

Latrobe Golf Club



# Functions





# Functions

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Thank you for considering the Latrobe Golf Club for your forthcoming Function.

The Latrobe Golf Club cordially welcomes members and guests to our magnificent Club. We have much to offer you in our versatile function facility with elegant club atmosphere amongst the serene surrounds of magnificent greens and beauty of native trees.

The Latrobe Golf Club is located on the banks of the Yarra River, only 8 kilometres from the Melbourne, CBD.

We are experienced, service orientated and competitively priced.

Air-conditioned throughout, the lounge and dining rooms are popular for private functions such as engagements, dinner dances, presentation nights, conferences and special functions are expertly catered for in all aspects.

Views from the dining room extend through spacious windows onto the scenic golf course.

We offer a selection of fine food and beverages to cater for all styles and budgets.

# Special Occasions

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Latrobe offers the ideal setting for that special occasion – the beautifully manicured grounds, which compliment the views from the Clubhouse.

- \* *Engagement Parties*
- \* *Presentation Nights*
- \* *Christmas Parties*

- \* *Dinner Dances*
- \* *Cocktail Parties*
- \* *Birthday Parties*



# Enquiries and Bookings

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All enquiries with regard to function booking availability can be made to the Functions Manager. We will gladly arrange a meeting for you to view our facilities and discuss details of your function.



# Terms and Conditions

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**All reservations are made subject to the terms and conditions set out below by the Latrobe Golf Club.**

**1. *Tentative Bookings and Deposit***

Please confirm your booking with **14 days** of your reservation, by completing and signing the Booking Form and returning it with your deposit to the Latrobe Golf Club. The Club reserves the right to cancel your reservation, or allocate the venue to another member or client, if you do not confirm your reservation with the deposit. A deposit of \$700.00 is required to secure the date.

**2. *Security***

All 21<sup>st</sup> birthday parties are required to have a security guard for the event. Latrobe Golf Club will book security for these events and the cost paid by the client.

**3. *Seating***

The Clubhouse can seat up to 150 people.

**4. *Dance Floor / Stage***

A parquetry dance floor is a central feature in the room. A roomy stage is available for entertainers and DJ's.

**5. *Commencement Times***

Not before 7.00 p.m. on Saturday and Sundays. **Functions after 7.00 p.m. require a minimum of \$1,000.00 for catering or 30 plus guests.**

**6. *Liability***

Unfortunately, accidents do happen, and any damage to Club property will be the responsibility of the function host. Likewise, we will not be responsible for items left in the Clubhouse or car park before, during or after a function.

**7. *Smoking***

Latrobe Golf Club is a non-smoking premise. Outdoor balconies are provided for smokers.

**8. *Cancellation***

The Club will refund your deposit, less a booking fee at the following rates:-

- ❖ Refund – 90% of the deposit, if cancelled more than 30 days before the function.
- ❖ Refund – 50% of the deposit, if cancelled 7 to 30 days before the function.
- ❖ No Refund is cancelled within 7 days of the function.

**9.** Latrobe Golf Club reserves the right to request proof of identification before serving alcoholic beverages to Latrobe guests. If proof of age is not able to be provided Latrobe Golf Club reserves the right to refuse service of alcoholic drinks.

**10.** Latrobe Golf Club reserves the right to ask intoxicated or disorderly patrons to leave the premises at anytime.

**11. *Food and Beverage***

No food or beverages of any kind, other than birthday or engagement cakes may be brought in for consumption by the host/organiser or any guest.



# Room Hire Charges

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**Room hire on all functions.**

Members	\$150.00
Outside Guests	\$300.00

# Décor Options

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Chair Covers	-	\$6.00 per chair
Table Overlay	-	\$6.00 per table

# Cake Cutting

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Cutting of Cakes	-	\$1.50 per person
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# Dress Code

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**Whilst dress requirements in the function room are left to the host's discretion, a person whose dress does not meet with the generally required standard of the club will not be allowed into the club.**

**Strictly no tracksuits, singlet tops or thongs. The following is unacceptable in the Clubhouse.**





# Menu's

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## Sit down Meals

**Two-course - \$41.00 per person**

**Three-course - \$52.00 per person**

**Public holiday and Sunday surcharge  
\$2.50 per person**

### **Entrée (choose 2)**

Roasted potato and celeriac soup with crispy pancetta **(GF)**

Zucchini and feta fritters with smoked salmon and yoghurt tahini

Pumpkin and sage ravioli in beurre noisette **(V)**

Sourdough bruschetta with rocket, parmesan and balsamic glaze **(V)**

Salad or prawn and shallot with a light chilli dressing **(GF)**

Salt and pepper squid in a rocket and red onion salad with a sweet chilli dressing **(GF)**

Grilled lamb salad with feta, olives and tomato with a lemon infused oil **(GF)**



## **Mains (choose 2)**

Sirloin on Paris mash and seasonal grill vegetables with red wine jus **(GF)**

Fresh salmon fillet on cous cous and currants with yoghurt and sumac **(GF)**

Lamb rump stuffed with spinach and feta on a sweet potato pie and tomato relish **(GF)**

Chicken breast stuffed with mushroom and provolone on dauphinoise potato

Confit duck leg and kipfler potatoes with an orange and clove jus **(GF)**

Crispy pork belly on a bed of Asian noodles with vegetables **(GF)**

Caramelised onion, roasted pumpkin and goats cheese tartlets **(V)**

Roasted seasonal vegetable stack topped with goats cheese finished with rich tomato coulis **(GF, V)**

## **Dessert (choose 2)**

Sticky date pudding with butterscotch sauce

Flourless chocolate cake with double cream **(GF)**

Hot apple strudel with cream

Flourless orange and almond cake with orange syrup **(GF)**

Layered dessert of dark chocolate and berry marscapone

Hazelnut semi fredo – semi frozen cream based dessert with hazelnut praline



# Cocktail Food

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**6 items - \$23.00 per person**  
*(2 hour service)*

**8 items - \$28.00 per person**  
*(2 ½ hour service)*

Homemade crostini brushed with light olive oil infused with garlic, topped with smoked Tasmanian Salmon, Lemon cream and a Sprig of Dill

Freshly made Californian rolls with avocado, carrot, cucumber and Japanese ginger **(V)**

Sandwich cubes of smoked salmon and avocado on mix bread

Bruschetta, with tomato, Spanish onion and basil pesto **(V)**

Freshly peeled prawns marinated in lemon, coriander and sweet chilli served on an Asian spoon

Homemade beef rendang or lamb and rosemary pies

Freshly toasted focaccia topped with olives, caps, mushrooms and sundried tomatoes **(V)**

Seared chicken fillets marinated in tandoori served with raita

Homemade mini quiches: -  
*quiche Lorraine /chicken and leek / mixed vegetables **(V)***

Asian shaomai (Shrimp) steamed dumpling with sweet chilli and soy dipping sauce

Asian pork wonton with sweet chilli dipping sauce *(marinated pork and spring onion parcel)*

Homemade Filo parcels:-  
*Spinach and ricotta **(V)** / chicken, bacon and cheese*

Mini vegetarian spring rolls with sweet chilli and soy dipping sauce

Oven baked spicy curried samosas



# Wine List

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## Sparkling White

Bay of Stones Sparkling	\$16.00
Dunes Pinot Noir Chardonnay	\$22.00
Henkell Trocken 200 ml Piccolos	\$ 5.00

## White Wine

Wickhams Road Macedon Chardonnay 2007 ( <i>Vic</i> )	\$20.00
Gran Sasso Abruzzo Pinot Grigio ( <i>Italy</i> )	\$20.00
Jim Barry Watervale Riesling 2009 ( <i>S.A.</i> )	\$22.00
Twin Island Marlborough Sauvignon Blanc 2009 ( <i>N.Z.</i> )	\$26.00
Oyster Bay Sauvignon Blanc ( <i>N.Z.</i> )	\$26.00
D'Arenberg Olive Grove McLaren Vale Chardonnay ( <i>S.A.</i> )	\$30.00
Cape Mentelle Margaret River Sauvignon Blanc Semillon ( <i>W.A.</i> )	\$38.00

## Red Wine

Wickhams Road Yarra Valley Cabernet Merlot ( <i>Vic</i> )	\$20.00
Gran Sasso Abruzzo Montepulciano ( <i>Italy</i> )	\$20.00
Calulu Park Estate Yarra Valley Pinot Noir ( <i>Vic</i> )	\$24.00
Tar and Roses Heathcote Shiraz ( <i>Vic</i> )	\$25.00
Tyrrell's Rufus Stone Heathcote Shiraz ( <i>Vic</i> )	\$30.00
Balnaves The Blend Cabernet Merlot	\$30.00
Jim Barry Cover Drive Cabernet Sauvignon ( <i>S.A.</i> )	\$30.00
Pepperjack Barossa Valley Shiraz ( <i>S.A.</i> )	\$31.00
Bowen Estate Coonawarra Cabernet Sauvignon	\$38.00



# Booking Form

Name of Host/Organiser: \_\_\_\_\_

Address: \_\_\_\_\_

Contact No. \_\_\_\_\_ Mobile: \_\_\_\_\_

E-mail: \_\_\_\_\_

Day and Date of Function: \_\_\_\_\_

Title of Function/Occasion: \_\_\_\_\_

Commencement Time: \_\_\_\_\_ Expected No. of Guests: \_\_\_\_\_

**Please note: Final number of guests must be confirmed 5 days prior to date of function.**

## MENU CHOSEN

Cocktail Food      6 Items   

8 Items   

Items Chosen: \_\_\_\_\_

\_\_\_\_\_

Sit Down Meal      Entrée/Main   

Main/Dessert   

Entrée/Main/Dessert   

Entrée: \_\_\_\_\_

Main: \_\_\_\_\_

Dessert: \_\_\_\_\_

Dietary/Allergy Requirements: \_\_\_\_\_

Bar Account:    YES        NO   

Guests Pay:    YES        NO   

**DEPOSIT:** Please enclose a deposit of \$700.00 with this form. If paying by cheque, please make it payable to "Latrobe Golf Club". Bookings are considered tentative until receipt of the deposit and this signed booking form. By signing this form I acknowledge I have received and read the Terms and Conditions and agree to comply with them in all respects.

Visa   

Mastercard   

AMEX   

Diners   

Card No. \_\_\_\_\_ Expiry Date: \_\_\_\_\_

Signed: \_\_\_\_\_ Date: \_\_\_\_\_