

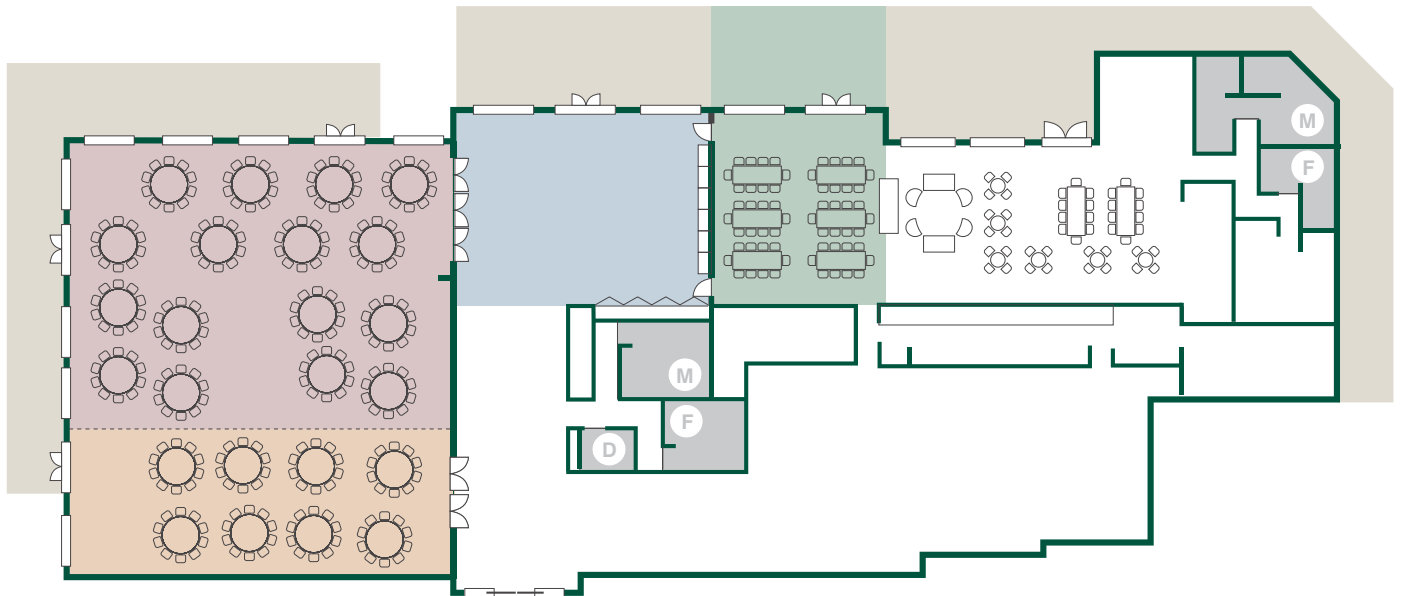


EVENTS



T H E G R A N G E

golf · weddings · events



THE GRANGE ROOM

The Grange Room is a newly rebuilt function room with a classic styling and direct access to the outdoor terrace area. Minimum of 130 guests and maximum 300 guests. Available menu options to be discussed with our Event Coordinator.

THE GRANGE ROOM 1

Room 1 is the larger of the rooms when split into 2 separate rooms. Minimum 100 guests and maximum 130 guests. Available menu options to be discussed with our Event Coordinator.

THE GRANGE ROOM 2

Room 2 is the smaller of the separate rooms. Minimum 50 guests and maximum 80 guests. Available menu options to be discussed with our Event Coordinator.

MARBLE BAR

The Marble Bar is a modern space, with direct access to the outdoor terrace area. Minimum 60 guests and maximum 80 guests. Available menu options to be discussed with our Event Coordinator.

SOCIAL AREA + ADJOINING OUTDOOR TERRACE

A semi private area suitable for all social events, catering for a maximum of 80 guests. Available for bookings Saturday to Thursday. Available menu options to be discussed with our Event Coordinator.

AMENITIES



VENUE FEATURES

The Grange is located under 1.5 hours south of Sydney and fifteen minutes from the heart of Wollongong

Modern Hampton's style

Abundance of natural lighting

Exclusive outdoor terrace area with views over the tenth tee

Built in audio visual

Data projector and screen

Lectern and microphone

Portable dancefloor

Floor plans and run sheet guidance from our event team

Easy parking





COCKTAIL PACKAGE

Includes 6 canapés and 1 fork dish per person

Canapés

California rolls
 Ocean trout and chive tartlet
 Prawn rice paper rolls
 Chicken and wild herb crostini
 Rare roast beef with horseradish cream
 Tomato and bocconcini tian with basil oil
 Smoked salmon, crème fraiche and baby capers
 Salt roasted beetroot, goats cheese and pumpkin stack
 Cherry tomato and feta bruschetta
 Iberico jamon peperonata roll
 Crispy pork belly with nam jim
 Vegetarian spring roll
 Crab, ginger and chervil bouchee
 Glazed buttermilk chicken
 Sesame rolled crispy salmon
 Honey sesame king island prawn
 Pork wonton
 Bang bang chicken
 Chorizo and feta skewer
 Kimchi beef
 Thai chicken laab

Additional canapés \$3pp per piece

Fork Dishes

Fillet mignon sliders, béarnaise sauce
 Skewered lemongrass and coriander chicken tenderloin, thai peanut sauce, wombok salad
 Cocktail crudités, smoked paprika hummus
 Croque madame, quails egg and herb salad
 Bocconcini, tiger tomato and basil brochettes, moscato glaze
 Five spice chicken, crispy noodles, fried basil
 Seared sesame tuna, roast beet, reduced balsamic
 Crab rolls, arugula, bloody mary aioli
 Sushi reloaded, pickled ginger, wasabi and mirin
 Confit Atlantic salmon, pickles, verjuice, celeriac puree

Additional fork dish - \$7.50pp per dish

Roaming Dessert Dishes

Add roaming dessert to your cocktail package for \$5pp per dessert

Macaroon selection
 French profiterole
 Upside down white chocolate cheesecake
 Churros with chocolate sauce
 Opera slice
 Caramel gooey cupcake
 Mini gelato cones

Cocktail food service for 1.5 hours
\$33pp | Minimum of 60 guests | Valid to 30 June 2018

Room Hire | Lunch 12 - 4pm | Dinner 6:30 - 11:30pm
Sunday events are an additional \$5pp

BUFFET MENU

On arrival

Select 3 canapés from the canapé selection, listed previously

Buffet dishes:

Hot dishes

Maple glazed Atlantic salmon

Macadamia and apricot pork loin

Beef Rendang

Prawn and bacon fettuccini in a sweet chilli cream sauce

Side accompaniments

Gratin dauphinoise

Pilaff rice

Roasted duck fat chat potatoes

Salads

Smoked chicken with candy chilli pear salad

Salted beetroot, roasted pumpkin, baby spinach and goats cheese with balsamic dressing

Seafood salad

Sticky pork empanadas

Panko crumbed calamari

Dessert

Your choice of 2 of the following desserts, served alternately to your guests

Daintree vanilla panna cotta with balsamic infused strawberries and fraise gel (GF)

Salted caramel chocolate tart, mascarpone quenelle, caramel sauce

Passion fruit crème brûlée with shortbread biscuits and raspberries

Smashed pavlova with grilled stone fruit and lavender honey cream, vanilla liqueur (GF)

White chocolate cheese cake, white chocolate shards

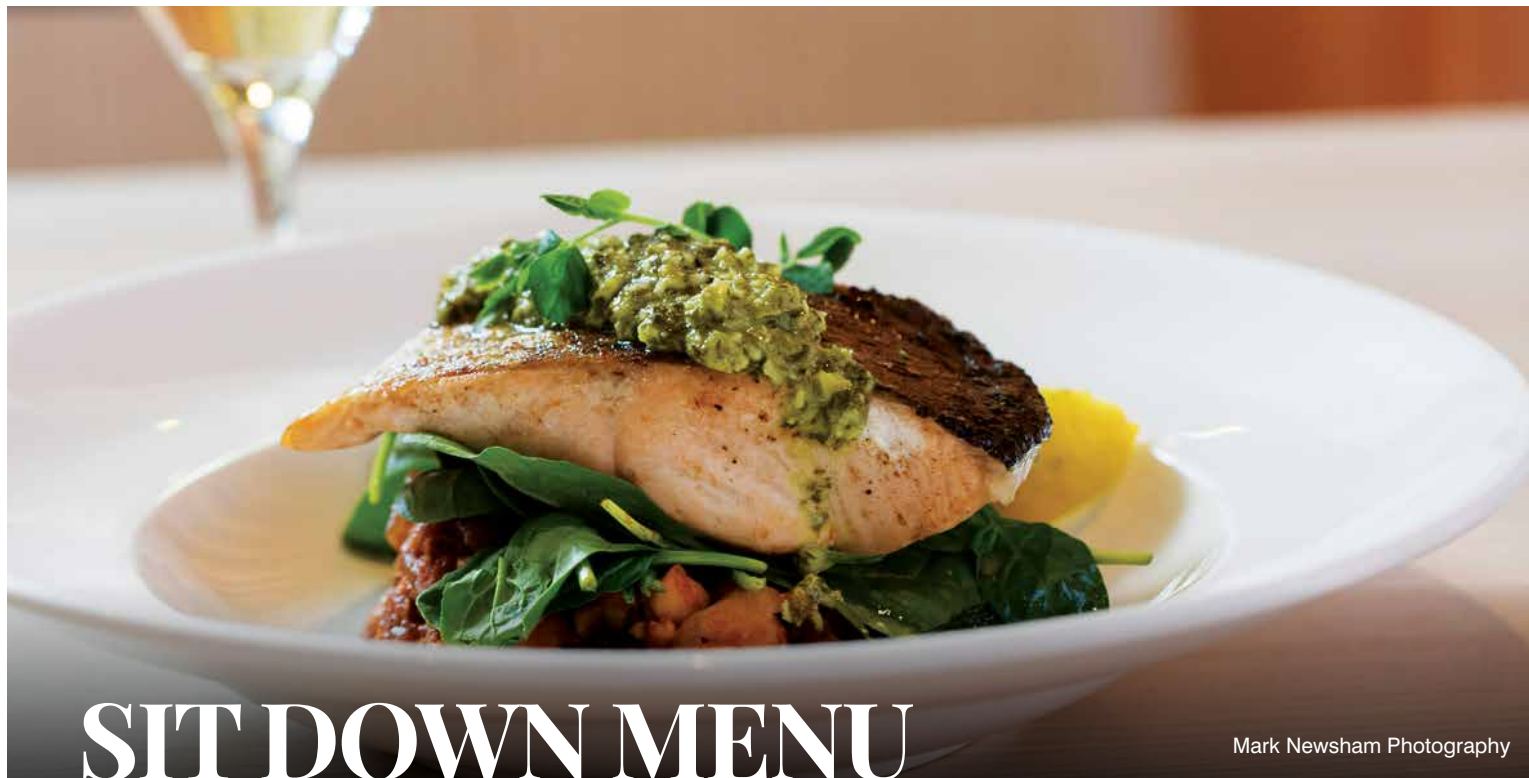
Fresh tropical fruit macerated in moscato, sable, sorbet

Lemon and lime tart, double cream, powdered honey

Nespresso coffee and assorted herbal teas

\$48pp | Minimum of 40 guests | Valid to 30 June 2018

**Room Hire | Lunch 12 - 4pm | Dinner 6:30 - 11:30pm
Sunday events are an additional \$5pp**



SIT DOWN MENU

Mark Newsham Photography

Artisan breads with unsalted butter and olive oil dip

Entrée

Tiger prawn and scallop ceviche (GF)

House cured ocean trout, pickled fennel and crispy shallot salad

Mesquite smoked chicken salad with roasted hazelnuts and chilli poached pear (GF)

Roasted butternut squash, meredith goats cheese feta and beetroot chips (GF)

Honey soy roasted duck breast, red chard salad and crispy leeks (GF)

Poached yabby and avocado tian, citrus reduction, herb salad (GF)

Parfait of duck liver with armagnac, grilled sourdough and quince jam

Hokkien noodle salad with wombok and fresh herbs topped with grilled peppered halloumi

Bresaola of beef fillet, aged parmesan and truffle oil dressed arugula (GF)

Crisp Atlantic salmon with celeriac remoulade and chilli tamarind relish (GF)

Chicken and leek galantine, roquette leaves, merlot jerez vinaigrette (GF)

Garlic prawn papparadelle

Main

Maple glazed Atlantic salmon, sautéed bok choy, kipfler potatoes and fennel salad (GF)

Confit of duck leg with sous-vide breast, chive mash, red wine savoy cabbage, morello cherry compote (GF)

Blue eye cod fillet, choy sum, with Tuscan chickpea, chorizo and bush tomato ragout (GF)

Chargrilled pepper rubbed veal cutlet, polenta, roasted capsicum relish, buttered sugar snaps, crisp prosciutto

Venison loin pan roasted, baby spinach, cumberland sauce and goats cheese, duck fat and rosemary chats (GF)

Corn fed free roaming chicken supreme with crisp prosciutto, kumara and sage gnocchi, garlic kale, rich porcini mushroom sauce

2 pin lamb rack and pistachio crusted back strap, buttered leeks, dauphinoise potato, rich madeira jus

Barramundi fillet, infused with Thai herbs and spices steamed in a banana leaf, wombok, jasmine rice and nam jim (GF)

Charred Darling Downs beef eye fillet on creamed white bean and leek, asparagus spears, béarnaise or chimichurri (GF)

Pressed pork belly, seared scallops, roast purée, apple and fennel slaw, cider glaze (GF)

Grilled butternut and zucchini stack with charred halloumi, lemon and pickled cucumber salsa (GF)

Handmade basil, pecorino and capsicum gnocchi with tomato roquette and buffalo mozzarella

Dessert

Daintree vanilla panna cotta with balsamic infused strawberries and fraise gel (GF)

Salted caramel chocolate tart, mascarpone quenelle, caramel sauce

Passion fruit crème brûlée with shortbread biscuits and raspberries

Smashed pavlova with grilled stone fruit and lavender honey cream, vanilla liqueur (GF)

White chocolate cheese cake, white chocolate shards

Fresh tropical fruit macerated in moscato, sable and sorbet

Lemon and lime tart, double cream, powdered honey

Room Hire | Lunch 12 - 4pm | Dinner 6:30 - 11:30pm
Sunday events are an additional \$5pp

Two courses \$55pp | Three courses \$70

Minimum of 40 guests | Valid to 30 June 2018



HIGH TEA

Gourmet open and finger sandwiches (Select 3)

Rare beef and horseradish cream

Fresh poached salmon, cucumber and lemon
crème fraiche

Iberico jamon, manchego cheese and capsicum relish

Chargrilled chicken, chive and roast garlic aioli

Shrimp, spiced mayo and watercress

Warm savouries (Select 3)

Honey sesame prawns

Prosciutto, fig and goats cheese tartlet

Smoked salmon crème fraiche and crispy capers

Glazed buttermilk chicken

Crisp spiced pork belly

Decedent petit fours (Select 3)

Cocoa dusted truffles

Freeze dried white choc raspberries

Baileys pannacotta shot

Rich opera slice

Citrus tartlet

Sweet treats

Freshly baked scones with vanilla strawberry
preserve and cream

Salted caramel, passion fruit and
smurfberry macaroons

Choice of assorted boutique teas

Upgrade to serve

Sparkling wine

Champagne Bellini cocktail

\$49pp | Minimum of 40 guests | Valid to 30 June 2018

**Room Hire | Lunch 12 - 4pm | Dinner 6:30 - 11:30pm
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For any enquiries please contact our Events Manager Amanda on 02 4261 1647

10 Kembla Grange Pl, Kembla Grange NSW | events@thegrangegolfclub.com.au | thegrangegolfclub.com.au

