



GREEN ACRES
GOLF CLUB • KEW

Weddings



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All prices listed include G.S.T



GREEN ACRES
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About Us

Nestled in the picturesque bushland of Kew East, Green Acres Golf Club is only a ten minute drive from the CBD, making it one of Melbourne's best kept secrets.

Green Acres Golf Club offers a wheelchair accessible venue with all the facilities and services required to ensure that you, your family and special guests enjoy a memorable occasion.

We are sure that you will be delighted with our Function Room which features floor to ceiling windows framing panoramic views of our golf course and gardens.

Our Executive Chef has designed a fantastic contemporary menu with a range of choices to suit your style and budget. The menu selection is complemented by a selection of fine wines, beers and refreshments served to you and your guests by our experienced and courteous staff.

Green Acres can cater for all occasions from a small intimate reception to a large formal celebration.



Wedding Packages

The Green Acres Package

\$125 per person

Dining

A four course menu consisting of:

½ hour hot and cold Canapés (Chef's selection)

Entrée, Main and Dessert

(all meals served 50:50)

Beverages

5 hour drinks packages including:

Green Acres finest red and white wines,

Carlton Draught, Furphy, Hahn Premium Light, soft drink and juice

Includes

Room hire

A bridal suite

Chair cover and sash

A 5m x 5m dance floor

A centre piece for each table

A personalised menu for each table

Crisp white table cloths and napkins

A Wedding Coordinator happy to accommodate all your needs

Additional Extras:

Additional time per ½ hour \$4 per person



Wedding Packages

The Eagle Package

\$90 PER PERSON

A four course menu consisting of:

½ hour hot and cold Canapés (Chef's selection)

Entrée, Main and Dessert

(all meals served 50:50)

Beverages

Beverages on consumption or select a beverage package

The Birdie Package

\$75 per person

A three course menu consisting of:

½ hour hot and cold Canapés (Chef's choice)

Entree, Main and your Wedding cake served as dessert

(all meals served 50:50)

Beverages

Beverages on consumption or select a beverage package

Eagle and birdie package Include

Room hire

A bridal suite

Chair cover and sash

A 5m x 5m dance floor

A centre piece for each table

A personalised menu for each table

Crisp white table cloths and napkins

A Wedding Coordinator happy to accommodate all your needs

Wedding Packages

Cocktail Wedding Reception \$85 PER PERSON

3 Hour cocktail service

Select 12 items from the cocktail menu

Beverages

5 hour drink package including:

Sauvignon Blanc, Shiraz and Sparkling

Carlton Draught, Furphy and Hahn Premium Light tap beers

Soft Drink and Juice

Includes

Room hire

A bridal suite

A 5m x 5m dance floor

Crisp white table cloths and napkins

A Wedding Coordinator happy to accommodate all your needs





Cocktail Menu

Cold Canapés

Smoked salmon, dill scones, lemon cream, baby herbs
Tokyo rolls, wasabi mayonnaise
Rare roast beef crostinis, red pepper and chilli pesto, horseradish cream
Poached prawn meat, Thousand Island dressing
Tomato petals, buffalo mozzarella, olive tapenade, garlic croute
Thai chicken salad, cucumber basket
Seared scallops, basil and coriander pesto
Peppered lamb, garlic crouton, onion jam, Tzatziki
Thai beef salad spoons, pickled carrot
Blue swimmer crab and coriander salad spoons
Yarra Valley smoked trout, daikon relish, crème fraiche
Rosemary smoked chicken, wood smoked roma tomato, goats cheese
Poachers kangaroo prosciutto, salted rock melon, Greek fetta

Hot Canapés

Lamb koftas, Tzatziki, afghan bread
Roast pumpkin, leek and fetta tartlets
Char grilled calamari Greek style, roasted garlic aioli
Chicken tikka, coriander and coconut chutney
Mini beef burgers, melting mozzarella, spiced tomato relish
Tempura eggplant, wasabi mayonnaise
Steamed pork and ginger dumplings, soy and chilli dressing
Trio of pumpkin, beetroot and mushroom arancini, white bean puree
Thai fish cake, nam jim dressing
King Island mini beef pies, tomato relish
Seared scallops, light soy, mirin, coriander
Blue swimmer crab, sweet corn, chive vol au vent
Spring roll, Chinese vegetable, ketchup manis
Fish goujons, lime mayonnaise
Manchego cheese and corn croquette
Spiced lamb samosas, mint yogurt
Chicken and leek pies, sweet corn and tomato relish
Mediterranean lamb skewers, olive tapenade

Wedding Menu

Entrée

Citrus cured salmon, avocado puree, fruit pearls, pumpernickel
 Brandy infused pork and pistachio terrine, pickles, apple and raisin chutney
 Yarra valley goats cheese tart, sundried tomato, rocket, feta
 Slow cooked duck, orange, green mango salad, coriander
 Forest mushroom and baby spinach risotto, parmesan, truffle oil
 Crab, chilli oil, roasted fennel risotto, parmesan, dill flakes
 Korean fried chicken, toasted sesame, gochujang, sticky rice, kimchi

Main

Sirloin of great southern beef, red currant jus, parmesan potato, charred spring onion
 Gippsland beef eye fillet, carrot puree, king mushroom, baby beans, shiraz jus +\$8
 Five spiced confit duck, puy lentils, maple glazed carrots, mushroom jus
 Poached barramundi, steamed greens, Thai green curry sauce, sweet chilli jam
 Tasmanian salmon, fried cauliflower, beetroot puree, crisp salted kale
 Otway pork fillet, crackling, sweet potato mash, apple and prune chutney
 Lamb rump, garlic cloves, baba ganoush, bacon crumb, mount zero olives
 Soya glazed chicken, miso eggplant, okonomiyaki, nori crisps
 Sous vide chicken breast, red pepper polenta, ratatouille
 Medium rare four point rack of lamb, root vegetables, green pea mash, jus +\$8

Dessert

Warm chocolate tart, caramel popcorn, maple and walnut ice cream
 Kaffir lime panna cotta, macaroon, berries, coconut crumb
 Chocolate fondant, vanilla bean ice cream, peanut praline
 Cocoa butter pavlova, fruits of the season, rhubarb, flowers
 Lemon curd tart, smoked marshmallow, meringue, passion fruit
 Tasting plate - chocolate brownie, crème brulee, raspberry sorbet





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Wedding Menu

Extras - \$20 per bowl

Tossed Asian greens with oyster sauce and sesame oil
Oven roasted kipflers with rosemary and garlic salt
Salad of steamed potatoes, rocket, green beans, Spanish onion
Mix leaf salad greens, olives, cherry tomato, spring onion, cucumber
Balsamic green beans and broccolini with toasted almond flakes
Pickled beetroot, goat's cheese, candied walnut salad
Wild rocket, blue cheese, salted pine nuts, black grapes, aged balsamic

Children's Menu (14 years and under)

A children's menu can be tailored to your requirements - eg tempura battered fish and chips, chicken nuggets, mini pies, sandwiches, mini franks, bowls of hot chips and ice cream are all popular items.

Cheese and Fruit

Cheese platters \$6.90 per person
Fruit platters \$6.90 per person
Cheese and fruit buffet \$11.90 per person

Band Meals

Main course \$30 per person

Surcharges

Public holidays attract a \$4 per person surcharge.



Beverage Packages

Standard Package

Carlton Draught, Furphy & Hahn Premium Light
 Moonstruck Shiraz, Heathcote
 Moonstruck Sauvignon Blanc, Marlborough NZ
 Brown Brothers 'Limited Release' Prosecco, King Valley
 Soft Drinks, Sparkling Water & Juices

2 hour service \$20.00, 3 hour \$30.00, 4 hour \$35.00 5 hour \$40.00

Premium Package

Carlton Draught, Furphy & Hahn Premium Light, Rogers Amber Ale, James
 Squire 150 Lashes & Kirin
 Babich Sauvignon Blanc, Marlborough
 Jack Estate Cabernet, Coonawara
 Brown Brothers 'Limited Release' Prosecco, King Valley
 Soft Drinks, Sparkling Water & Juices

2 hour service \$30.00, 3 hours \$40.00, 4 hours \$45.00, 5 hours \$50.00

Platinum Package

Carlton Draught, Furphy & Hahn Premium Light, Rogers Amber Ale, James
 Squire 150 Lashes & Kirin
 Babich Sauvignon Blanc, Marlborough
 JJ Hahn Shiraz Cabernet, Barossa, SA
 Scotchmans Hill, Cuvee Brut, Bellarine Peninsula
 Basic Spirits – Scotch, Bourbon, Dark Rum, Light Rum, Gin, Vodka
 Soft Drinks, Sparkling Water & Juices

2 hour service \$40.00, 3 hours \$50.00, 4 hours \$70.00, 5 hours \$80.00

Beverages are also available on a consumption basis



Terms and Conditions

1. Deposit

All bookings placed at Green Acres Golf Club require a deposit of \$1000 to be paid in order to confirm the event.

The deposit and signed function proposal must be received no later than 7 days from date of proposal in order to secure the date requested.

2. Cancellations

If an event is cancelled the initial deposit will be applied as a cancellation fee.

3. Final Attendance

A guaranteed final number is required to be confirmed with Green Acres Golf Club 10 days prior to the function.

Increases of up to 5% are acceptable after this time.

4. Methods of Payment

Clients must settle their account 7 days after the function by cheque, credit card (Visa or MasterCard only), EFT or cash.

5. Special Dietary Requirements

Please provide 10 days notice of any special dietary requirements.

6. Dress Regulations

Green Acres Golf Club provides a warm and friendly environment for members and guests, therefore smart casual is the minimum dress requirement at all times.

7. Conduct

The organiser and guests will conduct themselves in an orderly manner at all times and fully comply with the Club's policies and procedures.

8. Liability

The host/organisers will be responsible for any damage to the Club, premise or any property, invitee or other person attending the event. Green Acres Golf Club reserves the right to invoice accordingly. Green Acres Golf Club will not be liable for any loss of or damage to any property left by the host/organisers or guest on the premises during or after the function. All staff are accredited with responsible service of alcohol training.

9. Food and Beverages

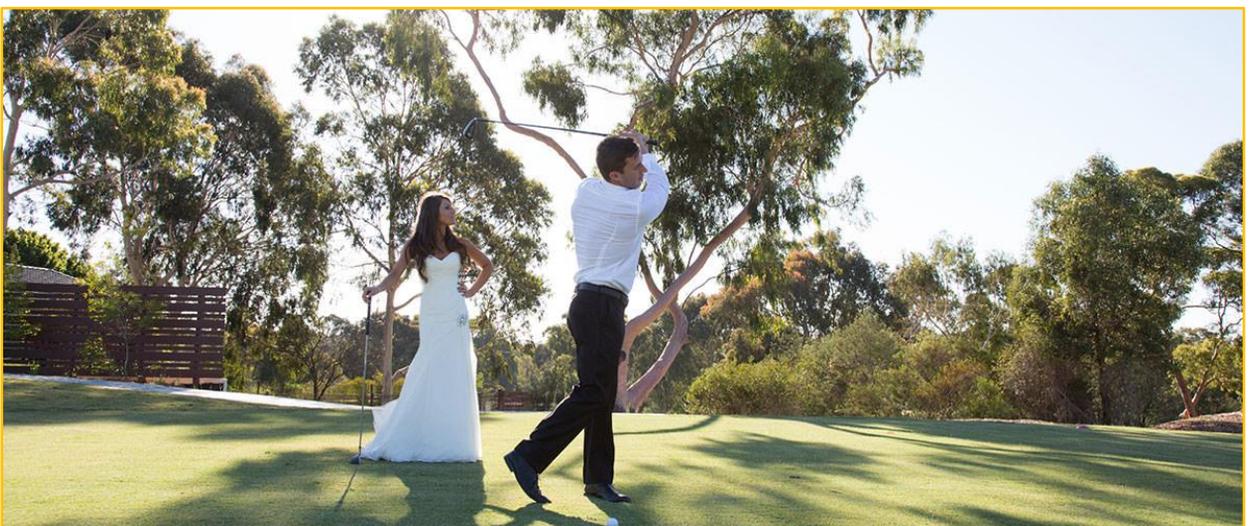
No food or beverages is to be brought or consumed on the premises.

10. Venue Policy

Signage and posters must not be fixed to doors/walls or windows without prior consent from our Hospitality Manager.

11. Furniture and Equipment Hire

Costs for additional furniture or equipment not available at the premises which is required to satisfy the requirements of the event will be met by the hirer.





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