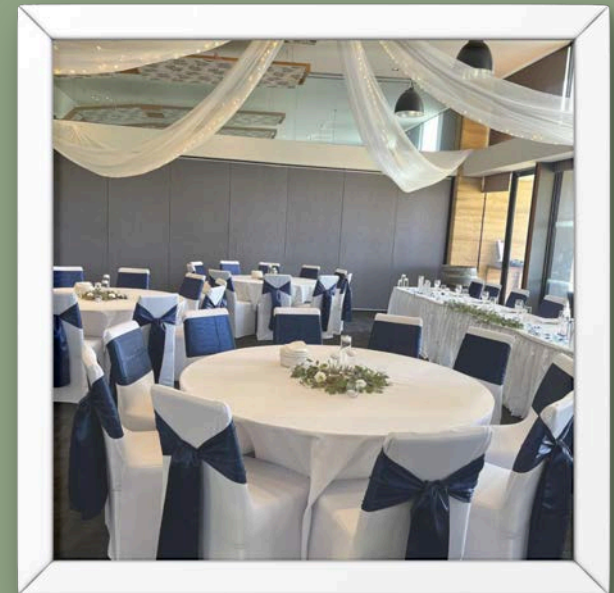
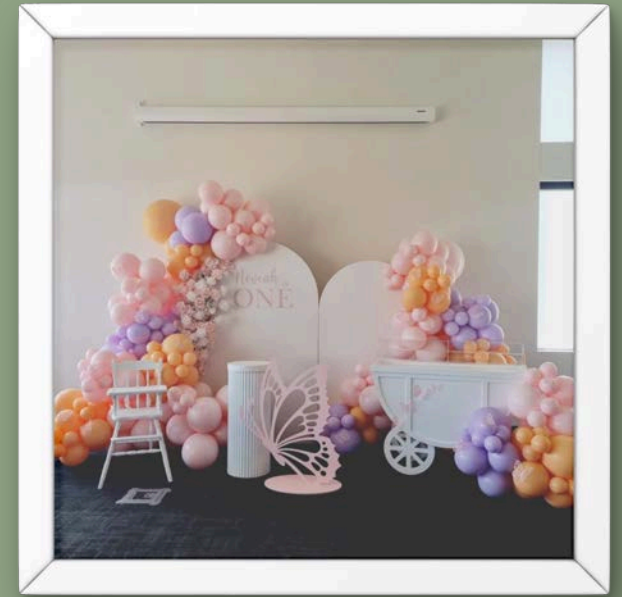


Function & Events Packages

Settlers Run Golf and Country Club

SETTLERS  RUN
Golf & Country Club



About Settlers Run Golf and Country Club

Settlers Run Golf & Country Club provides function clientele with a very unique opportunity to entertain in our modern architecturally designed Clubhouse and Function Rooms.

The natural lighting and uninterrupted manicured golf course surrounding provides the ideal location for groups to meet and enjoy social and working events.

With flexibility of room shapes and sizes, Settlers Run can comfortably accommodate business meetings in a private setting, As well as having the capability to cater for larger groups of up to 150 for a seated banquet.

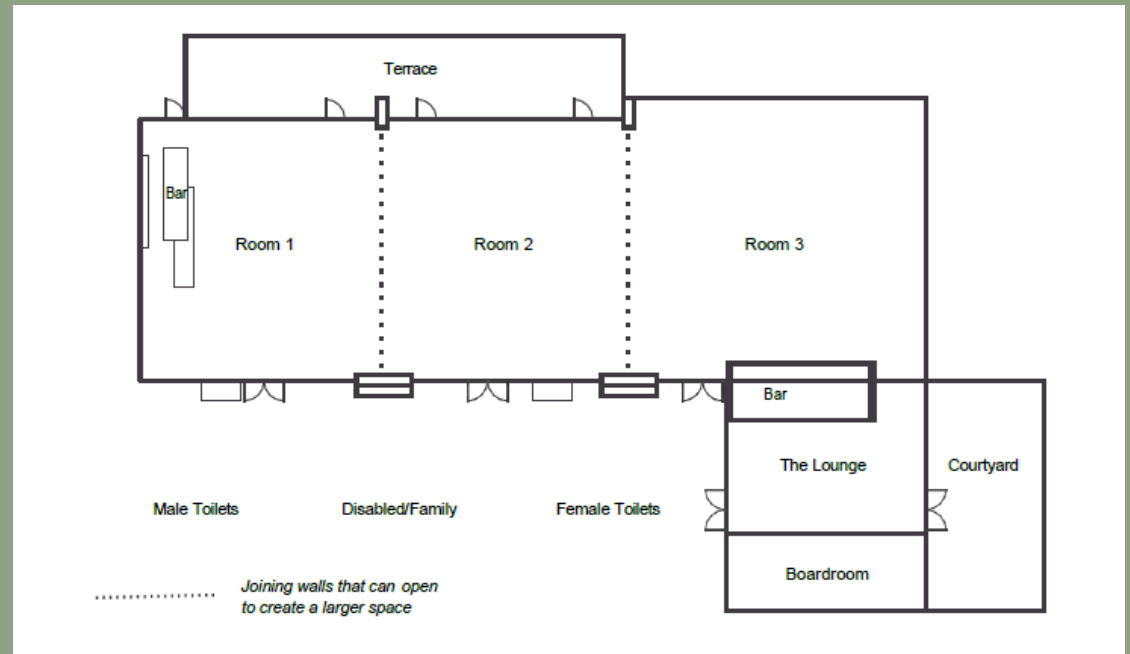


Room Hire

	Room Hire Charges		Sit Down		Cocktail Style	
	1-5 hours	5-8 hours	Min	Max	Min	Max
Board Room	\$150.00	\$200.00	1	10		
The Lounge	\$170.00	\$250.00	1	16	20	40
1/3 Room	\$200.00	\$350.00	1	30	30	50
2/3 Room	\$300.00	\$450.00	30	80	50	120
Full Room	\$500.00	\$800.00	80	160	120	250

A special event with a large group of friends or coordinating an intimate dinner overlooking the spectacular fairways. We can help turn your dreams into a reality. Settlers Run Golf & Country Club caters for hundreds of events every year. With flexible room arrangements we can cater from small intimate events to large gala dinners.

**Please note we do not allow outside catering or beverages on our premises. All food & drink must be purchased through the club / Minimum spends apply please see terms and conditions.*





Cocktail Packages

Light Catering \$27.00 pp

Your 6 preferred canapes from menu 1

Total: 6 items per person (Minimum of 30 pax)

Medium Catering \$37.00

Your 4 preferred canapes from menu 1

Your 4 preferred canapes from menu 2

Total: 8 items per person (Minimum of 30 pax)

*Security is required for all cocktail events and is at the cost of the clients (\$370 per guard for 5 hours)

Menu 1

- *Teriyaki chicken skewers with garlic aioli (GF DF)*
- *Harissa Chicken Sausage Rolls with sweet chilli sauce*
- *outhern fried chicken with chiptole mayo*
- *Variety of Gourmet Pies (Beef, lamb & chicken)*
- *Prawn & Garlic Twisters with sweet chilli and soya sauce*
- *Assorted Sushi Hand Rolls with wasabi (GF/DF/ V Available)*
- *Salt and Pepper Calamari with lime mayo (GF/DF available)*
- *Tomato and Basil Bruschetta, shaved parmesan (V/DF Available)*
- *Chicken Kiev Ball with garlic butter*
- *Vegetable spring rolls with sweet soy sauce (V)*
- *Forest Mushroom and Basil Arancini with pesto mayo (V/GF Available)*
- *Chickpea Falafel with hummus (GF/ VEGAN)*
- *Mini Margherita Pizza*



Cocktail Packages

Substantial Catering \$45.00 pp

*Your 10 preferred canapé selections from menu
1 or 2*

Total: 10 items per person (Minimum 30 Pax)



Menu 2

- *Chicken and Mushroom in filo pastry*
- *Korean Chicken Bao Bun*
- *Angus Burgers with tomato relish*
- *Rare Roast Beef on potato roesti with horseradish crème (GF)*
- *Ginger Prawn Dumpling (GF/DF)*
- *Spiced Lamb Koftas with cumin yoghurt dipping sauce (GF)*
- *Pumpkin, Spinach & Hommus Tart (VEGAN)*
- *Cherry Tomato, Caramelised Onion and goats cheese tart (V)*
- *Smoked Salmon Blinis with crème fraiche*
- *Oysters served natural with fresh lemon*
- *Thai Pork Skewers with sweet chilli and coriander*
- *Spinach, feta & sundried tomato quiche (V)*

Formal Plated Meal Service

2 Course- Bronze Plated

\$49.00 per person

Warm Bread, 1 Soup Entrée & Main Course. Served 50/50

Soup Entrée

- Roast pumpkin with coconut cream (DF/GF/V)

Plated Entrée Selection

- Crispy Skinned Pork Belly with apple slaw and cider jus (GF, DF)
- Seared Salmon with pickled cucumber with lemon soya sauce (GF/DF)
- Chicken Ballotine with prosciutto, leek & ricotta on truffled mushroom risotto (GF)
- Spiced Lamb Kofta served on tzatiki
- Lemon pepper Calamari with fennel & radish salad (GF Available)
- Jumbo Sweet Potato, Ricotta & Spinach Tortellini with a creamy pesto & sundried tomato sauce, pine nuts, rocket & parmesan salad (V)
- Seared Canadian Scallops on romesco sauce (GF)

2 Course- Silver Plated

\$59.00 per person

Warm Bread, Plated Entrée OR Dessert with Main Course. Served 50/50

Main Course

- Grass fed Porterhouse with potatogratin, broccolini, dutch carrots & red wine jus (GF)
- Mediterranean Chicken filled with feta & olives served on pumpkin & potato gratin. Tomato and oregano sauce, Mixed leaf.
- Crispy Skinned Pork Belly, with braised red cabbage, truffle potato puree, cider jus (GF)
- Paprika and Herb Dusted Chicken Breast on roasted sweet potato puree, with seasonal vegetables and creamy pesto sauce (GF)
- Lamb Rump roasted & served on balsamic roasted vegetables, with lemon & garlic potatoes, chimichurri (GF) (DF)
- Crispy Skinned Barramundi with sweet potato puree with seasonal vegetables, cherry tomato and lemon dill butter (GF)
- Slow Braised Beef Cheek with creamy potato mash, broccolini, baby carrots & rosemary jus (GF)

3 Course- Gold Plated

\$67.00 per person

Warm Bread, Plated Entrée, Main Course and Dessert. All served 50/50

Dessert

- Chocolate Fondant served with vanilla bean ice cream
- Coconut & Lime Panna Cotta with mango coulis, toasted coconut
- White Chocolate, Almond & Cointreau Semi Freddo with berry compote (GF)
- Flourless Chocolate & Coconut Cake with double cream (GF)
- Passionfruit & Berry Pavlova with lemon curd and chantilly cream (GF)
- Brandy Snap Basket with fresh strawberries and vanilla ice cream (GF)
- Lemon Meringue Tart with mixed berries and double cream



Kids Menu (Under 12 yrs)

2 Course Sit Down \$17 Per Person

3 Course Sit Down \$23 Per Person

Entrée

Cheesy garlic bread

Main Course Selection (Pick one for all children)

- Grilled chicken with steamed vegetables (GF/DF)
- Chicken Parma and chips with tomato sauce
- Chicken Nuggets and chips with tomato sauce
- Battered Fish and chips with tomato sauce
- Hawaiian Pizza Pasta with Napoli sauce

Dessert

Rainbow Ice cream



Buffet Packages

Bronze Buffet

Your choice of 2 Bronze Dishes, 1 Salad, 2 Sides & 1 Dessert

\$49.00 Per Person

Silver Buffet

Your choice of 2 Bronze or Silver Dishes, 2 Salads, 3 Sides & 1 Dessert

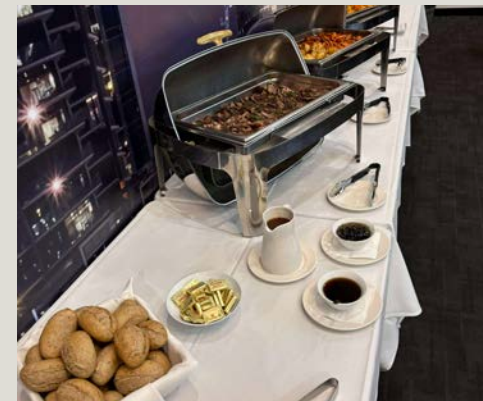
\$59.00 Per Person

Gold Buffet

Your choice of 3 Bronze, Silver or Gold Dishes, 2 Salad, 3 Sides & 2 Desserts

\$65.00 Per Person

***All Buffet Packages come with unlimited tea & coffee and bread rolls *Minimum 30 People**



Buffet Menu

Bronze Dishes

- Sweet Potato, Baby Spinach and Chickpea Curry (GF/DF)
 - Chicken Kiev
 - Homemade Beef Lasagne
 - Chicken, hokkien noodle & vegetable stir fry with oyster sauce (GF/DF)
 - Traditional Butter Chicken (GF)
 - Chicken Cacciatore with capsicum, olives and napoli sauce (GF/DF)
 - Sweet Potato, Ricotta and Spinach Cannelloni
- +Add Additional Bronze for \$10 per person

Sides

- Roti bread, raita and poppadum's
 - Grilled corn with garlic butter
 - Fragrant basmati rice
 - Steamed seasonal vegetables
 - Roasted herb potatoes
 - Creamy potato mash
 - Roasted sweet potato puree
 - Honey roasted pumpkin and carrots
- +Add Additional Side for \$7.00pp

Silver Dishes

- Mongolian Lamb with hoisin sauce (GF/DF)
 - Pork & Hokkien noodle stirfry with sweet chilli & soya sauce (GF/DF)
 - Chicken Chasseur with mushroom and bacon sauce (GF/DF)
 - Hungarian beef goulash with paprika, tomato and sour cream (GF)
 - Beef & Black Bean Stir Fry (GF/DF)
 - Southern Fried Chicken with cajun spices
- +Add Additional Silver for \$12.50 per person

Salads

- Garden salad with tomato, cucumber and red onion (GF/DF)
- Greek salad with Danish fetta & kalamata olives (GF)
- Crunchy noodle & wombok salad - spring onions, roasted almonds, soya dressing
- Traditional coleslaw salad (GF/DF) Potato salad with bacon, herbs and aoli (GF/DF)
- Moroccan chickpea Salad (GF/DF) +Add Additional Salad for \$7.00pp

Gold Dishes

- Roast Beef with mustard crust & red wine jus (GF/DF)
 - Crispy Skinned Pork Belly with apple cider jus (GF/DF)
 - Slow Roasted Lamb Shoulder with rosemary jus (GF/DF)
 - Beef Cheeks in red wine sauce (GF)
 - Baked Salmon with Parmesan & herb crust (GF/DF available)
- +Add Additional Gold for \$15 per person

Dessert

- Sticky date pudding with butterscotch sauce and cream
 - Tiramisu Cake (Coffee flavoured Italian Dessert)
 - Strawberry & passion fruit pavlova (GF)
 - Flourless chocolate cake with warm chocolate sauce & double cream (GF)
 - Selection of Petit Fours Seasonal Fruit Platter (GF/DF)
- +Add Additional Dessert for \$6.00 per person

High Tea Packages



BRONZE - \$27.50 PER PERSON
Mini quiches (mixed variety)
Gourmet ribbon sandwiches
Mini muffins (assorted varieties)
Scones with jam and cream
Fruit platter

SILVER - \$37.50 PER PERSON
Mini quiches (mixed variety)
Gourmet ribbon sandwiches
Tomato & basil bruschetta
Mini muffins (assorted varieties)
Macarons
Scones, jam and cream
Fruit platter
Sushi Platter

GOLD - \$47.50 PER PERSON
Sushi platter
Gourmet ribbon sandwiches
Mini quiches, mixed varieties
Tomato & basil bruschetta
Cheese platter, with 3 variety cheese, quince and crackers
Mini muffins, assorted varieties
Scones, jam and cream
A selection of cupcakes
Fruit platter
Macarons

ROOM HIRE FEES & MINIMUM SPEND STILL APPLY
***MIN 20 PAX ***



Catering Platters

<p>Savoury Platters (Pick One)</p> <ul style="list-style-type: none">• Assorted Four Point Sandwiches• Assorted Roti Wraps• Housemade dips with crusty bread• Fresh Sushi Mix Platter• Spinach, Feta & Sundried Tomato Quiche• Tomato & Basil Bruchetta	<p>\$87.00 Per Platter Approx 30 Pieces</p>
<p>Mixed Platter (25 Pieces of Each)</p> <ul style="list-style-type: none">• Mini pies, mini dim sims, vegetable spring rolls & sausage rolls	<p>\$150 Per Platter 100 Pieces</p>
<p>Sweet Platters (Pick One)</p> <ul style="list-style-type: none">• Seasonal Fresh Fruit• Variety of Mini Sweet Muffins• Freshly Baked Scones with jam & cream • Petit fours (GF-A) Mini sweets)• Lemon Slice• Flourless chocolate & coconut cake (GF)• Assorted Profiteroles	<p>\$90.00 Per Platter Approx 30 Pieces</p>
<p>Grazing Board</p> <p>Includes Antipasto, Dips, Cheese & Fruit Platters grazing style, served on large wooden boards *Min 20 Pax</p> <p>*GF/DF Options available by request</p>	<p>\$15 per person (Light) \$20 per person (Medium) \$25 per person (Substantial)</p>

Kids Platters

\$75 per platter (pick one) Approx. 30 pieces

- Party pies
- Sausage rolls
- Nuggets and chips
- Mini pizzas
- Veggie sticks with dip
- Fresh fruit sticks with yoghurt



\$35 per platter (pick one) Approx. 30 pieces

- Frankfurt's
- Hot Chips
- Wedges
- Honey joys
- Fairy Bread



Kids Party Packages

Package 1 \$350.00

- 4x Small Trestle Tables + your choice of table cloth (pink, blue or white)
- 20x Small White Stools (pictured)
- 1x White Mesh Backdrop (without balloons)
- 1x Personalised Sign (Hired)

Package 2 \$225.00

- 2x Small Trestle Table + your choice of table cloth (pink, blue or white)
- 10x Small White Stools (pictured)
- 1x White Mesh Backdrop (without balloons)
- 1x Personalised Sign (Hired)

Beverage Packages

Alcohol served in any circumstance will be done so in a responsible manner and management will ensure alcohol service follows the Settlers Run Golf & Country Club House Policy.

***Not available for cocktail style functions *Subject to availability**

Alcoholic Packages

Standard Package

Carlton Draught
Great Northern
House Cider

McPhersons Sauvignon Blanc

Step by Step Chardonnay

Rivers Retreat

Moscato Rivers

Retreat Sparkling

McPhersons Shiraz

Soft Drink

Fruit Juice

Tea and Coffee

Premium Package

Carlton Draught
Great Northern
Carlton Dry*

Pure Blonde*

House Cider

Johnstone Estate Sauvignon Blanc

Tahbilk Chardonnay

Rivers Retreat Moscato

Tahbilk Sparkling

Sanguine Shiraz

Pinot Noir

Soft Drink, Fruit Juice, Tea and Coffee

3 Hour Package	\$52.00pp Standard / \$62.00pp Premium
4 Hour Package	\$62.00pp Standard / \$72.00pp Premium
5 Hour Package	\$72.00pp Standard / \$82.00pp Premium

Non-Alcoholic Packages

3 Hour Package	\$20.00pp
4 Hour Package	\$25.00pp
5 Hour Package	\$30.00pp

Package Inclusions

Pepsi
Pepsi Max
Lemonade
Squash
Orange Juice
Apple Juice
Pineapple Juice
Ginger Beer
Soda Water

All-Inclusive Package

\$4,400 Friday Nights // \$4,900 Saturday & Sunday Nights

Package Includes

Bar Tab \$1,000 (Beer, Wine & Soft drink)

2 x 8.5 litre Barrels of Alcoholic Punch

(Your choice of Strawberry, Tropical or Peach with a base of Gin, Vodka or Rum)

Catering

3 x Dip Platters upon arrival 10 Platters

(Your choice of 5 items from Menu 1)

Cake cut up and served on platters

Inclusions

DJ & Photo booth

5 hour room hire

Cake table

Present table

6mx 4m Dance floor

1 x Security Guard



Add On- \$200
1x White Mesh Backdrop
(without balloons)
+ Add Personalised Signage
(quote on request)

- Full terms and conditions available online or by request
- Additional Platters are advised for events with over 60 guests
 - 18th Birthdays are not allowed
 - \$1,200 Surcharge for Surprise or Informal Wedding Celebrations
 - Bookings will only be confirmed upon receipt of all confirmation documentation and a deposit/Bond of \$500.00. Please note this deposit/bond is non-refundable until the end of the event
 - Full payment is required 10 days before the event
 - No adjustments can be made to the stated package
 - Events with over 120 guests will require an additional security guard at your cost (\$370)
 - Maximum of 250 guests
 - Cancellation Policy applies (refer to full terms & conditions)
 - Damage & Insurance Policy applies (refer to full terms & conditions)

Popular Add Ons

Grazing Board (Antipasto, Dips, Cheese & Fruit Platters as per below)	\$15pp (Light) \$20pp (Medium) \$25pp (Substantial) Min 20 Pax
Antipasto Platter (Prosciutto, Ham, Calabrese, Cheese filled bell peppers, olives, cheese, dips, fruit & crackers)	\$15pp \$120 Per Platter
Housemade Dip Platter	\$90 Per Platter
Australian cheese platter with quince paste, crackers, lavosh and dried fruits	\$12pp / \$120 per platter
Fresh Fruit Platters	\$8pp / \$99 per platter
Additional Catering Platters –Menu 1	\$120 Per Platter (30 pieces per platter)
Additional Catering Platters–Menu 2	\$150 Per Platter (30 pieces per platter)
Additional Course (Entree or Dessert)	\$19.00pp

Popular Add Ons

Cake cut and served with berry coulis and cream	\$6.50pp
Cake cut and served on platters	\$35 per a cake
House Spirits included in beverage package	\$45pp
Extra Reception Hour	\$395 per hour
Chair Covers and Sashes (*Minimum 24 chairs)	\$4.50 per chair
Additional Security Guard	\$370 Per Guard
Additional Punch Barrel	\$120 Per Barrel
Tea & Coffee Station	\$50.00

Function Terms & Conditions

Confirmation of Booking

All confirmation documentation must be signed and returned together with the requested deposit within seven (7) days of making the reservation. Please make cheques payable to Settlers Run Limited.

Deposit

Bookings will only be considered confirmed upon receipt of all confirmation documentation and a deposit of \$500.00. Please note this deposit is non-refundable. Management reserves the right to cancel a tentative booking if the deposit has not been received within seven (7) days.

Bond

A \$500 bond is required for all cocktail functions. This will be used as a bond for any incidental damages incurred at the time of your function by either the host or the attendees. This bond will be returned on the next business day after your event date by your preferred method once it has been deemed that no damage had occurred during your function. The bond may be waived at the Club Management's discretion.

Payment

Payment is required in full ten (10) days prior to the function. Any other charges can be settled at the conclusion of the function prior to leaving Settlers Run Golf & Country Club. Once it is determined that no additional charges need to occur for damage/cleaning or the like, the \$500 bond will be refunded. If a seven (7) day account is required, applications must be lodged at least two (2) weeks prior to the function. The approval of your account application will be at the discretion of the Facility Accountant. All prices quoted are inclusive of GST.

Security

Security is compulsory for all cocktail functions and events and will be organised by Settlers Run Golf and Country club at a cost of \$370 per a security guard. Security is organised based on estimated numbers. Please liaise with the Function Coordinator regarding how many security guards will be required for your function.

Cancellations

Once a booking has been confirmed, the following Cancellation Policy applies:

Over 45 Days - Deposit forfeited unless the date is reallocated to another event. 15 to 45 Days - 50% of the package cost, based on the minimum number of guests as read on the Function Booking Agreement 14 Days & Under - The full package cost, based on confirmed numbers to Settlers Run Golf & Country Club.

All Cancellations must be in writing (email is acceptable).

Minimum Spend / Peak Periods

- Monday to Thursday (Nights Only): \$500.00
- Monday to Saturday (Days Only): \$1,500.00
- Friday & Saturday Nights: \$3,000.00
- Sunday (Day & Night): \$2,000.00
- Public Holidays: \$5,000.00
- Friday & Saturday Nights in December: \$5,000.00

This spend must be reached with pre-paid food and beverage purchases and does not include room hire and hired in items. If the event is booked and then falls under the minimum spend this amount will need to be paid upon conclusion of the event.

Transferring of Booking Date

If an event is transferred from one date to another, a new deposit will be required. When the original date is reallocated the deposit from that date will be refunded. If the original date is not able to be reallocated the original deposit will be forfeited.

Room Hire Fee

A room hire fee will apply to all functions.

Public Holidays

For any events booked on a public holiday there will be a 10% surcharge on all catering packages and drinks on the event. There is also a minimum food and beverage spend of \$5,000.

Function Terms & Conditions

Catering

Final numbers for catering must be confirmed no less than ten (10) days prior to the event. This number forms the basis for your food charge. If the actual number of guests on the day is less than the confirmed number, full charges will still apply. Additional numbers will be billed accordingly. Settlers Run Golf & Country Club does not allow outside catering to be brought onto the premises.

Closing Times

The Club License requires that the function conclude by 12.00am. Last drinks will be served at 11.45pm and guests are requested to leave by 12.30am. Club security will be advised of the function and will secure premises at 12.30am. Beverages As a fully licensed venue Settlers Run Golf & Country Club requires that all beverages be purchased from the establishment. Function organisers and/or their guests will be prohibited from bringing beverages onto the property.

Responsible Service of Alcohol

Settlers Run Golf & Country Club practices Responsible Service of Alcohol, as specified in the Liquor Control Reform Act 1998. Settlers Run reserves the right to cease the service of alcohol in the line of the above act. Certain restriction exist for beverage service if it is expected that minors will be present and the presentation of proof of age will be required and enforced

Smoking

Settlers Run Golf & Country Club is a Non-Smoking venue and forbids smoking within the Clubhouse and areas where food is permitted. Smoking is only permitted outside in designated areas where ash-trays are provided. This is in accordance to Victoria Tobacco Act 1987.

Outside Contractors

Any outside contractor employed by the client must liaise with the Event Coordinator in all matters such as delivery, set ups and breakdowns and will adhere to any direction given by Settlers Run Golf & Country Club. The Musicians Award stipulates that all band members must receive a full meal. These will be charged at a rate of \$30.00 per person to the client. It is Settlers Run Golf & Country Club policy not to provide alcohol to contractors.

Damage & Insurance

Settlers Run Golf & Country Club accepts no responsibility or liability for:

- The damage or loss of merchandise left in the function room prior to, during or after the function.*
- The damage to or loss of patrons' property, in the function room prior to, during or after the function.*
- Any injury incurred through use of the venue.*
- No Smoke Machines - If one is used at your event and sets off the alarms this will be at your own cost*

The organiser of the function will be held responsible and charged for any damages caused to property during the course of the function by the attendees. There will be additional cleaning charges if there is an unreasonable amount of cleaning to be done following the function. If resulting stains cannot be removed via reasonable cleaning process a chemical steam clean may be required at the function hirer's expense. If there is a balance outstanding over and above the \$500 bond amount (as mentioned above), then an additional invoice with this amount will be sent. If the charges for the damage are of a lesser amount than the bond amount then a refund will be issued to the predetermined credit card.

Clubhouse Dress Code

The clubs dress code is neat casual dress. No thongs, singlets, swimwear or hats are permitted in the clubhouse for guests attending a function. If the dress code is not adhered to you will be asked to leave and return with appropriate dress.

Advertising / Marketing

Settlers Run Golf & Country Club has the right to use all images taken on premises for marketing and advertising purposes. Images may be used in social media, newspapers, online advertising and other mediums. If you object to any use of images please cross this section out.

Acceptance I, the undersigned, hereby agree that I have read and understand all of the details as noted within the function booking agreement, Terms and Conditions set out in this function package. I also understand that the confirmation of the date and details of my function will only occur upon receipt of my deposit and the signed quotation to Settlers Run Golf & Country.

SETTLERS  RUN

