



# WEDDINGS

NORTHBRIDGE GOLF CLUB



Thank you for considering Northbridge Golf Club for your special day.

Here, we take pride in creating a personal, beautiful and relaxing wedding experience. We understand that your unique touches are what make your wedding unforgettable and therefore our packages are completely flexible. Use our packages as a guideline and we will tailor a package to suit your tastes, needs and budget.

Only a few minutes from the city we are ideally located at the top of the golf course with beautiful views overlooking Middle Harbour. The Golf Course extends right down to the water's edge offering a variety of breath-taking backdrops.

---

### **Room Capacity**

Seated - 140

Our function room can be sectioned off to accommodate smaller occasions.

On the following pages you will find a selection of package and menu options. These are intended as a guide only. We look forward to personalising menus to suit individual requirements.

### **Vows on our Lawn with Middle Harbour Views**

There is no additional charge for holding your ceremony with us.

# Venue Hire

Six hour venue hire | \$600

The venue hire fee includes:

- Private use of our function room with middle harbour water views
- Tables set with white linen, cutlery, glassware and crockery, bridal table set with skirting
- Décor items including printed menus, table numbers, tealight candles & vases, wooden easel
- Use and set up of dance floor
- Dedicated wedding coordinator to assist with the planning of your special day
- Dedicated function manager to coordinate the reception on your special day
- Microphone, background music and sound system facilities
- Placement of décor you provide including place cards, bonbonniere and signage





## DREAM PACKAGE

\$125 pp.

Six Hour Reception

Selection of 3 Canapés

3 Course Meal - Alternate Serve Entrée, Main & Dessert

Your Wedding Cake Portioned and Served on Platters

Self-Serve Tea & Coffee Station

Complimentary Golf Carts for Photography

# DIAMOND PACKAGE

\$105 pp.

Six Hour Reception

Canapé on Arrival

3 Course Meal - Alternate Serve Entrée, Main & Dessert

Your Wedding Cake Portioned and Served on Platters

Self-Serve Tea & Coffee Station

Complimentary Golf Carts for Photography





## EMERALD PACKAGE

\$90 pp.

Six Hour Reception

2 Course Meal - Alternate Serve Entrée & Main

Your Wedding Cake Served as Dessert  
with Seasonal Fruit & Cream

Self-Serve Tea & Coffee Station

Complimentary Golf Carts for Photography

# ALTERNATE SERVE MENU

*Subject to Seasonal Changes*

## Canapés

SMOKED SALMON AND SEAGRAPE TART

CUMIN SPICED LAMB SKEWER

with beetroot yoghurt

DUCK PATE CROSTINI

with sesame crouton and Muscat grapes

TIGER PRAWN

on mini rosti with finger lime

THAI CHICKEN COS CUP

with nam jim

VEGETABLE TART

with vegan feta



# ALTERNATE SERVE MENU

*Subject to Seasonal Changes*

## Entrée

BEETROOT & WALNUT CARPACCIO

PRAWN, HEIRLOOM TOMATO & FENNEL SALAD

with wasabi mayo

BEEF KOFTA

with lemon Quinoa and caper yoghurt

CHICKEN & PROSCUITTO PATE

with toasted brioche

SYDNEY ROCK OYSTERS

with cabbage and ginger Tsokemono

N.S.W. KINGFISH CRUDO

with blackened cherry tomato and capers





# ALTERNATE SERVE MENU

*Subject to Seasonal Changes*

## Main

### KING PRAWN & CHILLI RISSOTO

### JOHN DORY FILLET

Sweet potato puree, spinach and purple broccolini

### NSW YOUNG SIRLION

Garlic mash, buttered beans and roast pepper butter

### CHICKEN SUPREME

Sacred spiced potato, broad bean and heirloom radish salad

### LAMB BACKSTRAP

Pearl cous cous and okra, with Tunisian vegetable sauce

### PARPADELLE

Portobello mushroom steak in rich sugo





# ALTERNATE SERVE MENU

*Subject to Seasonal Changes*

## Dessert

### NORTHBRIDGE HONEY PANACOTTA

With Violeta and raspberries

### TURKISH TIRAMISU

With rose water figs

### APPLE AND BERRY CRUMBLE

With whipped cream

### FRESH FRUIT SALAD

With meringue and Persian fairy floss

### CHOCOLATE TORTE

With mascarpone and strawberries

## Optional Extras

Linen Table Napkins | \$2 pp

White Chair Covers | \$6 pp

Decorative Chair Bows | \$2 pp

Made-to-order Espresso Coffee | \$4 pp

Two Rounds of Canapés | \$16 pp

Seasonal Fruit Platter | \$10 pp

Service of Wedding Cake with Ice-Cream | \$5 pp

Australian Cheese Tasting Platter with Crackers | \$12 pp

Antipasto Platter with Cured Meats, Pickles, Olives & Cheese | \$16 pp

Professional DJ provided by Express Entertainment | from \$750





# Wedding Beverages

The following drinks options are available for Weddings:

Drinks Package

Bar Tab (May be unlimited or limited by value and/or drink type)

If you select to run a bar tab, you may nominate what drinks you would like to be available and/or set a tab limit. Our bar staff will monitor this throughout your event. If requested, the bar tab may be increased on the day.

# Beverage Package Options

Minimum 50 Guests

## House Package

\$55 Per Person | 4 Hours

\$65 Per Person | 5 Hours

### Tap Beers

*VB, Great Northern, Carlton Draught,  
Toohey's Old, Resches Draught*

Cascade Premium Light

Tatachilla Brut NV

Tatachilla Chardonnay

Tatachilla Sauvignon Blanc

Tatachilla Shiraz Cabernet

Soft Drinks and Juices

## Silver Package

\$65 Per Person | 4 Hours

\$75 Per Person | 5 Hours

### Tap Beers

*VB, Great Northern, Carlton Draught,  
Asahi, Toohey's Old, Resches Draught,  
Peroni Nastro Azzurro*

Cascade Premium Light

Churchview Silverleaf Brut

Wild Oats Chardonnay

821 South Sauvignon Blanc

Grant Burge Benchmark Shiraz

Soft Drinks and Juices

## Gold Package

\$75 Per Person | 4 Hours

\$85 Per Person | 5 Hours

### Tap Beers

*VB, Great Northern, Carlton Draught,  
Asahi, Toohey's Old, Resches Draught,  
Peroni Nastro Azzurro*

Cascade Premium Light

Arras Blanc de Blancs NV

Creamery Chardonnay

Latitude 41 Sauvignon Blanc

Wykari Shiraz

Wynns The Gables Cabernet Sauvignon

Soft Drinks and Juices

\*Wines selections may be changed to others of a similar value.

# Wine List

## Sparkling

<b>Craigmoor Sparkling 200ml</b> Mudgee	11
<b>La Gioiosa Prosecco DOC 200ml</b> Italy	13
<b>Tatachilla Sparkling</b> McLaren Vale	10 32
<b>Bimbadgen Sparkling Moscato</b> Hunter Valley	43
<b>Churchview Silverleaf Brut</b> Margaret River	40
<b>Arras Blanc de Blancs NV</b> Tasmania	60
<b>Moët &amp; Chandon Imperial N.V.</b> France	100

## White

<b>Tatachilla Chardonnay</b> McLaren Vale	10 32
<b>Wild Oats Chardonnay</b> Mudgee	11 42
<b>Creamery Chardonnay</b> California USA	54
<b>Corryton Burge Riesling</b> Edén Valley	47
<b>Tatachilla Sauvignon Blanc</b> McLaren Vale	10 32
<b>Latitude 41 Sauvignon Blanc</b> Nelson N.Z.	48
<b>Pocketwatch Pinot Gris</b> Central Ranges	10.5 38
<b>Mudhouse Pinot Gris</b> Marlborough N.Z.	11.5 43
<b>Latitude 41 Pinot Gris</b> Nelson N.Z.	48
<b>Three Ponds Grosser Semillon</b> Hunter Valley	51

## Red

<b>Josef Chromy Pepik Pinot Nior 2020</b> Tasmania	13	50
<b>Chard Farm River Run Pinot Nior 2020</b> Central Otago		61
<b>Tatachilla Shiraz Cabernet 2020</b> McLaren Vale	10	32
<b>Grant Burge Benchmark Shiraz</b> South Australia	11	40
<b>Wykari Shiraz 2015</b> Clare Valley		47
<b>Waykari Cabernet Sauvignon 2015</b> Clare Valley	12	47
<b>Rothbury Estate Merlot</b> Victoria	10	32
<b>Grant Burge Benchmark Merlot 2020</b> South Australia		42
<b>Teusner The G Grenache 2021</b> Barossa		51
<b>Teusner Avatar GMS 2020</b> Barossa		56
<b>Esquinas De Argentio Malbec</b> Argentina		42

## Rose

<b>Mateus Rose 250ml</b> Portugal	14
<b>Gilardi Rose</b> France	46

# Frequently Asked Questions

## **Prices/Venue Hire**

All prices quoted are GST inclusive, where GST is applicable.

There is a \$150.00 per hour fee applicable for events that exceed the 6 hour package times.

## **Tentative Bookings/Confirmation**

Dates can be tentatively booked and held for two weeks. Confirmation of your function must be received in writing with a completed and signed copy of the booking agreement, along with the required venue hire payment.

## **Final Numbers**

Final guest numbers are required 7 days before the event date, which will confirm the minimum number to be charged.

## **Menu Selections**

It is necessary to provide your menu selection at least 14 working days prior to the date of your reception.

## **Dietary Requirements**

Knowing all dietary requirements before the date of your event helps us to ensure that everyone is catered for. Please include this on your invitations. You do not need to include vegetarian, gluten free and dairy free options in your package selection. We will cater for these separately.

CLICK HERE OR SCAN THE QR  
CODE TO VIEW OUR FULL  
TERMS & CONDITIONS



**NORTHBRIDGE GOLF CLUB**

catering@northbridgegolfclub.com.au  
296c Sailors Bay Road, Northbridge NSW 2063  
(02) 9958 6900