



FUNCTIONS & CONFERENCES



Mount Osmond Golf Club

MOUNT OSMOND GOLF CLUB

"The Perfect Location, 15 minutes from the City"

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' ambience for your drinks and canapes before your event.

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 dancefloor 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.



Longridge Room hire \$350

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

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)



MENU OPTIONS

SOUP

Creamy Potato and Leek,
topped with crispy pancetta (GF)

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

Classic Minestrone
finished with shaved parmesan (V)

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

ENTRÉE

all entrées are gluten free

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

Roasted Pork Belly
cauliflower puree with rocket and apple salad
and 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 & quinoa salad, preserved lemon and
toasted cumin dressing

Chilled Prawn and Avocado
with seasonal salad leaves, Milawa goat's chevre
and Chardonnay vinaigrette

Salt and Pepper Calamari,
with rocket and julienne vegetables
topped with a mango and chili salsa

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)

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 & 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

VEGETARIAN MEALS

VO-Vegan option

ENTRÉE

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

House made Falafels with tomato salsa,
chipotle mayonnaise and crispy slaw (VO)

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 meditteranean
vegetables topped with a wich tomato sauce
topped with rocket and parmesan

COCKTAIL FOOD SELECTION

<p><i>\$35 per person</i></p> <p><i>1.5 hour duration</i></p> <p><i>7 selections</i></p>	<p><i>\$45 per person</i></p> <p><i>2 Hour duration</i></p> <p><i>8 selections</i> <i>Cheese buffet</i></p>	<p><i>\$65 per person</i></p> <p><i>2.5 Hour duration</i> <i>8 selections</i> <i>2 Substantials</i> <i>Antipasto platters</i> <i>Cheese buffet</i></p>
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Cold Canapés

- 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

Hot Canapés

- Marinated beef and chicken skewers with hoi sin 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)

Substantial Canapés

- 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



CHEF'S SELECTION MENUS

Choose one of our Chefs 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.

\$42 Menu

(minimum 30 persons)

Carvery Buffet Main

Roasted Hay Valley Lamb
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

\$54 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 ppotato
servedd with a mushroom sauce

Dessert

Chocolate and Hazelnut Brownie
berry coulis and chantilly cream

\$62 per head

(minimum 10 persons)

Entree

Chermoula 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

Childrens Menu

\$25 per child

Served with adults' entree

Crumbed Chicken Schnitzel & Chips
or

Battered Fish & Chips

Chocolate or Strawberry Sundae

Fruit juice and soft drink

Additional menu options:

Add a selection of three canapes to any menu for an additional \$12pp

Alter your choice of entree and main to an alternate drop and reduce the price of your menu by \$4pp

Substitute your dessert for 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 \$8

\$76 Menu

Canapés 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

Entrée
Roasted Pork Belly
cauliflower puree with rocket
& 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
Merigne roulade with Lemon Curd
berry compote and passionfruit cream

alternate drop with

White chocolate and raspberry
panna cotta with hazelnut praline

\$80 Menu

Canapés on arrival
Rare beef on croûton, 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 Entrée
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
cheeseon creamy mash potato
served with a mushroom sauce

Dessert
Chocolate and Hazelnut Brownie
served with a berry coulis
and chantilly cream
OR
Cassata
Italian ice-cream cake
of vanilla and pistachio
served with berry coulis

BEVERAGE PACKAGES

All beverages are for a 5 (five) hour period

An additional hour can be added to any of the packages for \$5 per person

All beverage packages include fruit juice, bundaberg ginger beer and soft drink.

The Glen \$44.00

Studio Series Sparkling
Chardonnay Pinot Noir

Studio Series Sauvignon Blanc

Rymill 'The Yearling' Shiraz

Coopers Pale Ale
Coopers Light
Coopers Clear

Cleland \$48.00

Bird in Hand
Sparkling Pinot Noir
or
Coriole Prosecco

Black Chook Pinot Grigio
or
Rymill 'The Yearling'
Sauvignon Blanc

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

Coopers Pale Ale, Clear,
Light, Carlsberg

Add Moscato

to your package for \$2pp

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

Add Nine Vines Rosé
to your package for \$2pp

Waterfall \$54.00

Charles Pelletier Brut
"Blanc de Blanc" French Sparkling Wine
or
Coriole Prosecco

Kissing Booth Sauvignon Blanc
or
Thorn-Clarke Riesling

Family Crest Shiraz
or
Bremerton Tamblyn
Cabernet Shiraz Malbec Merlot

All tap beers
Coopers Pale Ale, Clear,
Light, Carlsberg
Thatcher's Apple Cider

Lofty \$60.00

Wicks Estate
Sparkling Chardonnay Pinot Noir

Nine Vines Rosé

Wicks Sauvignon Blanc
and
Elderton Riesling

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

All tap beers
Coopers Pale Ale, Clear, Light,
Carlsberg, Thatchers Apple Cider

*Alternatively your beverages can be charged "On Consumption" - a \$2000 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 \$2000 invoiced along with the charge for the confirmed numbers 10 days
before the reception.*

WINE LIST

SPARKLING WINES

Studio Series	\$29
<i>Chardonnay Pinot Noir, SA</i>	
Bird in Hand	\$39
<i>Pinot Noir, SA</i>	
Coriole Prosecco	\$39
<i>McLaren Vale, SA</i>	
Golding 'The Last Hurrah'	\$40
<i>White varietal blend, SA'</i>	
Charles Pelletier NV Brut	\$42
<i>Burgundy, France</i>	
Wicks	\$42
<i>Chardonnay Pinot Noir, SA</i>	
Shingleback 'Black Bubbles'	\$45
<i>Sparkling Shiraz, SA</i>	
Janz Premium Cuvee	\$49
<i>Tasmania</i>	
Moet & Chandon NV	
<i>Champagne, France</i>	\$90

WHITE WINES

Studio Series Sauvignon Blanc	\$27
<i>Adelaide Hills, SA</i>	
Long Row Moscato	\$25
<i>Multi regional, SA</i>	
Long Hop Pinot Gris	\$32
<i>Adelaide Hills, SA</i>	
'Kissingbooth' Sauvignon Blanc	\$34
<i>Marlborough, NZ</i>	
Wicks Estate Sauvignon Blanc	\$39
<i>Adelaide Hills, SA</i>	
Thorn-Clarke Riesling	\$33
<i>Barossa, SA</i>	
Elderton Riesling	\$34
<i>Eden Valley, SA</i>	
Skillogalee Riesling	\$38
<i>Clare Valley, SA</i>	
Black Chook Pinot Grigio	\$33
<i>McLaren Vale, SA</i>	
S.C Pannell Pinot Grigio	\$42
<i>Adelaide Hills, SA</i>	
Fox Creek Chardonnay	\$32
<i>McLaren Vale, SA</i>	

CHILLED REDS

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

RED WINES

'15 Rymill 'The Yearling' Shiraz	\$29
<i>Coonawarra SA</i>	
'15 Angove 'Family Crest' Shiraz	\$32
<i>McLaren Vale, SA</i>	
'14 Fox Creek Shiraz	\$32
<i>McLaren Vale, SA</i>	
'15 Thorn-Clarke 'Sandpiper' Shiraz	\$34
<i>Barossa Valley, SA</i>	
'15 Shingleback 'The Davey Estate' Shiraz	\$37
<i>McLaren Vale, SA</i>	
'14 Pertaringa 'Undercover' Shiraz	\$38
<i>McLaren Vale, SA</i>	
'15 Serafino Shiraz	\$40
<i>McLaren Vale, SA</i>	
'14 Bremerton 'Selkirk' Shiraz	\$40
<i>Langhorne Creek, SA</i>	
'15 Pirathon Shiraz	\$42
<i>Barossa Valley, SA</i>	
'15 Gibson 'The Dirtman' Shiraz	\$43
<i>Barossa Valley, SA</i>	
'14 Elderton Estate Shiraz	\$45
<i>Barossa Valley, SA</i>	
'16 Kalleske 'Moppa' Shiraz	\$45
<i>Barossa Valley, SA</i>	
'12 Princess Royal Cabernet	\$30
<i>Burra Creek, SA</i>	
'15 Angove 'Family Crest' Cabernet	\$30
<i>McLaren Vale, SA</i>	
'15 Rymill 'The Dark Horse' Cabernet	\$34
<i>Coonawarra SA</i>	
'15 Wicks Cabernet	\$36
<i>Adelaide Hills, SA</i>	
'14 Hollick 'The Bard' Cabernet	\$40
<i>Coonawarra, SA</i>	
'13 Zema Estate Cabernet	\$45
<i>Coonawarra, SA</i>	
'15 Angove 'Family Crest' GSM	\$30
<i>McLaren Vale, SA</i>	
'15 Hewitson 'Miss Harry' GSM	\$33
<i>Barossa Valley, SA</i>	
'13 Kaesler 'Stonehorse' Grenache Shiraz	\$39
<i>Barossa Valley, SA</i>	
'15 Tomich Hill Pinot Noir	\$40
<i>Adelaide Hills, SA</i>	
'14 Bremerton Tamblyn CSMM	\$40
<i>Langhorne Creek, SA</i>	
'15 Rockford 'Frugal Farmer'	\$46
<i>Grenache Mataro, Barossa Valley, SA</i>	





CONFERENCES AT

CONFERENCE SPACES

Adelaide Room - featuring a fireplace, this private area suits conferences featuring the data projector and screen and suitable for up to 40 people - \$280

Adelaide Room and Summit Bar - An open expanse that can seat up to 150 people \$350

Longridge Room - overlooking the golf course, and featuring a large fireplace and a 65" LCD screen the longridge room is suitable for conferences up to 70 people - \$300

Room Hire includes

Conference room set up to your requirements, flip chart and white board
data projector and screen, lectern and microphone and free car parking

CATERING

Prices quoted are per person

ARRIVAL CATERING

Filter tea and coffee and 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

MORNING TEA

Filter tea and coffee and fruit juice and
one of the following selections \$8.50

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	
<i>Additional choices</i>	\$3.00

AFTERNOON TEA

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

POST CONFERENCE

Post Conference Grazing Platter \$12.00
Australian cheeses, antipasto and cured meats

*Vegetarians or Special Diets catered for with
advance notice for all packages.*

*Espresso coffee is available to your guests at
\$3.70 per coffee charged on consumption
to the main account.*

BREAKFASTS

LIGHT BREAKFAST *Self Serve*

Baked ham and cheese croissants	
Cheese, tomato and pesto croissants	
Freshly sliced seasonal fruit platter	
Filter tea and coffee and chilled fruit juices	\$13.00

CONTINENTAL BREAKFAST *Self Serve*

Selection of Croissants	
Mixed danish pastries	
Assorted flavours of warm muffins	
Freshly sliced seasonal fruit platter	
Filter tea and coffee and chilled fruit juices	\$16.00

TRADITIONAL BREAKFAST

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	\$22.00

FULL BUFFET BREAKFAST *Self Serve*

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	\$28.00

MOUNT OSMOND

LUNCHES

Prices quoted are per person

SANDWICH PLATTER

Self serve buffet style

1 1/2 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 \$12.00

BUFFET LUNCH

Self serve buffet style

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 Lasagne
- Beef bourguignon

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

Served with filter tea and coffee \$38.00

QUICHE AND SALADS

Self serve buffet style

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 \$18.00

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

À LA CARTE

Pre-select your lunch from our à 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 of our crafted menus
(minimum 20 persons)





TERMS AND CONDITIONS

- Tentative bookings are valid for 30 days or until such time as another party requests the same date at which point we will ring to confirm your booking. We will require a deposit at such time to secure the booking.
- Menu details finalised 30 days prior to event, with dietary requirements and final numbers confirmed by the date quoted in the confirmation letter.
- By agreeing to our terms and conditions, you agree to pay the quoted amount for the confirmed number of guests. Changes to confirmed numbers within 10 days of the event may alter the bill at the discretion of our Food and Beverage Manager.
- Credit card payments incur a 1.5% surcharge (Amex and Diners Club Cards not accepted).
- Payment for food & beverage, room hire and ceremony charges required 10 days prior to the event.

CANCELLATIONS

Deposits will only be refunded once the Mount Osmond Golf Club has secured another function for that specific date. If the function room is not rebooked the deposit is not refundable.

- Any person or group cancelling less than two weeks (fourteen days) prior to the confirmed date will be charged the full amount of the quoted price.

CONDUCT AND SECURITY

- Mount Osmond Golf Club practices responsible service of alcohol at all times.
- Management and staff reserve the right to refuse the service of alcohol to any person believed to be intoxicated, underaged or exhibiting abusive behaviour.
- All guests of the Mount Osmond Golf Club are expected to behave in a manner in full compliance with the liquor licensing laws.
- Management reserves the right to exclude or eject any guest behaving in an unacceptable manner without liability.
- Minors are prohibited from consuming alcohol and any guest found to be supplying alcohol to a minor will be asked to leave the premises.
- Mount Osmond Golf Club management reserves the right to cancel any event at any stage of the proceedings if they believe the guests to be conducting themselves in a threatening or disorderly and unacceptable manner.
- Organisers are held financially responsible for any damage sustained to the Mount Osmond Golf Club.
- The client shall indemnify Mount Osmond Golf Club of any losses that may occur.

TIMES AND DEPARTURE

- The exclusive use of the clubhouse is available to you from 7pm.
- Guests are required to leave the function area no later than half an hour after the agreed departure time or by midnight.
- Extended room hire after the agreed departure time will incur an additional cost of \$300 per hour or part thereof at the discretion of the Manager.
- The Bar will close 15 minutes prior to the agreed departure time.
- If the bar is required to stay open after Midnight, a fee of \$300 per hour or part thereof will occur.

ROOM DECORATION

- You may wish to decorate the function room, however please note that the use of glitter, sparkles and confetti is not permitted either inside or outside the club house.
- An additional cleaning charge of \$250 may be incurred if additional cleaning is required at the discretion of the club.
- If damages occur to the property of Mount Osmond Golf Club, the function organiser is financially responsible.

PRICING

- Current selection prices are honoured only when full menu selections are made and confirmed with the Mount Osmond Golf Club and the deposit paid.
- Pricing for advanced bookings may be subject to change.

CAR PARKING

- Mount Osmond Golf Club provides onsite parking and is available and free to all guests.



@mountosmondgolfclub



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