, Boccincini & Prociutto, on Mushroom Ragout and Sautéed Gnocchi
- Chargrilled Beef Sirloin on Potato Roesti with Spinach Salad, Sauce Béarnaise
- Confit Duck Leg with Roasted Root Vegetables, Orange Sauce & Potato Crisps
- Olive Oil & Lemon Marinated Chicken Breast with Thyme Cream and Roasted Potato
- Pork Cutlet with Caramelized Onion, Potato Galette & Salsa Verde
- Hazelnut Crusted Barramundi Fillet with Mushroom Aranchinni, Semi Dried Tomato Tapenade and Rocket
- Eggplant Parmigiana with Napoli Sauce, Pesto & Parmesan Crisp (V)
- Caramelized Onion, Spinach & Goats Cheese Tart with Pomegranate Molasses (V)

Desserts

- Lemon Tart with Raspberry Coulis and Double Cream
- Sticky Apricot Pudding, Butterscotch Sauce & Crème Anglaise
- Individual Pavlova with Fresh Fruit & Passionfruit Syrup
- Seasonal Fruit Plate with Vanilla Yoghurt & Spiced Rum Syrup
- Crème Brûlée with Marinated Raspberries and Cream
- Chocolate Pudding with Double Cream & White Chocolate Sauce
- Vanilla Panna Cotta with Fruit Salad
- Berry & Apple Crumble with Vanilla Ice-cream
- Profiteroles filled with Custard Cream, Hot Chocolate Sauce

Children's Meals

Chicken Schnitzel

Tempura Fish

Sausages

Dessert of Ice Cream Sundae

All children's meals served with hot chips & a choice of salad or steamed vegetables

Service Meals

Main Meal including soft drinks can be purchased for service professionals. These will be served in the pre-function area at the completion of main service.

Customer Terms & Conditions for Wedding Function Packages

Please read carefully and sign below to confirm you fully understand all requirements.

CONFIRMATION & PAYMENT REQUIREMENTS:

1. All function requirements and selected menus must be confirmed 14 days prior to the event. An estimate of people attending should be given at this time.
2. Full payment of the function package and confirmation of final numbers should be received no later than 7 days prior to the event.
3. Notification of reduced numbers after the final number confirmation (7 days prior to event) that is received 3 days prior to the event will attract a refund of 50% of the total cost per persons that are unable to attend. Refunds will be given on the day of the event after its completion. No refund of function package payment will be given for reduced numbers given less than 3 days notice prior to function.
4. Additional monies owing will be finalised at the end of the event.

DEPOSIT REQUIREMENTS:

1. A refundable deposit of \$1000.00 is required to secure your booking and ensure that the Function Room is set to meet your requirements.
2. Room Hire Fee for Weddings smaller than 60 people is \$200.00
3. Room Hire Fee for Weddings of 60 or more people is \$500.00
4. The deposit is to be paid at the time of confirming the booking (minimum of 14 days prior to the event). Deposits will not be refunded if cancellation occurs within 3 months of the date booked. Cancellations received prior to 3 months will be refunded at the Managements discretion.

Customer terms and conditions will be strictly adhered to. Only under exceptional circumstances will it be changed at the discretion of Management.

I/We _____ have read and fully understood the above customer terms and conditions. I/we agree to pay all costs involved with the arrange function.

Signed _____ Date _____

