

# Dinner and Cocktail Menus

## Cindy's Classic Gourmet



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SA 5052

**Cindy's Classic Gourmet has developed a style and trademark for attention to detail. The team at Cindy's is aware of the importance of customer satisfaction and is available to help with ideas and concepts for your day.**

**Cindy's Classic Gourmet has catered for many South Australian events:**

The Hon. John Howard, Prime Minister of Australia  
The Hon. John Olsen, Premier of South Australia  
The SA Police Force  
Transport SA  
Official caterer for SA Great Campaign (5 years)  
Catering coordinator for Lord Mayors Department ATM (3 years)  
Special events catering (current)  
Corporate clientele (current)  
Adelaide Airport Runway Extension 1998  
Welcome home parade, Commonwealth Games athletes, 1998  
Australian Liberal Party  
South Australian Ministerial Departments

**Cindy's Classic Gourmet has operated in South Australia for the past 18 years and is proud to be South Australian and strives for excellence in customer service.**

**Venues available:**

Parri Estate Winery, McLaren Vale, South Australia  
Oliver's at McLaren Vale, South Australia  
Sporting Car Club of SA at Hyde Park, South Australia  
The Vines Golf Club of Reynella, Happy Valley, South Australia  
Private venues

**Cindy's Classic Gourmet specialises in:**

Event Management  
Corporate catering  
Golf packages  
Weddings  
Event concepts and ideas

# Cindy's Classic Gourmet



Award Winning Caterers  
ABIA

- 2001 Independent Wedding Caterer
- 2003 Independent Wedding Caterer
- 2004 Wedding Consultant of the Year
- 2005 Special Wedding Services
- 2006 Independent Wedding Caterer
- 2007 Independent Wedding Caterer

### Individual Table Buffet

Oven baked chicken & apricot with crushed pistachio nut

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 cous cous

Roast pumpkin, feta & chick pea salad

Salad of Summer leaves

Rustic salted potatoes with mustard cream

Fresh pineapple coleslaw

Crusty bread rolls with butter

### Soups

Roast pumpkin with a hint of nutmeg

Zucchini, leek and potato with 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 & herb crouton

Served with Dinner Rolls & Table Butter

### Entrée

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 char grilled eggplant and roasted capsicum

Chicken fillet satays with an apricot pistachio brandy sauce

Thai chilli lamb topped with roasted almonds & capsicum on a jasmine rice bed

Deep fried camembert served on salad leaves w/ cranberry sauce

Prawn and avocado salad with a mango dressing

Crumbed calamari on salad leaves

### Menu prices:

1 Main + 1 Dessert	\$30 p/p
1 Soup + 1 Main + 1 Dessert	\$35 p/p
1 Entrée + 2 Main + 1 Dessert	\$45 p/p
2 Entrée + 2 Main + 1 Dessert	\$55 p/p
2 Entrée + 2 Main + 2 Dessert	\$58 p/p
Individual Table Buffet	\$52 p/p
Cheese Platters	\$35 each

Children's menu U10 years \$15 p/c

### Birthday & engagement cake

Add your cake to any menu for dessert served with mixed berries and cream, save \$1.50 per person from any menu price

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

### Included in p/p cost:

Linen tablecloths.

Linen napkins.

Main meals served with Seasonal vegetables and Gourmet salad bowls

Dinner roll and table butter

Coffee and twining tea selections.

After dinner chocolates.

Minimum 50 guests (conditions apply for guests numbers under 50)

We cater for Vegetarians and any special diets

# Cindy's Classic Gourmet

## Main

Chicken fillet rolled & seasoned with ham, spinach & 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 & 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

Poached chicken fillet sliced and pitched on a bed of wild rice with a sweet mustard dressing

## Dessert

Brandy Snap Basket  
Filled with Ice Cream, Fresh Fruit Salad and Strawberry Caulis

Tiramisu  
Mocha Torte bathed with Passionfruit 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

## Extra Costs for sit down menus if required:

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

Various table decorations available or you may supply your own

Cindy's Classic Gourmet

### **Cocktail 1 \$25 p/p**

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 3 \$32 p/p**

Chicken and coriander cups  
Seafood and caper dressing tarts  
Sun dried 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 2 \$28 p/p**

Chicken coriander cups  
Seafood with lemon and tartare boats  
Vegetarian tartlets  
Roast pumpkin and basil rounds  
Chicken with peanut satays  
Samosas with dipping sauce  
Spring rolls with dipping sauce  
Assorted cocktail pizza  
Cocktail pies  
Cocktail pasties  
Assorted cocktail quiches

### **Cocktail 4 \$34 p/p**

Chicken and coriander cups  
Mini frittata  
Sun dried tomato tartlets  
Smoked salmon and neufchatel bites  
Crumbed chicken with peanut dressing  
Sour cream and chive oysters  
Lemon and lime prawns sticks  
Samosas with dipping sauce  
Spring rolls with dipping sauce  
Selected pastries including vegetarian  
Cocktail quiches  
Thai meat balls  
Spinach and corn puffs with apricot jam

### **Included in cocktail menu price:**

Tablecloths supplied for the cake table, tea & coffee table, gift table and 3 round tables.  
Brewed coffee and twining tea selections.  
After dinner chocolates.  
Minimum 50 guests (conditions apply for guests numbers under 50)

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

### **Extra costs for cocktail menus if required:**

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  
  
Various table decorations available or you may supply your own

Cindy's Classic Gourmet

**Confirmation Form - The Vines Golf Club of Reynella**

Cindy's Classic Gourmet  
 ABN 63 048 626 703  
 P.O. Box 285 Blackwood S.A. 5052  
 Ph: 0414 618 433 or 0422 141 513

Booking Date.....  
 Function Date.....

**Payment Options:**

EFT Payment  
 BSB Number 065 108  
 Account Number 1021 7172

Cheques made payable to Cindy's Classic Gourmet

We do not accept credit cards

Names:				
Postal Address				
Contact Details	Ph Home		Ph Work	
	Ph mobile		Fax	
	Email			
We understand the terms and conditions outlined in this document.				
Signature/s				

Thank you for booking your function with Cindy's Classic Gourmet

**Cindy's Classic Gourmet**

**Booking Conditions**

To confirm a booking, a deposit of \$300.00 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. Prices valid until December 2010.

Final numbers are required 10 days prior to the function and full payment is requested at the final appointment, 5 days prior to the function.

**Function time**

Allocated time for an evening reception is 3.5 hours, for example 6.30pm to 10pm. Lunch time functions may be arranged on Sundays only.

**Smoking**

Ashtrays are provided for smokers outside, otherwise The Vines Golf Club is a Smoke free venue.

**Parking**

Ample free parking is available.

**A. PACKAGE ONE: \$28.00 per head - 5 1/2 hour duration**

Killawarra Brut  
Horndale Riesling, Dry Red, Moselle (carafe)  
Beers - West End Draught, Tooheys Extra Dry + Super Dry, Hahn Light  
Selection of Soft Drinks

**B. PACKAGE TWO: \$31.00 per head - 5 1/2 hour duration**

Killawarra Brut  
Hardy's Collection Riesling, Chardonnay  
Hardy's Collection Shiraz Cabernet  
Hardy's Collection Brut Reserve (pre dinner only)  
Beers - West End Draught, Tooheys Extra Dry + Super Dry, Hahn Light  
Selection of Soft Drinks

**C. PACKAGE THREE: \$36.00 per head - 5 1/2 hour duration**

Hardy's Brut Reserve NV  
Woodcroft Sauvignon Blanc, Chardonnay  
Woodcroft Shiraz  
Beers - West End Draught, Tooheys Extra Dry + Super Dry, Hahn Light  
Selection of Soft Drinks

**D. B.Y.O. PACKAGE**

B.Y.O. Wine - Corkage \$10.00 per bottle  
Consumption basis beer & soft Drinks

**50 Person minimum – conditions apply for guests numbers under 50)**

Cindy's Classic Gourmet

**THE VINES  
GOLF CLUB**

of **Reynella** SA Inc

Corner of Pine and Reynell Roads  
Happy Valley, SA 5162  
Ph: (08) 8381 1822

**BEVERAGE PACKAGE**

*(Prices are inclusive of G.S.T.)*

Function Date:.....

Name/s:.....

Address:.....

.....

Phone:.....

Email:.....

**Venue Hire \$250**

Garden Room—Seats 100, cocktail 120. Available Saturdays, Sundays and some weekdays

Course View Room—Seats 100, cocktail 120. Available Sundays only.

**Beverage package**

Pack 1 \$28.00 p/p  Pack 2 \$31.00 p/p

Pack 3 \$36.00 p/p  BYO Pack

Number of guests .....

Signature/s:.....

**Please note The Vines Golf Club of Reynella does not allow chocolate fondues/fountains.**

Please complete this form and return to The Vines Golf Club once your booking is confirmed with Cindy’s Classic Gourmet  
Contact The Vines Golf Club of Reynella for any queries in regards to this booking sheet Ph: 8381 1822

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**Booking Sheet**

The Vines Golf Club is situated at the beginning of the Southern Wine Region, 20kms from the Adelaide City Centre, with the Course being set in a rural hill face setting of Red gums, Rose gardens and manicured lawns. Photo opportunities abound!

The view from the Lounge adjacent the Function Room features a stunning outlook over the Golf Course that is flood lit at night.

A timber dance floor has an excellent dancing surface and is situated in the Lounge, right next to the Function Room and Bar. Music and D.J. services can be catered for.

Enjoy the warming atmosphere at The Vines Golf Club of Reynella.