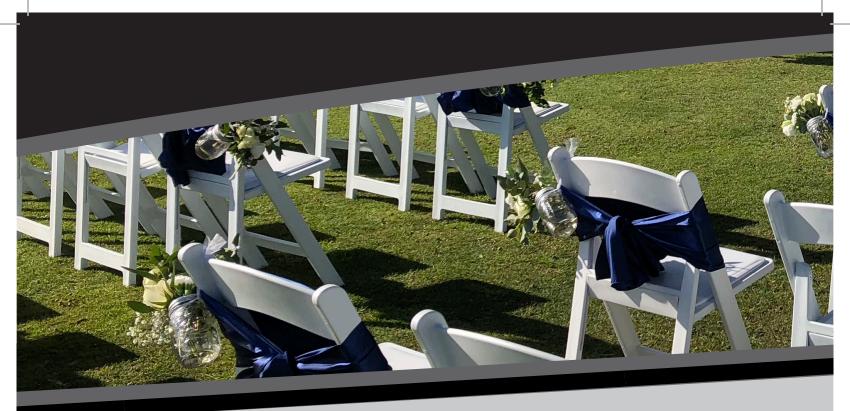


Weddings



Making your dream day a reality



Weddings at Thaxted Park Golf Club

From the moment you and your guests arrive at Thaxted Park Golf Club you will know you are somewhere special. Our experienced wedding team is passionate about making your romantic dream a reality.

With sweeping golf course views, no place delivers quite like Thaxted Park Golf Club. Our dedicated Event Manager will assist in coordinating your special day.

You will also have access to our manicured golf course, which is available for ceremonies and makes an ideal backdrop for your photos.

The dining room can cater for up to 140 guests (minimum 60) for a sit down wedding or up to 180 guests (minimum 60) for a cocktail celebration. Whatever you desire, wedding celebrations of any style are effortlessly accommodated.

"We had our wedding ceremony and reception at Thaxted Park Golf Club and could not have been happier. The staff were very helpful and extremely professional right from the start, helping us create the perfect day. We cannot thank them enough, the day was everything we hoped for and more!"

Mark & Stacey



Wedding Packages All packages include:

- 5-hour duration
- Dance floor
- Venue hire
- Table linen

Wedding Ceremonies

You can also hold your wedding ceremony at Thaxted Park Golf Club. On a sunny day the golf course is a beautiful setting for walking down the aisle. Ceremonies commence 1.5 hours before the start time of your reception.

Classic ceremony

- 30 white americana chairs
- Signing table
- Water station

\$500

Full ceremony

- Large arbor with delux drape and artificial flowers to match theme
- 30 americana chairs with coloured sashes
- Signing table
- Water station

Ivory carpet and different colours are available for an additional \$200 Chair covers including sash \$6.50 per chair Table runner \$4.00 each

\$700

Seated Weddings

Option 1 Choice of an entrée/soup Choice of two main courses served alternately Your wedding cake served as dessert with coulis cream	\$52 p/p
Option 2 Choice of two entrées/soup Choice of two main courses served alternately Your wedding cake served as dessert with coulis cream	\$58 p/p
Option 3 Choice of two entrées/soup Choice of two main courses served alternately Choice of a dessert and your wedding cake served with coulis cream	\$64 p/p
Option 4 Assorted dips, bread, crisps, crudités Choice of two entrées/soup Choice of two main courses served alternately Choice of a dessert and your wedding cake served with coulis cream	\$74 p/p
Choices	
Soup	
Traditional Minestrone (V) (Vegan) (Dairy free)	
Potato and Leek, Crispy Bacon	
Classic French Onion	
Cheese Croute	

Cheese Croute

Wild Mushroom Cream (V)

Mediterranean Seafood Broth (Dairy free)

Tomato and Herb

Entrées

Avocado, Green Beans and Mango Salad, Herb Oil, Beetroot Coulis (V) Mushroom, Shallots and Leeks in Champagne Cream served in Puff Pastry (V) Smoked Chicken Salad Romaine, Cheese Shaving, Honey Mustard Dressing Scallop Ceviche, Bacon, Wanton Crisp (Dairy free) Crab Cake, Fennel Cream, Citrus Fruit Salad Salt and Pepper Squid, Aioli, Salad Thai Beef Salad, Mint, Sweet Chilli Dressing Cauliflower Popcorn

Smoked Salmon with Fennel Salad

Main Course

Penne Carbonara, Bacon, Shallot, Cream and Cheese Grilled Chicken Breast, Tomato Salsa, Rosemary Potato, Broccolini, Red Wine Jus Seared Salmon, Fennel Orange Salad, Broccolini, Beurre Blanc Pulled Lamb and Apricot Stack on Sautéed Greens, Sweet Potato Mash, Madeira Sauce Grilled MSA Scotch Fillet, Mustard Mashed Potato, Broccoli, Jus

Desserts

Crème Brule, Berry Salsa Blueberry Cheesecake Pana Cotta - Assorted Berries, Grand Marnier Cream Espuma Warm Apple Pie - Vanilla Ice Cream, Berries

Cocktail Weddings

2 Hours (Selection of 4 items) **\$38 p/p** 3 Hours (Selection of 6 items) **\$46 p/p**

Choices

Vegetarian

Mango and Mint Bruschetta (V)

Tomato Mozzarella Bruschetta, Basil and Balsamic Infusion (V)

Vegetable Spring Rolls, Sweet Chilli Sauce (V) (VG)

Caprese Crostini with Ripe Tomato, Buffalo Mozzarella, Basil Pesto (V) (N)

Mushroom Pinenut Arancini

Seafood

Smoked Salmon with Dill Crème Fraiche, Crisp Sesame Lavash (N)

Crispy Fried Shrimp with Mango Chutney, Cilantro

Prawn Shao Mai, Garlic Sauce and Soya

Soya Honey Glazed Salmon Skewers

Fish Goujons, Tartare and Smoked Paprika, Dill

Shrimp, Leeks and Cheese Quiche

Poultry

Chicken Tikka Skewers, Mint Chutney

Teriyaki Chicken Skewers Sriracha Mayo Chicken Satay, Peanut Sauce (N) Lebanese Chicken Kebab, Thoum Dressing Chicken Peri Peri Skewer, Mango Salsa Drizzle

Roast Chicken, Beetroot and Cheddar Quiche

Beef, Pork and Lamb

Braised Beef with White Bean Ragout, Volauvent

Wagyu Meatballs, Herb Glace and Aged Cheddar

Arabic Lamb Kofta kebab, Mint Yoghurt

Quiche Lorraine

Beverage Packages

Our drinks packages are available for groups of 60 or more.

Bar tab

Nominate what drinks you would like available on your bar tab and this will be set up at the beginning of your function with a specified limit. *The bar tab may be increased over the duration of the event if requested.

Cash bar

With a fully stocked bar and beers on tap, your guests will be able to select from a long list of drinks, which are available for purchase throughout your function.

Premium beer upgrade: \$6 p/p Corona (bottled) Crown Larger (bottled) Pale Ale (bottled)



Standard Package

4 hour event \$39 p/p 5 hour event \$45 p/p

Tap Beer:West End DraughtXXXX GoldHahn 3.5Hahn Super Dry

Sparkling Wine: Trentham Estate River Retreat

White Wine - two of the following:

Stump Jump Sauvignon Blanc Stump Jump Chardonnay Stump Jump Riesling The Family Moscato

Red Wine: Stump Jump Shiraz

Orange Juice and Soft Drinks

Premium Package

4 hour event \$48 p/p 5 hour event \$55 p/p

Tap Beer: West End Draught XXXX Gold Hahn 3.5 Hahn Super Dry Furphy Guinness

Sparkling Wine - one of the following: Trentham Estate River Retreat Jansz Premium Cuvee

White Wine - two of the following: Mary McTaggart Riesling Mr Riggs Pinot Gris Woodstock Sauvignon Blanc The Family Moscato

Red Wine - two of the following: Stump Jump Shiraz Woodstock Shiraz Woodstock Cabernet Sauvignon Mr Riggs Shiraz

Orange Juice and Soft Drinks

Recommended Suppliers

Decorations and flowers

Adelaide Wedding suppliers Fallen - 0413 175 684 info@adelaideweddingsuppliers.com.au

Set your scene Kelly - 0433 415 529 info@setyourscene.com.au

Cakes

Frangipanis Cakes 08 8322 8231 frangipaniscakes@gmail.com

Entertainment - Bands

Deviation Acoustic Corinna - 0413 310 755 enquiries@deviationacoustic.com

Aria Live music Chloe - 0433 355 610 Photographers Film Noir Jerry Zimmer - 0413 706 470 ela.j.bozek@gmail.com

Black Duck Terry & Christine - 0417 400 416 chris@blackduckphotography.com.au

Entertainment - DJs Just Music Entertainment John - 0422 399 369 jp@jment.com.au

Platinum DJs Thomas - 0422 187 801

Wedding Timeline

Two months prior to wedding

Choice of menu items Running times for reception Running times for Ceremony / photographs (if applicable) Room set up and table plan Wedding cake, other decorations / centrepieces etc. List and contact details of suppliers

Three weeks prior to wedding

Final number of guests attending List of guests names and table allocation Any food allergies or dietary requirements Final invoice payment due



Book your wedding

To book your wedding at Thaxted Park Golf Club, please contact our Events Manager on (08) 8325 0046, or by email at functions@thaxtedparkgolfclub.com.au to arrange an appointment. At the appointment, we will discuss your wedding requirements and any special requests to make your event perfect for you.

Once your function is booked, a \$300 booking payment is required within seven days. Full payment is due, along with final guest numbers, three weeks prior to your event.



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