



- MOUNT OSMOND -

Weddings

2019 - 2020



MT OSMOND GOLF CLUB

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



THE LONGRIDGE ROOM

Catering for 40 - 80 guests with expansive views over the golf course from a grand bay window, this room features heritage style high ceilings, air conditioning, a cosy open fire and a parquet dance floor. The adjacent terrace provides that outdoor 'country club' ambience for your pre reception drinks and canapes.

THE ADELAIDE ROOM

Suitable for weddings from 60-140 guests, this room features an original 1927 fireplace, adjustable sized dance floor to suit your requirements, air conditioning and unparalleled views over the Adelaide city, coastline and Mt Lofty Ranges. The adjoining terrace overlooks the golf course and front verandah has spectacular Adelaide city views

Both Function rooms include:

- Coordination and set up of your reception by our professional Wedding staff
 - Wide choice of catering and beverage options
 - White linen table cloths, and linen serviettes
 - Elegantly decorated Bridal table
 - Fairy lights in each room
 - Power access for DJ, Photo booth etc
 - Hard wooden dance floor
 - Lectern, Microphone and PA system for speeches
 - LED screens for photo displays
 - Separate Bridal retreat for use prior to reception
 - Exclusive use of the venue after 7.00pm (minimum booking of 40 persons)
 - Private clubhouse venue hire for the duration of reception up to 12.00 midnight \$ 350
- (Additional charges apply after midnight)*





CEREMONIES

Mount Osmond is more than happy to accommodate your ceremony on the grounds in conjunction with your reception. Walk down the red carpet and be married in amongst nature with some of Adelaide's best views.

Ceremonies are conducted from 4pm or by special arrangement. Your ceremony features 40 chairs, red carpet and registry table and can be situated indoors (\$400) in one of our heritage style rooms, both featuring fire places, or outdoors (\$650) where market umbrellas, a registry table and white picnic chairs are provided.

We invite you to make an appointment to view our picturesque location and heritage clubhouse to discuss your requirements in more detail. For a truly memorable occasion with unsurpassed views and professional service, call our office on (08) 8379 1673 or email functions@mogc.com.au

*The perfect location only
15 mins from the city...*

from this day forward...



PHOTOGRAPHY ON COURSE

Let breathtaking views and a parkland settings frame those lasting memories of your wedding day.

We are able to provide up to five motorised carts to accommodate up to 10 (ten) persons \$250. Mount Osmond will provide one complimentary cart to transport your photographer and our staff member to chauffeur you to the best vantage points.



FOOD AND BEVERAGE

Follow our recommendations on the following pages, or create your own menu from the choices below. Choose three canapes, two entrees and two mains and our Function Manager will price your unique menu for you. After confirmation of your wedding reception, the bridal couple and up to 4 guests are welcome to enjoy a wedding tasting for \$45pp. Select 4 entrees and 4 main courses to taste and enjoy a guided lunch with our professional wedding staff on hand to answer any questions.

Cold Canapes

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

Adelaide Hills 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

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 croûton with butterscotch and fresh apple

Vegetarian / prawn and vegetable gyoza dumplings with soy dipping sauce

Substantial Canapes

Additional \$6 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



WEDDING 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 puree, 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 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)

Pan fried 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 lasagne. 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

Char grilled 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

Baked 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

Char grilled 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 passion fruit cream (GF)

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

V - Vegetarian

GF - Gluten Free

VO- Vegan option available

CHEF'S SELECTION MENUS

ADELAIDE MENU

\$68 per head

Canapes on arrival

Salt and pepper calamari with lemon aioli

Mushroom arancini balls with
shaved Parmesan and truffle oil

Warm Mediterranean frittata & balsamic glaze

Set Entree

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

Main Course

Roast carvery buffet

Roasted Terra Rossa beef rump

Crispy skin Murray Valley pork belly

Thai style Barramundi in a lime and coconut sauce

Roasted seasonal vegetables and duck fat potatoes

Dessert

Wedding cake served with a
berry coulis and Chantilly cream

SUMMIT MENU

\$70 per head

Entree

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

alternate drop with

Salt and pepper calamari with rocket and 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

Wedding cake served with a
berry coulis and Chantilly cream

LONGRIDGE MENU

\$78 Menu

Canapes on arrival

Adelaide Hills tomato, basil and red onion bruschetta

Mushroom arancini balls with
shaved Parmesan and truffle oil

Mediterranean vegetable frittata with balsamic reduction

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

Char grilled 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

Wedding cake served with a
berry coulis and Chantilly cream

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

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. Vegetarians, vegans and other special diets can be catered for on the night of your wedding with prior notice.

PINNACLE MENU

\$87 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 rocket and julienne vegetables topped with a mango and chili salsa

Choice of Main Course

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

or

Baked 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

or

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

White chocolate and raspberry panna cotta with hazelnut praline

Wedding cake bagged for your guests to take away

PEAK MENU

\$90 Menu

Canapes on arrival

Crispy skin pork belly on crouton with butterscotch and fresh apple

Salt and pepper calamari with lemon aioli

Marinated chicken skewers served with a hoisin glaze

Choice of Entree

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

or

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

Choice of Main

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

or

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

Dessert

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

Alternate drop with

Meringue roulade with lemon curd, berry compote and passion-fruit cream (GF)

Cheese Buffet

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

Wedding cake bagged for your guests to take away

Additional menu options:

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

Add an extra canapes selection to Longridge, Pinnacle or Peak Menus for \$5pp per item

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

Alter the alternate drop menu to a choice and increase the price of your menu by \$5pp

Add a set or alternate drop dessert for an extra \$10pp (Wedding cake served to guests on platters after dessert)

All catering packages include freshly brewed tea and coffee



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 Bland" French Sparkling
or
Villa Jolanda Prosecco

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
Villa Jolanda Prosecco <i>Veneto, Italy</i>	\$40
Bird in Hand Pinot Noir <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
Jansz 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
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

Winter Wedding

- SPECIAL -

Book your wedding reception with us for dates between 1 June 2019 and 31 August 2019 and enjoy unbeatable savings at the Mount Osmond Golf Club

FOR ONLY \$ 110 PER PERSON

- Enjoy professional coordination and set up of your reception by our professional wedding staff
- White linen table cloths, and linen serviettes
- Elegantly decorated bridal table, fairy lights, dance floor lectern, microphone, PA system and LCD screens for speeches
- Separate bridal retreat for use prior to reception
- Exclusive use of the venue after 7.00pm
- 4 course meal with service of wedding cake
- Beverages as detailed for a 5 hour period and free room hire
- Includes indoor ceremony by the fireplace (maximum 60 persons)



Canapes on arrival

Salt and pepper calamari with lemon aioli

Mushroom arancini balls with shaved Parmesan and truffle oil

Warm Mediterranean frittata & balsamic glaze

Set Entree

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

Main Course

Roast carvery buffet

Roasted Terra Rossa beef rump

Crispy skin Murray Valley pork belly

Thai style Barramundi in a lime and coconut sauce

Roasted seasonal vegetables and duck fat potatoes

Dessert

Wedding cake served with a berry coulis and Chantilly cream

5 hour beverage package of

Bird in Hand Sparkling Pinot Noir

Thorn-Clarke Riesling

or

Studio Sauvignon Blanc

Thorn-Clarke Shiraz

or

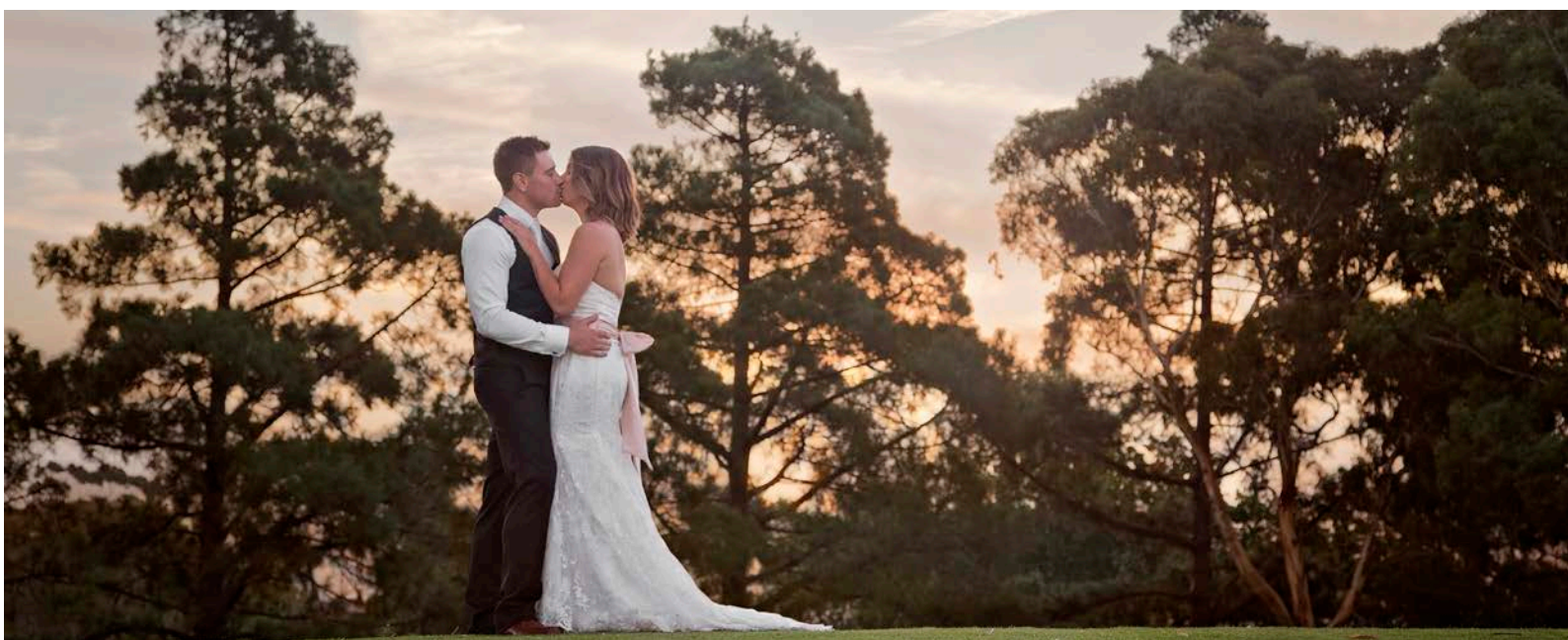
Angove's Family Crest Cabernet Sauvignon

Coopers Pale Ale, Coopers Dry, Coopers Light, Coopers Session Ale, Carlsberg and Thatchers Apple Cider

Fruit juice, soft drink, tea and coffee

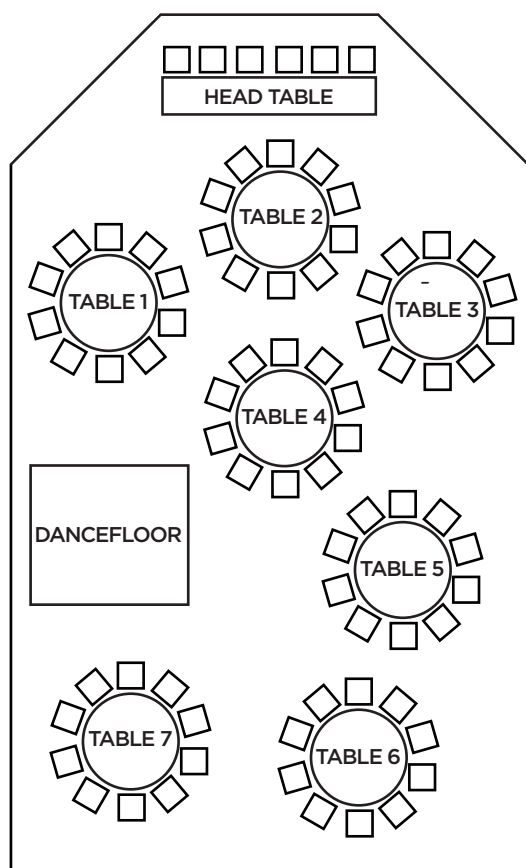
Minimum 50 guests

- not available for Sunday bookings

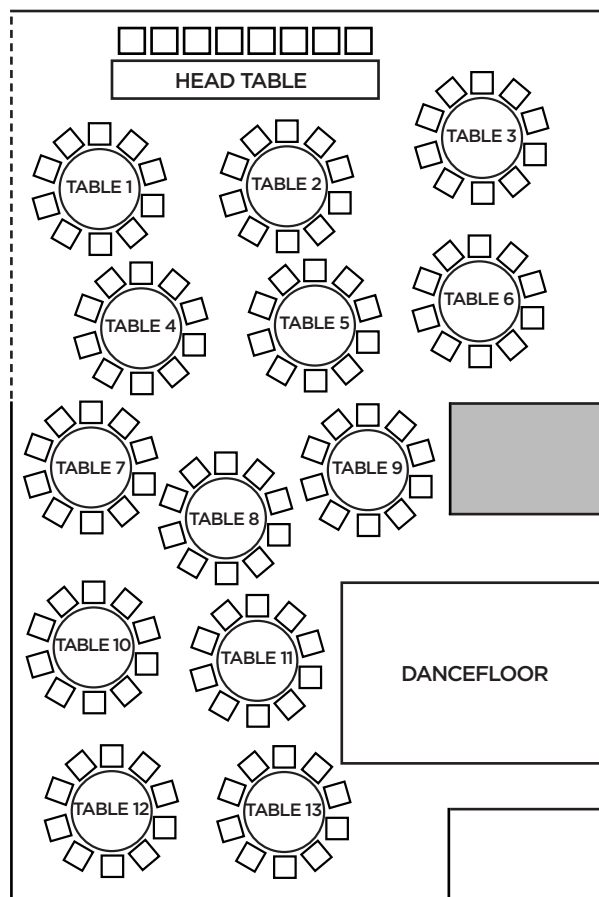


SAMPLE TABLE PLANS

THE LONGRIDGE ROOM
- 76 PERSONS -



THE ADELAIDE
AND SUMMIT ROOM
- 138 PERSONS -







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