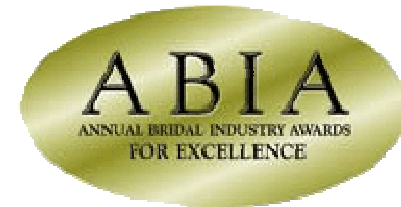


Wedding Reception Menus



Cindy's Classic Gourmet



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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 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 \$20 p/c

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

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

Included in p/p cost:

Complimentary canapés 1 hour

Linen tablecloths.

Linen napkins.

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

Seating for 100 guests plus Bridal Table.

Brewed coffee and twining tea selections.

After dinner chocolates.

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

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

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 cous cous, spooned over with béarnaise Sauce

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

Selected candelabras for hire at \$2 each and tea light holders at \$1 each

Candles can be supplied POA or you can provide your own

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

Cindy's Classic Gourmet

We cater for Vegetarians and any special diets

Main meals served with
Seasonal vegetables
Gourmet salad bowls

Dinner roll and table butter

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

Selected candelabras for hire at \$2 each and tea light holders at \$1 each
Candles can be supplied POA or you can provide your own
If you do wish to provide your own items, they must be all unwrapped from packaging or a charge will be incurred
Any extra tables required with table cloths will incur a fee of \$5.00 each.

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: Bride and Groom				
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 wedding with Cindy's Classic Gourmet

Cindy's Classic Gourmet

Booking Conditions

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. 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.

Reception time

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

Photographs

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

Smoking

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

Confetti

Please do not use confetti etc inside the building.

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.)

Wedding Date:.....

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

Beverage package

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

Pack 3 \$36.00 p/p BYO Pack

Wedding Ceremony Fee \$250 Yes No

Includes Wedding hostess, organza bows to poles in fountain garden, red carpet, signing table and 2 chairs with white cloths & chair covers, 24 Chairs for guests, white wedding umbrellas x 2 if weather is hot, 4 timber tables for guests

Extra Golf Buggy Hire \$50 per buggy Yes No

No. buggy's Total cost

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

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

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, and let us make your Wedding Day a special one.