



Weddings

AT CAMPBELLTOWN GOLF CLUB



It's the little things that make the difference...

Campbelltown Golf Clubs Lake View room is located amongst one of Macathur's premium golf courses and provides a picturesque location for your special day. With floor to ceiling windows, the great views across our majestic lake and our lush fairways make for the perfect backdrop to your special day.

Adjacent to the Lake View Room, the garden courtyard provides a beautiful location for your wedding ceremony. The course also presents a vast array of stunning photo opportunities and complimentary golf carts are provided with all packages to get you around the course in style.

For smaller receptions, our beautiful Fair View Room is perfect. This intimate space features stylish furnishings and fittings with magnificent views over the golf course.

Our packages have been designed to assist in simplifying the planning process, whilst creating the wedding you have dreamt of. Our team will assist you with menu selection, table and room decorations, music and MC requirements along with your guest seating arrangements, to ensure your day is as stress-free as possible.

To discuss your individual requirements contact Tina Butler, Functions Manager on 46222900 or email tina@campbelltowngolfclub.com.au, and let us make your special day simply stunning at Campbelltown Golf Club.

Facilities

VENUE CAPACITY

ROOM	CAPACITY
LAKE VIEW ROOM	160 guests maximum
FAIR VIEW ROOM	45 guests maximum

The Lake View Room features private bar, bathroom facilities, dance floor and bridal lounge.

Campbelltown Golf Club also features a beautiful outdoor courtyard area perfect for a garden ceremony.

OTHER FACILITIES

Campbelltown Golf Club has a wide variety of first class facilities for your guests to enjoy prior to or after your event:

- 18 Hole Championship Golf Course
- Outdoor verandah area with amazing views of the golf course
- Indoor Lounge area with views of the course
- Bar, TAB facility, Club Keno
- Free car parking facilities
- Pro Golf Shop Facilities
- Golf Lessons

Packages

REGAL PACKAGE

- Personal hostess for the duration of the reception, tray stewards and wait staff
- Complimentary use of Golf Course and Lake for your Wedding photography, including Staff escort and Carts
- White linen on all guest tables
- White skirted bridal, cake and present tables
- White linen napkins with option of coloured insert
- Single candelabra on each end of the bridal table
- Silver cake knife
- Large dance floor
- Cake bags
- Wedding guest book
- Chef's selection of canapés and pre-dinner drinks served on arrival
- Superb meal chosen from our wedding three course or wedding buffet menus
- Beverage service including, red, white and sparkling wines, draught beer, soft drinks and juice
- Professional Disc Jockey and Master of Ceremonies
- Main floral arrangement placed on the bridal table, chosen from our large selection
- Individual centrepieces on each guest table selected from our extensive range of fresh floral arrangements, float bowls and hurricane shades
- Personal hostess and staff
- Exclusive use of bridal lounge for bridal party
- Function duration of five hours

ADULTS	PRICE PER PERSON
60 - 90 Adults	\$85 per person
91 - 120 Adults	\$80 person

\$35 per child 3 -11 years

Please note that smaller numbers can be catered for however additional charges apply.

MAJESTIC PACKAGE

- Personal hostess for the duration of the reception, tray stewards and wait staff
- Complimentary use of Golf Course and Lake for your Wedding photography, including Staff escort and Carts
- White linen on all guest tables
- White skirted bridal, cake and present tables
- White linen napkins with option of coloured insert
- Single candelabra on each end of the bridal table
- Silver cake knife
- Large dance floor
- Cake bags
- Wedding guest book
- Chef's selection of canapés and pre-dinner drinks served on arrival
- Superb meal chosen from our wedding three course or wedding buffet menus
- Beverage service including, red, white and sparkling wines, draught beer, soft drinks and juice
- Professional Disc Jockey and Master of Ceremonies
- Main floral arrangement placed on the bridal table, chosen from our large selection
- Individual centrepieces on each guest table selected from our extensive range of fresh floral arrangements, float bowls and hurricane shades
- Personal hostess and staff
- Exclusive use of bridal lounge for bridal party
- Function duration of five hours
- Elegant white chiffon Backdrop with fairy lights, selected from our wide range placed behind the Bridal table
- White chair covers on all chairs at the bridal table, with your choice of coloured bow
- Getaway car to Rydges Campbelltown
- Overnight accommodation (standard room) including breakfast at the 4½ star Rydges Campbelltown located adjacent to Campbelltown Catholic Club

ADULTS	PRICE PER PERSON
60 - 90 Adults	\$100 per person
91 - 120 Adults	\$95 person

\$ 40 per child 3 -11 years

Please note that smaller numbers can be catered for however additional charges apply.

ULTIMATE PACKAGE

- Personal hostess for the duration of the reception, tray stewards and wait staff
- Complimentary use of Golf Course and Lake for your Wedding photography, including Staff escort and Carts
- White linen on all guest tables
- White skirted bridal, cake and present tables
- White linen napkins with option of coloured insert
- Single candelabra on each end of the bridal table
- Silver cake knife
- Large dance floor
- Cake bags
- Wedding guest book
- Chef's selection of canapés and pre-dinner drinks served on arrival
- Superb meal chosen from our wedding three course or wedding buffet menus
- Beverage service including, red, white and sparkling wines, draught beer, soft drinks and juice
- Professional Disc Jockey and Master of Ceremonies
- Main floral arrangement placed on the bridal table, chosen from our large selection
- Individual centrepieces on each guest table selected from our extensive range of fresh floral arrangements, float bowls and hurricane shades
- Personal hostess and staff
- Exclusive use of bridal lounge for bridal party
- Function duration of five hours
- Elegant white chiffon Backdrop with fairy lights, selected from our wide range placed behind the Bridal table
- White chair covers on all chairs with your choice of coloured bow
- Wishing Well
- Your choice of elegant wedding cake
- Personalised menus on each guest table
- Getaway car to Rydges Campbelltown
- Deluxe accommodation (Spa Suite) including breakfast at the 4½ star Rydges Campbelltown located adjacent to Campbelltown Catholic Club

ADULTS	PRICE PER PERSON
60 - 90 Adults	\$115 per person
91 - 120 Adults	\$110 person

\$ 45 per child 3-11 years

Please note that smaller numbers can be catered for however additional charges apply.

Garden Ceremony

Our Garden Ceremony area has sweeping views across our magnificent lake and luscious golf course, making it the ideal place for your Wedding Ceremony.

We offer a unique wedding ceremony package including:

- 1.5 hour duration
- Exclusive use of the area
- Bridal Registry Table including white skirting
- 2 Bridal Registry Chairs with chair covers and sashes
- Seating for 20 guests with white chair covers and sashes (standing room for 80+ guests)
- Red Carpet Aisle
- 1 hours photo time on the course

Garden Ceremony only **\$550**

Garden Ceremony when combined with one of our Reception Packages **\$400**

Allows for guest arrival 30 minutes prior to the ceremony

Something Extra...

BRIDAL BACKDROP

Romantic Fairy Light Back Drop (behind the Bridal Table)

CHAIR COVERS

White or black chair covers with a variety of coloured sashes to coordinate your scheme

TABLE RUNNERS

A variety of colours available

ENTRANCE ARCH

WISHING WELL or TREASURE CHEST

Available for hire

Three Course Menu

A selection of two choices from each course served alternately

ENTRÉE

Tortellini Boscaiola

Al dente pasta rings filled with beef, tossed in bacon, onions and mushrooms with a cream sauce.

Prawn Cocktail

Baby tiger prawns served on coral lettuce and seafood sauce with a lemon wedge.

Smoked Chicken Caesar Salad

Traditional Caesar salad, topped with sliced Smoked Chicken breast.

Pastry Cases Filled with Seafood

Prawns, crab, fish and scallops in a béchamel sauce served in a pastry case.

Lasagne

Tender buttered pasta sheets topped with savoury meat and tomato puree covered in cheese sauce, baked to perfection.

Pumpkin Soup

Homemade pumpkin soup served with a dollop of sour cream.

Chicken Vol au Vent

Chicken breast fillet and field mushrooms in a cream sauce, presented in a case of puff pastry.

Prosciutto and Rockmelon

Thinly sliced prosciutto ham served on rockmelon with a cumberland dressing of red currant and orange.

Pumpkin Ravioli

Fresh pumpkin in pasta with fresh basil and pine nuts, served in a tomato cream sauce with parmesan.

Satay Chicken Skewers

Satay marinated chicken kebabs served on pilaf rice with satay sauce.

Pasta Napolitana

Pasta spirals tossed in a rich tomato and vegetable sauce, topped with grated parmesan.

MAIN COURSE

Beef Bordelaise

Eye fillet cooked to a medium texture with mushrooms, bacon, shallots and a red wine sauce.

Soy Marinated Sirloin

Sweet soy marinated grain fed sirloin of beef with shallots in a beef sauce.

Steak Dianne

Lightly flattened beef fillet medallion in a creamy sauce of garlic, Worcestershire and brandy.

Peppered Pork Cutlet

Moisture infused pork cutlet with a red currant sauce.

Turkey Breast Champagne

Roast turkey breast topped with a cranberry cream sauce and garnished with mango.

Chicken Breast Tarragon

Grilled chicken breast fillet topped with a white wine, tarragon and cream sauce.

Chicken Prosciutto

Breast of chicken wrapped in sage and prosciutto, served with tomato glaze.

Chicken Mango

Chicken breast fillet with stuffing of mango and brie, topped with a fresh cranberry demi.

Chicken Kiev with Bacon and Brie

Traditional crumbed Chicken Kiev with a filling of bacon and brie, napped with pesto cream sauce.

Rosemary and Honey Rack of Lamb

Four rib rack of lamb roasted, served with a rosemary and honey demi-glaze.

Fillet of Perch

Grilled perch fillet and a lemon butter sauce with fresh parsley.

Atlantic Salmon

Salmon fillet served with a dill and lemon cream sauce.

Spinach and Ricotta Triangle

Spinach and ricotta baked in filo pastry, served with tomato herb sauce.

All meals are served with fresh seasonal vegetables, bread rolls and butter.

DESSERT

Lemon Meringue Pie

Shortcrust pastry filled with a lemon curd and topped with creamy meringue.

Citrus Tart

Lemon and lime curd in a light sweet biscuit case.

Apple and Blueberry Crumble

A pastry case filled with apple and blueberries, topped with crumble, served with custard.

Apple Pie

Fresh apple and cinnamon baked in sweet pastry, served with custard.

New York Baked Cheesecake

Your choice of Baked cheesecake on a sweet pastry base, served on a strawberry coulis. Your preferred flavour of passionfruit, blueberry or raspberry.

Petite Mortal

Layers of chocolate mousse, cheesecake and caramel cream on a chocolate biscuit base.

Profiteroles Grand Marnier

Chocolate profiteroles filled with Grand Marnier custard cream.

Individual Pavlova

Pavlova served with fresh seasonal fruit and whipped cream.

Sticky Banana and Caramel Gateaux

Sticky banana cake with caramel and finished with a white chocolate sauce.

Mini Chocolate Mud

Traditional chocolate mud cake finished with a cream and chocolate topping.

Strawberries Romanoff

Strawberries served with Cointreau and fresh cream.

Coffee, Tea and after dinner mints.

Buffet Menu

HOT DISHES

A selection of two hot dishes from the choices below

Pork Spare Ribs

Marinated in plum sauce with soy and honey, barbecued to perfection, served with rice.

Beef Chasseur

Braised beef in a mushroom and tomato sauce, served with rice.

Honey and Lemon Chicken

Battered chicken pieces in a honey and lemon glaze, served with rice.

Tortellini Boscaiola

Al dente pasta rings filled with beef, tossed in bacon, onions and mushrooms served with a cream sauce.

COLD MEAT SELECTION

- Honey Glazed Leg of Ham
- Fresh Chicken Platter
- Oven Roasted Breast of Turkey
- Smoked Pork Loin
- Roast Beef with a Seeded Mustard Sauce

SALAD VARIETY

- Greek Salad
- German Potato
- Spring Vegetable Salad
- Roma Salata

Fresh Bread Rolls and butter

DESSERT

A selection of two choices served alternately

- Lemon Meringue Pie
- Citrus Tart
- Apple and Blueberry Crumble
- Apple Pie
- New York Baked Cheesecake
- Petite Mortal
- Profiteroles Grand Marnier
- Individual Pavlova
- Mini Chocolate Mud

Coffee, Tea and After Dinner Mints

Other Menu Items

VEGETARIAN MEALS AND SPECIAL DIETS

Our professional team of chefs are able to cater for your guests with vegetarian or special diet requirements. Please advise us prior to your event of the number of vegetarian meals required or the individual dietary needs of those guests with special diets.

CHILDREN'S MENU

MAIN

All children's meals are served with Chips. Please advise of your preferred selection:

- Chicken Schnitzel
- Lasagne
- Fish Cocktails
- Chicken Nuggets

DESSERT

Ice Cream with Flavouring and Freddo Frog

ADDITIONAL ITEMS

Antipasto Platters

A variety of continental meats, cheese, sun dried tomatoes, char grilled eggplant and olives served to the centre of each guest table.

\$6.00 per person

Cheese Platters

Australian Cheese selection including brie, blue and cheddar cheeses served with crackers to the centre of each guest table.

\$7.00 per person

Fruit Platters

Seasonal sliced fresh fruit platter served to the centre of each guest table.

\$5.00 per person

Beverage Packages

The following beverages are included in all of our Wedding Packages:

- Bottled wines: Charles Strong Classic Red
Charles Strong Classic White
Charles Strong Classic Riesling
Five Friends Chardonnay Un-oaked
Five Friends Cabernet Shiraz
Killawarra Brut
- Draught beer and selected bottled local beers
- Soft drink and juice

You may like to consider upgrading your Beverage Package with a selection of Premium wines. Please liaise with your Function Coordinator regarding the selection available and additional costs applicable.

Terms & Conditions

Confirmation of Bookings

Tentative bookings will be held for fourteen (14) days. The confirmation of bookings must be made in writing together with the signed Terms and Conditions form accompanied by the requested deposit within the fourteen days of the initial booking. Campbelltown Golf Club reserves the right to cancel any booking not confirmed within fourteen days without further correspondence.

Payment Schedule

- First Deposit Upon confirmation, we require a deposit of \$1,000. This amount will be deducted from the final amount due.
- Second Deposit After the initial deposit has been paid, we require a further 50% deposit based on the minimum guest numbers four (4) months prior to the event or at an agreed date as per your booking confirmation.
- Final Payment The final payment is based on your final guest numbers (or minimum numbers, whichever is greater) and is required seven (7) days prior to your event.

GST

Prices are inclusive of GST.

Quoted Prices

Every effort will be made to maintain the prices originally quoted however these are subject to market conditions. All prices are confirmed 3 months prior to the event.

Payment Details

Payments must be made by cash, credit card, EFTPOS, bank cheque or direct deposit into the following Westpac bank account:

Account Name: Campbelltown Golf Club
BSB: 032-718
Account number: 117-175

Cancellations

For Cancellations of confirmed bookings the following conditions apply:

- All cancellations must be made in writing.
- For notice of cancellation outside 365 days prior to your event a cancellation fee will not be incurred.

continued...

- For notice within 365 days of your event but before your second deposit is paid, your first deposit will be kept until the date is resold. If the date is not resold, your deposit will be non-refundable.
- For notice of cancellation made once you have paid your second deposit all funds will be non-refundable. Your second deposit may be refunded if the date and room is resold.

Hire Period

Our rooms are allocated for a maximum period five hours. Bar service will be provided for a period of four and a half hours only. No extension of time is permitted due to the responsible service of alcohol legislation. Clients are reminded that the room must be vacated within thirty minutes of the finishing time. There is a \$150 penalty fee for Garden Ceremony that go over time.

Bar Service/ Drink Packages

Bar service will be provided for a period of 4.5 hours only. No extension of time is permitted due to the responsible service of alcohol legislation. Alcoholic beverages will not be served to persons under the age of 18 years, or to any person considered to be intoxicated.

Final Numbers

Final numbers are required 7 days prior to the wedding. This will then be regarded as the minimum number for catering and invoicing purposes.

Floor Plans

Completed floor plans for all weddings must be returned seven (7) days prior to the reception commencement.

Cleaning

Confetti, rice or similar materials are not to be used on Club premises or grounds. The use of such materials on or around premises will incur a \$300 cleaning fee.

Damages

We ask that organisers liaise with staff over display arrangements to prevent any damage to the premises. Clients will be financially liable for any damage sustained to the Club or its property. No staples, sticky or masking tape, blu tac, nails, glue or velcro may be used on any walls, door or other surface or part of the Club.

No Smoking

All rooms and all internal areas of the Club are non smoking. Outdoor smoking areas are easily accessible from all function rooms within the Club.

Food and Beverage

No food or beverage is permitted to be brought onto the Club's premises at any time (with the exception of celebration cakes such as wedding cakes). Prior arrangements for celebration cakes must be made with the Club's Functions Manager.

Venue Responsibility

Campbelltown Golf Club does not take responsibility for the damage or loss of personal items before, during or after your reception. No responsibility will be taken for gifts or decorations brought onto the premises.

continued...

Client Responsibility

The client is responsible for the conduct of all guests and invitees and indemnifies the Club for all costs, charges, expenses, damage and loss caused by any act or omission by the client, client's guests or invitees. It is expected that the member will conduct the function in an orderly manner and in compliance with the rules of the Club and the Law (Responsible Service of Alcohol).

Guest Sign In

Everyone entering the Club must sign in at reception. Your guests must either be a member of the Campbelltown Catholic Club, Campbelltown Golf Club, live outside the 16km radius or be signed in by a member.

Wedding Approval

All functions booked with Campbelltown Catholic Club and Campbelltown Golf Club are subject to approval by the Club's Board of Directors. The Club reserves the right to vary or cancel any booking if:

- The wedding is deemed to oppose the objectives of the Club or may prejudice the reputation of the Club
- The wedding is deemed to be providing goods, services or information which may be seen as inappropriate or in contradiction of the Catholic faith
- Should the Club exercise its right to cancel a booking, any deposit paid to the Club will be reimbursed in full to the client. The Club will not accept any liability for any other costs incurred by the client in relation to the booking.

All wedding receptions shall be conducted in an orderly manner and comply with the rules of Campbelltown Catholic Club, Campbelltown Golf Club and all applicable laws.

Acceptance of Terms and Conditions

I have read and accept the above conditions:

Function Date _____ Time _____

Function Room _____ Guest Numbers _____

Package _____

Brides Name _____ Member Number _____
(if applicable)

Grooms Name _____ Member Number _____
(if applicable)

Address _____

Phone _____ Email _____

Signature _____ Date _____