



*Make your day
one to remember...*



perfect views



individual style



ADELAIDE SAILING CLUB
— FUNCTION CENTRE —

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ADELAIDE SAILING CLUB

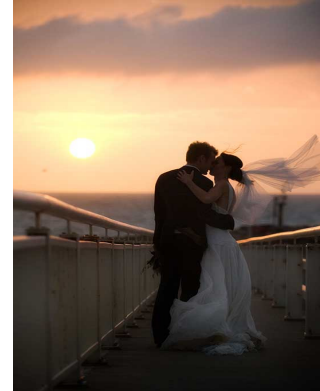
Function Centre

Wedding Package

Thank you for considering the Adelaide Sailing Club for your upcoming wedding.

With its beachfront setting and panoramic ocean views the Function Centre is the perfect venue for your special day.

Imagine starting your wedding with cocktails and canapés on the balcony with an ocean view as your back drop. Complimented with our food and beverage service your day will be one to remember. Let us assist you in planning your dream wedding reception.



The Adelaide Sailing Club has a range of food and beverage package options including a sit down dinner menu, cocktail reception and a buffet menu. Our staff will be delighted to personalise a menu for your special day.

Saturday weddings at the Adelaide Sailing Club require a minimum of 80 adults and incur a venue hire fee of \$750.00, which includes the provision of standard linen, room set up and standard cleaning costs. Sunday and mid week weddings incur a room hire fee of \$550.00

Tentative bookings will be held for a period of seven days. To confirm your booking the enclosed Terms & Conditions and Booking Form must be completed and lodged with payment of the venue hire fee as a deposit.

Prices are valid to 30th December 2010. For bookings past the valid date, please allow for a price increase. All prices quoted are GST inclusive.

Thank you for your enquiry.

Adelaide Sailing Club Ph 8294 3232 or Email: manager@adelaidesailingclub.com.au

Special Discount Offer

A "Winter Discount" of 10% on all food packages is offered on weddings held between 1 May and 31 August in each year.

All Inclusive Wedding Package

Choose Our All Inclusive Wedding Package ...

Menu Package

- Chef's selection of hot and cold canapés *(Served with pre-dinner beverages)*
- Set entrée
- Choice of two mains
- Set dessert, or your wedding cake plated with berries and raspberry coulis

Freshly brewed coffee and aromatic tea selection *(Served for one hour with dessert)*

5 Hour Beverage Package

(Including ½ hour of pre-dinner beverages)

- Hightides Dunes Pinot Noir Chardonnay
- Yalumba Y Series Sauvignon Blanc and Shiraz
- Coopers Pale Ale and Coopers Light
- Tooheys Extra Dry
- Soft drinks and orange juice

Chair Covers

Your choice of either black or white chair covers with a large range of coloured sashes.

\$99.50 per person



Function Menu

Or Create Your Own Specialty Function Menu...

<u>Option 1</u>	Three Course Set Menu	\$53.00 per person
	<ul style="list-style-type: none">• Chef's selection of hot and cold canapés• Set entrée• Set main• Set dessert	
<u>Option 2</u>		\$59.50 per person
	<ul style="list-style-type: none">• Chef's selection of hot and cold canapés• Set entrée• Choice of two mains• Set dessert	
<u>Option 3</u>		\$65.00 per person
	<ul style="list-style-type: none">• Chef's selection of hot and cold canapés• Set entrée• Choice of two mains• Choice of two dessertsor• Choice of two entrées• Choice of two mains• Set dessert	
<u>Option 4</u>		\$68.00 per person
	<ul style="list-style-type: none">• Chef's selection of hot and cold canapés• Choice of two entrées• Choice of two mains• Choice of two desserts	

Children 12 years & under will be charged at 50% of the adults' quoted price.
DJ and photographer meal charges \$35.00

Valid to 30th December 2010

Function Menu

Tabled Platter Selections ... Additional Course

(Price Per Head)

Seafood Platter natural oysters, whole king prawns & pickled octopus with a lime aioli	\$11.00
Antipasto Platter selection of sliced cured meats, olives, roasted capsicum, char-grilled egg plant & provolone cheese	\$9.90
Cheese Platter selection of Australian cheeses, quince paste, dried fruit & crackers	\$8.00
Fruit Platter selection of seasonal fruits	\$4.50

Entrée Selection ...

Chef's Seasonal Soup Selection

refer to the buffet menu for options

Blue Cheese and Sweet Potato Tart

served with onion jam, frieze and balsamic vinegar

Smoked Salmon

served with Russian salad with lime infused dressing and toasted sour dough

Salt and Pepper Squid

served on Mexican salad with lime aioli and a fresh lime wedge

Coconut Chilli Prawns

served on pilaf rice with a mango salsa

Chicken Breast

char-grilled served with mushroom risotto

Lamb, Garlic and Rosemary Filo Parcels

served with salad greens with garlic aioli

Thai Fish Cakes

served with pickled cucumber shavings and a house-made dipping sauce

Tasting Plate – an additional \$4.00 per person

- Lemon pepper prawns with chilli oil
- Thai fish cakes served with pickled cucumber shavings
- Smoked salmon with Russian salad with lime infused dressing

Main Course Selection ...

Chicken Breast

filled with spinach, pine nuts and bocconcini served on batons of sweet potato with a romesco sauce

Ocean Trout Fillet

on Asian salad, cashews and crispy noodles with a mild yellow curry sauce

Atlantic Salmon Fillet

served with baby chard leaves and lime beurre blanc sauce

Lamb Rump

marinated with rosemary and garlic oven baked and served with pea crush and tomato jus

Herb Crusted Lamb Rump

served with roasted root vegetables and seeded mustard sauce

Baked Barramundi Fillet

on a parsnip and potato puree with grilled asparagus and basil aioli

Rib Eye Cut Steak

char-grilled and served on a roasted root vegetable medley with a red wine sauce
additional \$6.00 p/p set menu and \$4 p/p choice menu

Char-Grilled Chicken Breast

served on galette potatoes topped with a semi-dried tomato cream sauce

Honey and Seeded Mustard Beef Fillet

with potato mash, green beans and a red wine sauce
additional \$6.00 p/p set menu and \$4 p/p choice menu

Spiced Duck Breast

served with creamed parsnip mash, bok choy and orange scented sauce

All main courses accompanied by a Pear, Parmesan and Rocket Salad

*Bowls of roasted vegetables incur an extra charge of \$2.00 per person**

Dessert Selection ...

Platters of Individual Italian Cakes

Baked Cheesecake

served with brandied fruits

Tiramisu

layers of Italian sponge fingers with coffee, chocolate and cream

Sticky Date Pudding

served with a rich butterscotch sauce and single cream

Citrus Curd Tart

served with passion fruit coulis

Apple and Pear Nanna Crumble

served with rich cream

Baileys Infused Chocolate Pot

served with fresh berries and double thick cream

Cheese platter for the table

selection of Australian cheeses with quince paste, dried fruit and table water crackers

Freshly Brewed Coffee and Aromatic Tea Selection

(Served for a period of one hour after dessert is served)

Buffet Menu

Canapés

Chef's selection served on the balcony

Soup Selection ...

(Choose 1 option)

- Carrot and coriander
- Curried parsnip
- Tomato, bacon and basil
- Pumpkin
- Potato and leek
- Sweet potato with roasted capsicum and coconut

Assorted gourmet breads selection included

Main Course Selection ...

(Choose 2 options)

- Herb crusted roast beef with green peppercorn cream sauce
- Char-grilled chicken breast with rosemary and lemon
- Atlantic salmon with lemon and lime butter
- Lamb rump with rosemary and garlic

Selection of condiments included

Vegetarian Dishes

- Pumpkin ravioli with tomato and sage sauce
- Mushroom risotto with parmesan cheese

Salad & Vegetable Selection ...

(Choose 2 options)

- Roast vegetables
- Mexican cabbage leaf salad
- Pear, parmesan and rocket salad
- Garden salad with tomato, onion and cucumber

Dessert Selection ...

(Choose 1 option)

- Assorted cakes and slices
- Selection of Australian cheeses and fruit
- Assorted Italian cakes

\$55.00 per person

Extra items in any of the above areas will be
Charged at \$4.00 per person each item
(We also have gluten free options available)

Cocktail Menu

Canapés

Ambient

Rare roast beef crostini with sweet onion jam
Roasted spiced Asian duck salad served in a Chinese spoon
Smoked salmon on crostini with tarragon cream cheese
Vegetarian sushi with wasabi
Thai chicken salad served in a Chinese spoon

Canapés

Hot

Semi-dried tomato and basil puffs
Asian marinated prawn wraps
Crumbed sage, olive and lamb meatballs
Chicken and pesto wrapped in butter pastry served with sundried tomato dipping sauce
Gourmet pizza
Shepherd's pie with bush tomato chutney
Lemon grass and crispy noodle chicken balls
Greek lamb souvlaki served with tzatziki dipping sauce
Vegetable spring rolls with sweet chilli sauce
Duck and hoi sin cut rolls
Spinach and fetta triangles
Warm blue cheese tart with sweet potato and onion jam
Pumpkin sage risotto balls

Mini Substantials

Butter chicken with fragrant jasmine rice
Salt and pepper calamari with shoe string fries and lime aioli
Duck noodle Asian spice salad
Chicken Caesar Salad
Middle Eastern spiced chicken with pilaf rice

Option 1

\$34.00 per person

Select 6 Canapés and 1 Mini Substantial from the menu

To be served over a two hours duration by our friendly waiting staff

Option 2

\$39.50 per person

Please choose a selection of 8 items and 1 Mini Substantial from the menu

To be served over three hours duration by our friendly waiting staff

Cocktail Menu

You may personalise your own cocktail wedding reception menu by adding additional canapés and platters.

Additional Selections

Canapés \$4.00 per person

Mini Substantial \$8.00 per person

Platter Options

Platters for 20 guests	<i>(per platter pricing)</i>
Seafood	\$220.00
Natural oysters, king prawns and pickled calamari with a cocktail sauce	
Antipasto	\$180.00
Selection of sliced cured meats, olives, roasted capsicum, char-grilled eggplant, provolone cheese and grissini	
Cheese & Fruit	\$160.00
Selection of Australian cheeses with quince paste, dried fruit and table water crackers	\$75.00
Dip Duo	
Carrot and cumin dip and egg plant and roasted capsicum dip with Kalamata olives and pita bread	

Wedding Treats

Pre dinner beverage options with beverage package

Full bar list price applies without beverage package

Sparkling Hibiscus Flower with Hightides Dunes Pinot Noir Chardonnay Additional \$2.00

Regatta Cocktail Cranberry juice, Cointreau and a dash of bitters Additional \$3.00

Espresso coffee & tea can be purchased from the bar.

These prices are based on a minimum of 80 adults and this is the minimum chargeable number.

Beverage Packages

Please note that only beverages provided by the Adelaide Sailing Club are to be consumed on the premises.

Package # 1

Wine and Sparkling

Angas Brut Premium Cuvee
Oxford Landing Chardonnay, Sauvignon Blanc
Oxford Landing Shiraz

Beers

Coopers Pale Ale, Tooheys Extra Dry, Coopers Light
Soft drinks and orange juice

Option 1

3 Hours \$29.00 per head (includes ½ hour pre-dinner drinks)

Option 2

4 Hours \$32.00 per head (includes ½ hour pre-dinner drinks)

Option 3

5 Hours \$35.00 per head (includes ½ hour pre-dinner drinks)

Package # 2

Wine and Sparkling

Hightides Dunes Pinot Noir Chardonnay
Yalumba Y Series Riesling or Sauvignon Blanc
Yalumba Y Series Shiraz or Cabernet Sauvignon

Beers

Coopers Pale Ale, Tooheys Extra Dry, Coopers Light
Soft drinks and orange juice

Option 1

3 Hours \$32.00 per head (includes ½ hour pre-dinner drinks)

Option 2

4 Hours \$36.00 per head (includes ½ hour pre-dinner drinks)

Option 3

5 Hours \$40.00 per head (includes ½ hour pre-dinner drinks)

Package # 3

Wine and Sparkling

Jansz Premium Non Vintage Cuvee
Peter Lehmann Eden Valley Riesling, or
Twin Islands Marlborough Sauvignon Blanc
Yalumba Barossa Patchwork Shiraz, or
Jim Barry The Cover Drive Cabernet Sauvignon

Beers

Coopers Pale Ale, Tooheys Extra Dry, Coopers Light
Soft drinks and orange juice

Option 1

3 Hours \$36.00 per head (includes ½ hour pre-dinner drinks)

Option 2

4 Hours \$42.00 per head (includes ½ hour pre-dinner drinks)

Option 3

5 Hours \$48.00 per head (includes ½ hour pre-dinner drinks)

Package # 4

(package includes ½ hour pre-dinner drinks)

All beverages supplied on a consumption basis and a minimum of \$27.00 per head.

(Please see Adelaide Sailing Club Wine list to tailor your beverage selection)

Package #5

Non-alcoholic sparkling wines
Sparkling mineral water
Selection of soft drinks and juices

Option 1

3 hours \$15.00 per head (includes ½ hour of pre-dinner drinks)

Option 2

4 hours \$17.00 per head (includes ½ hour of pre-dinner drinks)

Option 1

5 hours \$19.00 per head (includes ½ hour of pre-dinner drinks)

Recommended Suppliers

Chair covers

Classic Image

White and black are available

With a large selection of coloured sashes and bows
(all arrangements made with ASC)

\$4.50 per chair

Floral and Artist Table Design Arrangements

Minnow on Seaview

Contact Kristy on 8235 1088

350 Seaview Road

Henley Beach SA 5022

www.minnowonseaview.com.au

Celebrant

Julie Beaton

Contact Julie Beaton 0412 596 039

Erindale, South Australia

www.weddingsa.com/juliebeaton

DJ/MC Services

AMDJ's

DJ and Master of Ceremonies service

(Bookings and other additional arrangements will be made through Adelaide Sailing Club)

Limousine Services

Holdfast Bay Limousines

Contact Kay or Ian on 0419 945 779

Glenelg North

Specialty Audio Visual Requirements

Pro Show Productions Pty Ltd

40-42 King William Street

Kent Town SA 5067

Contact Stewart on 8362 6605

www.proshow.com.au



ADELAIDE SAILING CLUB

FUNCTION CENTRE

Terms and Conditions

Wedding

Date of Wedding: / /

Function Duration

Lunch – venue to be vacated by 4.30pm
Dinner – venue to be vacated by 12.30am
(Bar closing time midnight)

Confirmation

A booking will be confirmed upon receipt of the Booking Form and payment of the venue hire within seven days of the tentative booking. Management reserves the right to cancel the booking and allocate the venue to another client if confirmation is not received within this timeframe. All bookings require management approval before confirmation.

Deposit/Payment details

Full payment is required 7 days prior to the function with confirmation of final numbers. Credit cards details are required for drinks on consumption and this account is to be finalised at the completion of the wedding.

Cancellation

1. If cancellation occurs the confirmation deposit will not be refunded.
2. Cancellation notifications are required in writing.

Final Numbers

Confirmation of final numbers must be received no later than seven days prior to the wedding. This is the minimum number that will be charged. And will be no less than 80 adults unless arranged prior with management.

Right of Refusal

Management holds the right to refuse entry or have removed any or all people including you or any of your guests who behave in a manner that management deems as unfit. Adelaide Sailing Club is committed to the responsible service of alcohol.

Damages/Cleaning

The client assumes responsibility for any and all damages caused by them or any of the guests attending their wedding. It is understood that the client will conduct the wedding in an orderly manner in full compliance with the rules of management and within all applicable laws. Nothing is to be nailed, screwed, stapled or adhered to any wall, door or any other part of the building. If additional cleaning is required, the client will be responsible for the payment.

Insurance

While all care is taken by venue management to protect the property of its guests, no responsibility will be taken for the damage or loss of property left in the facility prior to, during or after the wedding. Any items left will be deemed abandoned.

Validity

Prices may be subject to change at the management's discretion in order to meet rises in costs.

I have read and understood the Terms and Conditions and agree to them.

Signed (Client) Dated.....

Signed (Venue Management) Dated.....

Please attach this with your booking sheet and deliver with payment of venue hire.



ADELAIDE SAILING CLUB

FUNCTION CENTRE

Booking Form

Wedding

Date of Wedding: / /

Bride Name

Groom Name

Address

..... Post Code

Phone Home Business

Email

Fax

Number Attending (Minimum 80 adults unless prior arrangements confirmed)

Arrival Time **Bar open until midnight**

Food Package

Beverage Package

Special Dietary Requirements

Room Hire Paid

Date Final Payment Required
(7 days prior to the event)

Method of payment

Banking Details for EFT Transfer
Adelaide Sailing Club Incorporated
BSB: 105-015
Account no: 115480940

Please note catering prices are valid to the 30th December 2010.

Please attach this with the Terms and Conditions sheet and deliver with payment of venue hire.