



THE STIRLING GOLF CLUB



Delivering Excellence With Passion

Welcome to The Stirling Golf Club



Nestled in the scenic Piccadilly Valley The Stirling Golf Club is the perfect venue to host your wedding reception.

Our clubhouse is well known for its spectacular panoramic views overlooking the course and lakes in natural bush land, it is the perfect backdrop for your special occasion.

The open floor plan provides lots of flexibility, and our grounds provide tranquil and picturesque locations for photography while your guests enjoy a cool refreshment on our balcony.

Our events manager Adam Bishop has created menu options that will make an immediate impression on your guests.

At The Stirling Golf Club we pride ourselves on quality and service, along with our spectacular views we will ensure that your wedding day is a wonderful occasion.

Cocktail/Finger Food

This menu selection consists of Traditional Antipasto (grazing platters), to enjoy in the garden or decking area. As well as your choice of 8 to 14 selections of canapes.



ANTIPASTO PLATTERS

A selection of sliced continental meats, Roasted pumpkin fetta and thyme fritata, olives, Artichoke dip, Balsamic roasted roma tomatoes, cucumber & celery shards, basil oil, dukkah and crusty bread

COLD SELECTIONS

THAI CHICKEN SALAD

with a chilli and mint jam, in a savoury pastry case

BEETROOT DIP

in filo cup with chives and basil oil (V)

CHICKEN ROULADE

breast chicken stuffed with an olive, prosciutto and thyme filling

PEPPER SEARED BEEF FILLET

with a sun dried tomato cream and shredded basil on a herb crouton

ASIAN INFUSED PRAWN TAILS

with soy, ginger, lime and sesame dressing (GF)

SEMI ROASTED CHERRY TOMATO BRUSCHETTA

with red onion & thyme jam, shredded basil and balsamic candy (V)

FETTA, MUSHROOM AND WILD ROCKET BRUSCHETTA

with balsamic candy and olive oil (V)

DUKKAH & OLIVE OIL PLATTER

with basil oil, candied balsamic and crusty bread (V)

HERB PIKELET

with blue cheese, pear and chives (V)

ASSORTED SUSHI

with soy (GF) (V)

HOT SELECTIONS

TEMPURA (CRISP, LIGHT SESAME SEED BATTER) PRAWNS

with a lemongrass & ginger dipping sauce

ALMOND CRUSTED CHICKEN BREAST STRIPS

with an avocado & lime aoli

EGGPLANT, ZUCCHINI AND PINE NUT FRITTERS

with cumin and lime yoghurt (V)

MUSHROOM & SPRING ONION

Served in a filo cup with parmesan cheese and basil oil (V)

SALT & PEPPER SQUID

with a chilli, lime and coriander dipping sauce

STICKY INDONESIAN BEEF OR CHICKEN SKEWERS

with authentic satay dipping sauce

ROASTED PUMPKIN ARANCINI

with parmesan and rosemary (V)

CRUNCHY THAI CHICKEN CAKES

with mild satay dipping sauce

SELECTION OF GOURMET MINI PIES

with house made tomato relish

GREEK LAMB MEAT BALLS

with a rich tomato, basil and lemon sauce

FRESH MADE PIZZA SQUARES

with tomato, chorizo, fetta, basil and red onion jam

CRISP THAI SPRING ROLLS

with plum chilli dipping sauce (V)

INDIAN VEGETABLE SAMOSA

with chilli, lime dipping sauce

Cocktail/Finger Food

cont'd



PRICING:

8 selections **\$28.00**
(minimum 2 cold selections)

10 selections **\$33.00**
(minimum 4 cold selections)

12 selections **\$38.00**
(minimum 5 cold selections)

14 selections **\$42.00**
(minimum 6 cold selections)

NOTE:

(V) = Vegetarian option

Gluten free options available upon request.

We will cut and serve your wedding cake onto platters for each guest table. This is done free of charge. However, if you would like your wedding cake plated individually for each guest (with or without an accompaniment), an additional charge of \$5.00 applies (see menu additions list attached).

All canape menu packages include modern antipasto platters.

Other selections can be offered on request.

A La Carte Menu



ENTRÉE

All served with warm Turkish bread, olive oil and candied balsamic vinegar on the table.

HERB CRUSTED CHICKEN SALAD

on a lightly spiced rice salad with wild rocket and a zesty green yoghurt sauce

POTATO & LEEK SOUP

garnished with a light dollop of sour cream, crisp prosciutto and chives

THAI BEEF SALAD

with finely shredded Asian vegetables, glass noodles, coriander and mint, fresh rocket and a chilli, lime and soy dressing

VEAL FILLED RAVIOLI

with Napolitana sauce, shaved parmesan cheese and shredded basil. (Spinach & ricotta ravioli is available for vegetarians)

SMOKED SALMON

on a polenta pancake with baby spinach, roasted cherry tomatoes, chives and a lemon caper sauce

ANTIPASTO PLATE

Mortadella, prosciutto, shaved provolone, cherry bocconcini, Kalamata olives, char grilled red capsicum & zucchini, olive oil grissini, vine ripened tomato and artichoke dip. (A vegetarian antipasto plate is available for vegetarians)

MAIN COURSE

All main courses are served with green leaf salads with a light French dressing

SEARED & ROASTED CHICKEN BREAST

served on a light spring onion & forest mushroom risotto with wilted spinach and a light basil cream

LEMONGRASS SCENTED BARRAMUNDI FILLET

with steamed baby potatoes, turned zucchini, light Pernod cream sauce and garnished with a finely diced tomato & coriander salad.

HERB SEARED LAMB RUMP

with roasted rosemary baby potatoes, seasonal roasted vegetables, red onion & tomato relish and jus

CHERMOULA-CRUSTED BREAST OF CHICKEN

with Dauphinoise potato, balsamic glazed roma tomatoes, wilted spinach and red wine jus

MEDIUM ROASTED GRAIN FED FILLET OF BEEF

with potato galette, braised baby spinach, forest mushroom jus and fried leek... OR - On a sweet potato, bacon and parsley mash, with balsamic glazed slow roasted tomatoes & light jus

TENDER PORK BELLY

With Paris mash (potato), Wilted baby spinach, green pea and apple & thyme relish with light jus

VEGETARIAN

We offer your vegetarian guests for entrée – Roasted vegetable gateau and wild baby rocket with balsamic roasted cherry tomatoes, and coriander oil... And for main – Moroccan cous cous in filo pastry, served with snow pea leaf, balsamic glazed vine tomatoes and a light cumin and yoghurt sauce. This vegetarian option can be tailored to suit if required. Please discuss with Adam.

A La Carte Menu

cont'd



PRICING:

1 Entrée + 1 Main

\$56.00

1 Entrée + 1 Main +

1 Dessert or Cheese Course

\$62.00

1 Entrée + Alternate drop

of 2 Mains + 1 Dessert

or Cheese Course

\$65.00

1 Entrée + Choice of 2

Mains + 1 Dessert

\$68.00

1 Entrée + 2 Mains served

as shared table platters

+ 1 Dessert

\$68.00

3 Pre-dinner canapes +

1 Entrée + Choice of

2 Mains + 1 Dessert or

Cheese Course

\$77.00

EXTRAS:

*3 canapé selections for
pre-dinner drinks (45min)*

@ \$7.00 p/person

DESSERT

BAKED CHOCOLATE TART

with stewed fresh berries, chocolate pencil
and double cream

CHEESE PLATTER

a selection South Cape cheeses – black
wax cheddar, Brie & Camembert, with
water crackers, dried apricots & apple, and
almonds.

BAKED LEMON CURD TART

with double cream, raspberries/strawberries
and mint

SEASONAL FRUIT PLATTER

sliced seasonal fruit & berries with Baylies
whipped cream

ROAMING DESSERT OPTION

Gives you the choice of 6 small miniature
desserts, to be placed on each table or
circulated around the room to the guests

NOTE:

Along with your dessert option, we will cut and
serve your wedding cake onto platters for each
guest table. This is done free of charge. However,
if you would like your wedding cake plated
individually for each guest (as an extra plated
course) an additional charge of \$5.00 applies (see
menu additions list attached).

If you choose an alternate drop for your mains,
deduct \$3.00 per person from the set A la Carte
menu price.

If you would prefer to have more time in the
garden for your pre-dinners, perhaps consider
having your plated entrée served as a roaming
entrée. This means, you will not have a plated
entrée when your guests move into the venue
room. Instead, you will get an extra 3 selections
of finger food (on top of the 3 already allocated),
giving you 6 finger food selections in the garden
for a longer period of time. This does not cost
extra to structure your menu this way – Please
contact Adam for more information on this

Shared Platters / Buffet menu



A shared platter menu is a very sociable and entertaining way to feed your guests. Allow your guests to get to know one another through the sharing of Food!!

This menu structure can be served to your table. Or, We can serve it at a buffet table, for your guests to help themselves to.

Choose 3 hot/cold canape selections to enjoy in the garden with your pre dinner drinks and mingle - Be seated to your grazing platters for your starting course - Then for Mains: choose 3 main courses - Finished with platters of shared miniature desserts

STARTER

All served with warm Turkish bread, olive oil and candied balsamic vinegar on the table.

Grazing platters consisting of:

- Sliced continental meat selection
- Olives
- Roasted eggplant & zucchini with lemon and basil pesto
- Artichoke dip
- Roasted vegetable & parmesan frittata
- Balsamic glazed roma tomatoes
- Fresh basil leaves and crusty bread

Shared Platters / Buffet menu

cont'd



MAIN COURSES

ROASTED LEG OF LAMB

Rubbed with light mustard, rosemary, lemon, garlic and olive oil and slow roasted. Sliced and served with golden roasted baby potatoes and red wine jus

BUTTER CHICKEN CURRY

With fragrant basmati rice and mango chutney

SLOW COOKED PORK BELLY

with steamed basmati rice and a cashew and coriander crumble

BBQ PRAWN AND SQUID SALAD

with baby spinach and herbs with shredded cucumber and tomato with picada dressing

PEPPER SEARED BEEF FILLET

With seasoned green beans & zucchini and creamy salsa verde

CHICKEN CACCIATORE

Delicate pieces of roasted chicken then slow cooked with tomato, olives and capsicum and served with roasted pumpkin and sweet potato

OSSO BUCCO

Served with Paris mash (potato) and fresh gremolata

BUTTER CHICKEN CURRY

With fragrant basmati rice and mango chutney

ROASTED WHOLE SWISS BROWN MUSHROOMS

With fetta, thyme, rocket and sea salt flakes

BASIL INFUSED BARAMUNDI FILLET

With shredded Asian vegetables and Nam Jim sauce

ATLANTIC SALMON FILLET

With golden roasted baby potatoes and basil and lime aoli

GREEN BEAN & PECAN SALAD

with cherry tomatoes, herbs and a light lemon & mustard dressing

CHINESE CHICKEN AND SAUSAGE RICE SALAD

With shredded vegetables and fresh herbs

DESSERT

PASTRIES

A selection of fresh miniature pastries: Mini lemon meringue tartlets, coffee éclairs, Vanilla slice, Fruit and vanilla cream tartlets, Custard & chocolate canolli, Chocolate éclairs & proffiterols filled with vanilla cream

PRICE:

\$68 per person

Beverages

All beverage packages are for a 5 hour period, and include tea and coffee station



PACKAGE 1 STANDARD PACKAGE \$34 PER HEAD

Tooheys Extra dry

Coopers Pale Ale

Hahn Premium Light

Haselgrove H Sparkling Brut

Haselgrove H range of Shiraz, Cab Merlot,
Rose and Sav Blanc

Soft drink, still water and orange juice

PACKAGE 2 PREMIUM PACKAGE \$38 PER HEAD

Pale Ale

Super Dry

Hahn Premium Light

Haselgrove H Sparkling Brut

Haselgrove First Cut Range of Shiraz, Cab Sav,
Rose and Sav Blanc

or

Bird in Hand 'Two in the Bush Range' of Shiraz,
Merlot Cabernet, Rose and Semillon Sav Blanc

Soft Drink, still water and orange juice

PACKAGE 3 DELUXE PACKAGE \$44 PER HEAD

Pigs Fly Pale Ale

Heineken

Hahn premium Light

Haselgrove G'Noir Sparkling or Bird in Hand Sparkling
Pinot Noir

Haselgrove Origin Series of Catkin Shiraz,
First Cut Rose and Sav Blanc

or

Bird in Hand Shiraz, Cab Sav, Rose and Sav Blanc

Selections of soft drinks, still water and orange juice

NON-ALCOHOLIC BEVERAGE PACKAGE \$15 PER PERSON

Soft drinks, sparkling mineral water, still water
and orange juice

For an additional 30 minutes to your drinks
package, add \$6 per person

Terms & Conditions

BOOKING/CONFIRMATION

To confirm a booking for your up and coming event, a deposit of \$1,500.00 and a signed copy of both the booking/payment sheet & this terms & conditions sheet, is required. We do not hold tentative bookings due to regular enquiries. You can only secure a date via a paid deposit.

VENUE HIRE

The venue hire charge of \$500 applies. This venue hire gives you and your guests access for 7 hours (5pm till midnight)

CANCELLATIONS

The \$1,500.00 deposit will be non-refundable if a function is cancelled within 60 days of the function date.

BOND

Your original deposit (\$1,500.00) to confirm your booking will be held as your bond. This bond is fully refundable (within 5 working days after your event) less the cost of any losses, breakages or damages caused by you or your guests on the day of your function..... Also, less any last minute additions by you, within the last 14 days before your function date, that would incur additional costs, will be deducted from your bond (example: 2 extra guests are added to the list with in the 14 days prior to your event)

CLEAN - UP'S

Please note that should there be any need to clean up due to an "upset tummy" there is a "soiling fee" of \$125.00, which will be deducted from your bond. No confetti or rice please, a \$125.00 clean up fee will be levied and deducted from your bond if rice or confetti are used anywhere on the property. Rose/flower petals are welcome.

PRICING

We do reserve the right to adjust the final price of your event. This is only due to the long lag time that occurs between initial quoting and the time of functions taking place where price increases that are out of our control, can occur (staffing costs and food prices). All prices are current for 2013. We anticipate prices may rise by 5% if you confirm a booking in 2014..... However, We will fix/honour all quoted prices for 12 months from the original date of your enquiry/quote. Additional charges may apply if you confirm a booking that is longer than 12 months away from the date you confirm your booking..... All pricing includes GST.

FINAL PAYMENT

The final payment is required in full, 14 days prior to your event date. The final balance will be re-calculated and amended (14 days prior to the function date) subject to any changes in guest numbers or client requirements.

MINIMUM NUMBERS & CHARGES

For the months of March & November of any year, a minimum of 100 guests is required for any function held on a Saturday. If you confirm your booking for 100+ guests, but your final guest numbers only total 90 guests (14 days out from your wedding), you will still be charged for the minimum guest numbers of 100..... All other months have a minimum number and charge of 80 guests for any Saturday function.

RISK

All people attending a function at The Stirling Golf Club (Stirling) are on the property entirely at their own risk.

DAMAGE OR LOSS OF GOODS

Stirling/Instyle Catering staff does not accept any responsibility for the damage or loss of goods hired by the client for their function, or by Stirling/Instyle Catering on behalf of the client. Nor responsibility for any damage or loss of goods left by the client's guests, or by outside contractors engaged by the client or by Stirling/Instyle Catering on behalf of the client.

CONFIRMATION OF GUEST NUMBERS

The final confirmation of guest numbers must be given no later than 14 days prior to your function date. No refund will be given should guest numbers decrease within the final 14 days leading up to your function date as final organization and ordering would have taken place. Should your guest numbers increase after your final guest numbers have been confirmed 14 days prior to the event date, the additional costs will be deducted from your bond.

DISCLAIMER

Any Stirling/Instyle Catering staff, reserves the right to refuse service to any guest who is deemed unruly, overly intoxicated, or anyone acting towards other guests or staff in a threatening manner.

Terms & Conditions

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HOUSEKEEPING

Included is a list of house keeping notes that are required to be read out by your MC, prior to the main part of your function beginning.

CANDELABRA'S

Are not allowed as part of your table decorations, as they are deemed too dangerous within a function environment. Tea lights can be used but must be placed in tea light holders.

SMOKING

Stirling is a non-smoking venues at all times. Ashtrays are provided for smokers on the deck area, so please ensure smokers use them.

SPIRITS

Responsible service of alcohol requires us to not allow any guest attending your event to free pour their own spirits. This means that you are not allowed to have spirits bottles placed on guests tables. Any spirit will only be served after main courses are served (NO EXCEPTIONS). Anymore than 2 spirit selections may incur additional staff charges.

LOSS OR DAMAGE OF GOODS

Stirling does not accept any responsibility for the damage or loss of any goods purchased or hired by the client for their function. The client is financially responsible for any damage done to Stirling/Instyle Caterings, onsite equipment (tables, chairs, glassware etc). If the client or guests is responsible for any damages, the cost will be deducted from the bond.

FINISHING TIMES

Any functions must conclude by 11:30pm with guests off the property by midnight at the latest.

TAXI'S WILL NOT VISIT MLCG AT LATE HOURS.

Stirling staff will not organise taxi's for guests during or at the end of any event - Please advise all your guests to ensure they have appropriate transport arranged, to depart the venue once the event concludes.

FORCE MAJEURE

If due performance of any obligation under this document (other than any obligation to pay sums due under this document) is prevented by reason of any event or circumstance not within the control of a party, and which by

the exercise of reasonable care, that party is not reasonably able to prevent or overcome then that party will be excused from and will not be liable for failure in performance of its obligations under this document to the extent performance is so prevented.

I have read and here-by agree to the above terms & conditions.

Print Name

Sign

Today's date

Function date

Booking Guide

This booking sheet must be completely filled out and returned to us with your deposit, for your function to be deemed confirmed.

Clients names (both)

Date of Function Lunch or Dinner (please circle)

Number of Guests Ceremony onsite? Yes or No (please circle)

Type of menu - (Please circle one) Cocktail Menu or Ala Carte Menu or Buffet/Banquet Menu

Occasion

Postal Address

Home Telephone..... Mobile (both)/.....

Email (both)

Alternative contact (e.g. parents) Details

Address for the bond (via cheque) to be sent to (after event & less any deductions) -

..... In the name of

Terms & Conditions: Confirmation of your booking will only be accepted on completion and receipt of this booking form, and accompanied by the required \$1,500 deposit

A deposit of \$1,500 cheque (made out to 'Instyle Catering') is enclosed to confirm my booking at The Stirling Golf Club on the above date.

I here-by agree to the terms and conditions in order to secure my booking.

Print Name

Signed

Date

Housekeeping Information

The housekeeping notes below must be read out to your guests by your MC or Best Man



- This venue is a non-smoking venue. Please ensure that ashtrays are used at all times when smoking outside on the balcony. There is a total fire ban on the grounds of the golf club, so ensure that you do not smoke on the golf course grounds - Strictly the decking area only.
- Please stay out of the kitchen area
- Toilets are down the stairs
- Please do not change seats once any orders for entrée & main course have been taken
- The bar will close 30 minutes before the guest departure time. Last drinks will be called 15 minutes before the bar closing.
- The speed limit while on the property is 10km/h at all times.
- Please take care around the lake area and ensure all children are supervised by an adult at all times.
- Finally, please ensure that you do not take any wine or beer glasses with you when you depart. Or, your generous hosts tonight will be charged for them after the event.