



WEDDINGS AT
ROYAL ADELAIDE GOLF CLUB

Welcome to The Royal Adelaide Golf Club

Picture your guests mingling on the verandah of our historic 1906 built Clubhouse, celebrating with local wines and food dished up by Head Chef, Vincent Trotta (1918 Restaurant) and his team. Your guests will look out to views of lush manicured lawns and our famous pinasta trees bathed in the glow of late-afternoon light, whilst they play lawn games...

Our beautiful surroundings and first-class facilities inspire many couples to plan their entire wedding day with us: a ceremony on the Clubhouse lawns or in the woods on course, followed by a fabulous reception feast with your nearest and dearest.

We pride ourselves on pampering you and your bridal party every moment you're with us and that includes your own private waiter during your official photos at the serene Pavilion and surrounds, nestled in the middle of the course.

Our experienced Event Manager will work with you every step of the way, assisting you and helping your wedding to unfold – and then overseeing every detail on the day so you can focus on the important things..

It's your day, so come, be spoilt, let us take care of your needs and help create your perfect day.

FOR FURTHER INFORMATION OR TO BOOK A VENUE TOUR PLEASE CONTACT:

lisa@royaladelaidegolf.com.au

royaladelaidegolf.com.au/functions

P 08 8356 5511 / M 0403 452 840

328 Tapleys Hill Rd, Seaton, South Australia



Save the hassle of moving between ceremony and reception venues and have your ceremony on the grounds of the picturesque and historical Royal Adelaide Golf Club.

Ceremony package cost is \$400 and includes:

- Ceremony on the Clubhouse lawns
- 24 x white Americana chairs
- Signing table clothed and skirted in white linen and two Americana chairs
- Seagrass aisle runner
- Use of a private Lounge for the bridal party
- Iced water station for your guests
- Rehearsal with the Event Manager
- Indoor ceremony option in the event of inclement weather
- “Just Married” sign for the bridal cart

We can also help arrange for an additional fee:

- Arbour, ceremony chandelier, bunting, shepherds hooks, floral decorations
- Celebrant
- Wooded ceremony location (pictured right). Includes golf carts for bridal party
- Acoustic duo



STANDARD INCLUSIONS

- Private waiter and access to the Pavilion and surrounds for photos
- Private Lounge for bridal party use
- Complimentary bottle of Lambrook sparkling wine for bridal party on arrival
- Complimentary linen napery
- Clothed and skirted bridal and cake tables
- Dance floor, lectern, microphone and P.A. system for speeches
- Two of the following lawn games: cornhole, quoits, giant jenga and giant noughts and crosses
- A choice of glass hurricane lanterns, neo geometric vases or brass Moroccan hurricane candle holders with candles
- A choice of either wooden rounds or mirrors for table centrepieces
- Bud lighting throughout the length of the Clubhouse windows
- Personalised menus and welcome signage
- 4 x Golf carts for bridal party
- Complimentary round of golf for two people
- Ample complimentary parking
- Use of Royal Adelaide Golf Club cake knife for cake cutting
- Our experienced Event Manager to assist with planning your wedding and is also on hand on the day to ensure that everything goes exactly as planned
- Your placecards and bonbonierries set on tables
- 'Just Married' sign for bridal cart
- Flexibility in menu planning

Please note that a nominal room hire fee applies on all packages for bookings of less than 80 people. Please ask our Event Manager for further information.



'ROYAL' PACKAGE

All round great value.

- Two cold and two hot canapes (p.9)
- Set entree, alternately placed main course, set dessert (from seated or roaming menus)
- Freshly baked ciabatta rolls
- Freshly brewed coffee, tea and chocolate
- Five hour beverage package ('Option 1' wines)
- Lycra chaircovers with sashes or chairbands
- Your wedding cake cut and served on platters
- Votif candle holders and nine hour tea light candles
- 'Standard inclusions' listed on page three

Pricing

- \$125.00 per person (Young adults 13-18yrs \$105. Children under 12 years \$50)

'LUXE' PACKAGE

An 'all inclusive' package where we take care of all your reception needs for you. (Min. 100 adults)

- Two cold and two hot canapes (p.9)
- Set entree (seated or roaming), choice main course, set dessert (from seated or roaming menus)
- Freshly baked ciabatta rolls
- Freshly brewed coffee, teas and chocolate
- Five hour beverage package ('Option 1' wines)
- Lycra chaircovers with sashes or chairbands
- Your wedding cake cut and served on platters
- Votif candle holders and nine hour tea light candles
- Table centrepieces to the value of \$55.00 (can be upgraded for an additional cost).
- Five hour DJ set
- A nights accommodation at the Pullman Adelaide in a Junior Suite, breakfast for two in the Executive Club Lounge and late check out
- 'Standard inclusions' listed on page three

Pricing

- \$145.00 per person (Young adults 13-18yrs \$125. children under 12 years \$50)

'GRAND COCKTAIL' PACKAGE

For a less formal approach but with no less attention to detail.

- Three cold and three hot canapes (p.9) plus one item from the roaming entree menu (p.8) followed by your choice of either pizza, savoury pastries or cheese, fruit and nut platters (food served over a two hour period)
- Freshly brewed coffee and tea and chocolate
- Four hour beverage package ('Option 1' wines)
- Your wedding cake cut and served on platters
- Cocktail tables, scattered chairs with lycra chaircovers and sashes or chairbands
- 'Standard inclusions' listed on page three

Pricing

- \$95.00 per person (Young adults 13-18yrs \$70, children under 12 years \$30)



OFF PEAK WEDDINGS

Let us host your wedding between June 1st and August 31st and we will happily apply a 10% discount to your wedding package price*

We can offer the following inclusions to your off-peak wedding - at no extra cost:

- Indoor ceremony location for weddings of less than 120 people.
- Open fire
- Gas fired heater on the verandah
- Clubhouse and surrounds for post ceremony photos

** Minimum number of 100 people required to be eligible for Winter discount*



Entrée

- Roast tomato tart, rosemary, fresh goats cheese, pesto (V)
- Pumpkin tortelli, Persian feta, sage, brown butter (V)
- Heirloom tomato salad, buffalo milk bocconcini, basil granola (V,VGO)
- Togarashi of South Australian king prawn salad, wakame, ginger, bonito dressing (DF, GF)
- Fresh and smoked salmon rillettes, fennel crispbread (GFO)
- Tuna, green bean, Nicoise salad (GF, DF)
- Angel hair pasta, blue swimmer crab, saffron, tomato
- Tea smoked duck breast, duck sauce, spring onion pancake, cucumber, watercress salad (GF, DFO)
- Warm lime and lemongrass free range chicken terrine, coconut dressing, chilli, coriander, fried shallot (GF, DF)
- Seared beef carpaccio, onion parmesan confit, fried capers and truffle oil (GF, DFO)
- Antipasto platter – Local salumi, seafood, olives, cheeses, preserved vegetables and flatbread
- Charcuterie platter – French style meats, smoked seafood and preserves, cheeses and toasted brioche
- Meze platter – Middle Eastern inspired meats and seafood selection with dips and vegetables

Main

- Poke bowl (VG)
- Miso glazed eggplant, steamed lime rice and roast sweet potato, green sauce (VG)
- Fresh ricotta cannelloni, tomato ragu, pesto (V)
- Seared beef fillet, smoked mash, roast mushrooms, asparagus, red wine jus (GF)
- Pan roasted Tasmanian salmon fillet, romesco, chermoula crust, pearl cous cous, preserved lemon (GF, DF)
- Free range chicken breast, cornbread-chorizo stuffing and poached cherries (GF, DF)
- Seared lamb rump, skordalia, ratatouille, cucumber yoghurt (GF, DFO)
- Grilled duck breast, sweet potato puree, citrus reduction, baby beetroots (GF, DF)
- Twice cooked pork belly, green mango, bean shoots, chilli jam (GF, DF)
- Barramundi fillet, coconut rice, prawn and lime and lemongrass sauce (GF, DF)
- Pesto marinated chicken breast, stuffed with brie and prosciutto (DF)
- Fish of the day – Market fish cooked and presented with season's best produce.
- Lamb loin merguez with eggplant caviar, roasted cherry tomatoes and green olives (GF, DF)

Main course served with bowls of one of the following:

- Dauphinoise potatoes (V, GF)
- Butter roasted baby carrots, with honey, sesame (V, GF)
- Rosemary and garlic crushed potatoes with EVOO (V, VG, GF)
- Orange, shaved fennel and rocket salad (V, VG, GF, DF)
- Broccolini and green beans with soft herbs and butter / or oyster, miso dressing (VO, VGO, GF)
- Seasons garden salad, honey mustard vinaigrette (V, VGO, GF, DF)
- Roasted cauliflower, almond and raisin salad with Ras El Hanout spice (V, VG, GF, DF)
- New potato salad, Barossa speck, spring onion and grain mustard dressing
- Warm cous cous salad, soft herbs, dates, pomegranate dressing (V, VGO)
- Rocket salad, pear, parmesan, fennel (V, VGO, GF)
- Heirloom tomato salad, Fior di Latte and basil oil (V, VGO, GF)
- Green mango salad, green beans, bean shoots, lime dressing (V, VGO, GF)
- Green beans, hazelnuts and brown butter (V, VGO, GF)
- Roast pumpkin, honey, fetta and pepitas (V, VGO, GF)

Dessert

- Chocolate crème pot with salted cashew cookies (V, GFO)
- Passionfruit crème brulee, star anise ice cream (V, GF)
- Chef selection of three cheeses with crispbread and seasonal fruits (V, GFO)
- Peanut parfait, chocolate sauce (V, GF)
- Lime tart, citrus caramel, ginger ice-cream (V, GFO)
- Fresh berry mille-feuille, black currant, whipped cream (V, VGO)
- Coconut pannacotta, salted watermelon granita, lime syrup (V, VGO)
- Chocolate hazelnut tart, vanilla anglaise, orange gelato (V, GFO)
- Roasted pear crisp with quandong's and yoghurt sherbet (V, VGO)
- Chefs selection of petit fours (GFO, VO)
- Wedding / Birthday cake served to you with house made berry coulis and vanilla bean ice cream

CHILDREN'S MENU (UNDER 12 YEARS)

Canapes plus one of the below items plus dessert of vanilla bean ice-cream, chocolate wafer and toppings and soft drinks package.

- Crumbed fish, chips and salad
- Spaghetti with tomato, basil and grated cheese (V)
- Crumbed chicken tenderloins, chips and salad
- Beef schnitzel, chips and salad

PRICING

- Please refer to pages 4 & 5 for package prices
- Add antipasto or meze platters \$10.00 per person
- Price remains the same when including your wedding cake as the dessert option. Your wedding cake will then be served with house made berry coulis and either cream or ice-cream.

Most special dietary requirements catered for at no additional cost.

Want your guests to mingle longer? Then consider a roaming entree and/or dessert. Pick four items from the Grand Cocktail menu (on page 9), followed by two items from the menu below in lieu of canapes and seated entrée. Then, in lieu of a seated dessert, choose two of the following sweet selections.

Or add these in to your chosen package @ \$6.50per selection (1.5 pieces served per person).

Savoury selection

- Sweetcorn fritters, chilli lime yoghurt (V)
- Eggplant, capsicum, fresh goats cheese rotolo (V)
- Black bean, corn and adobo quesadilla with jalapeño pesto (V,VGO, DFO)
- Heirloom tomato, buffalo mozzarella, torn sour dough and sticky fig syrup (V)
- Fish and chip cone, tartar, lemon (DF)
- South Australian king prawn and prosciutto skewer with pesto (GF, DFO)
- Gin cured salmon on crostini, baby capers, onion parmesan confit (GF, DFO)
- Salt and pepper calamari, aioli, lime (GF, DF)
- Thai chicken sausage, chilli jam dressing (GF, DF)
- Roast duck pancake, cucumber, spring onion, duck sauce (GFO)
- Mini beef sliders, caramelised onion, cheddar
- Lamb meatballs, Romesco preserved lemon, mini bun (GF, DF)
- Barbequed lamb cutlets, eggplant caviar, fried capers (DF)
- Vietnamese rice paper rolls vegetarian style, nuoc cham dipping sauce (V)

Sweet selection

- Ice cream sandwich - Wattle seed macadamia biscuit, passionfruit and white chocolate semifreddo
- Vanilla bean arancini strawberry dipping sauce (GFO)
- Pandan pancake, palm sugar caramel coconut filling (DF)
- Salted caramel and banana tartlet
- Orange blossom crostoli (DF)
- Dark chocolate walnut brownie (DF)
- Chocolate mocha pot, cinnamon, double cream
- Lime curd tartlet, pistachio granola
- Gelati cones mini (GFO)
- Chocolate hazelnut tartlet, almond praline
- House baked lemon and apricot cheesecake, citrus caramel (GFO)
- Raspberry Frangelico frangipane tartlet
- Petit four platters – chocolate, macarons, fruit (GF, DFO, VGO)



Like the idea of not restricting your guests to a seated wedding? ...then this is for you. Start your reception with your choice of three cold and three hot canapes listed below plus one item from the roaming entree menu (on page 8). Later on we serve your guests your choice of either pizza, savoury pastries or cheese, fruit and nut platters. Price includes freshly brewed coffee and tea, four hour drinks package (Option 1 wines) and your wedding cake cut and served to guests. Please refer to page four for pricing and inclusions.

CANAPES

Cold

- Beetroot relish tartlet horseradish coconut cream (V,VGO)
- Roast tomato tartlet, basil and aioli (V,VGO)
- Guacamole, plantain chips and tostadas (VG)
- Roast capsicum and black olive tartlet (V,VGO)
- Beetroot cured gravlax, sour dough rye toast, horseradish and fresh lemon and capers (GFO)
- S.A. King prawn and prosciutto skewers, pesto dressing (GF)
- Asian crab salad on Chinese spoon, coconut dressing (GF)
- Barossa smoked chicken, basil and roast tomato tart (GFO)
- Rare roast beef, shallot confit, fried Lilliput capers & grilled sourdough (GFO)
- Beef carpaccio, parmesan, onion confit, fried capers (GF)
- Smoked duck on Chinese spoon, hoisin, cucumber, spring onion (GF)

Hot

- Vegetarian spring roll, black vinegar dipping sauce (V, GF, DF)
- Mushroom and fontina arancini, roast capsicum dip (V)
- Goats cheese, caramelised onion tartlet (V)
- Parmesan and polenta puffs (V)
- Pork and prawn pot sticker dumplings, nam jim dipping sauce (DF)
- Steamed pork bun, chilli jam
- Chorizo, Romesco, ricotta tartlet (GFO)
- Lamb meatballs, Romesco, preserved lemon (GF, DF)
- Chicken Kiev croquette

ADDITIONAL OPTIONS

- Extra canape items @ \$4.00 per person per item
- The package includes the cutting and serving of your wedding cake. House made berry coulis and either cream or vanilla bean ice-cream can be added for an additional \$5.00 per person
- Extend your drinks package from \$5 per person per hour.



One

Lambrook 'Spark' Pinot Noir, Andrew Peace Heart and Soul Moscato plus two of the following wines:

- Aloft Sauvignon Blanc
- Aloft Pinot Gris
- Aloft Rose
- Aloft Shiraz

Extra hour after 5 hours @ \$5.00pp

..or upgrade to the below package for an additional \$9.00pp

Two

Hesketh Madeline Alice Sparkling Pinot Noir, Andrew Peace Heart and Soul Moscato plus two of the following wines:

- Hesketh 'Bright Young Things' Sauvignon Blanc
- Vickery 'Watervale' Riesling
- St Johns Road 'Blood and Courage' Shiraz
- Parker 'Coonawarra' Cabernet Sauvignon

Extra hour after 5 hours @ \$6.00pp

..or upgrade to the next package for an additional \$14.00pp

Three

O'Leary Walker 'Hurtle' Vintage Sparkling, Andrew Peace Heart and Soul Moscato plus two of the following:

- O'Leary Walker Polish Hill Riesling
- Geoff Weaver Sauvignon Blanc
- Pike and Joyce Pinot Gris
- Geoff Merrill 'Jacko's' Shiraz
- Torbreck 'Woodcutters' Shiraz
- Hugh Hamilton 'The Villian' Cabernet Sauvignon

Extra hour after 5 hours @ \$7.00pp

- *All packages served with Coopers and Sapporo tap beer and Coca-cola soft drinks.*
- *Drinks charged on consumption option available (please see next page). Minimum spend of \$40 per person required.*
- *Spirits may be brought in for events that incorporate a drinks package. No corkage charge will apply. They are to remain behind the Bar and available after entree.*
- *BYO wine option @ \$15 corkage per bottle. Minimum spend applies. See Event Manager for relevant charges.*
- *Additional wines and beers can be added in if required (additional charges apply).*
- *Please note that due to supply, the prices and vintages may change without notice.*



DRINKS – ON CONSUMPTION

SPARKLING WINE

Hesketh 'Madeline Alice' Sparkling	\$32.00
Lambrook 'Spark' Pinot Noir	\$35.00
O'Leary Walker 'Hurtle' Vintage Sparkling	\$45.00
Janz N/V Chardonnay/Pinot Noir	\$48.00
Bleasdale Sparkling Shiraz	\$42.00
Andrew Peace 'Heart & Soul' Sparkling Moscato	\$30.00

WHITE WINE

Aloft Sauvignon Blanc	\$25.00
Aloft Pinot Gris	\$25.00
Pike & Joyce Pinot Gris	\$42.00
O'Leary Walker Riesling	\$40.00
Skillogalee Riesling	\$40.00
Pike & Joyce Chardonnay	\$42.00
Geoff Weaver Sauvignon Blanc	\$45.00

RED WINE

Aloft Rose	\$25.00
Aloft Shiraz	\$25.00
Hugh Hamilton 'Villain' Cabernet/Sauvignon Blanc	\$45.00
Patritti 'Merchant' Shiraz	\$40.00
Torbreck 'Woodcutters' Shiraz	\$45.00
Yangarra Shiraz	\$48.00
Dalrymple Pinot Noir	\$50.00

SOFT DRINK, BEER & SPIRITS

Glass soft drink	\$3.60
Jug soft drink	\$14.00
Juice 300ml	\$4.00
Glass of beer	From \$6.50
Jug of beer	From \$23.00
Spirits	From \$7.00
Bottles of beer	From \$8.00



BOOKINGS

Upon receipt of an enquiry, a tentative booking will be made on behalf of the client if requested. A tentative booking will generally be held for 14 days only.

Should the client wish to proceed with the booking, they must forward a completed application form (page 15) to the Club. A confirmation of the booking, together with a deposit invoice, will then be forwarded to the client shortly thereafter. Non-receipt of the completed application form may result in forfeiture of the booking.

DEPOSIT

A deposit of \$1,000 is required upon approval of your application. Non-receipt of payment of the deposit may result in forfeiture of the booking.

Receipt of payment of the deposit amount will be deemed as confirmation of the booking and your agreement to the Terms and Conditions as contained herein.

Please note that a 1% surcharge is applied to Visa and Mastercard payments and 1.65% surcharge applied to AMEX payments.

PAYMENT TERMS

All costs incurred in relation to the conduct of the event, less the deposit amount paid, will be invoiced five days prior to the function. Final payment is due prior to the date. Any additional charges will be invoiced as soon as practicable after the event and payment is required within seven days of the date of invoice.

MINIMUM CHARGES

All requirements (catering etc) will incur a charge of not less than 75% of the number of guests stated on the Application Form, or the actual number attending on the day, whichever is greater.

A room hire fee is applicable for all weddings of less than 80 people. The Event Manager will advise on applicable charges upon your enquiry.

PRICING

The function prices are produced for each year annually. The pricing of the function will be the applicable pricing for the year the function is held, regardless of the booking date, unless agreed prior. Prices are subject to change and are all inclusive of GST.

CATERING

Final numbers for catering purposes must be notified to the Club at least 5 working days prior to the date of the event. This number will be the basis upon which the invoice for the event is prepared, irrespective of whether a lesser number attend on the day. Obviously if more attend, the number present will be the basis of our charges in that instance.

The chef has the right to substitute, at any time without notice, any item on the menu due to seasonal, supplier or other circumstances beyond our control.



CANCELLATION

Effected by client

Written notice of cancellation is required. Fees incurred for cancellation is (generally) loss of the deposit amount, plus any other expenses incurred by the Club on behalf of the Client.

A cancellation 7-30 days prior to the function date will attract a penalty equal to 40% of the estimated food component of your function, whilst a cancellation 0 - 6 days will attract a penalty of 60%.

Effected by Club

In the event of circumstances beyond the Club's control, the Club reserves the right to cancel or, where possible, reschedule a function to a mutually agreed date.

The deposit amount will be refunded in full or transferred to an alternate date in either case.

DRESS CODE

All members, guests and visitors are required to maintain a standard of dress in keeping with the vision and character of the Club.

The Club's current dress regulations and policies regarding the use of portable electronic devices (including mobile phones) have been provided separately. The client must advise the guest(s) of these prior to the function. These must also be complied with during any visits to the Club by the client or their representatives prior to the function.

The management reserves the right to request that a guest not dressed appropriately take the necessary measures to rectify the situation.

DAMAGE AND CONDUCT

The Client is responsible for expenses incurred by the Club for loss or to repair damage to the Clubhouse, or property belonging to either the Club or a third party caused by any guests at the function. The Client is also responsible for the conduct of the Client's guests.

The Club may request a security bond payable 14 days prior to the function to cover any potential damage that may occur. The cost of any damage that occurs on the premises during the event will be deducted from this bond. If no damage occurs, the bond will be offset against the event costs.

Please note the Club reserves the right to charge a cleaning fee should it be required beyond the standard clean.

WORKPLACE HEALTH AND SAFETY

The Club treats its Workplace Health and Safety obligations seriously and external parties, whilst on the Club's property, need to conform with Workplace Health and Safety Legislation.

CHANGE OF DATE

The Club reserves the right to charge a fee if dates are altered. The Event Manager will advise on any applicable charges upon your enquiry.



Contact details

Contact person

Telephone number

Ph no #2

Postal address

Postcode

Email

Event details

Preferred wedding date

Alternative date(s)

Ceremony and reception?

Reception only?

Catering

Approx number of guests

Food (seated meal, cocktail, roaming, mixed etc)

Beverages

Special dietary requirements

Where did you hear about us?

Terms and conditions

I hereby agree to the Terms and Conditions as set by Royal Adelaide Golf Club Incorporated.

Signature

Date

Printed name

ACCOMMODATION

- Pullman Adelaide
Tel: 8206 8888
accorhotels.com.au

CAKE

- Sugar and Spice
Tel: 8172 1078
sugarandspicecakes.com.au

CELEBRANT

- Jayne Kelly
Tel: 0403 318 583
jayne.kelly@internode.on.net
- Jessica Maida
Tel: 0432 178 338
maida.jess@gmail.com

DECOR

- House of the Bride
Tel: 8340 8261
houseofthebride.com.au

ENTERTAINMENT

- Josh Smith
Mitise Entertainment
Tel: 0430 105 296

FLORIST

- Lily West
Tel: 8355 2928
info@lilywest.com.au
lilywest.com.au

LIGHTING

- Bulb Lighting
Tel: 0410 451 474
hello@bulblighting.com.au
bulblighting.com.au

PHOTOGRAPHER

- Panache Photography
Kim Stevens
Tel: 0439 882 506
info@panachephotography.com.au
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- Tamika Lee Photography
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