## Formal PACKAGE



# Celebrating 2022

### Moruya Golf Club

Celebrating an end of year school milestone is exciting, deserving of a memorable party! Our beautifully decorated formal venue makes the perfect setting for a glamorous event. Make the most of our Moruya Golf Club venue backdrops for all those social media posts. Celebrate at Moruya Golf Club, but hurry, spaces book out fast during school formal season!

With a function space that can suit up to 220 guests for a sitdown dinner or 300 for a cocktail function, this makes us your ideal choice.

Moruya Golf Club is centrally located in the Eurobodalla and can tailor our packages to suit your needs.

## Room Hire & Set Up



### Room Price

Included in the room set up are round and square tables of up to 8 people set with and appropriate cutlery, crockery, and glassware.

Whole Auditorium: \$250.00 - seats up to 220pax Half Auditorium: \$175.00 - seats up to 120pax

### Décor options

Fairy Light Backdrop: \$350.00
Directory Board: \$35.00
Tea & Coffee Station: \$3.00pp
Lycra Chair Cover: \$5.00 each
Chair Sash: \$2.50 each
White Linen Napkins: \$1.50 each
Trestle Tablecloth White: \$5.00 per ta

Trestle Tablecloth White: \$5.00 per table
Round Tablecloth White: \$8.50 per table
Trestle Tablecloth Black: \$10.00 per table
Round Tablecloth Black: \$15.00 per table

extra inclusions, colours & décor to match your event



## Rose Garden Canapes



With our amazing rose garden and golf course to use as a backdrop to extend the capacity of your function, bring your family & friends along to enjoy some canapes and a drink outside before the main formal celebrations kick off upstairs.

### **CHEF'S SELECTION CANAPES**

4 Canape Options: \$16.00 per person 6 Canape Options: \$22.00 per person

### DRINKS PACKAGE

Non-alcoholic drinks: \$8.00 per person/ per hour

Alcoholic drinks: \$16.00 per person/ per hour

### **DRINKS PER CONSUMPTION**

Carlton Dry: \$7.00
Great Northern Mid Strength: \$7.00
Cascade Light: \$7.00
Wild Oats Sauvignon Blac: \$7.00
Wild Oats Chardonnay: \$7.00
Wild Oats Cabernet Merlot: \$7.00
Soft Drink: \$4.00
Juice: \$4.00
Water: \$3.00

Packaged drinks listed as above

### Catering Options



### **CLASSIC MENU**

Alternate drop selection

Please select two from each course

### **ENTREE**

Grilled chicken and bacon salad
Satay chicken skewers with a vermicelli noodle salad
Mushroom and mozzarella arancini balls

### MAIN

Pork loin with mash potato and seasonal vegetables Chicken breast with fondant potato, seasonal vegetables and jus Two crumbed lamb cutlets, mash potato, seasonal vegetables and gravy

### PRICING

Main only: \$32.00 per person
Two courses: \$47.00 per person
Celebratory cake cut and served: \$2.50 per person

### **DRINKS**

Juice jug: \$14.00 Soft drink jug: \$13.00

Water: Complimentary

Please use above Classic Menu as a guide only, prices and menu items are subject to change

### Catering Options



### **SPECIAL MENU**

Alternate drop selection
Please select two from each course

### ENTREE

Salmon croquettes with rocket salad and a dill yoghurt dressing Mushroom and mozzarella arancini balls with Napoli sauce and parmesan cheese Grilled chicken and garden salad, with olives, fetta and lemon dressing Prawn spring rolls, with a vermicelli noodle salad and a ginger, sweet chilli and lime dressing

### MAIN

Slow cooked lamb shoulder with mash potato, seasonal vegetables and jus
Pork loin with confit potato, seasonal vegetables, seeded mustard sauce.
Chicken breast with mash potato, ratatouille and jus
Beef sirloin with fondant potato, seasonal vegetables and jus
Atlantic salmon with mash potato, seasonal greens and hollandaise sauce
Baked mushroom caps with spinach, ricotta, roast tomato sauce and truffle oil

### DESSERT

Chocolate ganache tart with cream and coulis
Baked cheesecake with cream
Chocolate fudge cake with warm chocolate sauce and ice cream
Lemon tart with raspberry coulis and cream
Vanilla panna cotta with coulis

### **PRICING**

Main only: \$35.00 per person
Entree and main: \$49.00 per person
Main and dessert: \$47.00 per person
Entree, main, dessert: \$59.00 per person
Celebratory cake cut & served: \$2.50 per person

Please use above Special Menu as a guide only, prices and menu items are subject to change

### Security

Security will be required at the event.

Security will be organised by the Club at the school's expense.

The number of guards will depend on the event options chosen by you, and the number of guests attending.

Speak to the Events Coordinator to find out more.

### **Tickets**

We request that you include with your tickets a copy of the guidelines below and outline your chosen option in terms of alcohol consumption so everyone attending the celebrations are aware of rules on the night. These rules can be provided in PDF form on request.

To ensure an enjoyable and successful end of year celebration please be aware of the following:

- Proof of Identification must be provided by anyone over 18 years of age upon entry and non-members are to sign into the Club guest register.
- Acceptable forms of Identification are: Current Drivers License, Proof of Age card, Current passport no other forms of identification will be accepted.
- Person's under 18 years of age must remain in the function room at all times with the exception of using the bathrooms or having photos taken.
- If anyone under the age of 18 years leave's the venue at any time without a teacher present they will not be granted entry back into the venue.
- It is an offence to supply alcohol to, or obtain alcohol for anyone under 18 years
  of age.
- The function room in the clubhouse will be alcohol-free for student's. It will not
  be permissible for any student attending the function to purchase or consume
  alcohol for the duration of the event. Not adhering to this rule will result in you
  no longer being permitted to enter the function room.

### Terms and conditions

### Final Numbers

Final numbers including any special dietary requirements are required no later than one week prior to the event – this is the number you are invoiced for, unless there is an approved increase.

### **Final Function Details**

Final menu and beverage selections, entertainment arrangements, audio visual requirements, room setups and function timings are due a minimum 14 days prior to the event.

Included in the room set up are round and square tables of up to 8 people set with and appropriate cutlery, crockery, and glassware.

The room is available to you from 10am on the day should you wish to decorate. Any decorations must be approved by our Events Coordinator, we are mostly happy for you to do what you like with the exception of table scatters confetti of any kind, anything stuck to the wall with sticky tape, as these are not permitted.

### **Payment**

An invoice will be issued within 7 days of the event and payment is required within 7 days of the issued invoice. If you require an invoice prior to this, please ask and this can be arranged.

### Smoking Policy

Smoking is strictly prohibited anywhere inside the Club at any time. There is a designated outdoor smoking area for 18+ persons only if you wish to use it.