



Function Package

Welcome,

Robinvale Golf Club is one of the Regions premier venues. Whether it is for a birthday, reunion, wedding, christening, or any excuse to party, we will make sure your function runs smoothly and is a success. We also cater for wakes, corporate meetings/seminars/luncheons/ presentations & golf events.

Our function Room seats up to 160 and we have a range of menu packages that are sure to suit your needs. Our Car park is safe & secure with ample spaces, flood lighting & 24/7 CCTV.

Our conference Room seats up to 12 around a conference table or up to 24 theatre style. The room has a white wall for projecting onto & a whiteboard. For larger conferences, meetings or workshops; our Bistro is available for hire. Microphone & Speakers are available in this room & a projector screen is also available if needed. A Projector & Lectern are available for use in either room & is included in your room Hire. Free Wi-Fi is also available throughout the building.

Our friendly and dedicated staff are committed to ensuring your function runs hassle free. Whatever you would like, just let us know and we will work towards achieving that vision.



Set Menu Package

Please choose 2 options to be served alternatively from our Seasonal Functions Menu.

1 Course – Main Only – Starting from \$32.00 per head

2 Course – Main & Dessert – Starting from \$40.00 per head

2 Course – Main & Soup – Starting from \$40.00 per head

2 Course – Entrée & Main – Starting from \$46.50 per head

3 Course – Soup, Main & Dessert – Starting from \$48.00 per head

3 Course – Entrée, Main & Dessert – Starting from \$54.00 per head

Sunday's & Public Holiday will incur a 10% surcharge on Meals.

Children's Meals

Children 12 & under - \$12.00 per child, includes ice cream cup for dessert.

BBQ Menu Options

BBQ Packages are "cook your own".

Gas, all cooking utensils, Condiments, Napkins, cutlery & crockery are supplied. A surcharge of \$45.00 per hour is applicable to have a chef cook your meal.

Basic Option - \$18.50 per head.

Includes - Sausages Burger Coleslaw Onions Bread/bread rolls & Butter

Standard Option - \$28.50 per head.

Includes - Sausages Burger Choice or Marinated Chicken Steaks or BBQ Steak Coleslaw Tossed Salad Potato Salad Bread/bread rolls & butter

Gourmet Option - \$44.00 per head (minimum of 50 Adults)

Includes - Marinated Prawns Skewers Porterhouse Steak Marinated Chicken Steak Gourmet Sausages Selection of 4 different Gourmet Salads Bread/bread rolls & butter

Add Dessert for \$8.00 per person

Children 12 and under - \$12.00 per head.

Gourmet Finger food

Minimum of 60 adults required.

Please choose 6 items from the list below \$28.00 per head Additional items \$4.00 per item. (*Vegetarian Options available, GF- gluten free)

- Bruschetta*
- Crumbed Whiting Fillets
- Marinated Chicken Drummettes GF
- Asparagus Wrapped in Prosciutto GF
- Marinated Lamb Skewers GF
- Beef & vegetable Kebabs GF
- Savoury Pin wheels*
- Savoury Tartlets/Vol u vents*
- Stuffed Mushrooms*
- Chicken Rice Paper Rolls GF

- Tempura Prawn Twisters
- Homemade Quiche*
- Satay Chicken Skewers GF
- Risotto Balls*
 - Pulled Pork Steamed Bao Buns
 - Vegetable Frittata*GF
 - Salt & Pepper Squid
 - Garlic & Chilli Prawns GF
- Mini Lamb Souvlaki's
- Gourmet Chipolata's GF
- Home-made Meatballs in honey, garlic & chilli sauce
- Smoked Salmon & crème fraiche on cucumber rounds GF

Buffet Option

3 Hot Selection/4 Vegetable or Salad Option - \$36.50 per head

4 Hot Selection/5 Vegetable or Salad Option - \$42.50 per head

Hot Selection

- Butter Chicken with Saffron Rice	- Chicken Thigh Caccatiore	
- Honey Soy Chicken Drumsticks	- Lasagna	
- Creamy Chicken, bacon & Mushroom Pasta Bake - Roast Beef		
- Beef Red Wine & Mushroom Casserole	- Roast Lamb	
- Semi-dried Tomato & Spinach Stuffed Beef Olive	es - Slow Roasted Pork Belly	
- 2 minute steaks with a creamy mushroom sauce - Roast Pork		
- Beef/Spinach & Ricotta Tortellini in Nap Sauce	- Slow Cooked Sticky Pork Ribs	

Vegetable/Salad Selection

- Corn on the Cob	- Potato Bake
- Mixed Roasted Mediterranean Vegetables	- Honey Carrots
- Cauliflower & Broccoli in White Sauce	- Fried Rice
- Roasted Potatoes with olive oil, rosemary & garlic	- Peas, Corn & Carrot
- Buttered & Garlic Green Beans	- Potato Salad
 Asian Crunchy Noodle & Cabbage Salad 	- Creamy Coleslaw
- Tomato, Basil & Torn Mozzarella Salad	- Mixed Garden Salad
- Quinoa, Green Bean & Slithered Almond Salad	- Rocket, Pear, Walnut & Parmesan Salad

- Feta, Kalamata Olive & Cherry Tomato Pasta Salad with Pesto Dressing
- Cous Cous Salad with oven roasted vegetables & chickpeas
- Caesar Salad with croutons, Crisp Bacon, Egg & Parmesan
- Roasted Pumpkin & Beetroot on Baby Spinach Salad

Add Dessert Buffet for \$10.00 per person

Dessert - Choose 4 selections from: Fruit Cups, Cheesecake, Pavlova, Chocolate Mousse, Jelly Cups, Pannacotta or trifle cups.

Children

12 & under - \$12.00 each – Selection of nuggets, pizza, fish, chips & cocktail franks

Platter Options

Suitable for 8-10 guests.

Served with complimenting condiments

Standard Platters

Savoury Pastries - \$ 70.00 per platter

Party Pies, Party Pasties, Party Sausage Rolls & Party Spinach and Ricotta Rolls (V)

Seafood Assortment - \$85.00 per platter

Selection of Panko Crumbed Whiting, Crumbed Calamari Rings & Prawn Gyoza's

Chicken Assortment - \$85.00 per platter

Selection of Chicken Crackles, Mini Garlic Kiev Balls & Crumbed Chicken Tenders

Asian Assortment - \$ 75.00 per platter

Selection of Mini Dim Sims, Cocktail Spring Rolls & Cocktail Vegetable Samosa's (V)

Pizza & Quiche - \$ 85.00 per platter

Selection of Hawaiian, Supreme & Meat Lovers Party Pizza's & Mini Quiche Lorraine, Cheesy Chorizo, Spinach & Fetta (V).

Sandwich platters - \$ 70.00 per platter

Assorted freshly made sandwiches, including vegetarian options

Kiddie's platters (Children 12 & under) - \$80.00 per platter

Selection of Chicken Nuggets, Chips, Pizza, Fish bites & Cocktail Franks

Gluten Free platter - \$ 90.00 per platter

Breakfast Platter - \$ 72.00 per platter

Platter of Egg & Bacon Rolls

Platter Options

Suitable for 8-10 guests.

Antipasto platters - \$90.00 per platter Assorted cold deli style meats, char grilled vegetables, cheese, olives etc.

Cheese platters - \$90.00 per platter A selection of cheeses, dips, crackers, fresh & dried fruit, fruit paste & nuts

Fruit platters - \$80.00 per platter A selection of fresh seasonal fruit

Cakes/Slices/Biscuits - \$80.00 per platter A selection of Cakes, Slices, Biscuits, Mini Muffins or bite size sweets

Scone Platter - \$ 55.00 per platter Scones served with Jam & Fresh Cream

Room Hire Charges

Bistro Room Hire - Full Day hire - \$385.00 - Half Day hire - \$275.00

Board Room Hire - Full Day hire - \$275.00 - Half day hire - \$165.00

Free WiFi, Whiteboard, Projector, Projector Screen, Microphone & Lectern Included

Hot Beverage Station

Minimum Charge \$55.00

Tea/Coffee Station (with brewed coffee) – \$4.00 per head Tea/Coffee Station (instant coffee) - \$2.95 per head Tea/coffee (with brewed coffee) with Biscuits - \$6.60 per head

Own Celebration Cake as Dessert

No charge will be applied for guests using your cake as dessert.

If you require Staff to cut & plate your cake the cost will be \$2.50 per person.

- If you require Staff to cut & plate your cake & have it served with cream & coulis or berries the cost will be \$5.50 per person.
- <u>Strictly no other food is to be bought into the club</u> a Cake for your celebration is the only exception!

Table Dressings

If using the Clubs tablecloths, an additional fee of \$8.80 per cloth must be charged to cover hire, cleaning and laundry costs.

EVENTS & FUNCTIONS TERMS & CONDITIONS

The following terms and conditions (Agreement) are designed to ensure that your Event runs smoothly. Should you have any queries regarding any aspect of these terms and conditions, please contact the Robinvale Golf Club Administration Team.

Function Quotes & Tentative Bookings

Quotes for each event will remain valid & a tentative booking will be held for 14 days from the date of quotation. If the Club has not received a confirmation of booking by close of business (5.00 p.m.) on the 14th day, the Club will understand that you no longer require this date and that this date can be made available to others and the quote will lapse.

Deposit & Confirmation of numbers

A deposit of \$500.00 (which will be deducted from your final account if no damage has occurred) is required to be paid on confirmation of the event.

If the deposit is not received when confirmation of booking is made, the Club reserves the right to release the booking without further notice to you. To avoid disappointment please send through your agreement form & d posit ASAP.

You will be charged for the number of guests you confirm; numbers are to be confirmed by you 14 days prior to your function due to rostering & ordering process, 50% of the estimated food costs must be paid at this time. Remainder of food costs must be paid 7 days prior to your function.

Minimum number charges apply for functions in order to have the private dining room for exclusive use and are as follows: 80 Adults Tuesday to Saturday & 60 Adults Sundays & Mondays.

Payment

Payment for food portion of event must be made in full 7 days prior to your function Remainder must be paid on the day of the function using cash or credit/EFTPOS.

Children

A set children's menu for children 12 & under will be available also. It will be at a cost of \$12 per child & includes bowl of ice cream for dessert.

Please note that children are not included in the minimum numbers required to book the private dining room. Children must remain under the direct supervision of their parents at all times. Minors must not obtain, consume or carry away alcohol from the licensed premises, or attempt to do so.

Function cancellations

For Cancellations made 30 days or more prior to your function date, your deposit will be fully refunded. If your function is cancelled within between 14 - 30 days prior to your function, your deposit is non-refundable but any payment made for food costs will be refunded.

Functions that are cancelled within seven (7) days of the scheduled function date will not receive any refund of deposits or up front charges that have already been paid to the Club.

Dress Regulation

The Club applies a 'common sense' approach dress regulation. Guests will be refused entry if they attire is: untidy/ ripped/unclean, offensive or otherwise deemed inappropriate by management. The Club welcomes 'fancy dress' parties, however all themes must be approved by management.

Outside Food & Beverage

No outside food or beverage may be brought into the Club with exception of a Cake for your celebration only if a prior arrangement with Management has been made. If any other food if found to have been brought into the club; you will be asked to remove it immediately or you will be charged a **\$5.00 per person surcharge**.

Responsible service of Alcohol

The Club practices & supports responsible service of alcohol. By law, we must ask any person displaying signs of intoxication or acting irresponsibly to leave the Club immediately. Under section 77 of the liquor act, any person who fails to leave when asked is committing an offence & Police will be called. Management may find it necessary to limit service to one drink per person, restrict service of particular products, or close the event. The club reserves the right to refuse the service of alcohol to any guests it considers to be under age, intoxicated or behaving in an offensive manner.

Duration of Function/Opening & Closing Hours

Prices quoted include staffing for your function for the agreed schedule/running time included in your function agreement during normal Club operation hours.

For night functions, last drinks will be called at 11.30 pm with the function concluding at 12.00 am unless arranged with management prior to the function – extra charges may apply for this service & for functions out of normal club operating hours to cover staffing costs.

Functions exceeding 5 hrs will incur a surcharge. Amount to be specified upon completion of Function Agreement Contract

Decorations

We do not provide flowers or table decorations for functions; however, you are more than welcome to arrange your own flowers and/or decorations and bring them on the day. Please use bluetac only to fix decorations to walls. Nothing is to be affixed to the wallpaper. Repair/replacement necessary due to damage to Club property that occurs due to decorations or their removable will be charged to the Host.

Security, Damages & Cleaning

The Club takes all reasonable care but no responsibility for damage, loss or injury to person or property while a the Club.

Damage to Club property by the hirer or their guests, will result in repair/replacement costs being billed to the hirer

At the Clubs discretion, a fee for security personal will be demanded as part of the conditions of holding your function/event at the Club. If the Club has made this decision, it will be a non-negotiable policy including the excess fees charged by the Club.

The client is responsible to conduct the function in an orderly manner and in full compliance with the rules and house policy of the Club, Management and all applicable laws.

Persons listed as suspended Patrons cannot attended events held on Club premises.

At the Clubs discretion, a bond (generally \$500) may be requested to cover damages to the club's amenities. The refunding of any such bond will be dependent on if the club's management have agreed that damage has not occurred at the hands of your or your guests wither before, during or after the event. If damages are found to have occurred during your event the entire bond will be retained by the Club to cover the cost of repairs or

replacements and if the bond amount does not cover costs, the Club may take legal action to recover any shortfalls. The Club reserves the right to intervene if a functions activities are considered illegal, noisy or offensive

General and normal cleaning is included in the cost of the room hire charge, but additional charges may be payable if the function has created cleaning needs above and beyond normal cleaning.

Confetti, table scatters, piñata's, filled balloons, etc. are not permitted in the function room or restaurant areas

Privacy

As the host of the event, will you consent to the photographing of your event for the perusal of in house advertising, via the website, function packages, advertisements, social media etc. If you do not consent, please make it known to the Functions & Events Coordinator upon the time of booking. (Please Note: In house photographs will not be used until official photographs have been released.)

Fire & Safety

All indoor areas are non-smoking

Exit doors must be free of blockages, such as display stands and screens

Exit doors must not be locked, and exit signs must be clearly visible.

Highly Flammable materials, the use of open flames, (heaters, lamps, candles) & Smoke machines are not permitted.

Equipment & Decoration Delivery & Pickup

The club must be advised of all deliveries and collections made on behalf of the client. All costs associated with deliveries must be met by the client. Assistance for moving equipment will only be possible if staff are available but is not our responsibility. All equipment must be removed from the club on conclusion of the function unless approved by management earlier.

Changes

Although every effort is made to maintain prices (as per original quote) all prices are subject to variation. You will be notified no later than 14 days prior to your event.