



Function Package

Ipswich Golf Club

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Set Menu 1

2 courses - \$19.50

3 courses - \$23.50

Chef's selection of pre Dinner Appetizers can be added to this menu for an additional \$4.00 per person

Minimum 50pax

Select 2 Meals for Each Course - To be Served Alternate Drop



Entrée:

- Crème of Pumpkin Soup served with Crusty Bread
- Fish Goujons with fresh Garden Greens & Sweet & Sour Sauce
- Beef Stroganoff served on a Bed of Rice

Mains:

- Chicken Breast & Herb Gravy
 - Roast Beef & Herb Gravy
 - Roast Pork Loin with Apple Sauce
- All Served with Roasted Vegetables*
- Grilled Barramundi with a Lemon & Dill Beurre Blanc
- served on a bed of Mashed Potato & Steamed Vegetables*

Desserts:

- Chocolate Pudding with Fudge Sauce & Ice Cream
- Apple Crumble & Ice Cream
- Individual Pavlova served with Fresh Fruit Salad & Ice Cream

Tea & Coffee & Bread Rolls will be included

Set Menu 2

2 Courses - \$23.50

3 Courses - \$28.00

Chef's selection of pre Dinner Appetizers can be added to this menu for an additional \$4.00 per person

Minimum 50 Pax

Select 2 Meals for Each Course - To be Served Alternate Drop



Entrée:

- Salt & Pepper Calamari on a bed of Garden Greens with Aioli
- Miniature Spring Rolls with Sweet Chilli Sauce on a bed of Rice
- Crumbed Whiting Fillets on a Crisp Ceaser Salad
- Potato & leek Soup served with a Crusty Bread Roll

Mains:

- Beef Wellington- Rib Fillet Wrapped around Mushroom & Onions incased in Puff Pastry
- Atlantic Salmon with Lemon Caper Sauce
- Pork Loin Chop with an Apple Puree
- Bacon wrapped Chicken Breast with a Mango Sauce

All mains are served with chef's selection of vegetables

Desserts:

- Chocolate Pudding with Fudge Sauce & Ice Cream
- Individual Pavlova served with Fresh Fruit Salad & Ice Cream
- Sticky Date Pudding with Caramel Sauce & Ice Cream
- Warm Apple Strudel with Cinnamon Anglaise
- Citrus Cheesecake served with Fresh Cream

Tea & Coffee & Bread Rolls will be included

Buffet Menu 1

\$29.00 Per Person

50 Pax Minimum

Chef's Selection of Pre Dinner Appetisers can be added to this menu for an Additional \$4.00 per person.

COLD MEAT PLATTER

- Champagne Leg Ham and Salami.
- Seasonal Roasted Chicken Pieces

HOT DISHES

Please Choose 2 of the Following:

- Butter Chicken
- Lamb Goulash
- Beef Stroganoff

To be served with Rice

SALADS

Please Choose 2 of the Following:

- Coleslaw
- Potato Salad
- Pasta Salad
- Tossed Garden Salad

Served with the Following:

- Potato Bake
- Vegetable Medley

DESSERT

(to be served Alternate Drop)

Please Choose 2 of the Following:

- Chocolate Pudding with Fudge Sauce & Ice Cream
- Apple Crumble & Ice Cream
- Individual Pavlova served with Fresh Fruit Salad & Ice Cream

Tea & Coffee will be included

Buffet Menu 2

\$30.00 Per Person

50 Pax Minimum

Chef's Selection of Pre Dinner Appetisers can be added to this menu for an Additional \$4.00 per person.

ROAST

Please Choose 2 of the Following:

- Roast Beef
- Roast Lamb
- Roast Chicken
- Roast Pork
- Baked Ham

SALADS

Please Choose 2 of the Following:

- Coleslaw
- Potato Salad
- Pasta Salad
- Tossed Garden Salad
- Caesar Salad

Served with the following:

- Roast Potato
- Roast Pumpkin
- Honey Carrots
- Green Beans
- Gravy

HOT DISHES

Please Choose 2 of the Following:

- Beef Stroganoff
- Butter Chicken
- Lamb Goulash

To be served with Rice

DESSERT

Please Choose 2 of the Following:

- Chocolate Pudding with Fudge Sauce & Ice Cream
- Individual Pavlova served with Fresh Fruit Salad & Ice Cream
- Sticky Date Pudding with Caramel Sauce & Ice Cream
- Warm Apple Strudel with Cinnamon Anglaise
- Citrus Cheesecake served with Fresh Cream

Tea & Coffee will be included

Savoury Menu

Chef's Choice -\$90 per platter

Chef's selection of Platter contains five of the following:

- Seasoned Potato Wedges
- Mini Quiches
- Cocktail Sausages Rolls
- Spring Rolls with a Sweet Plum Sauce
- Pork Wonton with Sweet Chilli Sauce
- Mini Dim Sims
- Mini Baked Gourmet Pies
- Fish Goujons
- Crumbed Calamari with Tartare Sauce
- Vegetable Samosas
- Prawn Toast

All Served with Accompanying Dipping Sauces

Antipasto Platter- \$90 per platter

- Olives,
- Pickled Onions,
- Sundried Tomato,
- Gherkins,
- Cheeses,
- Twiggy Sticks Dips
- Gourmet Crackers

Conference Price

Option 1

\$ 11.50 per person

- Mixed Sandwiches
- Seasonal Fruit Platter
- Tea & Coffee
- Orange Juice

Option 2

\$ 14.50 per person

Morning Tea & Lunch:

- Assorted Gourmet Biscuits with Tea & Coffee
- Mixed Sandwiches
- Seasonal Fruit Patter
- Orange Juice

Option 3

\$ 16.50 per person

Morning Tea & Lunch:

- Assorted Cakes, Slices with Tea & Coffee
- Daily Lunch Specials from Bistro
- Orange Juice

Option 4

\$17.50 per person

Morning Tea & Lunch:

- Assorted Mixed Danishes with Tea & Coffee
- Chicken Caesar Salad or Steak Sandwich on Thick Toast with Salad (served alternate)
- Orange Juice



Morning Tea

Tea & Coffee	\$ 2.50 per Person
Tea, Coffee with Gourmet Biscuits	\$ 4.00 per Person
Tea, Coffee, Assorted Cake Slices	\$4.50 per Person
Tea, Coffee with Assorted Muffins	\$ 5.00 per Person
Tea, Coffee with Assorted Danishes	\$ 5.00 per Person
Mixed Sandwiches Platter	\$4.50 per Person
Fruit Platter	\$ 3.50 per person
Cheese Platter and Biscuits	\$5.50 per person
Orange Juice and Soft Drink	\$3.50 per person

Also Applies for Afternoon Tea

Daily Specials Available



Terms and Conditions

Tentative bookings

Tentative bookings will be held for seven (7) days only. If there is another interested party for this date in that time, you will be contacted for a decision.

Tentative bookings must be confirmed within seven (7) days otherwise the booking will automatically be cancelled and made available for re-hire.

If contact cannot be made with the party, the Ipswich Golf Club has the right to terminate tentative bookings.

Confirmation

A \$300 deposit is required to confirm booking. Form A and Form B must be signed and dated and given with deposit, otherwise deposit will not be taken.

Room Hire is Six (6) Hours from due standing time OR 11.30pm, whichever may come first.

Cancellations

With the unforeseeable circumstances of a postponement or cancellation a full refund is available if the venue can be resold.

Notification of cancellation must be made via written letter, fax or e-mail.

Notification of cancellation up until four (4) months prior to the scheduled event – full refund.

Notification of cancellation up until two (2) months prior to the scheduled event – 50% refund.

Notification of cancellation up until one (1) months prior to the scheduled event – no refund.



Damage

Please note that the organisers are financially responsible for any damages to the property/equipment during the function.

The Ipswich Golf Club will take all necessary care, but will not accept responsibility for damage or loss of any client's property in the function rooms before, during or after a function. Any breakages, loss or damage to equipment or facilities will be charged to the client responsible for the function.

Food and Beverage

Ipswich Golf Club does not permit patrons, guests or invitees to bring items of food & beverage on the premises, with exception of cakes for special occasions with prior notice and agreement of the Club. (A cake charge will apply should you require staff to cut and serve your own cake).

Menu

Should you require special meals, please notify the Club prior to your function. As you can appreciate there are now several types of meal requirements and these cannot be produced on demand unless specifically ordered prior to your event.

Every effort is made by the Club to hold menu prices as printed, menu prices may vary slightly on occasion at the discretion of management.

Costs of meals for DJ's, bands, entertainers, etc. will be added to the clients account and these are not automatically included in your function. Should you require meals for such, the Club requires 72 hours notice. These meals will not be produced on demand.

Liquor

The Club does not permit alcohol to be brought in from outside of the Club.

Please advise your requirements two weeks prior to your function. Beverage accounts are to be settled on the night of your function. A copy of the house policy can be forwarded to you, if you require more information in relation to the service of liquor. Serious fines are in place for minors who obtain alcohol on a licensed premise to both the venue and the minor. Sufficient photo identification must be produced to provide evidence of age. Fines are also in place for people who buy or supply minors with liquor. Management and staff are required by law to refuse you liquor service if you are: under 18 years of age or unduly intoxicated; and/or creating a disturbance.

All guests under the age of 18 years must have their legal guardian remain on the premises at all times during their visit to the Club.

For further information, please visit www.liquor.qld.gov.au



Final numbers

Final numbers are required one (1) week prior to function. Charges will be based on this confirmed number.

Changes to numbers will be allowed at the discretion of the Head Chef.

Floor plans

Floor numbers must be provided 72 hours prior to the commencement of your function. The Club Staff are more than happy to advise of limitations for the functions room.

If the person booking the room is not the person who will be facilitating the function, you must forward a floor plan to them for their information, as the floor plan can not be changed on the day.

Ipswich Golf Club reserves the right to rearrange or adjust specified room setups to ensure workplace health and safety regulations are adhered to.

Please note a \$300 deposit is applicable for our function room.

Change of date

We understand that in certain circumstances dates may need to be changed. In this instance any deposits will be rolled over to the new date upon confirmation.

Complaints

In the case of any problems that may arise, it is imperative that the client informs Ipswich Golf Club at the earliest opportunity in order to have the situation rectified as quickly as possible without impeding the function.

Cleaning

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.

The patron is responsible to conduct the function's activities in an orderly manner. We reserve the right to intervene if a function's activities are considered illegal, noisy or offensive.



Full payment of Account for catering is required 72 Hrs prior to commencement of your function. Bar Accounts may be settled on the day of function.

I have read and understood the outlined terms and conditions, I agree that the function will be conducted in an orderly and lawful manner and in doing so would like to confirm my booking:

Name: _____

Date of function: _____

Signature: _____

Date: _____

