



Beautiful Coastal Wedding

Pambula Merimbula Golf Club

Wedding Packages 2017

Our Venue . . . Your Day!

Situated on the picturesque Sapphire Coast, Pambula-Merimbula Golf Club is centrally located between Bega and Eden NSW. The Golf Club is set on 100 acres of pristine countryside and is a superb venue for a romantic coastal wedding.

Distinguished by our 27 hole tranquil golf course and sweeping water views Pambula-Merimbula Golf Club offers the perfect setting for a beautiful ceremony and elegant reception.

With over 20 years experience providing exceptional wedding services PMGC has established an enviable reputation for quality of service with an emphasis on a friendly and relaxed approach. We like our guests and Bride & Groom to feel at home, whilst our professional staff provide a prompt and friendly service.

Overlooking Merimbula lake, our Glasshouse Restaurant is an ideal venue to host your wedding reception. Beautiful by day or night, the glasshouse can accommodate up to 320 guests seated or 500 guests cocktail style. The Garden Room is also available offering a more private setting with exclusive bar and easy access to the outdoors and can seat up to 120 guests. Both areas of the Golf club provide the perfect backdrop to your special day.

Our specially crafted menus are Influenced by modern Australian cuisine and draw on the expertise of a team of leading chefs. From a formal banquet to a cocktail party, we use only the freshest produce. With an extensive range of wines and beers to choose from our team can marry a selection of complementary wines with the food menu.

Not forgetting those dearest to you, the Best Western Fairway offers four star accommodation and is located within walking distance. The Best Western has various accommodation rooms with a two bedroom cottage perfect for the Bridal Party as well as fifteen family rooms and five king rooms. Peter & Debbie also welcome you to utilize the garden gazebo for pre-wedding photographs and other recreational facilities to calm your nerves and pass the time.

Please take some time to go through our Wedding packages as they are designed to suit your needs and include those little things that help make your day one to remember.

To organise an appointment or to discuss arrangements please call or email our team on 02 6495 6154, extension 4 or email admin@merimbulagolf.com.au.

Cocktail Package

Minimum 40 Guests

Our cocktail package is less structured and allows for an informal setting.

Cocktail weddings can be held in the morning or evening with the canapes served over a two hour period.

4 hour Cocktail Reception

10 selections from our Canape menu

Chair Covers

Timber Dance Floor

Room Hire

Tea and Coffee

Welcome Sign

3 Hour Standard Drinks Package

Wedding Cake sliced & served on platter

Organza Sashes

Microphone

Table Linen

Glass Hurricanes and Candles

Experience Package

Minimum 30 Guests

Our Experience package is the perfect package for those who have their heart set on a rural setting with a coastal view. This package allows you to experience all that the Golf Club has to offer keeping your budget in mind.

5 hour Reception

2 Course Dinner –Entrée & Main

Chair Covers

Timber Dance Floor

Room Hire

Bridal Table, Cake Table, Gift Table

Glass Hurricanes and Candles

Tea and Coffee

4 Hour Standard Drinks Package

Wedding Cake sliced and served

Organza Sashes

Microphone

White Table Linen and Paper Serviettes

Skirting for Bridal, Cake & Gift Tables

Placement of place cards & bonbonnières

Welcome Sign

Signature Package

Minimum 60 Guests

Our Signature package is our most popular package and sets the perfect atmosphere for your special day.

The signature package is all inclusive offering canapes to start followed by a two course sit down menu with wedding cake served as dessert.

5 hour Reception	4 Hour Signature Drinks Package
2 Golf Carts for on course photography	4 Selections from our canape menu
2 Course Dinner –Entrée & Main	Wedding Cake sliced and served
Bread and Butter	
Chair Covers	Organza Sashes
Timber Dance Floor	Microphone
Room Hire	White Table Linen and Paper Serviettes
Bridal Table, Cake Table, Gift Table	Skirting for Bridal, Cake & Gift Tables
Placement of place cards and bonbonnières	Tea and Coffee
Glass Hurricanes and Candles	Welcome Sign

Seafood Buffet Package

Minimum 60 Guests

Our Buffet package allows us to showcase our local seafood and produce. The Seafood buffet offers an extensive range of menu items for you to choose from and can be designed to suit your needs.

4 Hour Reception	4 Hour Signature Drinks Package
2 Golf Carts for on course photography	Extensive Seafood Buffet Menu
Wedding Cake sliced and served on platter	Floral Arrangement Display on Buffet
Chair Covers	Organza Sashes
Timber Dance Floor	Microphone
Room Hire	White Table Linen and Paper Serviettes
Bridal Table, Cake Table, Gift Table	Skirting for Bridal, Cake & Gift Tables
Placement of place cards and bonbonnières	Tea and Coffee
Glass Hurricanes and Candles	Welcome Sign

Superior Package

Minimum 60 Guests

Our Indulgence package is our most popular package and sets the most indulgent atmosphere for your special day.

The signature package is all inclusive offering canapes to start followed by a three course sit down menu complete with an onsite ceremony with all the trimmings.

Complimentary Ceremony	2 Golf Carts for on course photography
6 hour Reception	5 Hour Superior Drinks Package
6 Selections from our canape menu	On Grounds Canape service
3 Course Dinner –Entrée, Main & Dessert	Bread and Butter
Microphone	
Timber Dance Floor	Wedding Cake sliced and served
Chair Covers	Organza Sashes
Room Hire	White Table Linen and Linen Napkins
Bridal Table, Cake Table, Gift Table	Skirting for Bridal, Cake & Gift Tables
Placement of place cards and bonbonnières	Tea and Coffee service to tables
Glass Hurricane and Candles	Tealight candles and votive holders
Roof Drapes and Fairy Lights	Bridal Table Backdrop
Mirrored Centrepiece Plates	Welcome Sign



Canape Menu

Cold Selection

Beef Tartar, Egg Mayonnaise, Baby Caper, Sweet Gherkins & Brioche Crumbs

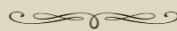
Mimosa Rocks Oyster Natural, Shaved Fennel, Red Bell Pepper Salad (gf)

Confit Duck Leg Salad with Seeded Mustard, Pickled Cauliflower (GF)

Chicken & Pork Terrine on Croute, Tarragon Fig Chutney & Baby Chervil

Cucumber Avocado & Wasabi Nori Rolls with Toasted Sesame Soy (GF)(V)

Bega Horseradish Cream Cheese & Smoked Salmon Crêpe Roulade



Hot Selection

Mini Beef Pie

Ham & Cheddar Quiche

Chicken, Mushroom & Leek Bouchée

Braised Lamb Hash with Roast Garlic Skordalia

Beer Battered Prawn Skewer, Chili Mango Dipping Sauce

Vegetable Samosa with Cucumber Lemon Cumin Raita (V)

Sundried Tomato, Black Olive, Pinenuts & Basil Palmiers (V)

Seared Clearwater Scallops, Maple Bacon Crumbs & Sweet Corn Puree (GF)

Seafood Buffet Menu

Platters

Whole Steamed Decorated Atlantic Salmon with Smoked Salmon and Condiments
Mustard Rubbed Rare Roasted Veal with Tuna Chive Mayonnaise

From The Sea

Fresh King Prawns & Mimosa Rocks Oysters Natural with Lemon and Cocktail Sauce

Salads

Black Eden Mussels with Chilli, Tomato & Basil
Curried Penne Pasta with Crisp Peppers
Honey Roasted Jap Pumpkin, Toasted Pinenut, Spinach & Fetta Salad
Slices of Roma Tomatoes & Bocconcini Dressed with Anchovy Vinaigrette
White Peppered Squid Salad with Aioli
Baby Octopus Salad
Oak, Coral & Iceberg tossed with Fresh Sprouts

Hot Buffet

Whole Steamed Snapper with Soy Ginger Dressing
Roasted Kipler Potatoes with Sea Salt & Rosemary
Prawns, Mussel, Chicken & Chorizo Paella Rice with Smoked Paprika
Lemon & Dill Linguini tossed with Baby Calamari & Stewed Tomatoes
Ratatouille Style Vegetables with Pesto
Spicy Thai Style Soup with Perch, Prawns & Noodles
Moroccan Braised Lamb Rump with Orange Cous Cous
Baked Chicken Thigh with Shrimp Sauce
Crusty Rolls and Sliced Bread with Butter

To Finish

Chef's Selection of Cakes and Desserts
Fresh Fruit Platters
Whipped Cream & Berry Coulis
Australian Cheese Selection with Lavoche Crisps

Sit Down Menu

Entrees

Ceviche Scallops, Avocado Tomato & Cucumber Tian with Crispy Prosciutto and Lime Honey Mustard Dressing (gf)

Compression of Duck Leg, Vanilla Vin Cotto, Sour Cherries & Roasted Hazelnuts (gf)

Olive Oil Poached Ocean Trout with Roasted Beetroot, Passionfruit Jelly, Horseradish Cream and Shallot Dressing (gf)

Poached River Calamarifilled with Fresh Seafood, chilli Watermelon Jelly, Pickled Cucumber and Herb Oil (gf)

Braised pork Belly, Red Cabbage Marmalade, Seared King Prawn with Fresh Apple and raisin Mayonnaise (gf)

Tomato and Bocconcini Presse, Basil Foam, Black Olive Tapenade & Soft Herb Salad (v)

Main Course

Chicken Supreme Stuffed with Almond Herb Butter on Potato & Leek Veloute, Salad of Roquette and Parmesan

Fennel Braised Atlantic Salmon, Chorizo & Potato Rosti with Roasted Peperonata (gf)

Slowly Roasted 190gm Beef Fillet, Potato Cake, Braised Cabbage & Bacon with Cauliflower Cream (gf)

Chermoula Rub Rack of Lamb, Baked Rosemary Polenta Terrine, Asparagus & Sauce Maltaise (gf)

Baked Kingfish with Shredded Ham Hock, Mushy Peas, Warm Potato Salad & Seeded Mustard Vinaigrette (gf)

Cassoulet of Chicken Maryland & Mushrooms, Potato Mash, Buttered Green Beans

Herb Crusted Pork Cutlet, White Cannellini Beans & Root Vegetable Ragout with Red Current Jus

Moroccan Spiced Lamb Rump, Coriander Cous Cous & Date Sauce

Roasted Sweet Potato Pumpkin Fetta Pinenut Pasta Rotolo, Vegetable Ratatouille & Sage Oil (v)

Dessert

Almond Cherry Clafouti with Berry Sorbet & Broken Tuille

Vanilla Honey Cream Cheese with Poached Saffron Pear, Fresh Honeycomb, Chocolate & Mint (gf)

Steamed Lemon Pudding with Hot Lemon Curd & Vanilla Ice Cream

Apple Turnover with Stewed Rhubarb & Ice Cream

White Chocolate Panna Cotta, Sour Cherry Compote, Crostoli & Cream

Tiramisu with Almond Biscotti

Mango Strawberry Trifle with Rosewater Jelly & Bitter Chocolate

Beverage Selection

Standard Package

Choose One Draught Beers - Carlton Draught or Tooheys New

Includes One Light Beer- Hahn Premium Light

Choose One Red and One White Wine from the Angoves Studio Collection

Includes Angoves Pinot Noir Sparkling during speeches

Signature Package

Choose Two Draught Beers - Carlton Draught, Tooheys Old, Tooheys New or Hahn Super Dry

Choose One Bottled Beer-Great Northern, Tooheys Extra Dry, Victoria Bitter

Includes One Light Beer- Hahn Premium Light

Choose One Red and One White from the Angoves Long Row Selection

Includes Bay of Stones Sparkling during speeches

Superior Package

Choose Two Draught Beers- James Squires 150 Lashes Pale Ale, Hahn Super Dry,

Choose Two bottled beers of your choice- Crown Lager, James Boag's Premium, Heineken

Includes One Light Beer- Hahn Premium Light

Choose Two Red and Two White Wines from the Wicks Estate Adelaide Hills Range

Includes Clover Hill Estate Tasmanian Blanc de Blanc Sparkling Wine throughout your reception, including speeches.

All beverage packages include a variety of soft drinks

Spirits can be purchased by the individual or can be added to a prearranged bar tab

Optional Additional Items

Reception Deposit	\$1000.00 Applied to the balance of your account
Ceremony on Grounds	\$500.00 (complimentary for Indulgence Package)
Cart Hire for on Course Photography	\$25.00 per cart (must be arranged prior)
Roof Drapes	\$450.00
Additional Tablecloths- DJ's etc	\$10.00 per piece
Linen Napkins	Priced upon enquiry
Main Meals for Photographer & DJ	\$45 per main
End of Night Courtesy Bus	Priced upon address (must be within 10km)
Social Membership	See Membership in Terms and Conditions
Bar Tab or Cash Bar for Spirits	Priced upon consumption
Beverage Package Upgrades	Priced upon enquiry



Terms and Conditions

Deposit

Tentative Bookings are held for a period of two weeks. To secure your booking we require a signed copy of our Terms and Conditions consent form along with a \$1000.00 deposit.

Cancellation

Cancellations must be in writing and emailed or posted to Pambula-Merimbula Golf Club. In the event of a cancellation the deposit will be refunded if a three month period of notice is provided. If cancellation occurs within the above mentioned period you will forfeit your deposit.

Confirmation

All Menu selections and beverage requirements must be confirmed at least fourteen days prior.

Seating Plans, final numbers and final payment must be arranged seven days prior.

Adjustments to increase numbers must be given and paid for no later than 48 hours prior to your function. Any changes to room set up and seating plans made within final 24 hours prior to your reception may incur a fee.

Payment

Upon final numbers (14 Days prior) an invoice will be sent to you for payment. Payment must be made and cleared seven days prior to your wedding. Payment can be made by Cash, Eftpos, Credit Card or Direct Deposit.

Bar Accounts

If you wish to have a bar account for beverages outside your selected package you will be required to supply credit card details prior to your function to allow the processing of your account at the end of the night.

External Catering

At no time can food of any description be brought onto the premises of Pambula-Merimbula Golf Club for consumption, excluding celebrations cakes that have been organised with our functions coordinator prior to the day. This is in compliance with the Liquor Administration Board of NSW legislation and the Public Health Act.

Damages

No Blue tac, Sticky Tape, drawing pins and glitter are to be used within the clubhouse including walls and ceilings. The person signing the bookings form will be financially responsible for any damage or extra cleaning sustained to the premises during the reception. Pambula-Merimbula Golf Club will take all necessary care but does not accept responsibility for damage or loss of merchandise throughout and surrounding your function.

Membership

Owing to Government Regulations, all guests entering Pambula-Merimbula Golf Club Ltd must fall under one of the following categories:

1. Financial Member (membership card must be shown)
2. Temporary Member (ID must be presented and guest must live outside the 5km radius of the club)
3. Signed in by a member (visitors who reside within the 5km radius who are not a member of Pambula-Merimbula Golf Club must be signed in by a financial member)

If you wish to become a member in order to sign in multiple visitors that live within the 5km please arrange a time within 48 hours of the function to organise this facility.

Responsible Service of Alcohol

Pambula-Merimbula Golf Club fully supports the responsible service of alcohol and we reserve the right to refuse service to anyone who we believe is intoxicated. Pambula-Merimbula Golf Club reserves the right to ask for identification of any person we believe is under the age of 18 years. Your co-operation to ensure underage drinking does not occur at your wedding is appreciated. Please note the supply to a minor carries fine up to \$11,000.00.

Changes on the Day

Pambula-Merimbula Golf Club reserves the right to decline any changes on the day that may be requested by family members, DJ,s etc. Only the person who has booked the function has the authority to make any changes on the day unless alternate contacts have been arranged with our functions coordinator. Please make sure that your family and guests are aware of this condition to avoid our employees to be placed in an uncomfortable position.

Allergies/Food Intolerances/Vegetarians

Upon confirming final numbers you will be required to advise your function coordinator of any guest that has a food allergy, food intolerance or if there are any vegetarians or vegans attending.

Upon notification an appropriate menu can be arranged. Please consider the above mentioned guests if wedding cake is being served as dessert. You may wish to provide a separate cake or to organise for alternate desserts to be catered, fees may be incurred.

Children

Children are allowed to attend private functions and can stay as long as needed, they must be in the immediate care of a responsible adult at all times and cannot approach the bar and must remain in the designated function area. Children are not permitted in the general areas of the club without an accompanying adult. Child Minding services can be booked in the Kangatorium for a minimum of 3 hours. Charges apply.

Room Set Up

You will be asked to put together a floor plan to ensure our team can set up your room as desired.

Upon delivering decorations please allow additional time to advise our functions coordinator of placement on all specialty items.

Round Tables will be used and can seat 8-10 people depending on the room you have chosen. We ask that you provide a seating plan to display upon your guests arrival. Upon providing final numbers please advise if you require highchairs.

Decorations

Our team can decorate your function room for you, under your instructions. Alternatively, you are welcome to come in and decorate your function room if you wish however nothing is to be nailed, stapled or screwed to any walls or doors in the club.

Roof Drapes and fairy lights can be supplied by Pambula-Merimbula Golf Club therefore supply and install of your own fairy light and drapes are not permitted.

We allow pillar candles, tea light candles and floating candles however all candles must be placed in a holder, vase or vessel and must not be placed on tables without. If providing your own holders please consult the functions coordinator. We reserve the right to remove any candles that do not meet the above standards.

Entertainment

You are welcome to arrange a DJ, Band, or Jukebox or for your special night.

We ask that you provide our details to the musician/supplier in order for them to contact us prior to the day to arrange clubhouse access and requirements for the set up of their equipment.

If providing an ipod and dock we ask that the device be delivered with 100% battery charge with your preferred playlist loaded and ready for play. If for any reason the device does not charge whilst docked we also ask for a power cord to also be provided.

Facilities

Pambula-Merimbula Golf Club has easy access for all members and guests including ramps and disabled bathrooms. There is a large car park with complimentary parking for all guests. The Club has three bars, a restaurant, gaming room, TAB, Keno, Televisions, ATM and Kids Room.