



The Otago Golf Club

Function Information



Function Bookings
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INFORMATION ABOUT FUNCTIONS AT THE OTAGO GOLF CLUB

Thank you for your enquiry. Here is a copy of our function hall charges, bar prices, wine list and menu options. All prices are quoted as current at the time of preparation of this booklet and are inclusive of GST. The relevant information concerning functions at the Otago Golf Club is as follows-

Hall Hire - \$60 per hour from the arrival of the first guests to the departure of the last guests. Where guest numbers exceed 50 the hourly rate increases to \$75. Our bar licence allows us to serve until 1am with the option of an extension at a cost of \$90.

Catering – The Club offers a comprehensive catering service. A sample of the food available is printed in this booklet.

Function Area – Your function will be in a self-contained area with your own bar facilities. We welcome your inspection of this environment to ensure your satisfaction. The Clubhouse allows easy access for any of your guests with disabilities including any who may be wheelchair bound. We have ample free parking.

Conference and Room Hire Facilities - We provide convenient, competitively-priced facilities for conferences, meetings, interviews, product displays and promotions. The latest audiovisual equipment is available for hire.

Bar Requirements – As we are a licensed club, all alcohol must either be purchased at the Club or if you do wish to bring your own wine, a \$7.00 per bottle corkage will apply. Any special requirements for table wine can be met, but is required to be advised two weeks prior to the function. The requirement for other refreshments or any conditions/limits for a dry till should also be made known two weeks prior.

Band or Music – We have excellent dance facilities and your plans for a band in this area will be welcomed. We require the band set-up occurs prior to 11am or between 2pm-3pm to avoid congestion problems with our member golfers.

Deposit – A deposit is required once your function is confirmed. This is to secure your date and please note this is non-refundable.

I trust that this information is of assistance and welcome your further enquiry and inspection of our facilities.

Yours sincerely

Jane Kubala
Function Manager

Catering at The Otago Golf Club

Whether you are planning on having a breakfast meeting, brunch, lunch, dinner, cocktail party, wedding or conference - the team at OGC will work in with you to ensure the success of your function. Weddings are our specialty with skilled staff available to help you every step of the way. Please feel free to contact us on (03) 467 2096

Our Café Manager is on hand during open days and other days by arrangement, to provide customers, members, guests, clients and the general public with tasty snacks, meals and hot drinks.

~ Café Menu ~

Choose from a range of Toasted Paninis, Muffins, Scones, Soup, Lasagne, Savouries & Pies, Sandwiches, Tea & Coffee.

~ Corporate Morning & Afternoon Tea Menu Selections ~

Club Sandwiches
Selection of Mini Danish Pastries
Petite Savouries
Chocolate, Banana or Carrot Cake or Selection of Slices
Fresh Fruit Platter

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Freshly Brewed Coffee & selection of Teas

~ Corporate Luncheon Menu ~

Ploughman's – Min 30 people
Honey glazed ham on bone, hot potatoes, continental meat platter.
Variety of salads & artesian breads with condiments

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Homemade Soup with bread rolls

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Pavlova & Fruit salad

or

Selection of Cheese and Crackers & Fresh fruits
Freshly Brewed Coffee & Selection of Teas

While prices are correct at time of printing, they should be confirmed on booking.

Wedding Menu

~Antipasto Platters on tables ~

Selection of cheese, breads, pickles, dips and continental meats

or

~ Canapés to Accompany Drinks ~

Spicy meatballs w cucumber & minted yoghurt

Petite gourmet savouries

Fish goujons w sauce tartare

Selection of canapés on brushetta

Club sandwiches/pinwheel

Smoked chicken & cranberry rolls

Chicken sausage rolls

Sugared Beef on crostini

Mini Samosas, Spring rolls w dipping sauces

Mushroom & Bacon volauvents

Asparagus rolls

Chicken Skewers

Scallops wrapped in bacon

(More canapé selections available)

~ Main Buffet ~

Whole glazed traditional Ham on the Bone Served with appropriate sauces

Herb crusted Sirloin of Beef, served homemade gravy

Chicken Stroganoff with rice

Potato of the day

Roasted Vegetable Medley

Selection of seasonal Vegetables and Salads

~ Dessert Buffet ~

Pavalova Roulade with berry couli

Selection of Mini Cheesecakes

Fresh Fruit Salad

Chantilly cream

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Freshly Brewed Coffee & Selection of Teas

Wedding Cake

Please note that we are happy to personalise your menu to meet your specific needs. These are samples to give you an idea of the type of catering available at the Otago Golf Club. We are also cater for clients with special dietary requirements.

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WINE LIST

Sparkling Wine

	per glass	per bottle
Lindauer Brut Cuvee	\$6.50	\$22.00

An internationally acclaimed New Zealand Methode Traditionnelle. A dry and versatile wine, light gold in colour with attractive fresh fruit flavours. A popular choice for all occasions.

Aromatics

Te Whare Riesling	\$6.50	\$25.00
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A dry style which has excellent fruit weight flavours of fresh lime juice, lemon sorbet and ripe grapefruit.

Triplebank Pinot Gris	\$6.50	\$25.00
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Flavoursome wine with fresh tree fruit/pear/nectarine flavours.

Sauvignon Blanc

The Ned Sauvignon Blanc	\$6.00	\$26.00
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This single vineyard wine has subtle fruit sweetness against acidity giving a soft yet dry finish.

Wither Hills Sauvignon Blanc	\$6.50	\$28.00
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The warm days and cool nights in Marlborough have helped to produce the intensive and aromatic flavours of this classy wine. Robust and a soft finish complete the experience.

Chardonnay

Oyster Bay Chardonnay	\$6.00	\$24.00
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It is a beautifully crafted wine with flavours of lemon, pineapple and honeysuckle all wrapped around with firm, but not intrusive, acidity.

Wither Hills Chardonnay	\$6.50	\$28.00
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Red Wine

Wyndham Estate Bin 555 Shiraz	\$6.00	\$24.00
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A medium to full-bodied Shiraz with distinct rich plum and pepper characters and a smooth, lasting finish.

Wyndham Estate Bin 999 Merlot	\$6.00	\$24.00
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Fruit has been selected from premium Merlot regions for the BIN 999 Merlot. The resultant wine displays flavoursome berry and cherry fruit on the palate, enhanced by soft grape and oak tannins.

Penfolds Koonnga Hill Shiraz Cabernet	\$6.00	\$24.00
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Deep plum and red-fruits, although there is further depth, akin to rhubarb compote. Texturally there is a rolling persistence and a Claret-like grip.

Oyster Bay Pinot Noir	\$7.00	\$32.00
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The palate is silky smooth and packed full of sweet, round, plummy fruit that makes it easy to drink. The finish is equally supple with dry savoury, earthy red fruit notes.

All wines are subject to availability

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BAR PRICES

As at 24 May 2010

Tap Beers

Speight's Gold Medal, Old Dark and Summit Lager,
Meenan's & Mac's Gold

Jug	\$8.50
Pint	\$6.20
Handle	\$5.00
285ml Glass	\$4.00

Steinlager Edge/Premium Light

Jug	\$7.70
Pint	\$5.20
Handle	\$5.00
285ml Glass	\$3.50

Bottled Beers

Steinlager Pure Steinlager Classic, Heineken, Corona & Stella Artois \$6.60

Spirits per Nip

Whisky, Rum, Tequila, Bourbon, Brandy, Wilson's, Gin & Vodka \$3.80
Premium Brands \$4.00

Fortified Wines per Glass

Port	\$6.50
Sherry	\$3.50

Non-Alcoholic

Bundaberg Ginger Beer, Lemon Lime & Bitters \$3.40
285ml Glass Orange \$2.00