

Seminars & Conferences
in style at
The Grange Golf Club

Thank you for choosing The Grange Golf Club as a possible venue to host your Seminar / Conference.

We pride ourselves on being one of Adelaide's premier sporting venues, boasting two internationally rated 18 hole championship courses and a multi award winning function centre.

The Grange Golf Club is ideally located only 15 minutes from the city with ample parking and has a number of versatile rooms for any corporate function. Relax in tranquil surroundings and enjoy our superb facilities and magnificent views.

Full bar and catering facilities can be provided, ranging from light refreshments to breakfast, lunch and dinner. Grange offers a range of packages to suit your particular requirements however we can be flexible and will try to accommodate every need that your company may have.

Outlined below and on the accompanying attachments you will find all relevant information regarding holding your Conference at Grange.

The Grange Golf Club has developed a professional approach for the booking and conduct of Conferences to ensure their success for all parties. I have enclosed an application form, together with our Terms and Conditions, which will assist in the organisation of your event.

With outstanding facilities, magnificent views and exceptional service from our professional team, you and your guests are assured of an event to remember.

Grange

Seminar & Conference Guide

	Theatre	Workshop	Board Room	Room Hire
Roy Sims Room			14	\$150.00
Beeston Lounge	120	60-80		\$300.00
Grange Room	250-300	120-150		\$450.00

Data Projector available for hire at \$150.00 per day

Includes:

Room set to your requirements
Equipment including Whiteboard, Flip Chart, Projector Screen,
Television, DVD, VCR, Lectern & Microphone
Ice water and mints on table
White linen

Catering

Breakfast	From \$6.90 head
Morning / Afternoon Tea	From \$4.00 head
Light Lunch	From \$10.80 head
Gourmet BBQ	From \$19.50 head
Cocktail Party	From \$19.50 head
Formal Lunch/ Dinner	From \$45.00 head

Grange

Breakfast

(minimum 50 people)

Breakfast Muffin	\$6.90 per person
Bacon & egg muffin	
Continental Buffet Breakfast	\$14.50 per person
Selection of muesli & cereals, croissants, gourmet pastries, hot toast with your choice of spreads. Orange Juice and Tea & Coffee included	
Hot Breakfast (Buffet or Table Service)	\$19.50 per person
Scrambled, fried or poached eggs, tender grilled bacon rashers, sausage, grilled tomato & hot toast. Orange Juice and Tea & Coffee included	
Continental & Hot Breakfast (Buffet)	\$29.50 per person
Selection of muesli & cereals, croissants, gourmet pastries, hot toast with your choice of spreads. Scrambled, fried or poached eggs, tender grilled bacon rashers, sausage, grilled tomato & hot toast. Orange Juice and Tea & Coffee included	

Morning / Afternoon Tea

Tea & Coffee on Arrival	\$2.50 per person
Tea, Coffee & Biscuits	\$4.00 per person
Tea, Coffee & Home Made Muffins	\$6.50 per person
Tea, Coffee & Scones with Jam & Cream	\$6.50 per person
Tea, Coffee & Selection of Pastries	\$7.50 per person
Continuous Tea & Coffee (In addition to Tea & Coffee on Arrival and at Break Times)	\$2.50 per person

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Light Lunch

Soup of the Day & Bread Roll	\$7.90 per person
Platter of Gourmet Sandwiches	\$10.90 per person
Platter of Gourmet Turkish Breads & Baguettes	\$12.90 per person
Gourmet Quiche & Salad	\$12.90 per person
Butter Chicken, Steamed Rice & Garden Salad	\$14.90 per person
Lasagna & Garden Salad	\$14.90 per person

Extras

Fresh Fruit Platters	\$3.50 per person
Cheese Platters	\$7.50 per person

Gourmet BBQ

BBQ Standard	\$19.50 per person
200g beef burger pattie, chicken kebab and sausage served with onion, a tossed garden salad, coleslaw, bread & condiments	
BBQ Deluxe	\$23.50 per person
150g porterhouse steak, 200g beef burger pattie, chicken kebab and sausage served with onion, a tossed garden salad, coleslaw, bread & condiments	
BBQ Platinum	\$27.50 per person
Prawn skewer, 150g porterhouse steak, lamb loin, pattie, chicken kebab & sausage served with onion, a tossed garden salad, coleslaw, a choice of potato, pasta or bean salad, bread & condiments	

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Formal Lunch / Dinner

(minimum 50 people)

MENU	ENTREE	MAIN COURSE	DESSERTS	PRICE
One	1	1	1	\$45.00
Two	1	2	1	\$51.50
Three	2	2	1	\$56.00
Four	2	2	2	\$59.50
Platinum	2	2	2	\$68.00

All main courses served with side bowls of tossed garden salad and mixed seasonal vegetables

All combinations include freshly brewed coffee & tea served with chocolates

ADDITIONAL CHOICES

Entree \$5.50 per person	Deluxe Canapés - Choice of 5 \$9.00 per person for ½ hour
Main Course \$7.00 per person	
Dessert \$5.00 per person	Platinum Canapés - Choice of 5 \$12.50 per person for ½ hour
Cheese Platter (Shared Platters) \$7.00 per person	Antipasto (Shared Platters) \$8.00 per person

ADDITIONAL SIDES

Mixed seasonal vegetables
Rocket & pear salad with gorgonzola dressing
Tossed garden salad

\$5.00 per bowl

BUFFET MENU

Buffet Menu available upon request



Grange

Menu Selection

Canapés

Filo tartlet with chicken, black olives & parsley pesto
Parmesan croutons with roast cherry tomatoes & feta

* Assorted sushi & nori rolls with wasabi & soy

Goat curd & red onion jam tartlets

* Salmon tartare en croute

Asparagus croutes with lemon hollandaise

* Filo tartlet with smoked salmon, cracked pepper & lime

Cherry tomatoes with prawn & tarragon mayonnaise

Prawn spring rolls

Roast pumpkin & sour cream soup cup

* Selection of mini quiches

Tomato & basil pizzette

Blue cheese tartlets

* Dill blinis with salmon caviar & lemon crème fraiche

Crumbed calamari & fish bites with home made tartare

Mini vegetarian cocktail spring rolls & samosas with dipping sauce

Chicken satays with peanut sauce

* Prawn skewers w' sticky chilli soy marinade

Savoury pin wheels – olive tapenade, sun dried tomato & pesto

Hand made vegetable curry puffs & cocktail dim sims

* Oysters natural & kilpatrick (subject to availability)

Dessert Canapés

* Chocolate éclairs

Caramel profiteroles filled with orange custard

Chocolate cups with kiwi & strawberry mousse

Lemon meringue pie

Mini orange & almond cakes

* Heart shaped shortcakes with strawberries

* Platinum options – upgrade standard packages for \$2.00 per person / per choice

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Entrée

Roast pumpkin soup with chilli, nutmeg & sour cream

* Layered smoked salmon served with lemon crème fraiche, caper dressing & herb salad

Four cheese cannelloni served with roast tomato coulis, basil pesto & parmesan shavings

Grilled chicken served on avocado salsa with olive oil & sticky balsamic

* Terrine of confit tomatoes served with basil scented goats curd

Minestrone soup served with toasted Turkish bread

* SA prawns served with cocktail sauce, avocado mousse & petit salads

Tortellini served with napolitana sauce & shaved parmesan

* Char grilled quail with witlof, rocket & walnut salad with red wine seeded mustard dressing

Squid salad with rocket, saffron aioli & extra virgin olive oil

* Marinated chicken satays served with steamed rice & Asian herb salad

Thai beef salad, tossed with rice noodles & a chilli lime dressing garnished with cashew nuts

* Spinach & ricotta ravioli with roasted pumpkin, capsicum & cream napolitana sauce served with fresh parmesan

Twice baked blue cheese soufflé served with grilled asparagus, olive oil & sticky balsamic

* Rare roasted veal salad with red peppers, rocket, parmesan & garlic aioli

* **Platinum options – upgrade standard packages for \$5.50 per person / per choice**

The logo for 'Grange' is written in a large, elegant, white cursive script. The letter 'G' is particularly large and features a prominent loop. The text is set against a solid, dark olive-green background that occupies the bottom portion of the page.

Main Course

Seared beef fillet served on fondant potato with wilted spinach & red wine jus

* Loin of lamb served with potato dauphinoise, roast shallots, field mushrooms & roast garlic jus

Roasted chicken breast served on creamy mash potato with asparagus & lemon butter sauce

Pork loin stuffed with dried fruit compote, potato puree & mustard cream sauce

* Loin of kangaroo with sweet potato mash, roast baby beets & port jus

Char grilled swordfish served with German potato salad & tomato pesto

* Chicken breast with apricot cous cous, harissa & yoghurt chutney

Slow roasted sirloin with roasted kipfler potatoes & a white peppercorn sauce

* Roasted rack of lamb with herb & seeded mustard crust served with galette potato & cabernet jus

Lamb loin marinated with lemon & thyme served with creamy mash & red wine reduction

* Fillet of Atlantic salmon served with an avocado & tomato salsa

Tomato, shallot & feta tart served with an olive & herb salsa

* Roasted chicken kiev served with roast tomato, Spanish onion, green beans & verjuice glaze

* Crisp skinned mullet & grilled prawns served with roasted kipfler potatoes, spinach & sun dried tomatoes

Chicken breast stuffed with camembert, herb crumbed with a port jus

Crisp skinned kingfish served on cauliflower puree with salsa verde

* 'Grange Surf & Turf' - Seared beef fillet wrapped in prosciutto served with hand cut fries, shiraz glaze, grilled prawns & choron sauce

All main courses served with side bowls of tossed garden salad and mixed seasonal vegetables

* **Platinum options – upgrade standard packages for \$7.00 per person / per choice**



Grange

Dessert

* Soft centred chocolate pudding served with honey ice cream

Apple & rhubarb crumble served with warm vanilla bean custard & cinnamon ice cream

Pavlova topped with fresh fruit & cream served with passion fruit drizzle

* Chocolate profiteroles with peanut butter parfait & butterscotch sauce

Chocolate & pistachio bavarioux served with vanilla cream

* Panettone bread & butter pudding served with bourbon vanilla bean ice cream

Brandy snap baskets with liqueur mixed berries & a creamy dessert yoghurt

* Lemon curd tart served with double cream

Sticky date pudding with butterscotch sauce & cream

* Banoffee pie with sugared almonds & home made toffee ice cream

* **Platinum options – upgrade standard packages for \$5.00 per person / per choice**

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Cocktail Party Options

(Minimum 50 People – 3 Hour Food Service)

MENU	HOT CANAPES	COLD CANAPES	DESSERT CANAPES	PRICE
Grange 1	3	2	-	\$19.50
Grange 2	4	3	-	\$23.50
Grange 3	5	4	-	\$27.50
Grange 4*	6	5	3	\$35.00

* Grange 4 also includes a platter of Australian cheeses served with dried fruits, lavosh & water crackers

ADDITIONAL CHOICES

Freshly brewed Coffee & Tea served with After Dinner Mints available at \$3.00 per person

Platters

(Serves 20 people)

Cocktail pasties & sausage rolls	\$60.00
Mini gourmet pies	\$60.00
Mini vegetarian cocktail spring rolls, samosas, dim sims & curry puffs with dipping sauce	\$60.00
Assorted mini quiches	\$60.00
Beef & chicken satays with peanut sauce	\$80.00

Grange

Clubhouse Beverages

OPEN BAR

Drinks can be selected from our extensive wine and spirit list and added to one main account, which is settled at the conclusion of your function.

A minimum expenditure of \$2,500 applies to an open bar account.

For your peace of mind, our staff will inform you of your beverage account throughout the function.

DELUXE DRINKS PACKAGE

Yellowglen Yellow Sparkling White

Choose 3 from any of the Deluxe Wines on the Wine List

Choose 3 from any of the Beers on the Beer List

Soft Drinks & Orange Juice

\$35.50 for 5 hours

Other drinks ordered (i.e. spirits) must be paid for by the guest

Extra Hour - \$9.00 per guest

PLATINUM DRINKS PACKAGE

Leconfield 'Syn' Sparkling Cuvee

Choose 4 from any of the Platinum Wines on the Wine List


Choose 4 from any of the Beers on the Beer List

Soft Drinks & Orange juice

\$43.50 for 5 hours

Other drinks ordered (i.e. spirits) must be paid for by the guest

Extra Hour - \$11.00 per guest



Grange

Beer List

Coopers Pale Ale
West End Draught
Carlton Draught
Tooheys Extra Dry

Coopers Dark Ale
Hahn Premium Light
Cascade Premium Light
Pure Blonde

Wine List

Deluxe

WHITE

Grant Burge Barossa Vines Chardonnay
Grant Burge Barossa Vines Riesling
Grant Burge Barossa Vines Semillon Sauvignon Blanc

RED

Grant Burge Barossa Vines Cabernet Sauvignon Merlot
Grant Burge Barossa Vines Shiraz

Platinum

WHITE

d'Arenberg Broken Fishplate Sauvignon Blanc
d'Arenberg Olive Grove Chardonnay
O'Leary Walker Riesling
Pauletts Polish Hill Riesling
Tatachilla Chardonnay
Geoff Merrill Sauvignon Blanc

RED

d'Arenberg Footbolt Shiraz
d'Arenberg High Trellis Cabernet Sauvignon
O'Leary Walker Shiraz
Pauletts Polish River Shiraz
Pauletts Polish River Cabernet Merlot
Tatachilla Cabernet Sauvignon
Geoff Merrill Shiraz

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