

Broke Hill Menu



BROKE HILL

Starters

Soups

Wild mushroom and roast chestnut (v)

Vegetable potage (v)

Carrot and orange (v)

Creamed watercress and courgette (v)

Roast tomato, balsamic and basil (v)

Lobster bisque - **£2 supplement**

Dishes

Pork, apple and calvados terrine,
spiced chutney and toasted brioche

Smoked fish pate served with dressed
rocket leaves and walnut bread

Ginger and honey shredded duck
salad with a sweet chilli dressing

Smoked salmon gravadlax,
lemon vinaigrette and soda bread

Marinated plum tomatoes,
rocket and mozzarella (v)

Intermediate - £10 supplement

Herb crusted cod, watercress
and sweet pepper coulis

Roast tomato and olive marinated
sardines with toasted ciabatta

Monkfish, smoked lardon and petite pois risotto

Mains

Pan-fried and poached chicken supreme
wrapped in smoked bacon, parmentier potatoes
- choose from roast pepper and basil or wild
mushroom, cognac and cream sauce

Slow braised rump of beef with a porcini, cognac
and cream veloute, crushed new potatoes

Slow roasted rack of lamb, served slightly pink,
with a rich red currant jus, Dauphinoise potatoes
and braised red cabbage - **£5 supplement**

Baked fillet of salmon with a Chinese infused
chilli and ginger glaze, herb butter new potatoes

Tournedos Rossini - a wonderful, luxurious choice.
Fillet of beef served pink on a brioche crouton,
topped with a slice of whole foie gras and
Madeira jus - **£10 supplement**

Mediterranean vegetable filo galette
with a napolitana and basil sauce (v)

Italian bean gratin - Borlotti and Cannellini
beans with spinach and mushrooms in a
rich tomato and red wine sauce (v)

Desserts

Almond and blackberry pavlova
with raspberry coulis

Thick baked cheesecake with a crushed
chocolate and honeycomb topping

Rich lemon torte with raspberry coulis

Frutti di Bosco with citrus cream

Selection of British cheeses with a
spiced onion chutney and Highlands
oatcakes - **£2 supplement**

Choux pastry puffs filled with Chantilly
cream covered in a rich toffee sauce

Coffee and fine chocolates or
retro sweet selection - **£3 supplement**

Wedding Packages



BROKE HILL

£70.00 per person*

Broke Hill Menu Selection

Nibbles on arrival

Drink on arrival, Buck's Fizz, Pimms or fresh fruit punch

Four course wedding breakfast

Quarter bottle of house wine per person

House sparkling wine for toast during speeches

Use of cake stand and knife

Party Buffet A

Additional evening guests at £12.00 per person

£95.00 per person*

Broke Hill Menu Selection

Nibbles on arrival

Drink on arrival, Champagne, Buck's Fizz, Pimms or fresh fruit punch

Four course wedding breakfast or three course Gala buffet

Half bottle of house wine per person

Champagne for toast during speeches

Use of cake stand and knife

Party Buffet C

Additional evening guests at £15.00 per person

*Minimum number 70 per persons

Celebration Menu



BROKE HILL

Starters

Roast tomato, balsamic and basil soup (v)

Duck and port pate, spiced apple
chutney and Melba toast

Smoked seafood chowder

Flaked smoked mackerel, dressed
leaves and horseradish vinaigrette

Mains

Pan-fried and poached chicken supreme,
honey and mustard cream sauce

Fish of the day - please ask
for details and market price

Slow braised beef with a mushroom,
cognac and cream veloute

Slow roast lamb steak, Moroccan
infused bean casserole

Couscous stuffed beef tomatoes,
roast pepper reduction (v)

Desserts

Chocolate torte, orange coulis

Traditional Eton Mess

Tarte au citron, Chantilly cream

Passion fruit bavaois, raspberry coulis

Coffee **£1.50**

Coffee and mints **£2.00**

Celebration Packages



Cocktail Celebration Packages

Minimum numbers of 70 persons

£15.00 per person

Nibbles on arrival

Party Buffet A **or** Fork Buffet "A Bit of Mexican"

£18.00 per person

Nibbles on arrival

Party Buffet B **or** Fork Buffet "The Italian Job"

£20.00 per person

Nibbles on arrival

Party Buffet C **or** Fork Buffet "Curry Up!" Or "British Classic"

Banquet Celebration Packages

Minimum numbers of 50 persons

£20.00 per person

Nibbles on arrival

Two course celebration meal

Coffee station

£25.00 per person

Nibbles on arrival

Three course celebration meal

Coffee station

Buffet Menu



BROKE HILL

Buffet Menu

Cocktail sandwiches or wraps <i>Egg mayonnaise, cheese and spring onion, chicken mayonnaise, tuna mayonnaise and ham</i>	£2.75
Luxury sandwiches or wraps <i>Chicken and avocado, brie and grape, roast ham, beetroot and cream cheese and roast beef and piccalilli</i>	£3.75
Duck spring rolls	£2.75
Mini cheese pizzetta	£2.75
Potato wedges with sour cream	£2.25
Vegetable samosas	£2.25
Wings of fire	£2.75
Salmon and cream cheese bagels	£4.00
Beef and horseradish Yorkshires	£3.25
Chicken goujons or Cajun fillets	£2.50
Chilli chicken skewers	£2.50
Cajun mushroom boats	£2.50
Crudities with assorted dips	£2.75
Plaice goujons	£2.75
Sausage rolls or cocktail sausages	£2.25

Please choose a minimum of six items

Desserts

Mini doughnut selection	£2.50
Mini fruit tartlets	£2.50
Macaroons	£2.50
Fresh fruit platter (25 persons)	£50.00
Pineapple, melon, kiwi, orange, grapes and seasonal berries	

Buffet A

Wings of fire
Sausage rolls or cocktail sausages
Mini cheese pizzetta
Cajun mushroom boats
Potato wedges with sour cream

Buffet B

Mini hog roasts
Plaice goujons
Crudities with assorted dips
Chinese chicken money bags
Vegetable samosas
Potato wedges with sour cream

Buffet C

Salmon and cream cheese bagels
Beef and horseradish Yorkshires
Duck spring rolls
Crudities with assorted dips
Plaice goujons
Cajun mushroom boats

Themed Hot Fork Buffet



BROKE HILL

A Bit of Mexican

Ground beef chilli
Vegetable enchiladas
Chicken fajita
Nachos
Guacamole
Tomato salsa and sour cream
Re-fried beans
Angry coleslaw

The Italian Job

Meatballs and spaghetti
Roasted vegetable lasagne
Margarita pizza
Rosemary and garlic bread
Tomato and mozzarella salad
Tuscan bean salad
Pesto pasta salad
Italian diced potatoes

Curry Up!

Thai green chicken curry
Mushroom, lentil and coconut passanda
Fragrant basmati rice
Onion bhaji
Naan bread
Poppadoms
Yoghurt and mint dip
Tomato and onion salad

Classic British

Beef and ale pie with shortcrust pastry
Toad in the hole with onion gravy
Fisherman's pie
Mashed potatoes
Mushy peas
Braised red cabbage

Gala



BROKE HILL

Please select as a minimum one item from Groups 1, 2 and 3 plus three items from Group 4.

Group 1

Cold meat platter: Sliced beef, ham and turkey	£7.00
Cured meat platter: Sliced salami, Parma ham and prosciutto	£8.00

Group 2

Smoked fish platter: Poached salmon, smoked salmon, smoked mackerel and peeled prawns	£8.00
Cheese platter: Cheddar, Brie and Stilton served with celery and grapes	£7.00

Group 3

Gala pie with selection of pickles	£5.00
Duck and orange pate	£5.00
Quiche Lorraine and cheese & onion quiche	£5.00

Group 4

Selection of bread rolls	£1.50
New potatoes	£1.50
Mixed salad	£1.50
Tomato and onion salad	£1.50
Coleslaw	£1.50
Potato and chive salad	£1.50
Mint and onion rice salad	£1.50
Pesto pasta salad	£2.50
Mediterranean couscous	£2.50
Waldorf salad	£2.50
Tomato, mozzarella and basil salad	£2.50

Facilities Terms & Conditions

The booking of any facilities at Broke Hill Golf Club (hereafter called 'The Centre') are accepted by Broke Hill Golf Club upon agreement by the client to the following terms and conditions. Any amendment to these 'Terms and Conditions' can only be made with the expressed written confirmation of the 'General Manager' of 'The Centre' and any such amendment must be held on file in conjunction with these terms and conditions.

1 Confirmation & deposits

1.1 When a provisional booking has been made, written confirmation is required no later than 14 days after the provisional booking, together with a deposit of 25% of the 'estimated event value' or £1000 which ever is greater. The 'estimated wedding value' is calculated based on the clients estimate of numbers attending and estimated average cost of food and beverage required inclusive of evening guests. This deposit is NON-REFUNDABLE. The Centre's terms and conditions are also required to be signed a returned within 14 days of the provisional booking. The Centre reserves the right to cancel any provisional booking not confirmed by the agreed date - but The Centre will endeavour to contact you prior to taking this action.

1.2 These booking and account conditions, together with the tariff and your written confirmation in respect of your booking constitute the contract between you and The Centre and the contract shall come into effect as of the date shown on the written confirmation.

2 Payment & settlement of account (Reference Payment Structure)

2.1 We require 50% of the estimated full payment to be paid not later than 5 months before the event date. In the case of a wedding being booked less than 5 months in advance the deposit payment of 25% of estimated event value or £1000 is due within 14 days of making the booking and a second payment of 50% of the estimated value of the event is due 1 month after payment of the deposit. The balance (final payment) of the account is due no later than 14 days prior to the wedding. Any additional costs incurred on the day are to be settled on departure by the Bride and Groom.

3 Guaranteed Numbers Attending

3.1 We request that final numbers of guests attending the wedding reception and / or any evening event be confirmed no later than 14 working days in advance of the event date. The numbers provided are then considered the 'guaranteed minimum number'. The charge to the client will be either the actual number attending the Wedding Reception or the guaranteed minimum number, whichever is greater.

4 Alterations

4.1 In the event of unforeseen circumstances or a significant alteration in numbers, The Centre reserves the right to change the use of facilities to another suitable room. Every effort will be made to discuss the change with you.

4.2 Wedding and function packages stated in the written contract of agreement cannot be subsequently substituted for a lower value of package without the expressed written consent of The Centre. The Centre will reserve the right to alter the facilities used or cancel the event if the alteration to the event is deemed detrimental to the financial ability of The Centre to successfully run the event.

4.3 The Centre confirms they will make every attempt to discuss this with the client before alterations are made.

4.4 In the case that an alteration needs to be made to the booking as a result of the reasonable means of The Centre to source specific products or services due to circumstances beyond its reasonable control, The Centre will provide an alternative product or service of equivalent value and notify the client in advance of any such alteration.

5 Cancellations

5.1 We realise circumstances occasionally mean that an event may have to be cancelled. Any deposit will be retained or, may be transferred to another date within the same year so long as the cancellation is made at least 3 months before the scheduled event. If the cancellation is made within 3 months of the original confirmed date, the value of the booking will be evaluated and an invoice for 50% of the lost revenue will be payable, less any deposit. A 100% cancellation fee will be charged should the function be cancelled within 1 month based on the original confirmed booking.

6 Insurance

6.1 The Centre will take all necessary care, but cannot take responsibility for the damage or loss of items before, during or after a function. You might consider arranging your own insurance. The Centre can provide details of one of these policies and will be happy to assist you on request. Please note that any contract of insurance has to be made by you directly with the insurance company. For your convenience we suggest you telephone a company specialising in Wedding Insurance.

7 Security

7.1 The Centre requests that arrangements for additional security requirements over and above the existing service provided by The Venue can be made upon request and will carry a subsequent charge.

8 Prices

8.1 All prices provided by The Centre are current at the time of going to print. The Centre reserves the right to amend food and beverage prices should costs to The Centre increase substantially, any such change will be given by formal notice. All quoted prices may be adjusted to allow for changes in either VAT or other Government taxes and currency fluctuations.

9 General

9.1 The Client shall cover The Centre against any loss, damage, cost or expense caused to or suffered by the Centre, its property or grounds or any agents, guest or employee arising as a result of the deliberate, casual or accidental act of the Client, his agent, employee or guest of the wedding.

9.2 The Centre shall not be liable for any loss or damage to the property owned by, or in the custody of the Client or his agents, employees or guest. Guests' vehicles are parked in the Centre's car park(s) entirely at the risk of the owners and their guests.

9.3 The Client will not arrange for the delivery of any goods or material to The Centre without prior agreement with the management of The Centre.

9.4 The Client shall not bring on to site (The Centre) any inflammable or hazardous material nor shall he or his agent, employee or guests, commit any act or erect any structure, which may endanger The Centre, or any persons within it. Clients will be responsible for ensuring that all measures necessary for the good health and safety of their employees, agents and guests are employed and enforced.

Facilities Terms & Conditions

9 General continued

9.5 The Centre does not allow the consumption of drinks (alcoholic or otherwise) or foods not purchased directly from The Venue.

9.6 The Client agrees to take full responsibility, and reimburse The Centre, for the cost of repair arising from any damage to the property, contents or grounds by their employees, agents or guests.

9.7 The Centre reserves the right to impose a charge of £100.00 for soiling / staining of materials caused by irresponsible behaviour.

9.8 The Client is responsible for ensuring that any Band/DJ/Musician/Private or arranged third party, employed by them comply with all statutory and managements requirements. Details of management requirements can by sought through The Centre's General Manager.

9.9 The Centre must comply with certain insurance/licensing and statutory regulations and requires the Client to cooperate fully in meeting these.

9.10 All functions must end at the time stated in the contract, failing which The Centre reserves the right to charge additional room hire and any staff costs arising as a result.

9.11 All prices quoted include VAT (at the prevailing rate) unless otherwise stated.

9.12 The Centre shall not be liable for the failure to comply with any terms or condition of Contract where compliance is prevented, hindered or delayed by any cause beyond its control including, but not limited to, fire, storm, explosion, flood, Act of God, action of any Government of Government Agency, labour shortage, electrical power failure, interruption of supplies or industrial action.

9.13 All prices in our brochure are current at the time of going to print. The Centre reserves the right to amend food and beverage prices, should costs increase substantially due to seasonal fluctuations for which prior notice will be given where possible. All quoted prices may be adjusted to allow for changes in either VAT or other government taxes and currency fluctuations. Incremental price changes may occur on the 1st of April each year capped at maximum 5%.

10 Contracted Suppliers

10.1 All basic audiovisual equipment must be supplied by The Centre or by an accredited supplier.

10.2 If independent suppliers have been to contracted by the client to The Centre with prior agreement of The Centre the client is then responsible for ensuring the independent supplier is aware and agrees to their health and safety and public liability responsibilities.

10.3 If independent suppliers do not provide the necessary documentation The Centre reserves the right to suspend the booking at any time.

Payment Structure (all deposits are non-refundable)

At point of making a booking for an event more than 5 months from event date	Deposit of 25% of estimated event value or £1000 to be paid – NON refundable	Payable within 14 days of making the provisional booking
Second Payment	50% of estimated booking value	No later than 5 months before event
Final Payment	Final numbers and payment due	No later than 14 days prior to the event

If the case a booking made 5 months or less from the date of event will require the second payment to be made no later than one month from the date of making the deposit payment. In the case of short notice bookings the dates of deposit and final payment requirements will be dictated by the Venue and expressed to the client at the time of booking.

Date of cancellation

Between 24 & 12 weeks before the event is due to take place	10% of the total booking value
Between 11 & 6 weeks before the event is due to take place	20% of the total booking value
Between 5 & 4 weeks before the event is due to take place	40% of the total booking value
Between 3 & 2 weeks before the event is due to take place	80% of the total booking value
2 weeks before the event is due to take place	90% of the total booking value
1 week or less before the event is due to take place	100% of the total booking value

Cancellation charge payable by you

I have read and agree with the above Broke Hill Golf Club Terms & Conditions

Enter estimated booking value / provisional numbers / booking notes / event date:

Bride: Print name: _____

Signature: _____

Groom: Print name: _____

Signature: _____

Co-ordinator: Print name: _____

Date: _____