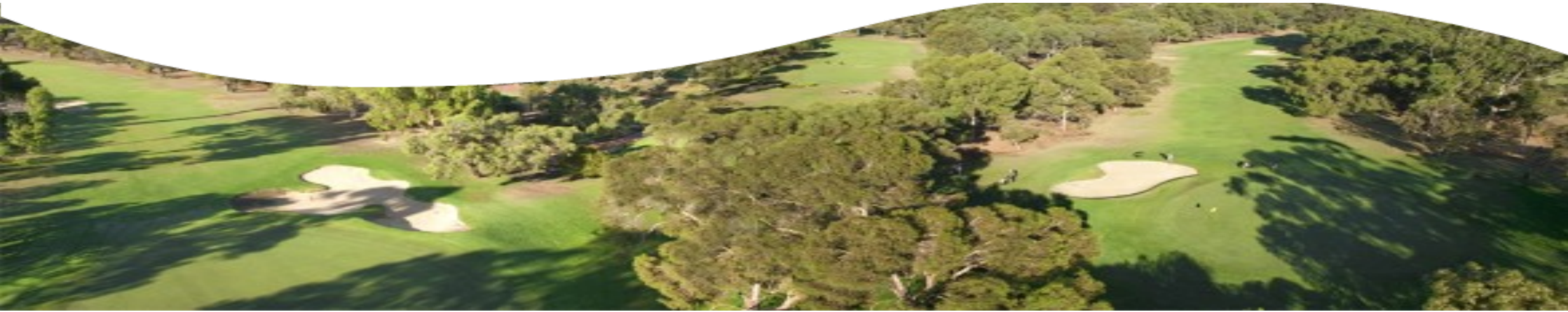


# Location



Crn Old Yanchep Road and Flynn Dve. Neerabup  
Telephone: 94053677  
Wanneroogm@iinet.net.au

Wanneroo Golf Course is just a short distance from Wanneroo,  
Joondalup and the Burns Bch. Rd. Freeway exit.  
Just head north on Joondalup Drive over Wanneroo Rd.  
Left into Old Yanchep Road and left into Flynn.



# Facilities



## Dining Room

Our Dining Room comfortably seats up to 50 in Dinner style. This room is perfect for lectures and meetings, presentations, birthdays and Weddings and can be set up in a variety of styles to meet your needs.

- Theatre
- Cocktail
- Dinner
- U—shape
- Boardroom

Capacities: 50 people  
Room Hire: \$150



## Lounge Bar

Our Lounge bar comfortably seats up to 130 people. This room is perfect for a wide variety of corporate and social functions and can be set up to suite your function:

- Theatre
- Cocktail
- Dinner
- U—shape
- Boardroom

Capacities: 130 people  
Room Hire: \$300

# Facilities



## Presidents Bar

Our Presidents Bar comfortably seats up to 30 in theatre style. This room is perfect for lectures and meetings, presentations, birthdays and weddings. The room can be set up to suite the event.:

- Theatre
- Cocktail
- Classroom
- Dinner
- U—shape
- Boardroom

Capacities: 30 people

Room Hire: \$150.00



## Sports Bar

Our Lounge bar comfortably seats up to 25 people . This room is perfect for a wide variety of corporate and social Functions, Meetings and Cocktails. This room can also be set up in the style to compliment your occasion.

- Theatre
- Cocktail
- Classroom
- U—shape
- Boardroom

Capacities: 20-25 people

Room Hire: \$75

# Facilities



If you like the calm and serenity of the outdoors,  
if you want to spend time with our local kangaroos  
If you want to get that magical photo near our lake

Give us a call !



We offer a variety of options for your next function. Whether it is a wedding or Birthday or Seminar. Ten people or One Hundred and thirty, we have a room for you



# Catering



Please have a look at our sample Menus.  
If you have particular needs, let us know - we will be only too happy to organise a quote..  
Our chefs are world experienced five star chefs and we know you will love our food, cooked with passion!



For that Very Special Occasion we can provide you a five star table served meal  
or  
If you want a more relaxed environment you may choose a finger food selection, served to you whilst you mingle with your guests.  
or  
Perhaps a buffet is your preferred choice  
Or  
Maybe a barbeque

# Catering—Sample Cocktail / Finger Food



Minimum 15 Guests

2 Hot Items + 2 Cold Items + 1 Sweet Item \$20.00  
Includes condiments as standard. Vegetable Crudité's with Dips,  
Corn Chips with Fresh Spicy Salsa  
Shrimp Crackers with Sweet Chili Dip

3 Hot items + 3 Cold Items + 2 Sweet Items \$32.00  
Includes condiments as standard. Vegetable Crudité's with Dips,  
Corn Chips with Fresh Spicy Salsa  
Shrimp Crackers with Sweet Chili Dip

Choices: (Hot)

- Thai Style Satay Chicken or Beef Skewers in a peanut curry marinade served with Ajad and Satay Sauce (Satay Gai rue Neua)
- Tiger Prawns Wrapped in Rice Sheet and Fried Served with Sweet Chili Sauce and Plum Sauce (Goong Hom Sabai)
- Minced Prawn with Special Seasoning on Toast (Goong Bon Kanom Pan)
- Thai Fish Cakes Spicy fish patties with kaffir lime (Tord Maan Pla)
- Japanese Crumbed Snapper, Avocado Pink Ginger Mayonnaise
- Gorgonzola, Artichoke and Onion Jam Tart
- Chickpea battered West Australian Prawn, Chilli Sesame Sauce



- Sweet Corn Fritters with Sweet Chilli Dip
- Mini Pizzette with Salami and Micro Rocket Salad
- Pesto Mushroom Arancini
- Thai Style Tom Yum Spring Rolls with Sweet Chili Sauce
- Thai Style Satay Chicken Skewers in a peanut curry marinade
- Deep Fried Wontons Filled with Minced Pork and Chicken
- Barramundi pate` on Bruschetta, Baby Capers, Reduced balsamic Pecorino, Rocket and Potato Frittata, Safron Salsa
- Chicken or Pork Sausage Rolls with Tomato Ketchup
- Curried Vegetable Samosas with Minted Yoghurt

All prices are in Australian Dollars and Inclusive of 10 % GST charge  
Please advise on any dietary requirements or allergies and our chefs will be delighted to assist

# Catering—Sample Cocktail / Finger Food



Minimum 15 Guests

## Choices: (Hot cont.. )

- Spinach and Blue Cheese Puffs
- Mini Lamb Burgers with Dill Pickle, Tomato and Cheese
- Mini Sheppard's Pie, Champ Potato
- Mini Beef Wellington, Port Wine Jus

## Choices: (Cold)

- Parmesan Shortbread, Bocconcini, Cherry Tomato
- Smoked Salmon and Cream Cheese Crepe Roll, Rocket Pesto
- Californian Sushi Roll, Prawn, Avocado, Omelette
- Assorted Mediterranean Crostini with Blended feta and Wild Mushroom Confit
  - Basil Pesto and Semi Dried Tomato
  - Roasted Capsicums
- Poached Shrimps on Pineapple Leaves with Thousand Island Sauce
- Vietnamese Style Spring Rolls Served Chilled and Fresh with Peanut Sambal Sauce
- Californian Sushi Roll, Prawn, Avocado, Omelet
- Assorted Vegetable Crudities with a Mild Mango Curry Dipping Sauce
- Cantaloupe Melon and Prosciutto de Parma



- Barramundi pate on Bruschetta, baby capers, reduced balsamic
- New Potato Stuffed with Woodside Goat Cheddar, Greek Olives, Gremolata
- Pecorino, Rocket and Potato Frittata, Saffron Salsa
- Drop Scones with Smoked Salmon and Caper Cream

## Sweets :

- Delicate Fresh Fruit Tarts
- Assorted Petit Four Pastries
- Tropical Fruit Skewers with Mint Syrup

All prices are in Australian Dollars and Inclusive of 10 % GST charge  
Please advise on any dietary requirements or allergies and our chefs will be delighted to assist

# Catering—Lunch and Dinner Menu



## Minimum 15 Guests

Prices Quoted are per person. Minimum of 15 guests. All meats cooked medium.

If you prefer your guests to have a choice of one course there will be a surcharge of \$10.00 per person, for two courses \$15.00 per person. Maximum of two choices per course.

Alternate drop available with a surcharge of 4.50 per person per course. Main

Course (check individual dishes for surcharges) \$27—50

Entrée and Main Course (check dishes for surcharges) \$39—50

Main Course and Dessert (check dishes for surcharges) \$39—50

Entrée Main Course and Dessert (check dishes for surcharges) \$49—50

### Entrees:

Classic Caesar Salad with Crisp Cos, Shaved Parmesan, Crunchy Croutons and Our Creamy Caesar Dressing

Salad of Prosciutto, Olives, Creamy Feta Cheese, Mescaline Salad Leaves, Oregano,

Roma Tomatoes, Rock Melon and Balsamic Dressing

Creamy Asparagus Soup with Rocket Pesto and Croutons

Salmon and Shallot Terrine with Lobster Sauce, Mescaline Salad Leaves and Micro Herb

Scotch Broth ; A Hearty Soup with Pearl Barley, Split Peas and Lentils.

Ham Hock, Beef, Root Vegetables and Fresh Herbs



Asian Tasting Plate: Thai Satay Chicken, Fish Cakes, Crispy Spring Rolls, Sweet Chilli Dipping Sauce

Tom Yum Goong ; Thai Style Spicy Soup with Tiger Prawns, Galangal, Lemongrass and Kaffir Lime Leaves

Smoked Salmon and Shrimp Salad with Citrus Dressing, served with Buttered Brown Bread

Oyster and Champagne Soup

All prices are in Australian Dollars and Inclusive of 10 % GST charge  
Please advise on any dietary requirements or allergies and our chefs will be delighted to assist

# Catering—Lunch and Dinner Menu



Minimum 15 Guests

## Mains:

Slow Roasted Scotch Fillet Beef with Red Onion Confit, Gorgonzola Polenta, Baked Cherry Tomatoes

and Red Wine Reduction Sauce

Roasted Shoulder of Pork with Crackling, Mediterranean Ratatouille and Creamy Mash

Succulent Breast of Chicken Filled with Feta Cheese, Dried Tomato and Basil, with Red Bell Pepper Coulis, Rocket Salad and Crispy Polenta

John Dory Fillet in a Sweet and Sour Sauce with Capsicums, Pineapple and Tomato

Served with Steamed Thai Jasmine Rice and Corriander

Braised Pork Neck with a BBQ Marinade with Saffron Rice

and Steamed Mediterranean Vegetables

Pan Fried Fillet of Salmon with Garlic Mash, Roasted Vine Tomatoes and Grilled Asparagus Spears, Capsicum Sauce.

Slow Roasted Leg of Lamb with Garlic and Rosemary, Fondant Potato and Mushroom Stuffed Tomato with Parmesan Crust

Kangaroo Rump Roasted and Served with a Red Wine Reduction, Fried Polenta and Roasted Mediterranean Vegetables



## Sweets:

Raspberry Pavlova Roulade

Apple Strudel with a Vanilla Bean and a Berry Sauce and Ice Cream

Lemon Tart with Blood Orange Sorbet in a Chocolate Cup

Belgium Chocolate Roulade with Whipped Cream and Raspberry Compote, Chocolate Cigarello and Rich Chocolate Sauce

All prices are in Australian Dollars and Inclusive of 10 % GST charge  
Please advise on any dietary requirements or allergies and our chefs will be delighted to assist

# Catering— Buffet Menu



## Minimum 30 Guests

Salad Bar	Crisp Mescline Salad leaves Sliced Roma Tomatoes Sliced Peeled Cucumbers Potato Salad with Mustard Seeds and Gherkins Beetroot Salad Coleslaw Salad * * * * Salad Condiments and Dressings * * * *	\$42—50
Appetizers	Thai Style Tom Yum Spring Rolls with Sweet Chili Sauce	
Soup Croutons	Roasted Tomato, Pumpkin and Capsicum with Garlic	
Entrees	Thai Green Curry with Chicken (Geng Kiew Waan) Meat Balls with Onions and Tomatoes in a Rich Gravy Sauce BBQ Braised Neck of Pork	
Vegetables	Buttered Corn on the Cob Ratatouillie Vegetable and Pasta Bake	
Starch	Creamy Mash Potato Steamed Jasmine Rice (Khao Suay)	



Dessert to be Plated  
Warm Apple Strudel with a Vanilla Bean and berry Sauce and Ice Cream  
Breads and Rolls with Butter

All prices are in Australian Dollars and inclusive of 10 % GST charge  
Please advise on any dietary requirements or allergies and our chefs will be delighted to assist

# Catering— Buffet Menu



Minimum 30 Guests

Salad Bar                      Crisp Mescline Salad leaves                      \$49—50

Sliced Roma Tomatoes  
 Sliced Peeled Cucumbers  
 Potato Salad with Mustard Seeds and Gherkins  
 Beetroot Salad  
 Coleslaw Salad  
 \* \* \* \*  
 Salad Condiments and Dressings  
 \* \* \* \*

Appetizers                      Thai Style Tom Yum Spring Rolls with Sweet Chili Sauce

Soup                              Roasted Pumpkin and Capsicum Soup with Garlic Croutons

Entree                              Chicken Curry Massaman Style (Massaman Gai)  
 Thai Style Sweet and Sour Fish (Pla Pried Waan)

Meat BBQ Cooking Station

Tender Beef Minute Steaks with Peppercorn Sauce, Gourmet Sausage Selection,  
 Whole Tiger Prawn Skewers,  
 Freshly Grilled and Accompanied by a Selection of BBQ Sauces Mustards and  
 Dressings



Vegetables                      Buttered Corn on the Cob  
 Ratatouillie Vegetable Bake

Starch                              Baby Potatoes Roasted with Olive Oil and Rosemary  
 Steamed Jasmine Rice (Khao Suay)

Desserts                              Lemon Meringue Pie  
 Chocolate Roulade with Raspberry Sauce  
 Mango Mousse

All prices are in Australian Dollars and Inclusive of 10 % GST charge  
 Please advise on any dietary requirements or allergies and our chefs will be delighted to assist

# Catering— Barbeque Menu



\*\*\* Sausage sizzle menu sample shown

Menus can be designed to meet your requirements

Assorted Gourmet Pork Beef and Chicken Sausages

\$10

Fried Onions

Fresh Baked Buns

BBQ Sauce, Mustard and Ketchup



All prices are in Australian Dollars and Inclusive of 10 % GST charge  
Please advise on any dietary requirements or allergies and our chefs will be delighted to assist

# Drinks Menu



**WANNEROO**  
GOLF CLUB Inc.

## White Wine:

	<b>Glass</b>	<b>Bottle</b>
W.G.C. House White	\$4.50	\$16.50
Amberley Chenin Blanc	\$5.50	\$20.00
Wignalls Late Harvest Fronti	\$5.50	\$20.00
Driftwood Classic White	\$6.00	\$26.00
Midnight Leap Classic White		\$14.00
Madfish Premium Dry White	\$6.00	\$26.00
Montana Sauvignon Blanc	\$6.20	\$27.00
Jane Brook Sauvignon Blanc	\$5.50	\$21.50
Howling Wolf Semillon Sauv Blanc	\$5.50	\$21.00
Wignalls Unwooded Chardonnay	\$5.50	\$18.00
Wignalls Premium Chardonnay '09		\$42.00

## Sparkling:

Omni Non Vintage		\$17.00
Killawarra Classic Brut 200ml		\$ 8.50

## Red Wine:

W.G.C. House Red	\$4.50	\$16.50
Wignalls Pinot Noir		\$26.00
Wignalls Cabernet Merlot	\$6.00	\$24.20
Hillebille Merlot		\$15.00
Mad Fish Premium Dry Red	\$6.00	\$26.00
Midnight Leap Cabernet Sav.		\$13.50
Driftwood Shiraz Cabernet	\$6.00	\$26.00
Jacobs Creek Reserve Shiraz	\$6.00	\$24.00
Midnight Leap Shiraz		\$13.50
Tyrrells Rufus Stone Shiraz	\$6.50	\$27.50
Wignalls Shiraz	\$6.00	\$24.20
Howling Wolf Shiraz	\$5.50	\$21.00
Hillebille Shiraz		\$15.00



## Packaged Beer:

Cascade Light
XXXX Gold
Carlton Mid Strength
Carlton Dry Fusion
Boddington
Guinness
Pure Blonde White
Pure Blonde
Stella Artois
Crown
Tooheys Extra Dry Victoria Bitter
Corona
Carlton Draught

All prices are in Australian Dollars and Inclusive of 10 % GST charge  
Prices are correct at the time of print, but are subject to change.

# Terms and Conditions



Thank you for considering the Wanneroo Golf Club for your function.

Wanneroo Golf Club is a private members golf club and our main aim is to provide first class golf facilities for our members. We aim to provide you with a first class facility for your function.

The following is provided to ensure the smooth running of your event. Please read the following carefully. By signing as having read and understood this document, you agree to be bound by the conditions stated.

## Menus

The attached sample menus have been structured so that you can create your own special menu to suit your requirements, in conjunction with the Caterers. Special arrangements can be made for vegetarians and children. Please notify us when choosing your menu. Children under 12 years of age will be charged at 50% of the full rate. If you intend catering for your photographer and/or band DJ, please include them in the final number.

## Beverages

Can be supplied on a consumption basis or set price. A wide variety of beverages are available for your selection. Attached is a brief beverage list.

Liquor License Trading Hours: Saturday – until 12:00am, Sunday – until 10:00pm.

**Last Drinks are called 30 minutes before close**

## Venue Hire

Venue hire is inclusive of all set up costs including standard printed menus, table plans, and white linen tablecloths.

## Function Areas Available;

DINING ROOM: \$150.00	(Maximum number – 50)
PRESIDENTS BAR AREA: \$150.00	(Maximum number – 30)
LOUNGE: \$300.00	(Maximum number – 130)
DANCE FLOOR: \$50.00	
SPORTS BAR: \$75.00	(Maximum number – 45)

# Terms and Conditions



Weddings – plain skirting on the bridal table and cake table if required. We will be happy to put out place cards and any bonbonniere for you. Guests or their florists are welcome to add a personal touch to the room, Verandah area or tables. Candelabra's, chair covers, fairy lights and linen serviettes are all available for hire at an additional cost.

## **Entertainment**

You are most welcome to choose your own entertainment; however, should you need any advice we would be happy to assist. Entertainers must have appropriate insurance coverage. **Strippers are not permitted.**

## **Decorations**

The function venue can be decorated to your personalized colour scheme or theme. Please note that nothing is to be nailed, screwed, stapled or adhered to any wall, door or surface of the building. The Functions Manager must approve all signage in the public areas. Confetti and rice are not permitted anywhere within the buildings or grounds.

## **Tentative Bookings**

Tentative bookings will be held for a period of two weeks and will automatically be cancelled after that period.

## **Confirmation of Booking**

A room hire fee is required to secure the venue and date of your function. Upon receipt of this fee and the signed general information and conditions, confirmation will be sent to you. A Booking cannot be assumed until this time.

## **Other Information**

The room hire fee will not be refunded unless the function is cancelled more than 4 months prior to the date or if the date is re-booked. Cancellations must be received in writing.

## **Food Deposit and Payment**

50% of food costs must be paid no later than 2 weeks prior to your function. Balance of food costs to be paid on the night. Confirmation of final numbers must be notified no later than seven (7) day's prior to the function. Beverage Costs will be invoiced to the person responsible for payment of the function account. Payment may be made by cash, cheque or credit card. We do not accept AMEX or Diners Club.

# Terms and Conditions



## **Cancellations**

In the event of the function being cancelled Wanneroo Golf Club must be given a minimum of (14) fourteen days notice in writing.

## **Pricing**

Prices quoted are current and every endeavour is made to maintain prices as printed, however, they are subject to change at management's discretion to allow for market cost variations.

## **Bond**

A bond may also be requested in some circumstances. Wanneroo Golf Club reserves the right to request a bond prior to confirmation of your booking.

## **Function Appointments**

It is desirable to finalize all arrangements no less than 2 weeks prior to the event, preferably by personal appointment to confirming menu, beverages, seating plan and additional requirements.

## **Final Attendance Numbers**

A guaranteed number of guests attending the function is required no less than seven (7) days prior to the event. This will be considered the guaranteed number charged for, not subject to reduction or cancellation. Numbers may increase by up to 10% three (3) days prior to your function and will be charged for accordingly.

## **Minimum Numbers**

A minimum number of guests may be required for some areas of the Club.

## **Public Holidays**

Please note that a 20% surcharge is applicable on public holidays.

## **Damages**

The Club is always extremely careful when looking after people and their belongings; however, we cannot take responsibility for damage or loss of property left on the premises, prior to, during or after the function. Any damage caused by guests to the Wanneroo Golf Club, Equipment or the Course proper will be the financial responsibility of the organizer and the costs associated with repairs or abnormal cleaning will be charged to your final account at the rate of \$65.00 per hour per Staff Member and other costs as appropriate.

# Terms and Conditions



## Food or Beverages

Strictly no Food or Beverages may be brought onto the premises of the Wanneroo Golf Club for consumption during the function.

## Responsible Service of Alcohol

The Wanneroo Golf Club is a responsible purveyor of alcohol and has the right to refuse service of alcohol to any person, including private function guests. **Under no circumstances may a minor consume alcoholic beverages on a licensed premise.** All laws relating to the 'Liquor Act' must be adhered to.

## Smoking

*The Wanneroo Golf Club is a non-smoking venue and smoking is only permitted on the verandah.*

## GST

All prices are inclusive of GST.

FAX: 08 9306 3677  
EMAIL: wgclub@iinet.net.au

*By signing this document, you agree that you have read the conditions of venue room hire as published by the Wanneroo Golf Club and accept responsibility for the behaviour of guests and the finalization of the account.*

*Please forward a copy of this signed declaration to the Wanneroo Golf Club as confirmation of your booking. \**

Name: \_\_\_\_\_

Company Name \_\_\_\_\_

Venue Hire Date \_\_\_\_\_

Signature: \_\_\_\_\_ Date: \_\_\_\_\_

Club: \_\_\_\_\_

Name: \_\_\_\_\_  
(Authorized person of the Club)

Signature: \_\_\_\_\_ Date: \_\_\_\_\_

If paying the Deposit by Credit Card, please complete the following details;

CREDIT CARD NUMBER \_\_\_\_\_

EXPIRY DATE \_\_ / \_\_

CARD HOLDERS NAME \_\_\_\_\_

AMOUNT \$ \_\_\_\_\_

AUTHORISED SIGNATURE  
\_\_\_\_\_

EFT PAYMENTS Please note: Narration with payment must include the date and name of the function.

Wanneroo Golf Club Account Details are;

WANNEROO GOLF CLUB (INC.) BSB 124-001 ACCOUNT  
20748874 Bank of Queensland.

Please forward details of payment to the Club.