

Function Packages

AT ROBINVALE GOLF CLUB RESORT

One of the region's 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, luncheons & 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, floodlighting, and 24/7 CCTV.

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.





Room Hire Charges

BISTRO ROOM HIRE

\$400

For exclusive use of our Bistro Area

Includes:

- Set-up Cost
- Free Wi-Fi
- Use of Equipment

***Minimum of 80 Adults*

FUNCTION SET-UP COST

\$180

Cost per function if using existing table configuration.

If different table configuration is required, there will be an additional charge

Hot Beverage Station

MINIMUM CHARGE

\$75

OPTIONS

TEA/COFFEE STATION

with brewed coffee

\$6.80 per head

TEA/COFFEE STATION

with instant coffee

\$4.50 per head

TEA/COFFEE STATION

with brewed coffee & biscuits

\$8.00 per head

Own Celebration Cake as Dessert

CHARGES

\$2 per person

Includes the following provided by the club:

- cake knife
- server
- disposable cutlery & crockery

You are most welcome to bring your own disposable cutlery & crockery

\$3.50 per person

If you would like to use the club's own cutlery & crockery

\$5.75 per person

If you require Club Staff to cut & plate your cake

\$9 per person

If you require:

- Club Staff to cut & plate your cake
- Serve w/ cream or ice cream
- Serve w/ coulis or berries

Table Dressings

TABLE CLOTH FEE

\$10 per cloth

The Club can organise the hire of tablecloths for you. Alternatively, you are welcome to provide your own.

Platter Options

Suitable for 8-10 guests
Served w/ complimentary condiments

PER PLATTER

Savory Pastries

Party Pies, Party Pasties, Party Sausage Rolls, & Party Spinach and Ricotta Rolls

\$100

Seafood Assortment

Panko Crumbed Whiting, Crumbed Calamari Rings, Potato Spun Prawns & Prawn Gyoza's

\$110

Chicken Assortment

Mini Garlic Kiev Balls, Boneless Wings, Southern Style Pop-Em's & Crumbed Chicken Strips

\$110

Asian Assortment

Mini Beef Dim Sims, Cocktail Spring Rolls, Pork & Chive Dumplings & Cocktail Veg Samosa

\$110

Pizza

Hawaiian, Supreme, Vegetarian & Meat Lovers Pizza bites

\$100

Mediterranean

Meatballs, Risotto Balls, Mozzarella Sticks & Frittata/Quiche

\$115

Sandwiches

Assorted freshly made sandwiches, including vegetarian options

\$105

Kiddie's Platter (12 & under)

Chips w/ a choice from any 3 items:

Chicken Nuggets, Party Pies, Pizza,
Fish bites or Cocktail Franks

\$110

Gluten Free

\$115

Antipasto

Assorted cold deli style meats, char grilled vegetables, cheese, olives etc.

\$115

Cheese

A selection of cheeses, dips, crackers, fresh & dried fruit, fruit paste & nuts

\$115

Fruit

A selection of fresh seasonal fruit

\$115

Cakes/Slices/Biscuits

A selection of Cakes, Slices, Biscuits, Mini Muffins or bite size sweets

\$105

Scones

Scones served with Jam & Fresh Cream

\$85



Set Menu Package

Choose 2-3 options to be served alternatively from our Seasonal Function Menu

1 Course

Main Only

starting from

\$35 per head

2 Course

Main & Dessert

starting from

\$45 per head

2 Course

Main & Soup

starting from

\$45 per head

2 Course

Entrée & Main

starting from

\$52 per head

3 Course

Soup, Main, & Dessert

starting from

\$55 per head

3 Course

Entrée, Main, & Dessert

starting from

\$60 per head

Sunday's & Public Holidays may incur a 10\$ surcharge on meals



Children's Meal

ages 12 & under

\$15 per child

Includes:

- Main Meal from Kid's Menu
- Ice Cream Cup w/ toppings

Gourmet Finger Food

****Minimum of 60 Adults**

Choose 6 items below: Additional items:

\$37 per head

\$6.50 per head

GF - Gluten Free

*Vegetarian/Vegan Options are available

- Tempura Prawn Twisters
- Crumbed Whiting Fillets
- Salt & Pepper Squid
- Garlic & Chilli Prawns (GF)
- Marinated Chicken Drummettes (GF)
- Satay Chicken Skewers (GF)
- Marinated Lamb Skewers (GF)
- Beef & Vegetable Kebabs (GF)
- Beef/Chicken Sliders
- Caesar Salad Cups
- Homemade Meatballs in honey, garlic, & chilli sauce
- Mini Souvlaki's
 - Lamb or Chicken
- Crispy Pork Belly Bites (GF)
- Steamed Bao Buns
 - Pork or Chicken
- Gourmet Chipolata (GF)
- Homemade Quiche*
- Savoury Pin Wheels*
- Savoury Tartlets*
- Risotto Balls*
- Stuffed Mushrooms*
- Bruschetta*
- Vegetable Frittata* (GF)
- Rice Paper Rolls* (GF)
- Selection of Fresh Cold Bites (choose 2)
 - Watermelon & Feta Skewers*
 - Cherry Tomato & Broccolini Skewers*
 - Asparagus Wrapped in Prosciutto
 - Smoked Salmon & creme fraiche on cucumber rounds
 - Rockmelon wrapped in prosciutto





Buffet Options

3 Hot Selection/4 Vegetable or Salad Option:
\$48 per head

4 Hot Selection/5 Vegetable or Salad Option:
\$55 per head

Hot Selection



- Butter Chicken w/ Saffron Rice
- Honey Soy Chicken Drumsticks
- Creamy CHicken, Bacon, & Mushroom Pasta Bake
- Beef, Red Wine, & Mushroom Casserole
- Semi-Dried Tomato & Spinach Stuffed Beef Olives
- 2-minute Steak w/ a Creamy Mushroom Sauce
- Beef or Spinach & Ricotta Tortellini in Nap Sauce
- Slow Cooked Sticky Pork Ribs
- Chicken Thigh Cacciatore
- Lasagna
- Roast Beef
- Roast Lamb
- Slow Roasted Pork Belly
- Roast Pork
- Roast Chicken Pieces

Vegetable/Salad Selection



- Corn on the Cob
- Creamy Potato Bake
- Mixed Roasted Vegetables
- Honey Carrots
- Cauliflower & Broccoli in White Sauce
- Fried Rice
- Chips
- Peas, Corn & Carrot
- Creamy6 Coleslaw
- Mixed Garden Salad
- Potato Salad
- Roasted Potatoes w/ Olive Oil, Rosemary, & Garlic
- Buttered & Garlic Green Beans
- Asian Crunchy Noodle & Cabbage Salad
- Rocket, Pear, Walnut, & Parmesan Salad
- Quinoa, Green Bean, & Slithered Almond Salad
- Tomato, Basil, & Torn Mozzarella Salad
- Feta, Kalamata Olive, & Cherry Tomato Pasta Salad w/ Pesto Dressing
- Couscous or Quinoa Salad w. Oven Roasted Vegetables & Chickpeas
- Ceasar Salad w/ croutons, crisp bacon, egg, & parmesan
- Roasted Pumpkin or Beetroot w/ Feta on Baby Spinach Salad

Add Dessert Buffet

\$15 per head

Choose 4 items below:

- Soft Serve
- Fruit Salad
- Cheesecake
- Crème Caramel Cups
- Pavlova
- Tiramisu Cups
- Chocolate Mousse
- Jelly Cups
- Panna Cotta
- Trifle Cups

Children (12 & Under)

\$15 per head

Chips w/ 3 items below:

- Chicken Nuggets
- Party Pies
- Pizza
- Fish Bites
- Cocktail Franks

BBQ Menu Options

BBQ Packages are "Cook Your Own"

Includes the following provided by the club:

- Gas
- All Cooking Utensils
- Condiments
- Napkin
- Cutlery & Crockery

\$50 per hour

if you want a Chef cook your meal



BASIC OPTION

\$22 per person

Includes the following:

- Sausages
- Burger
- Coleslaw
- Onions
- Bread/Bread Rolls & Butter

STANDARD OPTION

\$33 per person

Includes the following:

- Sausages
- Burger
- Choice of Marinated Chicken Steak or BBQ Steak
- Tossed Salad
- Potato Salad
- Bread/Bread Rolls & Butter

GOURMET OPTION

\$50 per person

Includes the following:

- Marinated Prawns Skewers
- Porterhouse Steak
- Marinated Chicken Steak
- Gourmet Sausages
- Selection of 4 different Gourmet Salads
- Bread Rolls & Butter

***Minimum of 50 Adults*

CHILDREN 12 & UNDER

\$15 per person

Includes the following:

- 2 Sausages w/ Bread Each
- Ice Cream Cup



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 & deposit 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. The remainder of the 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.

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 a 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 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 upfront charges that have already been paid to the Club.

Outside Food & Beverage

No outside food or beverage may be brought into the Club with the exception of a Cake for your celebration only if a prior arrangement with Management has been made. If any other food or beverage is found to have been brought into the club; you will be asked to remove it immediately as any such action poses a risk under the Food Safety Regulations and Liquor Control Reform Act 1998. A **\$5.00 per person surcharge** will also be charged.

General Public Allergy & Food Risk Policy and Disclaimer

Please note that although every effort is taken to ensure dishes, as indicated on the menu, are allergen and gluten-free, dishes may contain traces of nuts, egg, soy, wheat, seeds and other allergens due to the nature of meal preparation and possible cross-contamination. The club is therefore unable to guarantee 100% that our food is allergen or gluten-free. Please inform staff of any allergies or intolerances and we will do our best to look after you.

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 underage, 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, the 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 outside 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. The club will serve the meals at the times on the running sheet.

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, the club must be notified if you are arranging decorations and will approve times for this to take place. Assistance with moving decorations will only be possible if staff are available but is not our responsibility. All decorations must be removed from the club at the conclusion of the function unless approved by management earlier. Please use blue-tac 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.



Terms & Conditions

Security, Damages & Cleaning

The Club takes all reasonable care but no responsibility for damage, loss or injury to person or property while 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 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. 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. The Club reserves the right to intervene if a function's 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

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.

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 e very 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.

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.