



Sorrento Golf Club

# Weddings

*at Sorrento Golf Club*



# What We Offer

Sorrento Golf Club has long been a favorite venue among our Members for all kinds of special events and milestone celebrations. Located approximately a one hour and twenty minute drive from the Melbourne CBD and one hour and thirty-five minutes from Tullamarine International Airport, it's a perfect getaway destination within close proximity to the city.

From weddings to birthdays, engagements, anniversaries and life celebrations, we offer a variety of elegant spaces for you to hold your special occasion.

In addition to our beautiful Clubhouse overlooking an immaculate golf course, we also offer a team of food & beverage specialists who are able to provide a delicious catering experience for your guests, whether it be a cocktail style event or a formal dinner.

Our team of highly skilled chefs has a wonderful reputation for providing some of the finest dining on the Mornington Peninsula. Each culinary creation is modern Australian-inspired cuisine with a focus on local produce complimented by a carefully curated wine list.



# Peninsula Room

Overlooking the course from the 1<sup>st</sup> hole, our Peninsula Room is used for cocktail parties as well as formal occasions for large groups of up to 200 diners or 250 cocktail style.

If your event incorporates speeches we are able to provide a microphone as well as a screen for any photo or video presentations you wish to display. We also have a dance floor that can be assembled should you require, and space for a band or DJ.

We are happy to collaborate with your event stylist or florist to decide on ways the room can be decorated to your desired theme.

Please see following pages for catering options we offer, from canapés, full-course meals and banquet-style dining as well as our many beverage options.



# Catering Options

## Plated Dining & Drinks

*Price on application*

### **CATERING PACKAGES**

1. Set Three Course Menu
2. Set Entrée, Choice Alternate Serve Main Course and Set Dessert
3. Alternate Serve Three Course Meal

Shared plates & dessert buffet options upon request

### **BEVERAGE PACKAGES**

#### HOUSE PACKAGE *(Subject to Change)*

San Pietro Sparkling Cuvee | Langmeil Chardonnay | SGC Shiraz | Basic Tap Beer | Juice | Soft Drink

#### MORNINGTON PENINSULA PACKAGE

San Pietro Sparkling Cuvee | Portsea Estate Pinot Gris | Paringa Estate Pinot Noir | Foxeys Hangout Shiraz (Additional \$5 per person) | Basic Tap Beer | Juice | Soft Drink



# Catering Options

## Plated Dining Menu

### Entrées

- Thai prawn salad, green chilli nuoc cham (gf)
- Teriyaki beef, wasabi slaw salad (gf)
- Cured duck breast, beetroot & carrot salad, honey caramel dressing (gf)
- House rolled vegetable spring rolls, herb salad with chilli jam (v)
- House rolled pork & prawn spring rolls, herb salad with chilli jam
- Kingfish, soured cream, ruby grapefruit, red elk, fresh horseradish (gf)
- Poached chicken, kipfler potato & avocado salad (gf)
- Smoked salmon, minted peas, avocado, goats curd, lemon oil, baby greens (gf)
- Beef carpaccio, Caesar dressing, capers & rocket (gf)

### Mains

- Roast chicken breast, corn puree, broccolini, sauce romesco, chorizo crumb (gf)
- Lamb rump, ratatouille relish, balsamic jus (gf)
- Slow roasted eye fillet, potato puree, mushroom, red onion marmalade, spinach & red wine jus (gf)
- Tasmanian salmon, tahini yoghurt, tarator crumb, zucchini sambal
- Crispy skinned ocean trout, borlotti bean & Spring Bay mussel ragout, green goddess sauce (gf)
- Roast pumpkin risotto, toasted hazelnuts with silverbeet (v/gf)
- Confit duck leg, porcini mushroom & spinach risotto (gf)
- Crisp pork belly, parsnip puree, apple & fennel salad, calvados jus (gf)



# Catering Options

## Plated Dining Menu

### Desserts

#### Plated Desserts (Part of 3-course option)

- Warm chocolate pudding, spiced chocolate sauce, vanilla ice-cream
- Carrot cake, white chocolate ganache, blood orange marmalade, yoghurt ice-cream
- Lime panna cotta, coconut jelly, tapioca, peanut praline, lime leaf, caramelized pineapple (gf)
- Caramelized apple crumble, cinnamon ice-cream

#### Roving desserts (Chef's selection)

- Churro bite, chocolate sauce
- Mini lemon meringue tart
- Mini gelato cones
- Chocolate mousse, fresh raspberry (gf)
- Salted caramel éclair
- Selection of mini cheesecakes
- Fresh fruit (gf)

Self-serve Pavlova table available on request.

*Wedding cake can be cut and individually plated with vanilla cream and berry compote or cut and placed on platters.*



# Catering Options

## Cocktail Style Menu

### Canapés

- House rolled vegetable spring rolls with chilli jam (v)
- House rolled pork & prawn spring rolls with chilli jam
- Gruyere cheese puffs (v/gf)
- Fresh oysters with condiments (gf)
- Tuna sashimi with white pepper caramel (gf)
- Asparagus tempura with smoked paprika aioli (v)
- Popcorn chicken, chipotle aioli (gf)
- Roast chicken & pesto ribbon sandwiches
- Mini cheese burgers
- Smoked salmon on thyme crouton, crème fraiche & dill
- Tomato, basil & feta tart (v)

### Fork

- Porcini mushroom risotto (v/gf)
- Thai prawn salad, green mango, fresh herbs, chilli caramel (gf)
- Slow cooked salmon & potato salad, aioli (gf)
- Lamb cutlets, ratatouille relish (gf)
- Salt & pepper calamari, rocket salad, lemon aioli
- Crumbed fish & chip cone
- Chicken Caesar salad
- Fish tacos, tomato & lime salsa
- Beef skewers, satay sauce (gf)
- Yellow chicken curry, kaffir lime, jasmine rice (gf)



# Wedding Packages

## WEDDING RECEPTION PACKAGES ARE INCLUSIVE OF:

- ½ Hour Pre-Dinner Canapés – Chef’s Selection
- White Table Linen and Napkins
- Bridal Table
- Cake Table
- Gift Table
- Parquetry Dance Floor
- Tea and Coffee
- Use of Grounds for Photography
- Use of in-house PA and lectern for speeches

## NOTES:

- We are happy to tailor menus and beverage packages specifically to your requirements.
- Sorrento Golf Club is unable to accommodate requests for provision of food items to take away by clients due to current Food & Safety regulations, given the implications of food quality, preparation and handling.
- Each package ranges from four to six hours’ duration. Please choose the most appropriate package based upon your timings. Remember, your Beverage Package starts from the time of your pre-dinner drinks.
- Full champagne (sparkling) toasts are at an additional cost - \$10 per person. This covers additional glassware, and beverage over and above the cost of your drinks package.
- Please select package items in advance. No extension of packages are available on the day.
- Dinner beverage packages to conclude by 11:00pm.
- Ceremony on the Terrace Lawn to include set-up of 12 chairs and registry table \$2000.00. Available from 4pm.



## TERMS & CONDITIONS

1. All prices and charges are inclusive of GST, and are current and correct at the time of booking. Prices are subject to change and confirmation of final price will occur with receipt of DEPOSIT & SIGNED BOOKING AGREEMENT.
2. We, THE CLUB reserve the right to cancel or postpone a booking. Any cancellation or notification of postponement by THE CLUB will result in full refund of deposit if a suitable rebooking is not able to be reached.
3. All tentative bookings (without receipt of DEPOSIT) will expire after 14 days.
4. A deposit of \$1500 will be required to secure your booking. This will be refunded within 10 days of the completion of the function subject to there being no subsequent costs being incurred by THE CLUB e.g. additional beverage charges, property damage or excessive cleaning costs. (See clause 8.)
5. Confirmation of booking (with receipt of DEPOSIT) must be accompanied by a signed copy of these GENERAL TERMS & CONDITIONS.
6. The CLUB will issue a final INVOICE within 14 days prior to function date. Payment is required in full, 7 days prior to the date of the event. Any further charges arising from the event must be finalised and paid prior to the function.
7. The CLUB will not be held responsible for any loss or damage to property of the ORGANISER or their guests before, during or after the event, or left on the premises.
8. You, THE ORGANISER will be held financially responsible for any damages to person or property or any loss of income incurred by THE CLUB, resulting from any actions taken by your guests before, during or after your event.
9. THE ORGANISER may add to the decorations of the room with any item(s) they bring onsite, with the following exceptions,
  - NO confetti
  - NO glitter
10. THE ORGANISER and their guests may not bring any alcohol, for the purpose of consumption into the venue. Any items containing alcohol will be confiscated and held by the management until the completion of the function, or otherwise deemed appropriate.
11. THE ORGANISER and their guests may not remove any alcohol from the venue without the express permission of THE CLUB.
12. Throughout the duration of the event, THE CLUB reserve the right to refuse the service of alcohol to any guest, or in extreme circumstances to close the bar entirely, on the grounds of RESPONSIBLE SERVICE OF ALCOHOL.
13. THE ORGANISER or their guests may not bring food or beverage items, for the purpose of consumption, into the venue without the express permission of THE CLUB. Any unauthorised items found will be confiscated by the management and held for the duration of the event or otherwise deemed appropriate. THE CLUB reserves the right to include a fee for any food or beverage items permitted to be brought on to the premises.
14. Final selections and numbers must be confirmed in writing to the CLUB no later than the following times,
  - Food & Beverage selection – 14 days prior to event.
  - Final numbers of attendees – 14 days prior to event.
  - Dietary requirements of guests attending – 14 days prior to event.
15. THE ORGANISER will be charged a minimum amount as deemed by final numbers confirmed 14 days prior to event. Additions to final numbers or extra guests will be charged accordingly.
16. THE CLUB reserves the right to request Licenced Security for your event. The total cost of the security guards will be added to your final payment at a rate of \$50 per hour per guard, with a minimum of 2 guards required.
17. All evening functions will conclude no later than 11.45pm. Beverage packages must conclude by 11pm, however at THE CLUBS discretion a cash bar service may be offered concluding no later than 11.30pm
18. In the event of cancellation by THE ORGANISER, the following Cancellation policy will be invoked.
  - \* “Days” refer to “prior to the date of event”
    - > 120 days – full refund of deposit
    - < 120 days – 50% refund of deposit
    - < 30 days – no refund of deposit
    - < 14 days – 50% final cost
    - < 7 days – 100% final cost
19. THE CLUB reserves the right to use photographs taken during the course of the event for use in Marketing and Promotion of the Club, via print, digital or social media.



## Sorrento Golf Club

18 Langford Road  
Sorrento, 3943  
Victoria, Australia  
(03) 5984 2226  
[club@sorrentogolf.com.au](mailto:club@sorrentogolf.com.au)  
[www.sorrentogolf.com.au](http://www.sorrentogolf.com.au)

