

# The Vines Golf Club of Reynella

## Dining Function Package



The Vines Golf Club of Reynella is a golf and country club that attracts people from all over South Australia. We offer a championship golf course and we are a popular venue for corporate, trade and group golf days. Off the course, we organise a full calendar of entertainment including comedy nights, bingo, quiz evenings and wine dinners and we are one of the southern Adelaide's foremost function centres, hosting weddings, parties, lunches and meetings.

With a fully licensed bar and bistro and flexible, friendly staff, we would be delighted of the opportunity to make your next function a success. To make a booking or arrange a time to have a look at the venue, please don't hesitate to contact the office on 8381 1822 or [info@vinesgolfclub.com.au](mailto:info@vinesgolfclub.com.au)

## The Rooms

Here at the Vines you have the choice of two exceptional spaces for your event.

The Members Lounge takes in the stunning outlook that is the golf course. With the greenest of fairways the view is unrivalled. Seating up to 140 on round tables for dinner or 170 for a cocktail party, the Members Lounge is definitely the showcase of The Vines of Reynella Golf Club.

The Garden Room overlooks the fountain to the rear of the building. Seating up to 110 on round tables for dinner or lunch, 90 for an open circle conference or 140 for a cocktail party or in a theatre setup it is the perfect intimate room.

	Mon-Fri	Sat-Sun
Members Lounge	\$350	\$550
Garden Room	\$250	\$550

## Set Menu Options

We have formal meal packages for your celebration, perfect for weddings, gala events, presentation dinners or any special event. We can tailor a menu to suit any budget or culinary requirement. All of our set menus include fresh crusty bread. As with all of our menus flexibility is our specialty, we are only too happy to quote on any special requests that you may have.

Soup, Main \$37

Soup, Main, Dessert \$42

Entrée, 2 choice of Main, Dessert \$50

2 choices of Entrée, 2 choices of Main, Dessert \$54

Please enquire about other combinations

Or Alternate Drop options

1 Soup and 2 main courses \$35.00

2 entrée and 2 mains \$40.00

### Soups

Potato, Leek & Bacon soup

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Cream of Pumpkin soup (V) (VG on request)

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Traditional Minestrone soup

-

Sweet Potato, Carrot & Ginger soup (V)(VG)

-

Red Lentil, Tomato & Coriander soup (V) (VG)

-

Curried Zucchini & Cauliflower soup (V) (VG)

All soups (GF)

## Entrees

Char'grilled lamb salad with feta, olives, mixed leaves, spanish onion, cherry tomatoes finished with balsamic glaze (GF)

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Southern fried chicken tenderloins served with mixed leaves, cherry tomatoes, cucumber and dressed with a chilli and lime aioli

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Pumpkin & Sage Arancini balls with arrabbiata sauce and baby rocket (V)

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Hot smoked salmon with pickled fennel, snow pea with a dill aioli (GF)

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Warm salad of Brie with oven roasted cherry tomatoes, mixed leaves and dressed with a mustard vinaigrette (V)

## Mains

Char'grilled 200gm Eye Fillet cooked to medium with potato rosti, wilted baby spinach and topped with a vanilla pod infused red wine jus

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Confit of Pork Belly slowly cooked for 4 hours, served with a creamy mash, roasted parsnips and topped with a red wine jus

GF

-

Slow roasted Beef Sirloin marinated with garlic & thyme cooked to medium, served with caramelised onion mash, baby carrots with a sauce au poivre

GF

-

Oven baked Chicken Breast filled with a pine nut & baby spinach farce, served with duchess potatoes, french beans & topped with a white wine creamy sage sauce

GF

-

Baked Atlantic Salmon with minted butter potatoes, steamed broccolini & topped with a beurre blanc sauce

GF

Baked Barramundi topped with a parmesan herb crust served with steamed broccolini, chat potatoes & topped with a white wine cream sauce

-

Roasted Lamb Rump cooked to medium served with minted pear mash, honey glazed baby carrots & dressed in a sticky balsamic glaze

GF

Roast vegetable Salad with roasted pumpkin, kipfler potatoes, carrot and zucchini, tossed through with baby rocket, cherry tomatoes and a seeded mustard dressing

V VG

## **Desserts**

Sticky Date Pudding served with a house made butterscotch sauce and served with vanilla ice cream

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Chocolate Profiteroles served with chantilly cream & topped with chocolate ganache

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Mini Pavlova topped with fresh strawberries, chantilly cream and drizzled with a berry coulis (GF)

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Apple Crumble topped with vanilla ice cream, strawberries & mint

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Poached Pears in a spiced red wine glaze served with a dash of cream mascarpone

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Mixed berry Mille Feuille with lashings of cream and berries

# **The Beverage**

## **Package Options**

### **Package One \$45 per person**

Select 2 wines from the Hardy's Nottage Hill Range

The Lane Lois Sparkling

Hahn Super Dry, Hahn Premium Light,

West End Draught, Furphy Refreshing Ale

Soft Drinks

### **Package Two \$50 per person**

Select 3 wines from The Lane Vineyard Sauv Blanc or Pinot Gris, Pirramimma Shiraz,

Bremerton 'The Tamblyn' Blend

The Lane Vineyard 'The Lois' Blanc de Blanc Sparkling

Hahn Super Dry, Hahn Premium Light,

West End Draught, Furphy Refreshing Ale

Soft Drinks

### **Package Three \$60 per person**

Shaw & Smith Sauv Blanc, Mitchell Peppertree Shiraz,

Hugh Hamilton Merlot, Jim Barry Watervale Riesling

Clover Hill Sparkling

Hahn Super Dry, Hahn Premium Light,

West End Draught, Furphy Refreshing Ale

Soft Drinks

## **Open Bar**

The most flexible package for your guests, simply meet our minimum spend requirements for the size of your function and your guests can choose from our wide variety of refreshments offered.

## **Subsidised Options**

Please don't hesitate to discuss a range of other options that may be more suitable for those who have a tight budget to stick to.

# Terms & Conditions

## Bond & Minimum Spend

A returnable bond of \$500 must be paid on confirmation of the booking. This is non returnable if a cancellation is received within 12 weeks of the function. The bond is returnable within 14 days after the function unless any damages have not been rectified to the satisfaction of the Club.

A minimum spend of \$1000 over the bar must be paid to The Vines at least 48 hours before the function and is non refundable. Sunday afternoon functions, details upon application.

## 21st Birthdays

The Vines welcomes 21st birthday celebrations. In order to provide a safe and secure environment for guests and local residents, hirers of the Club for 21st birthday celebrations are obliged to have a security person on duty. The security is appointed by the Club and the cost of the security is paid for by the hirer. All 21st birthdays must be attended by mature adults.

## Damages

The hirer is responsible for any damages that occur at the Club during a function and may result in the partial or total loss of the bond. All damages should be reported to the Responsible Person on duty.

## Set Up

The Club will set up all tables and chairs and table settings to a plan from the hirer. Decorations are the responsibility of the hirer and all decorations must be agreed to by the Club in advance. The hirer must remove decorations at the end of the occasion unless agreed otherwise with the Club.

## Catering

The Vines offers various catering packages and does not allow outside caterers or the use of its catering facilities by hirers or 3rd parties. All catering fees must be paid at least 1 week before the starts of the function

## Drinks

Any outstanding balance of drinks consumed must be settled by the end of the function. Guest are not permitted to bring their own alcohol to functions unless by prior arrangement.

## Last Orders

Unless agreed in advance, last orders are at 11.45pm and the bar closes at midnight . All patrons must have left the premises by 12.30am.

## Cancellations

Within 12 weeks of the function will result in the loss of the bond.

Within 8 weeks of the function will result in the loss of the bond plus 50% of the fee paid so far

Within 4 weeks of the function will result in the loss of the bond plus all hire fees paid up to that date

## Responsibilities

It is the responsibility of the hirer to leave the venue in the same condition as before the function. This includes the removal of decorations and equipment and food. It is also the responsibility of the hirer to ensure their guests depart the Club grounds in an orderly fashion and without disturbance to the Club's neighbours.

## Duty Responsible Person

The Club will appoint a host for your function. The host will introduce themselves to you either before or at the start of your function and will be in charge of the function on behalf of the Club.

## Agreement

I/We agree with the terms and conditions above and understand that failing to pay any due amount by the due date may result in the cancellation of the function without refund of any fees paid so far.

Name \_\_\_\_\_ Name \_\_\_\_\_

Sign \_\_\_\_\_ Date \_\_\_\_\_ Sign \_\_\_\_\_ Date \_\_\_\_\_