

THE VINES GOLF CLUB
REYNELLA, SOUTHERN FLEURIEU
WEDDING PACKS & MENUS



Cindy's
CLASSIC GOURMET

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FUNCTION PACKS & MENUS, THE VINES GOLF CLUB

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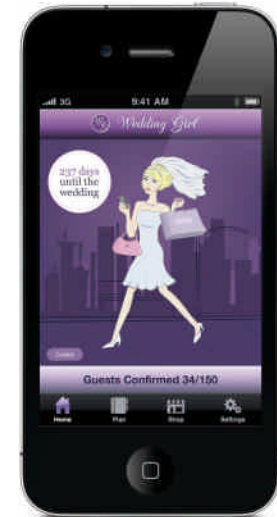
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WHY CHOOSE CINDY'S CLASSIC GOURMET?

Cindy's Classic Gourmet is a dedicated team of award winning Adelaide-based caterers who can cater your **wedding, birthday, corporate function or party**, at your home, your chosen private venue, or one of our partnered venues. Lead by the passionate and experienced Cindy Westphalen, Cindy's Classic Gourmet are specialist function caterers, and able to make your dreams a reality – whatever they may be.

During her time in the Adelaide wedding and catering industries, Cindy Westphalen has developed an unmistakable style, which she brings to each and every event planned and catered for by Cindy's Classic Gourmet. Cindy's attention to detail means she surveys your event as if it were her own wedding, celebration or party, because a satisfied customer is Cindy's number one priority.

Cindy and her innovative team are **available at every stage of the planning process** to help with ideas and concepts to perfectly suit your event, your needs, your guests and you!

Since 1987 Cindy's has also been catering to facets of Adelaide's political, sporting, tourism and services communities.

For example, Cindy's has catered for a number of **South Australian ministerial departments**, for **Australian Liberal Party** functions as well as for the **Prime Minister John Howard**.

Cindy's political catering experience also extends to catering functions for John Olsen when he was **Premier of South Australia**, and working with the Lord Mayor of Adelaide for three years as the catering coordinator for the **Lord Mayor's Department ATM**.

Cindy's Classic Gourmet have also been the chosen caterers for the **South Australian Police Force, Transport SA** and won the position as official caterers for the **SA Great Campaign** for five years. Cindy's also catered the **Adelaide Airport Runway Extension official opening**, and the welcome home parade for the **Commonwealth Games athletes**.

The team at Cindy's Classic Gourmet continue to develop their skills and reputation as premier Adelaide caterers, and work with clients across South Australia to plan and cater to special celebrations, private gatherings and corporate events.



Cindy's Classic Gourmet has been recognised at the consumers' choice, **Annual Bridal Industry Awards**, where her many happy brides showed their gratitude by voting Cindy's to the top for five years running.

Cindy's was presented an ABIA Award for Excellence in the categories:

- Independent Caterer, 2011
- Independent Wedding Consultant, 2011
- Finalist Function Coordinator, 2011
- Finalist Special Services, 2011
- Finalist Independent Caterer, 2010
- Finalist Function Coordinator, 2010
- Finalist Special Services, 2010
- Independent Caterer, 2007
- Independent Caterer, 2006
- Special Services, 2005
- Wedding Consultant of the Year, 2004
- Independent Wedding Caterer, 2003
- Independent Wedding Caterer, 2001



2011 SOUTH AUSTRALIAN FINALIST

Cindy Westphalen was also named as a South Australian finalist in the 2011 Telstra Business Women's Awards where her innovation, dedication, passion and experience secured her place as one of the top five businesswomen in the state.



SIT DOWN MENUS

Soup Choices:

- Roast pumpkin with a hint of nutmeg.
- Zucchini, leek and potato with a cream swirl.
- Vegetable, with country herb croutons.
- Chicken, coconut and coriander with fresh chilli.
- Sweet potato with basil oil.
- Potato, leek and coriander.
- Tomato, bacon and zucchini.
- Tomato and basil with cream and herb croutons.

Served with dinner rolls and table butter

Entrée Choices:

- Chicken fillet and fresh herb vol-au-vent in a creamy white wine sauce with herbs and lemon garnish.
- Garlic prawns topped with fresh parsley and herbs placed a bed of wild white rice.
- Beef satays on a bed of rice with chargrilled eggplant and roasted capsicum.
- Chicken fillet satays with an apricot pistachio brandy sauce.
- Thai chilli lamb topped with roasted almonds and capsicum on a jasmine rice bed.

Deep fried camembert served on salad leaves with cranberry sauce.

Prawn and avocado salad with a mango dressing.

Crumbed calamari on salad leaves.

Main Choices:

Chicken fillet rolled, and seasoned with ham, spinach and pine nuts, dressed in a light mustard sauce.

Oven roasted fillet of beef, encrusted with black peppercorns and drizzled with a red wine glaze.

Herb crusted veal with shallots and capsicum, in a rich tomato compote.

Chicken fillet pan fried with shallots and green peppercorn topped with wholegrain mustard, sour cream, white wine and chives dressing.

Snapper fillet pan fried and served with a lemon pepper glaze.

Oven roast fillet of beef, spooned over with mushroom and red wine sauce.

Oven roasted rack of lamb served with mint and coriander.

Poached chicken fillet sliced and pitched on a bed of wild rice with a sweet mustard dressing. Fillet of chicken poached in green peppercorns on a bed of couscous, spooned over with béarnaise sauce.

Dessert Choices:

Brandy snap basket filled with ice cream, fresh fruit salad and strawberry caulis.

Tiramisu.

Mocha torte bathed with passion fruit sauce and fruit.

Old fashioned apricot crumble served with ice cream and cream.

Rich chocolate torte on a passionfruit skirt.

Apple pie served with Hills farm cream and dusted with icing sugar.

Lemon cheese cake served with King Island cream.

Sit Down Menu Prices:

1 Soup + 1 Main + 1 Dessert	\$42.00/person
1 Entrée + 2 Main + 1 Dessert	\$55.00/person
2 Entrée + 2 Main + 1 Dessert	\$60.00/person
2 Entrée + 2 Main + 2 Dessert	\$64.00/person
Cheese Platters	\$47.00 each



SIT DOWN MENUS TABLE BUFFET

Individual Table Buffet:

Oven baked chicken and apricot with crushed pistachio nuts.

Slow cooked Thai chilli lamb.

Chicken fillet roulades topped with béarnaise sauce.

Crackled roast pork with apple sauce.

Spanish chicken with olives.

Jasmine rice.

Nutty couscous.

Roast pumpkin, feta and chick pea salad.

Salad of summer leaves.

Rustic salted potatoes with mustard cream.

Fresh pineapple coleslaw.

Crusty bread rolls with butter.

Individual Buffet Menu Price \$57.00/person

Set Menu Inclusions:

We cater for Vegetarians and any special diets.

Children's Menu under 10 years \$22.00/child

Complimentary canapés 1 hour.

Main meals served with seasonal vegetables and gourmet salad bowls.

Dinner rolls and table butter.

Add your Wedding Cake to any sit down menu for dessert, served with mixed berries and cream, save \$1.00 per person.

Brewed coffee and Twinings Tea selections.

After dinner chocolates.

Linen tablecloths and linen napkins.

Bridal and cake tables dressed with white skirts and organza bows or white tulle.

Seating for 100 guests plus bridal table.

Minimum 50 guests. Conditions apply for functions with less than 50 guests.

Extra costs to sit down menus apply for:

Additional cutting of Wedding Cake not used in menu, \$2.00 per person.

Chair cover and bow selection \$5.00 per chair. A variety of colours are available for the sash in either satin or organza. Chair cover colour is white.

Selected candelabras for hire at \$2.00 each, and tea light holders \$1.00 each. Candles can be supplied, POA or you can provide your own.

If you do wish to provide your own items, they must all be unwrapped from packaging or a charge will apply.



COCKTAIL MENUS

Cocktail 1, \$26.00/person:

Assorted dips.

Mediterranean platters.

Spring rolls with dipping sauce.

Samosas with dipping sauce.

Meat balls with BBQ sauce.

Cocktail pies.

Cocktail pasties.

Assorted cocktail quiches.

Assorted cocktail pizzas.

Cocktail 2, \$31.00/person:

Chicken coriander cups.

Seafood with lemon and tartar boats.

Vegetarian tartlets.

Roast pumpkin and basil rounds.

Chicken with peanut satays.

Samosas with dipping sauce.

Spring rolls with dipping sauce.

Assorted cocktail pizzas.

Cocktail pies.

Cocktail pasties.

Assorted cocktail quiches.

Cocktail 3, \$35.00/person:

Chicken and coriander cups.

Seafood and caper dressing tarts.

Sundried tomato and feta tartlets.

Roasted capsicum and eggplant cups.

Chicken and yoghurt mint satays.

Spring rolls with dipping sauce.

Samosas with dipping sauce.

Thai meat balls.

Cocktail pies and pasties.

Selected pastries, including vegetarian.

Lemon and lime prawn sticks.

Cocktail 4, \$39.00/person:

Chicken and coriander cups.

Parmesan meat balls with spicy tomato relish.

Duck on bellini with balsamic lemon glaze.

Sundried tomato tartlets.

Smoked salmon and Neufchatel bites.

Crumbed chicken with a spicy peanut dressing.

Sour cream and chive oysters.

Crumbed pork fillet on braised spinach.

Lemon and lime prawns sticks.

Three cheese tart.

Samosas with chilli dipping sauce.

Spring rolls with dipping sauce.

Thai chicken noodles with lemongrass.

Selection of cocktail quiches.

Spinach and corn puffs with apricot jam.

COCKTAIL MENU INCLUSIONS & EXTRAS

Extra costs apply for:

Chair cover and bow selection \$5.00 per chair. A variety of colours are available for the sash in either satin or organza. Chair cover colour is white.

Selected candelabras for hire at \$2.00 each, and tea light holders \$1.00 each. Candles can be supplied, POA or you can provide your own.

If you do wish to provide your own items, they must all be unwrapped from packaging or a charge will apply.

Any extra tables required with table cloths will incur a fee of \$5.00 each.

Add your Wedding Cake to any cocktail menu for dessert for \$2.50 per piece, served with berries and cream.

Boxed or bagged cakes charged at \$1.50 per piece.

Inclusions in Cocktail Menu Prices:

No additional fee is charged for waiting staff.

Tablecloths supplied for a cake table, tea and coffee table, gift table and 3 round tables.

No charge for cake cut and wrapped in serviettes.

Brewed coffee and Twinings Tea selections.

After dinner chocolates.

Minimum 50 guests, conditions apply for functions with less than 50 guests.

Cocktail menus can be designed to suit budget and personal requirements with consultation.



BEVERAGE PACKAGES

Package 1

\$32.00 per head, 5 1/2 hour duration

Horndale Riesling, Dry Red, Moselle
Hardy's The Riddle Brut Reserve (pre dinner only)
Beers – West End Draught, Tooheys Extra Dry, Hahn Light and Hahn Super Dry
Selection of soft drinks

Package 2

\$35.00 per head, 5 1/2 hour duration

Hardy's The Riddle Sauvignon Blanc
Hardy's The Riddle Chardonnay
Hardy's The Riddle Shiraz Cabernet
Hardy's The Riddle Brut Reserve (pre dinner only)
Beers – West End Draught, Tooheys Extra Dry, Hahn Light and Hahn Super Dry
Selection of soft drinks

Package 3

\$39.00 per head, 5 1/2 hour duration

Hardy's Pursuit Sauvignon Blanc
Hardy's Pursuit Chardonnay
Hardy's Pursuit Shiraz
Killawarra Brut (pre dinner only)
Beers – West End Draught, Tooheys Extra Dry, Hahn Light and Hahn Super Dry
Selection of soft drinks

Champagne Toast

Champagne extra \$4.00 per person.

BYO Package

BYO Wine – Corkage \$12.00 per bottle.
Consumption basis beer and soft drinks.

Minimum 50 people. Conditions apply for functions with less than 50 guests.



CONFIRMATION FORM

Cindy's Classic Gourmet

ABN: 63 048 626 703
PO Box 285, Blackwood SA 5052
Phone Cindy: 0414 618 433

The Vines Golf Club

Corner of Pine and Reynell Roads
Happy Valley SA 5162
Phone: 08 8381 1822

Booking Conditions

Members may be eligible for special pricing, discounted prices available on application. To confirm a booking, a deposit of \$500.00 is required to Cindy's Classic Gourmet with the completed confirmation form.

Prices quoted for food are fixed once your menu has been chosen. In the event of a cancellation, your deposit is non-refundable.

Final numbers are required 10 days prior to the function and full payment is requested at the final appointment, five days prior to the function.

Allocated time for an evening reception is 5 1/2 hours, for example 6.30 pm to 12 midnight including 30 minutes for canapés and pre-dinner drinks. Lunch time receptions may be arranged on Sundays only.

The golf course offers some beautiful backdrops for photographs. Arrangements can be made prior to the reception date.

Ashtrays are provided for smokers outside, otherwise The Vines Golf Club is a smoke free venue. Please do not use confetti or the like inside the building. Ample free parking is available.



Booking date:

Function date:

Payment options:

(We do not accept credit cards)

Direct payment to:

Account name: Cindy's Classic Gourmet

Account number: 1021 7172

BSB number: 065 108

Cheques made payable to, Cindy's Classic Gourmet.

Names:

Bride & Groom (if applicable):

Postal address:

Home phone:.....

Work phone:

Mobile:

Email:.....

Fax:

We understand the terms and conditions outlined in this document.

Signatures:.....

THE VINES BOOKING SHEET

Please complete this form and return it to The Vines Golf Club, once your booking is confirmed with Cindy's Classic Gourmet. For any queries in regards to this booking sheet, contact The Vines Golf Club on 08 8381 1822.

Wedding/Function date:
Number of guests:.....
Name/s:.....
Address:.....
.....
Phone:
Email:.....

Venue Hire \$550
Venue hire includes Wedding Hostess, decorated golf buggy for photo opportunities for Bride and Groom, white linen tablecloths, white linen serviettes.

Extra golf buggy hire: \$50/buggy
Number of buggies:.....
Total cost:.....

Beverage package:
Package 1, \$32.00/person
Package 2, \$35.00/person
Package 3, \$39.00/person
BYO Package

Wedding ceremony fee: \$250.00
Wedding ceremony in fountain garden area from 5.00 pm, wedding ceremony on golf course from 6.00 pm.

Signatures:.....

The Vines Golf Club

Corner of Pine and Reynell Roads
Happy Valley SA 5162
Phone: 08 8381 1822

