

Adelaide, South Australia



Weddings at Kooyonga Golf Club

We have pleasure in enclosing our current wedding and function menus with our beverage packages for your perusal. The chef's selection menus of our most popular dishes also offers a price advantage if selected unaltered, or you may compile your own selections from our function menu choices.

The Clubhouse

With magnificent views over one of Australia's most prestigious golf courses, our Clubhouse is beautifully presented to accommodate all your requirements for that special day.

The fully air-conditioned HL Rymill Dining Room caters for a maximum of 140 guests in an elegant setting or a minimum of 50 guests required for a sit down dinner. The adjacent Sitting Room provides an intimate setting for the bridal party to relax in before being announced, or alternatively can be used for pre dinner drinks should the Terrace not be suitable due to weather conditions. Seating arrangements, colour schemes, linen requirements and your final decisions regarding catering can be discussed with our friendly and professional staff.

Table decorations, flowers and live music may be brought in and our staff are more than happy to refer our couples to our most favourite suppliers. A 3.2 x 3.2m dance floor is included at no extra charge.

There is ample free parking space in our private and secure car park area. Kooyonga Golf Club is situated in close proximity to the city, Glenelg and the airport.

Kooyonga's Traditions

Kooyonga Golf Club is an exclusive member's club with traditions and regulations which have carried on over the decades. We appreciate your cooperation in complying with the following:

- ◆ There is a six-hour limit on each function and a surcharge will apply for each ½ hour past midnight. The Members' Bar is available after 7.00pm and the dining room from 5.00pm. A private room hire charge applies of \$250.00 providing you with exclusive use of the Clubhouse including the HL Rymill Room, Sitting Room and covered Terrace area.
- ◆ The Clubhouse is a non-smoking area however provisions for smokers are available.
- ◆ Gentlemen are required to wear a long sleeved collared shirt in the dining room for dinner. Clothing made from denim material, sandals or sneaker type shoes are not permitted in the Clubhouse.
- ◆ Confetti, rose petals, rice or similar is prohibited in the Clubhouse and on the grounds.

Your Wedding at Kooyonga

With a team of experts dedicated to providing you with an unforgettable experience, you and your guests will be treated with a personal, unsurpassed and superior service.

We look forward to discussing your requirements in the near future and invite you to make an appointment to view our unique facility and make your wedding day a truly memorable occasion. Simply phone the office during business hours on (08) 8352 5444.

All food and beverage prices quoted within are valid until 31 December 2012.

A signed copy of the terms and conditions is required together with a deposit of \$500 to secure your booking.

Please refer to the website or ask one of our friendly staff for a full copy of the terms and conditions.



Chef Selection Menus

Entrée

Roasted Pumpkin, Carrot, Coconut & Coriander Soup

Pumpkin, carrot and cumin blended with coconut milk and served with coriander

(You may choose any soup from our menu item selections)

or

Lemon Pepper Squid Rings

Warm lemon pepper coated squid rings served on a julienne of pickled vegetables with a caper mayonnaise

Main

Kooyonga Porterhouse

Prime export quality char grilled porterhouse steak cooked medium rare napped with a Dianne sauce, topped with caramelized red onion and a parmesan chip

or

Sage & Bocconcini Chicken

Chicken breast pocketed with bocconcini and sage, wrapped in prosciutto and baked, served with a tomato and basil sauce

Mains served with garden fresh salad and cocktail potatoes

Dessert

Wedding Cake

Supplied by the Bride and Groom. Served with a berry coulis, cream and ice cream

Freshly brewed coffee & after dinner chocolate

*** Dessert choice or cheese platter**

Available for an additional \$7.00 per person

Menu One
\$56.00/person

Entrée

Spicy Tomato & Red Pepper Soup

Tomato, red pepper, and onion garnish with a basil pesto crouton

(You may choose any soup from our menu item selections)

or

Smoked Salmon

Tasmanian smoked salmon draped over rocket with telegraph cucumber, roasted capsicum, capers and red onion laced with a horseradish cream

Main

Kooyonga Porterhouse

Prime export quality char grilled porterhouse steak cooked medium rare napped with a Dianne sauce, topped with caramelized red onion and a parmesan chip

or

South Australian King George Whiting

Crumbed South Australian King George whiting fillets served with a home made tartare sauce

Mains served with garden fresh salad and cocktail potatoes

Dessert

Wedding Cake

Supplied by the Bride and Groom. Served with a berry coulis, cream and ice cream

Freshly brewed coffee & after dinner chocolate

*** Dessert choice or cheese platter**

Available for an additional \$7.00 per person

Menu Two
\$60.00/person

Mains served with garden salad. Bowls of seasonal vegetables are available at an additional \$2.00/person. Prices based on client supplying wedding cake



Chef Selection Menus

Canapes on Arrival

- ◇ Salt & pepper calamari with lemon & tartare sauce
- ◇ Assorted sushi
- ◇ Sweet chilli crumbed chicken tenders
- ◇ Spicy sweet potato curry puffs
- ◇ Smoked salmon frittatas

Entree

Prawn & Avocado

Chilled prawns tossed in a seafood dressing on a chiffonade of iceberg lettuce topped with an avocado salsa and a whole cooked prawn

or

Herb Crusted Chicken Salad

Warm chicken tender strips, with a fresh bread & herb crumbing, sitting on a salad of tomato petals, cucumber & mixed greens drizzled with a lemon aioli

Main

Northern Territory Barramundi & Smoked Salmon

Baked barramundi topped with smoked salmon and steamed asparagus napped with a lemon hollandaise sauce

or

Rymill Fillet Steak

Prime beef fillet cooked medium rare, served on a warm salad of beetroot and zucchini, crowned with basil pesto and surrounded by a red wine demi-glaze

Mains served with garden fresh salad and cocktail potatoes

Dessert

Wedding Cake

Supplied by the Bride and Groom. Served with a berry coulis, cream and ice cream

Freshly brewed coffee & after dinner chocolate

*** Dessert choice or cheese platter**

Available for an additional \$7.00 per person

Menu Three
\$70.00/person

Canapes on Arrival

- ◇ Warm Atlantic salmon with sesame seeds & Asian sauce
- ◇ Salt & pepper calamari with lemon & tartare sauce
- ◇ Spicy flame grilled Mongolian meat balls
- ◇ Assorted sushi
- ◇ Cheese and spinach triangles

Entree

Prawn & Avocado

Chilled prawns tossed in a seafood dressing on a chiffonade of iceberg lettuce topped with an avocado salsa and a whole cooked prawn, or

Herb Crusted Chicken Salad

Warm chicken tender strips, with a fresh bread & herb crumbing, sitting on a salad of tomato petals, cucumber & mixed greens drizzled with a lemon aioli

Main

Prime Export Fillet Mignon

MSA Fillet Steak wrapped in speck and chargrilled medium rare, topped with a Swiss Mushroom and Shiraz Glaze

or

South Australian King George Whiting and Slipper Lobster

Crumbed SA King George whiting fillets, topped with slipper lobster and a citrus hollandaise sauce

Mains served with garden fresh salad and cocktail potatoes

Dessert

Wedding Cake

Supplied by the Bride and Groom. Served with a berry coulis, cream and ice cream, *followed with*

Premium Cheese Platter

King Island Brie, Edam, Mature and Bass Strait Blue cheese served with dried fruit and nuts

Freshly brewed coffee & after dinner chocolate

Menu Four
\$77.00/person



Menu Item Selections

Menu Selections

Choose from one of our popular chef's selection menus or you may compile your own menu or interchange any of the menu items from the following dishes. Prices will be adjusted accordingly by the Food & Beverage Manager following consultation of menu selections.

Canapés

For functions or private parties, when any of our menus are booked for a lunch or dinner, our chef will arrange a selection of hot and chilled canapés for service on arrival for a duration of thirty minutes. Four selections from \$9.50/person.

Please note

All prices include GST.
Food prices valid to 31 December 2012.
Dishes subject to seasonal availability.
Special diets can be catered for with advance notice only (vegetarians, gluten free, lactose intolerant).
Nut allergies: no added nuts go into the preparation, however some products may contain traces of nuts.

Canapés

- ◆ Chilled tomato, cheese and basil on a toasted grissini
- ◆ Chilled smoked salmon with horseradish cream, capers and onion on a toasted grissini
- ◆ Assorted sushi
- ◆ Mini pizzas
- ◆ Cocktail spring rolls
- ◆ Mini curry puffs
- ◆ Chicken satay - mini tender chicken skewers with satay sauce
- ◆ Spicy flame grilled Mongolian meat balls
- ◆ Crumbed mini fish bites with tartare sauce
- ◆ Salt and pepper calamari with lemon and tartare sauce
- ◆ Cheese and spinach triangles
- ◆ Warm Atlantic Salmon with sesame seeds and Asian sauce
- ◆ Smoked salmon frittata with sour cream and chives
- ◆ Sweet chilli crumbed chicken tenders

Soup

Spicy Tomato & Red Pepper Soup
Tomato, red pepper and onion, garnished with a basil pesto crouton

Crème of Chicken & Lemon
Chicken stock, cream and lemon finished with a dollop of sour cream and chives

Roasted Pumpkin, Carrot, Coconut, & Coriander Soup

Pumpkin, carrot and cumin, blended with coconut milk and served with coriander

Potato, Leek, Bacon & Spinach Soup
Potato, leek and spinach puree in a vegetable stock garnished with crispy bacon and crème fraiche



Menu Item Selections

Entrée

Smoked Salmon

Tasmanian smoked salmon draped over rocket with telegraph cucumber, roasted capsicum, capers and red onion laced with a horseradish cream

Herb Crusted Chicken Salad

Warm chicken tender strips, with a fresh bread and herb crumbing, sitting on a salad of tomato petals, cucumber and mixed greens drizzled with a lemon aioli

Prawn & Avocado

Chilled prawns tossed in a seafood dressing on a chiffonade of iceberg lettuce topped with an avocado salsa and a whole cooked prawn

Lemon Pepper Squid

Warm lemon pepper coated squid served on a julienne of pickle vegetables with a caper mayonnaise

Thai Beef Salad

Sliced beef sirloin on a salad of rocket, rice noodles, cucumber, red onion, peanuts, coriander, basil and mint tossed with a mild sweet chilli and lime dressing

Main Course

Northern Territory Barramundi & Smoked Salmon

Baked barramundi topped with smoked salmon and steamed asparagus napped with a lemon hollandaise sauce

South Australian King George Whiting Fillets

Crumbed S.A. King George whiting fillets served with homemade tartare sauce (optional extra of three skewered prawns at an additional charge)

Grainfed Porterhouse Steak

Prime export quality char grilled porterhouse steak cooked medium rare napped with a Dianne sauce, topped with caramelised red onion and a parmesan chip

Rymill Fillet Steak

Prime beef fillet cooked medium rare, served on a warm salad of beetroot and zucchini, crowned with basil pesto and surrounded by a red wine demi-glaze

Sarazen Veal

Tender veal scallopini, lightly crumbed & topped with olive tapenade, diced tomatoes & tarragon butter

Sage & Bocconcini Chicken

Chicken breast pocketed with bocconcini and sage, wrapped in prosciutto and baked, served with a tomato and basil sauce

Vegetable Filo Parcels (Vegan Option)

Roast pumpkin, baby spinach, pine nuts, char grilled capsicum and basil wrapped in fresh filo pastry served with a tomato coulis. (Special diets catered for with prior notice)

Dessert

Trio of Ice Creams

Trio of ice creams in a brandy snap basket, served with a fresh berry coulis

Mini Pavlova

Petite pavlova with seasonal fruit, strawberries and cream, drizzled with passionfruit pulp

Chocolate Sponge Pudding

Rich chocolate sponge with chocolate sauce, mixed berries, cream and ice cream

Rhubarb & Apple Crumble

Rhubarb and apple on an almond meal base topped with crumble and served with vanilla anglaise and ice cream

Premium Cheese

King Island Brie, Edam, Mature and Bass Strait Blue cheese served with dried fruit and nuts



Beverage Package Selections

Option One

Four hour duration, \$30.90/person
Five hour duration, \$33.90/person

Coopers Beer in Jugs or Glasses

- ◆ Clear
- ◆ Pale Ale
- ◆ Lager
- ◆ Premium Light

Bottled Wines

- ◆ Windy peak Sparkling Chardonnay Pinot Noir
- ◆ Shingleback Haycutters Sauvignon Blanc Semillon
- ◆ Kooyonga Label Whitefeather Cabernet Shiraz

Soft Drink and Juice

- ◆ Orange Juice
- ◆ Mineral Water
- ◆ Lemon Squash
- ◆ Coke
- ◆ Lemonade
- ◆ Ginger Beer

Option Two

Four hour duration, \$35.90/person
Five hour duration, \$37.90/person

Coopers Beer in Jugs or Glasses

- ◆ Clear
- ◆ Pale Ale
- ◆ Lager
- ◆ Premium Light

Bottled Wines

- ◆ Tomich 'M' Sparkling Chardonnay Pinot
- ◆ Penna Lane Riesling
- ◆ O'Leary Walker 'Blue Cutting Road' Semillon Sauvignon Blanc
- ◆ Shingleback McLaren Vale Shiraz
- ◆ Thorn-Clarke 'Sandpiper' Cabernet Sauvignon

Soft Drink and Juice

- ◆ Orange Juice
- ◆ Mineral Water
- ◆ Lemon Squash
- ◆ Coke
- ◆ Lemonade
- ◆ Ginger Beer

Option Three

Five hour duration, \$45.00/person

Coopers Beer in Jugs or Glasses

- ◆ Clear
- ◆ Pale Ale
- ◆ Lager
- ◆ Premium Light

Bottled Wines

- ◆ Bird in Hand Sparkling Pinot Noir
- ◆ Murdoch Hill Sauvignon Blanc
- ◆ O'Leary Walker Watervale Riesling
- ◆ Rockford Alicante Bouchet
- ◆ O'Leary Walker Shiraz

Soft Drink and Juice

- ◆ Orange Juice
- ◆ Mineral Water
- ◆ Lemon Squash
- ◆ Coke
- ◆ Lemonade
- ◆ Ginger Beer

Alternative Option

Beverages on consumption charged to the main account.
Bottled wines can be pre selected from our function wine list.
(No individual table accounts available).

Please Note

It is with regret that given the volatility of the wine market in Australia, we cannot guarantee availability of any wine. In the best instance, 10 days notice is required. Under this time, we reserve the right to replace any unavailable wine with it's nearest equivalent, in type and price. In each case, we will endeavor to inform you of our action.



Wine Selections

Sparkling Wines

Windy Peak Chardonnay Pinot Noir	\$27.90
Di Giorgio Pinot Noir Chardonnay	\$35.00
Tomich 'M' Sparkling Chardonnay Pinot	\$33.00
Katnook 'Founders Block' Sparkling Shiraz	\$37.00
Bird in Hand Sparkling Pinot Noir	\$37.00
O'Leary Walker 'Hurtle' Pinot Noir Chardonnay	\$39.50

Sweet White

'Heart and Soul' Moscato	\$24.00
Jim Barry 'Lavender Hill' Moselle	\$30.00
Hollick Nectar (375ml)	\$30.00
Rockford White Frontignac	\$35.00

Chardonnay

Rosemount 'Twilight Harvest' Unoaked Chardonnay	\$31.00
Elderton Eden Valley Chardonnay	\$31.50
'The Hedonist' Viognier Chardonnay	\$31.50
O'Leary Walker Chardonnay	\$39.50

Riesling

Mayhem 'Old School' Riesling	\$29.00
Jim Barry Riesling	\$33.00
Tomich Hill Riesling	\$33.50
O'Leary Walker 'Watervale' Riesling	\$35.50
'Penna Lane' Riesling	\$35.50
Bird in Hand Riesling	\$36.00
Penfolds Koonunga Hill 'Autumn' Riesling	\$34.00
Pikes Riesling	\$38.50

Sauvignon Blanc

Cool Woods Sauvignon Blanc	\$26.50
Shingleback 'Haycutters' Sauvignon Blanc/Semillon	\$26.50
O'Leary Walker 'Blue Cutting Road' Sem/Sauv/Blanc	\$32.00
Crowded House Sauvignon Blanc	\$32.50
Paracombe Creek Sauvignon Blanc	\$32.50
Murdoch Hill Sauvignon Blanc	\$36.00

Other Whites and Blends

RedBank 'Sunday Morning' Pinot Gris	\$32.00
Pirie Tasmania South Estelle Riesling Gewurztraminer	\$32.00
Coriole Chenin Blanc	\$32.50
Moondah Brook Verdehlo	\$33.50
Rockford Semillon	\$38.00

Rosé Style

Bird in Hand Pinot Rosé	\$29.00
Rockford Alicante Bouchet	\$37.00

Shiraz and Blends

Club Red 'Whitefeather' Cabernet Shiraz	\$26.50
Earthworks Shiraz	\$26.50
Islander Shiraz	\$29.50
Beresford Shiraz	\$32.50
Shingleback McLaren Vale Shiraz	\$34.50
Harbord 'The Tendril' Shiraz	\$36.00
Koonunga Hill 'Seventy Six' Shiraz Cabernet	\$36.00
O'Leary Walker Shiraz	\$39.50
Browns of Padthaway 'T-Trellis' Shiraz	\$37.00
Fox Gordon Eight Uncles Shiraz	\$37.00
Murdoch Hill 'The Cronberry' Shiraz	\$37.50
Jim Barry 'Lodge Hill' Shiraz	\$42.50
d'Arenberg Footbolt Shiraz	\$38.00
Yangarra Shiraz	\$40.00
Cape Barren Native Goose Shiraz	\$39.00
Woodstock 'Pilots View' Shiraz	\$45.00
Rockford Basket Press Shiraz	\$95.00
Penfolds St Henri Shiraz	\$110.00

Cabernet Sauvignon

Thorn-Clarke 'Sandpiper' Cabernet Sauvignon	\$30.00
Paulette Cabernet Merlot	\$36.00
Bremerton Coultard Cabernet Sauvignon	\$32.00
Wynns 'The Gables' Cabernet Shiraz	\$41.00
Amadio Cabernet Sauvignon	\$41.00
Chapel Hill Cabernet Sauvignon	\$46.50
Scarpantoni Brothers Block Cabernet Sauvignon	\$49.50
Petaluma Hundred Line Cabernet Sauvignon	\$49.50
Barossa Valley Estate Ebenezer Cabernet Sauvignon	\$52.00
Jacobs Creek St Hugo Cabernet Sauvignon	\$65.00

Other Reds and Blends

Johnstone Pinot Noir	\$36.00
Henschke Keyneton Estate Shiraz/Cab/Merlot	\$65.00



Testimonials

“Dear Robert and the Kooyonga team... Thank you so much for a perfect wedding day. Your professionalism, service, attention to detail and support made everyone’s day.”

◆ *Cindy & Nick*

“To Robert and all the staff at Kooyonga Golf Club... Thank you all so much for creating a spectacular and memorable wedding reception for us. It far exceeded our expectations and your professionalism, guidance and support was greatly appreciated. We received so many wonderful compliments from our guests about the fantastic service from your staff. We will never forget the time and effort you put in to creating such a memorable day for us.”

◆ *Lauren & Scott*

“Dear Robert... Thank you for all your help organising our reception. You & your team did an amazing job. All of our guests loved the food & commented that the service was of a very high standard. Your advice to us about timing, room setup etc, was invaluable. Thanks for being a part of our day.”

◆ *Karen & Andrew*

“Dear Robert & Kooyonga team... We would like to thank you very much for everything that you did for our wedding day. Your attention to detail for the day made everything go smoothly and to plan. The food was amazing and your ability to cater for a number of food intolerances was very much appreciated. Once again thank you for your amazing service, it made our special day so memorable.”

◆ *Louise & Tim*





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