

MOUNT OSMOND FUNCTIONS & CONFERENCES





MT OSMOND GOLF CLUB

Situated only 15 minutes from the heart of Adelaide and set in picturesque natural surrounds the Mount Osmond Golf Club commands glorious views of the city of Adelaide, Mt Lofty Ranges, the coastline and our magnificent golf course. This 1920s heritage classified building hosts two character Function Rooms to choose from.

THE LONGRIDGE ROOM

Caters for up to 90 guests with expansive views over the golf course from a grand bay window. Features the comfort of heritage style high ceilings, air conditioning or cosy open fire and a parquet dance floor. The adjacent terrace provides that outdoor 'country club' ambiance for drinks and canapes before your event.

Longridge Room hire \$350

Complimentary when booking lunch event for 40 or more persons Sunday - Friday

THE ADELAIDE ROOM

When combined with the *Summit Bar* the Adelaide Room caters for up to 150 guests with views of the city skyline and the golf course. A grand open fire, adjustable sized dance floor to suit both small and larger functions, air conditioning and access to both the rear terrace and front undercover patio for outdoor drinks and canapes.

Adelaide Room + Summit Bar hire \$400

Complimentary when booking a lunch event for 60 or more persons Sunday - Friday

Adelaide Room hire \$300

Complimentary when booking lunch event for 20 or more persons Sunday - Friday

Both Function rooms include:

- Coordination and set up of your function by our professional function staff
- Wide choice of catering and beverage options to suit
- Linen table cloths and serviettes
- Dance floor, Lectern, Microphone and PA system
- Exclusive use of the venue after 7.00pm
- (additional charges apply after midnight)

The perfect location 15 minutes from the City



COCKTAIL FOOD SELECTION

\$35 PER PERSON

1.5 hour duration

7 selections

Cold Canapes

Caprese skewers of cherry tomato, bocconcini and basil (V,GF)

Adelaide Hill tomato, basil and red onion bruschetta (V)

Smoked salmon tartlet with dill and sour cream

Rare beef on crouton, olive tapenade and Milawa goat chevre

Mediterranean vegetable frittata with balsamic reduction (V, GF)

Peking duck pancake with spring onion cucumber and hoisin sauce

\$45 PER PERSON

2 hour duration

**8 selections
Cheese Buffet**

Hot Canapes

Marinated chicken skewers with hoisin glaze (GF)

Italian meatballs in a rich tomato sugo (GF)

Mushroom arancini with shaved parmesan and truffle oil (V)

Salt and pepper calamari with lemon aioli

Crispy skin pork belly on crouton with butterscotch and fresh apple

Vegetarian / Prawn and vegetable gyoza dumplings with soy dipping sauce

Spanish omelette with confit garlic aioli (V,GF)

\$65 PER PERSON

2.5 hour duration

**8 selections
2 substantial Antipasto Platters
Cheese Buffet**

Substantial Canapes

Additional \$4.00 per item per person

Crumbed fish goujons with home made tartare sauce

Angus beef sliders with Swiss cheese and onion jam

Mini bahn mi (Vietnamese pork rolls)

Indian spiced lamb cutlets with minted yoghurt dipping sauce (GF)

Southern fried Chicken with chipotle dipping sauce



FUNCTION MENU OPTIONS

Soup

Creamy Potato and Leek topped with crispy pancetta (GF)

Roasted Tomato and Bell Pepper with croûtons and basil oil (V)

Classic Minestrone finished with shaved parmesan (V)

Thai Pumpkin with coconut milk and mild chili (V, GF)

Entree

All entrees are gluten free

Pan seared prawns with roasted green chili salsa, blistered tomato and snow pea tendrils

Roasted pork belly, cauliflower pure, rocket and apple salad topped with a star anise glaze

Indian spiced lamb cutlet with blackened eggplant, tomato, onion and coriander salad, finished with mint raita

Chermoula marinated chicken with roasted pumpkin and quinoa salad, preserved lemon and toasted cumin dressing

Chilled prawn and avocado with seasonal salad leaves, Milawa chevre and Chardonnay vinaigrette

Salt and pepper calamari with rocket and pickled julienne vegetables topped with a mango and chili salsa

Vegetarian Meals

Entree

Beetroot carpaccio with Milawa chevre, orange, toasted walnuts and rocket finished with olive oil and a balsamic reduction (GF, VO)

Panfried haloumi with roasted pumpkin and quinoa salad, preserved lemon and toasted cumin dressing

Main Course

Fragrant Indian vegetable curry served with steamed basmati rice and papadam, garnished with fresh herbs (VO)

Vegetarian lasagna. Layers of home made pasta & roasted Mediterranean vegetables topped with a rich tomato sauce topped with rocket and parmesan

Main Courses

All main courses are gluten free

Hay Valley lamb rump on sweet potato puree with blistered tomatoes and rosemary jus

Reverse braised Angus porterhouse served with smoky bacon sprouts, duck fat roasted potatoes and Shiraz jus

Chargrilled Coorong sirloin on truffled mashed potato, heirloom carrots and Shiraz jus

Barramundi fillet with a warm salad of kipfler potatoes, green beans, roasted capsicum, kalamata olives and Spanish onion finished with a salsa verde

Boneless chicken filled with leg ham, onion and parmesan cheese on creamy mash potato served with a mushroom sauce

Atlantic salmon with creamed leek, herbed potato and a dill cream sauce

Chargrilled beef fillet, soft polenta, roasted baby root vegetables served with a Shiraz jus

Dessert

Chocolate and hazelnut brownie, berry coulis and Chantilly cream

Cassata. Italian ice-cream cake of vanilla and pistachio served with berry coulis and cream (GF)

White chocolate and raspberry panna cotta with hazelnut praline (GF)

Meringue roulade with lemon curd, berry compote and passionfruit cream (GF)

Premium Australian and imported cheeses, dried fruit, nuts, lavosh and water crackers

V - Vegetarian

GF - Gluten Free

VO- Vegan option

CHEF'S SELECTION MENUS

Choose one of our Chef's Selections or you may compile your own menu from our full selection of dishes on the previous page. We will price your tailored menu according to your selections. All of our menus include freshly brewed tea and coffee served to your guests. Minimum numbers quoted are for lunch bookings. All dinner reservations require a minimum of 30 persons regardless of menu.

\$44 Menu

(minimum 30 persons)

Carvery Buffet Main

Baked Barramundi Fillet with a lime & coconut sauce

Terra Rossa Angus Beef

Murray Valley Pork Belly

Oven roasted Potatoes and Trombone

Seasonal greens

Dessert

Buffet of petit fours and desserts made by our chefs

Australian cheese selection with
crackers, lavosh, dried fruit and nuts

*Add a soup entree served to your guests
for an additional \$6pp*

Add freshly cut seasonal fruit platter for \$2pp

\$56 Menu

(minimum 10 persons)

Set Entree

Soup of your choice served to your guests
with a crusty bread roll

Main Course

Reverse braised Angus porterhouse served with
smoky bacon sprouts, duck fat roasted potatoes
and Shiraz jus

alternate drop with

Boneless chicken filled with leg ham, onion and
parmesan cheese on creamy mash potato
served with a mushroom sauce

Dessert

Chocolate and hazelnut brownie served
with berry coulis and Chantilly cream

\$64 Menu

(minimum 10 persons)

Entree

Chermotula marinated chicken, roasted pumpkin
and quinoa salad, preserved lemon and
toasted cumin dressing

alternate drop with

Salt and pepper calamari with
pickled julienne vegetables
topped with a mango and chili salsa

Choice of Main Course

Reverse braised Angus porterhouse served with
smoky bacon sprouts, duck fat roasted potatoes
and Shiraz jus

or

Barramundi fillet with a warm salad of
kipfler potatoes, green beans, roasted capsicum,
kalamata olives & Spanish onion
finished with a salsa verde

Dessert

Cassata. Italian ice cream cake with layers of
vanilla and pistachio served with berry coulis

Children's Menu

\$25 per child

Served with adults' entree

Crumbed chicken schnitzel and chips

or

Battered fish and Chips

Dessert

Chocolate or strawberry sundae

Fruit juice and soft drink



\$77 Menu

Canapes on arrival

Adelaide Hill tomato, basil and red onion bruschetta

Mushroom arancini balls with shaved parmesan and truffle oil

Spanish omelette with confit garlic aioli

Entree

Roasted pork belly, cauliflower puree with rocket and apple salad and a star anise glaze

alternate drop with

Indian spiced lamb cutlet with blackened eggplant, tomato, onion and coriander salad finished with mint raita

Main Course

Chargrilled Coorong sirloin on truffled mashed potato, heirloom carrots and Shiraz jus

alternate drop with

Atlantic salmon with creamed leek, herbed potato and a dill cream sauce

Dessert

Meringue roulade with lemon curd, berry compote and passionfruit cream

alternate drop with

White chocolate and raspberry panna cotta with hazelnut praline

\$80 Menu

Canapes on arrival

Rare beef on crouton, olive tapenade and Milawa goat's chevre

Peking duck pancake with spring onion, cucumber and hoisin sauce

Prawn and vegetable gyoza with a soy dipping sauce

Choice of Entree

Roasted Pork Belly, cauliflower puree with rocket and apple salad and a star anise glaze (GF)

or

Salt and pepper calamari with pickled julienne vegetables topped with a mango and chilli salsa

Choice of Main Course

Hay Valley lamb rump with sweet potato puree, blistered tomato and rosemary jus

or

Boneless chicken filled with leg ham, onion and parmesan cheese on creamy mash potato served with a mushroom sauce

Dessert

Chocolate and hazelnut brownie served with berry coulis and Chantilly cream

alternate drop with

Cassata. Italian ice cream cake with layers of vanilla and pistachio served with berry coulis

Additional menu options:

Add a selection of three canapes to any menu for an additional \$14pp

Alter your choice of entree and main to an alternate drop and reduce the price of your menu by \$5pp

Substitute your dessert for a Cheese Buffet of premium Australian and imported cheeses, dried fruit, nuts and water crackers

Remove the dessert from your menu altogether and reduce the price of your menu by \$8pp

BEVERAGE PACKAGES

All beverage packages are for a 5 (five) hour period. An additional hour can be added to any of the packages for \$6 per person. All beverage packages include fruit juice, Bundaberg ginger beer and soft drink.

THE GLEN

\$47 per person

Studio Series
Sparkling Chardonnay Pinot Noir

Studio Series Sauvignon Blanc

Rymill "The Yearling" Shiraz

Coopers Pale Ale, Coopers Light,
Coopers Dry

CLELAND

\$51 per person

Bird in Hand Sparkling Pinot Noir

Long Hop Pinot Gris
or
Rymill "The Yearling"
Sauvignon Blanc

Thorn-Clarke Shiraz
or
Rymill 'The Dark Horse'
Cabernet Sauvignon

Coopers Pale Ale, Coopers Dry,
Coopers Light, Carlsberg

Additions:

Add Thatchers Apple Cider to your package for \$2pp

Add Moscato to your package for \$2pp

WATERFALL

\$56 per person

Charles Pelletier Brut
"Blanc de Blanc" French Sparkling

Kissing Booth Sauvignon Blanc
or
O'Leary Walker Watervale Riesling

McLaren Vale Family Crest Shiraz
or
Hollick 'The Bard' Cabernet

All tap beers: Coopers Pale Ale,
Coopers Session Ale, Coopers Dry,
Coopers Light, Carlsberg, Thatchers
Apple Cider

LOFTY

\$62 per person

Jansz
or
Wicks Estate
Sparkling Chardonnay Pinot Noir

Nine Vines Rose

Wicks Sauvignon Blanc
and
Skillogalee Riesling

Bremerton Selkirk Shiraz
and
Rockford "Frugal Farmer"
Grenache Mataro Alicante

All tap beers: Coopers Pale Ale,
Coopers Session Ale, Coopers Dry,
Coopers Light, Carlsberg, Thatchers
Apple Cider

Alternatively your beverages can be charged "On consumption" - a \$2,000 minimum spend applies. In this case, a tailored wine list from our current wine selection can be created to your liking and offered to your guests throughout your event. The chosen beverages, along with beers and soft drinks are charged to a main account and settled at the conclusion of the event. There is a pre-payment of \$2,000 invoiced along with the charge for the confirmed numbers 10 days before the reception.



WINE LIST

SPARKLING WINES

Studio Series Chardonnay Pinot Noir <i>McLaren Vale, SA</i>	\$29
Bird in Hand Pinot Noir <i>Adelaide Hills, SA</i>	\$40
Golding 'The Last Hurrah' White varietal blend <i>Adelaide Hills, SA</i>	\$40
Charles Pelletier NV Brut <i>Burgundy, France</i>	\$42
Wicks Chardonnay Pinot Noir <i>Adelaide Hills, SA</i>	\$42
Shingleback 'Black Bubbles' Sparkling Shiraz <i>McLaren Vale, SA</i>	\$45
Janz Premium Cuvee <i>TAS</i>	\$49
Moet & Chandon NV <i>Champagne, France</i>	\$90

WHITE WINES

Long Row Moscato <i>Multi regional, SA</i>	\$25
Long Hop Pinot Gris <i>Adelaide Hills, SA</i>	\$34
Studio Series Sauvignon Blanc <i>Adelaide Hills, SA</i>	\$28
'Kissingbooth' Sauvignon Blanc <i>Marlborough, NZ</i>	\$34
Wicks Estate Sauvignon Blanc <i>Adelaide Hills, SA</i>	\$39
Thorn-Clarke Riesling <i>Barossa, SA</i>	\$34
Elderton Riesling <i>Eden Valley, SA</i>	\$34
O'Leary Walker Watervale Riesling <i>Clare Valley, SA</i>	\$36
Skillogalee Riesling <i>Clare Valley, SA</i>	\$38
S.C. Pannell Pinot Grigio <i>Adelaide Hills, SA</i>	\$42
Fox Creek Chardonnay <i>McLaren Vale, SA</i>	\$33

CHILLED REDS

Angove's 'Nine Vines' Rose <i>Barossa Valley, SA</i>	\$34
Rockford Alicante Bouchet <i>Barossa Valley, SA</i>	\$38

RED WINES

'15 Angove 'Family Crest' GSM <i>McLaren Vale, SA</i>	\$32
'15 Hewitson 'Miss Harry' GSM <i>Barossa Valley, SA</i>	\$35
'15 Rockford 'Frugal Farmer' Grenache Mataro <i>Barossa Valley, SA</i>	\$46
'12 Princess Royal Cabernet <i>Burra Creek, SA</i>	\$30
'15 Angove 'Family Crest' Cabernet <i>McLaren Vale, SA</i>	\$32
'15 Rymill 'The Dark Horse' Cabernet <i>Coonawarra, SA</i>	\$34
'15 Wicks Cabernet <i>Adelaide Hills, SA</i>	\$36
'14 Hollick 'The Bard' Cabernet <i>Coonawarra, SA</i>	\$40
'13 Zema Estate Cabernet <i>Coonawarra, SA</i>	\$45
'15 Rymill 'The Yearling' Shiraz <i>Coonawarra, SA</i>	\$30
'15 Angove 'Family Crest' Shiraz <i>McLaren Vale, SA</i>	\$32
'14 Fox Creek Shiraz <i>McLaren Vale, SA</i>	\$34
'15 Thorn-Clarke 'Sandpiper' Shiraz <i>Barossa Valley, SA</i>	\$34
'15 Shingleback 'The Davey Estate' Shiraz <i>McLaren Vale, SA</i>	\$39
'14 Pertaringa 'Undercover' Shiraz <i>McLaren Vale, SA</i>	\$40
'15 Serafino Shiraz <i>McLaren Vale, SA</i>	\$40
'14 Bremerton 'Selkirk' Shiraz <i>Langhorne Creek, SA</i>	\$40
'15 Pirathon Shiraz <i>Barossa Valley, SA</i>	\$42
'15 Gibson 'The Dirtman' Shiraz <i>Barossa Valley, SA</i>	\$43
'16 Kalleske 'Moppa' Shiraz <i>Barossa Valley, SA</i>	\$45
'14 Elderton Estate Shiraz <i>Barossa Valley, SA</i>	\$45

CONFERENCES AT MT OSMOND

ADELAIDE ROOM

Featuring a fireplace, this private area suits conferences featuring a data projector and screen. Suitable for up to 40 people. \$280

ADELAIDE ROOM AND SUMMIT BAR

An open expanse that can seat up to 120 people. \$350. Features 3 LED screens and includes a data projector.

LONGRIDGE ROOM

Overlooking the golf course, and featuring a large fireplace and two LCD screens, the Longridge Room is suitable for conferences up to 60 people. \$300

Room Hire includes

- Conference room set up to your requirements
- Flip chart and white board
- Data projector and LED screen
- Lectern and microphone
- Free car parking

BREAKFAST

Prices quoted are per person

Light Breakfast *self serve*

\$13

- Baked ham and cheese croissants
- Cheese, tomato and pesto croissants
- Freshly sliced seasonal fruit platter
- Filter tea and coffee and chilled fruit juices

Continental Breakfast *self serve*

\$16

- Selection of Croissants
- Mixed Danish pastries
- Assorted flavours of warm muffins
- Freshly sliced seasonal fruit platter
- Filter tea and coffee and chilled fruit juices

Traditional Breakfast

\$22

- Plated and served to your guests
- Crispy Bacon, scrambled eggs, gourmet sausages oven roasted mushrooms and herbed tomato on grilled ciabatta bread
- Freshly sliced seasonal fruit platter
- Filter tea and coffee and chilled fruit juices

Full Buffet Breakfast *self serve*

\$28

- A complete buffet for your guests featuring crispy bacon, scrambled eggs, gourmet sausages, oven roasted mushrooms and herbed tomato
- Ciabatta bread and butter
 - Mixed Danish pastries
 - Assorted flavours of warm muffins
 - Freshly sliced seasonal fruit platter
 - Filter tea and coffee and chilled fruit juices

Vegetarians or special diets catered for with advance notice for all packages.

Espresso coffee is available to your guests at \$3.80 per coffee charged on consumption to the main account.

Arrival Catering

Filter tea and coffee, fruit juice and one of the following selections:

- House made biscuits \$6.50
 - Freshly sliced seasonal fruit platter \$8.50
 - Mixed Danish pastries \$8.50
-

Afternoon Tea

- One selection from 'Morning Tea' \$8.50
- Additional choices \$3.00
- Cheese platter \$9.50
- Antipasto platter \$8.00

LUNCHES

Sandwich Platter *self serve buffet style* \$12

1.5 sandwiches per person with our Chef's selection of fillings or select four from the choices below.

- Leg ham, Swiss cheese and tomato with seeded mustard
- Chicken, avocado, mayonnaise and seasonal greens
- Roast beef with cheese, tomato and horseradish
- Smoked salmon, horseradish cream, Spanish onion, capers and rocket
- Mediterranean grilled vegetables with feta

Served with filter tea and coffee

Buffet Lunch *self serve buffet style* \$38

Give your guests the choice of two of the dishes below, served alongside garden salad with Chardonnay vinaigrette, duck fat roasted potatoes and crusty bread.

- Slow roasted marinated beef rump and Shiraz jus
- Butter chicken with basmati rice
- Pan seared NT Barramundi
- Lamb shanks off the bone in a rich tomato sugo
- Vegetarian lasagna
- Beef bourguignon

Platter of fine Australian cheeses, fig jam, crackers and lavosh

Served with filter tea and coffee

Morning Tea \$8.50

Filter tea and coffee, fruit juice and one of the following selections:

- Warm apple and cinnamon muffin
- Scones with jam and cream
- Mini lemon meringue pies
- Carrot cake with cream cheese icing
- Chocolate and hazelnut brownie
- Freshly sliced seasonal fruit platter

Additional Choices \$3.00

Post Conference

Post Conference Grazing Platter Australian cheeses, antipasto and cured meats \$12

Quiche and Salads *self serve buffet style* \$18

Quiche Lorraine and vegetarian quiche with 2 salads of your choice.

- Roast pumpkin and quinoa with baby spinach, feta, roast capsicum and Chardonnay vinaigrette
- Beetroot, rocket, feta, orange and walnut salad with a balsamic vinaigrette
- Caesar salad with chicken, cos leaves, crispy bacon and croutons garnished with Caesar dressing
- Garden salad with Chardonnay vinaigrette

Served with filter tea and coffee

A La Carte

Pre-select your lunch from our a la carte menu at morning tea and our chef will prepare your lunch ready for a pre determined service time. (maximum 20 persons)

Alternatively choose a menu from our function packages and enjoy one our crafted menus. (minimum 20 persons)

Add a selection of baguettes / wraps with 2 fillings of your choice for an additional \$5pp

Add a freshly sliced seasonal fruit platter for an additional \$4pp



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