
The Coast Golf Club

Wedding Packages



With breathtaking views over the golf course & the coastline of Little Bay, your guests can help you celebrate with a fine meal & beautiful views.

Our professional team will ensure your Wedding Day is a happy & memorable event & that your guests are well cared for.

The ideal location for your perfect day.

Sugarleaf Catering & Events



Gold Package

3 COURSE SIT DOWN DINNER

5 Hour Wedding Reception

Chef's Selection of Hot and Cold Canapés on Arrival

Three Course Menu of your Choice (alternate entrée/main/dessert)

Premier Drinks Package – a 5 hour package including unlimited consumption of wines, draught beers and soft drinks

Drinks waiter service to the tables during dinner

Your Wedding Cake sliced and served to your guests

Coffee and a selection of Teas and Herbal Infusions

Bridal, Cake and Gift Table Skirting

Tea Light Votives along Bridal Table

Placement of Place Cards and Bonbonniere in line with seating plan

White linen tablecloths and napkins

Dance floor – your choice of a 6 x 4 panel or 5 x 5 panel set up (panel = 1m²)

Access to the microphone system for the MC and speeches

Access to club only photography sites with complimentary use of motorised carts

Children aged 12-17 Years - \$88 per child

\$120 per person



Silver Package

3 COURSE SIT DOWN DINNER

5 Hour Wedding Reception

Chef's Selection of Hot and Cold Canapés on Arrival

Three Course Menu of your Choice (alternate entrée/main/dessert)

Standard Drinks Package – a 5 hour package including unlimited consumption of wines, draught beers and soft drinks

Drinks waiter service to the tables during dinner

Your Wedding Cake sliced and served to your guests

Coffee and a selection of Teas and Herbal Infusions

Bridal, Cake and Gift Table Skirting

Tea Light Votives along Bridal Table

Placement of Place Cards and Bonbonniere in line with seating plan

White linen tablecloths and napkins

Dance floor – your choice of a 6 x 4 panel or 5 x 5 panel set up (panel = 1m²)

Access to the microphone system for the MC and speeches

Access to club only photography sites with complimentary use of motorised carts

Children aged 12-17 Years - \$88 per child

\$110 per person



Bronze Package

TWO COURSE SIT DOWN DINNER

5 Hour Wedding Reception

Chef's Selection of Hot and Cold Canapés on Arrival

Two Course Menu of your Choice (alternate entrée/main)

Standard Drinks Package – a 5 hour package including unlimited consumption of wines, draught beers and soft drinks

Drinks waiter service to the tables during dinner

Your Wedding Cake sliced and served to your guests

Coffee and a selection of Teas and Herbal Infusions

Bridal, Cake and Gift Table Skirting

Tea Light Votives along Bridal Table

Placement of Place Cards and Bonbonniere in line with seating plan

White linen tablecloths and napkins

Dance floor – your choice of a 6 x 4 panel or 5 x 5 panel set up (panel = 1m²)

Access to the microphone system for the MC and speeches

Access to club only photography sites with complimentary use of motorised carts

Children aged 12-17 Years - \$75 per child

\$100 per person

Menu Selections

GOLD & SILVER PACKAGES

Make two selections from each course

BRONZE PACKAGE

Make two selections from Entrees & Main courses



ENTREES

- ~ Baby cos lettuce with spiced chicken fillet, creamy Caesar dressing, garlic bruschetta
- ~ Oysters (6), fresh shucked, natural with chilled leek & sake cream sauce
- ~ Smoked salmon on pear, rocket salad & honey cider vinaigrette
- ~ Chilli peppered squid on a Thai mint & coriander salad
- ~ Tasmanian pepper smoked salmon with guacamole, Spanish onion, fried capers, lemon garlic mayonnaise
- ~ Chilled fresh Australian seafood salad of king prawns, natural oysters, smoked salmon served with Rose Marie sauce
- ~ Tempura Australian prawn on white bean puree & truffle oil with shaved pecorino
- ~ Thai beef salad of thinly sliced medium beef fillet on a Thai style noodle salad with a coriander, peanut & sweet chilli dressing
- ~ Pan fried scallops on a cannelloni bean crush finished with sauce verde
- ~ Tuscan garden salad of cos hearts, shiminzu leaves, radicchio, tomatoes & heart of palm with balsamic vinaigrette (v)
- ~ Antipasto with artichokes, vine leaves, roasted zucchini, kalamata olives, fried marinated mushrooms & semi dried tomatoes with garlic bread crostini (v)

MAINS

- ~ Pan roasted salmon fillet, vine ripened roma tomato, watercress & Asian mushroom salad
- ~ Red emperor on a sweet tomato, braised onion & green leaf salad
- ~ Balsamic marinated rib eye, celeriac & potato gratin & wild mushroom jus
- ~ Barramundi fillet topped with bush tomato salsa with crushed Pontiac potatoes & lime sauce
- ~ Fillet steak coated with parmesan crust baked medium served with asparagus & rich red wine jus
- ~ Baby rack of lamb, three cuts of rack of lamb coated in an aromatic blend of fresh herbs & spices served with bouquet of fresh seasonal vegetables
- ~ Prime porterhouse chargrilled with a parsley, shallots & pinot jus
- ~ Corn-fed chicken breast with creamed forest mushroom ragout, roasted butternut pumpkin puree, fricassee of vegetables
- ~ Fried haloumi, oven-roasted tomato, asparagus & basil salad (v)
- ~ Fried goats cheese balls with onion jam & truffle-infused honey (v)
- ~ Warm salad of citrus caramelised beetroot & spring baby carrots (v)

DESSERTS

- ~ New York baked cheese cake with a strawberry & mint salsa
 - ~ Traditional lemon & candied lime tart with vanilla whipped cream
 - ~ Berries & stone fruit glazed with zabaglione
 - ~ Dark chocolate mousseline with pear & raspberry compote
 - ~ Tropical fruits with sorbet
 - ~ Chocolate mud cake with raspberry coulis
 - ~ Rose & lemon middle eastern inspired panna cotta with roasted pistachio nuts
 - ~ Trio of gelato with fresh strawberries & blueberries
 - ~ Cheese plate-taleggio, aged cheddar & blue served with water crackers, sourdough & muscatels
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Beverage Selections



PREMIER DRINKS PACKAGE

Unlimited consumption of wines, draught beers and soft drinks

TABLE WINES

The Duchess NV Cuvee Sparkling

Oakland Semillon Sauvignon Blanc

Oakland Shiraz (Barossa Valley)

OR

Under and Over Chardonnay 2010 (Tumbarumba NSW)

Goose Island Cabernet Merlot (McLaren Vale SA)

BOTTLED BEERS

Your choice of 2 mid-premium beers – Tooheys Extra Dry, Pure Blonde, Crown Lager, Cascade Premium, Hahn Premium. Maximum of 8 cases of each beer choice.

PREMIER & STANDARD DRINKS PACKAGE INCLUSIONS

DRAUGHT BEERS

A selection of 6 domestic beers on tap served in middies (285ml) or schooners (425ml) – Carlton Black, Pure Blonde, Tooheys Old, Carton Draught, Reschs, VB, Cascade Premium

SOFT DRINKS

Schweppes soft drinks available on tap – Pepsi, Pepsi Max, lemon squash, lemonade, Refresh orange drink, dry ginger ale, soda water

Water will be placed on all tables.

Espresso Coffee is not included but can be purchased at the bar

STANDARD DRINKS PACKAGE

Unlimited consumption of wines, draught beers and soft drinks

TABLE WINES

McWilliams Brut Sparkling

McWilliams River Gum Semillon Sauvignon Blanc

McWilliams River Gum Cabernet Merlot

OR

McWilliams Chardonnay 2011

Oakland Shiraz



Peopl Package

BUFFET SIT DOWN DINNER

Minimum 80 People

5 Hour Wedding Reception

Chef's Selection of Hot and Cold Canapés on Arrival

Buffet Sit Down Dinner

Standard Drinks Package – a 5 hour package including unlimited consumption of wines, draught beers and soft drinks

Drinks waiter service to the tables during dinner

Your Wedding Cake sliced and served to your guests

Coffee and a selection of Teas and Herbal Infusions

Bridal, Cake and Gift Table Skirting

Tea Light Votives along Bridal Table

Placement of Place Cards and Bonbonniere in line with seating plan

White linen tablecloths and napkins

Dance floor – your choice of a 6 x 4 panel or 5 x 5 panel set up (panel = 1m²)

Access to the microphone system for the MC and speeches

Access to club only photography sites with complimentary use of motorised carts

Children aged 12-17 Years - \$40 per child

\$100 per person

Buffet Selection



COLD SELECTION

ANTIPASTO PLATTERS

Selection of farmhouse cured continental meats & salami, a selection of hams with local & imported mustards & condiments, marinated squid, olives, marinated mushrooms, char grilled vegetables, a selection of dips with crispy bread

SEAFOOD SELECTION

Served with cocktail sauce & lemon wedges

- ~ Ocean king prawns
- ~ Fresh oysters

CARVERY – CARVED LIVE BY THE CHEF

- ~ Slow roasted beef seasoned with mustard seeds & fresh herbs served with a traditional pan glazed demi-glace & traditional condiments

or choose one of the following:

- minted roast leg of lamb
- honey glazed leg of ham
- roast pork with apple

HOT SELECTION

Served with steamed rice or pasta

CHOOSE 2 OF THE FOLLOWING:

- ~ Chicken with mango & almond
- ~ Chilli prawns
- ~ Beef Stroganoff with mushrooms, julienne gherkins, onion, King Island sour cream & Chef's Signature Jus
- ~ Marinated & barbecued pork spare ribs with the Chef's own barbecue sauce

SALADS

- ~ Green salad of mixed gourmet lettuces, avocado, cucumber, broccoli florets, roast almond slivers & dressing
 - ~ Tomato salad of thinly sliced tomato, bocconcini & fresh basil
 - ~ The traditional Caesar salad
 - ~ Greek style wild rice salad with lemon & garlic yoghurt
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Sapphire Package

CANAPÉS SERVED COCKTAIL STYLE

4 Hour Wedding Reception

Selection of 8 Canapés (4 hot and 4 cold) chosen from our Canapé Selection

Standard Drinks Package – a 4 hour package including unlimited consumption of wines, draught beers and soft drinks

Drinks waiter service during reception

Your Wedding Cake sliced and served to your guests

Coffee and a selection of Teas and Herbal Infusions

Cake and Gift Table Skirting

Dance floor – your choice of a 6 x 4 panel or 5 x 5 panel set up (panel = 1m²)

Access to the microphone system for the MC and speeches

Access to club only photography sites with complimentary use of motorised carts

Children aged 12-17 Years - \$57 per child

\$80 per person

Selection for Canapés

GOLD, SILVER, BRONZE & PEARL PACKAGES

The Chef's Selection of Canapés on Arrival incorporated in the Gold, Silver, Bronze & Pearl Packages are selected from the items below.



THE SAPPHIRE PACKAGE

Make 10 selections from the following items:

- ~ Beetroot & goats curd crustini
- ~ Wild mushroom arancini with parmesan mayonnaise
- ~ Freshly shucked oysters with sake cream
- ~ Spicy chicken spring roll with nam jim sauce
- ~ Ceviche of snapper, blood orange & coriander
- ~ Gaufrette potatoes & eggplant salted chips
- ~ Swiss brown, shitake & field mushrooms sautéed in butter & served with stilton toasts
- ~ Peking duck tartlet with hoi sin & shallots
- ~ Beef crostini with truffled lemon mushrooms
- ~ Seared scallop with pearl roe & baby herbs
- ~ Schezuan crusted tuna with pickled salmon roe
- ~ Prosciutto & prawn skewers with smoky mayonnaise
- ~ Goats cheese & leek tartlet with red onion jam & red wine vinegar glaze
- ~ Beef, porcini mushroom & baby spinach faux-tart
- ~ Toasted sourdough with loin of lamb, lemon & buffalo mozzarella
- ~ Garlic chilli and lime prawns

MIDDLE EASTERN INFLUENCE

- ~ Fresh baked Turkish bread with dukkah & olive oil
- ~ Mince lamb with cumin yoghurt
- ~ Open middle eastern hot pies served with chermoula
- ~ Coriander scented potato cakes served with eggplant caponata
- ~ Spicy sausage, pan fried & served with a squeeze of lemon

ASIAN INFLUENCE

- ~ Chicken & pork sang choy bow on Chinese spoon
- ~ Californian nori rolls
- ~ Lemon grass skewered prawns served with lime & sweet chilli dipper
- ~ Bengali spiced chicken tartlet with mint yoghurt
- ~ Seafood treasure bag with soya chilli sauce

MEXICAN INFLUENCE

- ~ Mexican sushi plate with gazpacho dipper
 - ~ Grilled mussels with tomatillo salsa & cilantro
 - ~ Mexican meatballs in a spicy tomato sauce
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For Children

CHILDRENS MENU

Children under 12 Years of Age

Unlimited soft drinks

Two Course Set Menu (alternate main/dessert)

Choose two from each of the following courses:

MAIN

Spaghetti Bolognese

Chicken Nuggets with Chips & Salad

Scotch Filet with Chips & Salad

Fish & Chips & Salad

Calamari & Chips & Salad

DESSERT

Ice Cream with Chocolate, Caramel or Strawberry Topping

Individual Sticky Date Pudding with Butterscotch Sauce & Ice Cream

Dropped Cornetto with a crisp Wafer Cone, Chocolate & Butterscotch Ice Cream & Toppings

\$21 per person



Additional Information

Outlined below is some additional information to assist you.
Please call us to make an appointment to view the venue and discuss your upcoming Wedding.

THE VENUE

The Coast Golf Club offers breathtaking views over the golf course to the coastline of Little Bay. The room offers seating for up to 120 guests for a sit down meal including the bridal table and dance floor. For a cocktail reception, the room can accommodate up to 200 guests including a dance floor.

TASTING MENU

Tasting Menus are held regularly to give couples the opportunity to sample menu items included in the Wedding Package. If you are interested in attending one of these events, contact our team on 02 9311 3085.

BOOKING CONFIRMATION

To confirm your booking and secure your chosen date a deposit of \$1000 is to be paid. Until this payment is received your booking remains tentative. A signed Booking Confirmation Agreement is to be forwarded with your payment.

CEREMONIES

The Prince Henry Chapel is located approximately 400 metres from The Coast Golf Club. The close proximity of the Chapel allows your guests to move with ease from the ceremony to the reception while the Bridal Party is having photographs taken.

COURSE PHOTOGRAPHY

The Bridal Party will have complimentary use of the motorised carts and access to "private club only" sites on the course. Our driver will guide you to the best locations for your wedding photography.

STYLING

We recommend DecorationsbyJelena to assist you with creating the perfect atmosphere for your Wedding Reception. DecorationsbyJelena carry an impressive range of centrepieces, chair covers, overlays and decorative pieces. Jelena and Danijela will help you develop a styling concept for your Reception or bring your own ideas to life. For more information about this company visit www.decorationsbyjelena.com.au.

Additional Information



MENU SELECTION

Sugarleaf Catering & Events offer three different styles of menus for your wedding reception – Canapés served Cocktail Style, a Buffet Style Sit Down Dinner or a full service Sit Down Dinner with a Set Menu of either 2 or 3 courses. You can choose 2 menu items for each course which will be served alternately to your guests. The Bridal Party has the option to choose either menu item. If a member of the Bridal Party wishes a third selection, this can be arranged for an additional \$3.00. We will happily cater for any special dietary or religious requirements.

CHILDREN

The Children's Menu is designed for children between 3 and 12 years old. Children must remain under adult supervision and persons under 18 years of age are not permitted into the bar or poker machine areas.

ENTERTAINERS MEAL

A main course is provided with unlimited drinks at a charge of \$50.00.

SERVICE

Staff will service all canapés and banquet courses prior to speeches. Should you wish speeches to commence at an earlier time, food service will quietly continue.

SECURITY

The management and staff take all care for gifts and personal belongings left on the premises. However, no responsibility can be taken for these items.

PARKING

The Coast Golf Club has two car parks that will provide ample parking for your guests.

FINAL DETAILS PRIOR TO THE EVENT

- ~ 14 Days: Confirmation of the final number of guests, floor plan and menu selection (including special dietary requirements).
- ~ 14 Days: Final and full payment to be paid. Additional Bar Tabs can be settled with the bar at the conclusion of the event.
- ~ 7 Days: place cards, guest lists and seating plans to be supplied in writing to our team.

CANCELLATIONS

- ~ Your deposit will only be refunded if your cancellation is made four weeks prior to the booking date.
- ~ Cancellations 7-28 days prior to your event will result in a loss of 50% of the deposit. Any fees incurred by us for the cancellation of the hire of goods will be deducted from the remainder of your deposit.
- ~ Cancellations under 7 days will result in a loss of 40% of your event charge to cover any costs already incurred.

OTHER INCLUSIONS & CONDITIONS

- ~ 5 hour package anytime between 6pm and midnight. If you wish to extend your event over the 5 hour period, the room hire will be charged at \$150 per hour.
 - ~ Guests are to be off premise at midnight.
 - ~ A 10% Surcharge applies to events held on Sundays (from midnight Saturday) and Public Holidays.
 - ~ Arrival of guests prior to 6 pm subject to approval of the Club (confirmed within 72 hours of payment of deposit)
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Our Details

THE COAST GOLF CLUB

1 Coast Hospital Road, Little Bay NSW 2036
T. 02 9311 7422
F. 02 9311 4854
E. office@coastgolf.com.au
www.coastgolf.com.au

SUGARLEAF CATERING & EVENTS

THE COAST GOLF CLUB
Kate Burgess
Event Coordinator
T. 02 9311 3085
M. 0452 438 252
E. sugarleaf.events@bigpond.com

Preferred Stylist:
[DECORATIONSBYJELENA]
Danijela Matekalo
T. 0416 464 413
info@decorationsbyjelena.com.au
www.decorationsbyjelena.com.au

Cover Photograph Courtesy of:
GLENN DUFFUS
www.gdphoto.com.au

**THE COAST GOLF CLUB
SUGARLEAF CATERING & EVENTS**

**BOOKING CONFIRMATION AGREEMENT
As at 1 January 2012**

Confirmation of Bookings

Tentative bookings will be held for twenty eight (28) days only. Confirmation of bookings must be made with the signed Booking Confirmation Agreement form and accompanied by a deposit of \$1000. The Club reserves the right to cancel any booking not confirmed after 28 days without further notice.

Final Payment

The balance and final payment is required fourteen (14) days prior to your function. No refunds will be given after this time should your number of guests decline. Should you decide to commence a bar tab during your event the balance owing must be settled in full upon completion of your function. A surcharge of 10% applies to any function on a Sunday or Public Holiday.

Payment Methods

Payment can be made by cash, direct credit, EFTPOS or bank cheque. Credit Card payments will incur a 1% fee. Cheques should be made payable to Sugarleaf Catering & Events and forwarded to Sugarleaf Catering & Events, The Coast Golf Club, 1 Coast Hospital Road, Little Bay 2036.

Cancellations

All cancellations must be made in writing. Cancellations more than twenty eight (28) days prior to your function date will have your full deposit refunded. Cancellations 7-28 days prior to your event will result in a loss of 50% of the deposit. Any fees incurred by the Club, the Caterer, a contractor or third party, for the cancellation of the hire of goods will be deducted from the remainder of your deposit. Cancellations under 7 days will result in a loss of 40% of your event charge to cover any costs already incurred.

Menu Selection and Beverage Requirements

Menu selection and beverage requirements are required fourteen (14) days prior to the function along with final payment. Should your number of guests decline once the final number of guests is confirmed and payment has been received, no refund will be given for the decrease in numbers. An increase in the number of guests will be accepted up to seven (7) days prior to your function. Payment for any additional guests must be received at the same time as notification of the additional numbers. Seating plans, place cards and the guest list must be received by The Caterer 7 days prior to the event. All information supplied to the Caterer should be in the form of a computer printout. In keeping with Health Regulations, no food or beverages are to be brought into The Coast Golf Club for consumption without consent from The Club and The Caterer. No food or beverages are to be removed from the Club premises at the end of your function (excluding the Wedding Cake).

ADDITIONALS

Clients are reminded that all guests must vacate the premises by midnight. Any extension of the time must be arranged prior to the function date with The Club. An additional charge will apply for the time extension.

The Club takes all necessary care, but accepts no responsibility for the loss or damage to the property of the client or their guests before, during or after a function. This includes gifts or decorations brought on to the premises.

The hirer will conduct the function in an orderly manner and in compliance with the rules of the Club and the law. The Club practices The Responsible Service of Alcohol policy. It is the policy of this establishment not to allow intoxication, underage drinking or violent or quarrelsome behaviour.

Written permission must be obtained from The Coast Golf Club and Sugarleaf Catering & Events before using either the names or the trademarks for any advertising purposes.

The hirer is financially responsible for any damage sustained to the Club, or any property during the function/s. Club Management must be consulted before altering anything to any walls, doors or ceilings within the Club. The Club has the right to charge the hirers credit card for the sum of \$500 for any damage incurred. The Function Bond Authority form must be completed, signed and returned with the Booking Confirmation Agreement and the deposit. The Coast Golf Club does not permit confetti, scatters or silly string to be brought on to the premises.

I/We have read and accept the preceding conditions

Name Signature Date

Telephone..... Email

Postal Address

Name Signature Date

Telephone..... Email

Postal Address

Function Date Approximate Number of Guests

Name of person responsible for the payment of the invoice