Stonecutters Ridge
GOLF CLUB

Private Functions

PRIVATE FUNCTIONS

Stonecutters Ridge Golf Club is a premium venue to host your private function or celebration catering to all types of events including birthdays, trivia nights, presentation evenings, christenings, 21sts, dance groups, wakes etc. The specialised function room boasts its own private bar, generous pre function area and private balcony with magnificent views overlooking the 1st tee. The room has an integrated IPod sound system and a versatile split room design perfect for both large groups and smaller intimate gatherings.

Conveniently located 15 mins from Blacktown and Rouse Hill and just 20 mins from Norwest, Stonecutters Ridge has ample free parking for your guests. Set amid finely manicured golf greens and natural Australian bush, the contemporary clubhouse is sure to impress and inspire your guests.

Our packages are very flexible and cater to all styles and budgets. Our staff are committed to ensuring your event is memorable. Choose from various finger food or buffet options through to alternate serve menus and ultimate fine dining.

Room hire $ 300 for 5 hours

Included:

- White linen tablecloths
- Napkins to your colour
- Dance floor 5 x 5m
- Round tables
- Microphone
- Lectern
- Integrated Ipod music system

FINGER FOOD A

(choice of 6 items)

Mixed Party Pies

Cocktail Sausage Rolls

Italian Meatballs

Curry samosas

Vegetarian Spring Rolls

Parmesan and Parsley Chicken Bites

Honey Soy chicken wings

Mini Pizzas

All items served with associated dipping sauces

$18.90

(Note: Additional $20 per 30 guests if tray service is required)

FINGER FOOD B

(choice of 6 items)

Mini quiches

Greek Lamb Skewers

Satay Chicken Skewers

Mini hamburgers

Mini Hot dogs

Garlic and Parsley Prawn Skewers

Spinach and feta Filo Parcels

Gourmet Cocktail Pies

All items served with associated dipping sauces

$22.90

(*Note: Additional $20 per 30 guests if tray service is required)*

PREMIUM CANAPES

From $22.90pp

(served as pre function appetisers)

(choice of 3)

Smoked Salmon pikelets

Slow roasted pork belly with braised red cabbage and spiced apple

Caramelised onion and goats cheese tartlets

Garlic, lemon and parsley king prawn skewer

Lemongrass and Ginger poached duck, with shaved papaya, chilli and carrot

Thai crab meat cakes

Vietnamese prawn rice paper rolls

Tomato, Basil, prosciutto and bocconcini skewers

Mixed Vegetarian Quiches

Rare roast beef and enoki mushroom involtini

$22.90

4 hour service - $37.90 (choice of 6)

BUFFET ï OPTION A

Cold Platters

Selection of sliced cold meats

Seasoned Roast Chicken

Sliced Roast Beef

Hot Meals

(please select 3 items)

Chicken Bosciaola with penne pasta

Curry lamb with steamed Basmati Rice

Roast beef Casserole with steamed rice

Thai Chicken Curry with steamed Jasmine rice

Sliced Pork in garlic cream sauce with penne pasta

Chicken cacciatore served with penne pasta

Beef Stroganoff with fettuccine pasta

Salads

(please select 3)

Garden

Caesar

Greek

Potato

Coleslaw

Pasta

Dessert

Selection of mini cakes, pastries and sweet treats

Buffet served with bread rolls and butter

Freshly brewed Coffee and selection of teas

$32.90

BUFFET ï OPTION B

Cold Platters

Selection of sliced cold meats

Seasoned Roast Chicken

Sliced Roast Beef

Sliced Seasoned Roast Pork

Carvery (choice of 2)

Beef

Pork

Baked Ham

Lamb

Hot Meals

(please select 3 items)

Chicken Bosciaola with penne pasta

Curry lamb with steamed Basmati Rice

Roast beef Casserole with steamed rice

Thai Chicken Curry with steamed Jasmine rice

Sliced Pork in garlic cream sauce with penne pasta

Chicken cacciatore served with penne pasta

Beef Stroganoff with fettuccine pasta

Salads

(please select 3)

Garden

Caesar

Greek

Potato

Coleslaw

Pasta

Dessert

Selection of mini cakes, pastries and sweet treats

Buffet served with bread rolls and butter

Freshly brewed Coffee and selection of tea

$38.90

BUFFET ï OPTION C

Cold Platters

Leg ham sliced off the bone

Seasoned Roast Chicken

Sliced Roast Beef

Sliced Seasoned Roast Pork

Carvery (choice of 2)

Beef

Pork

Baked Ham

Lamb

Hot Meals

(please select 3 items)

Chicken Bosciaola with penne pasta

Curry lamb with steamed Basmati Rice

Roast beef Casserole with steamed rice

Thai Chicken Curry with steamed Jasmine rice

Sliced Pork in garlic cream sauce with penne pasta

Chicken cacciatore served with penne pasta

Beef Stroganoff with fettuccine pasta

Seafood

Curried Prawns with steamed Rice

Sydney Rock Oysters served naturally with lemon

Australian fresh cooked king prawns

Seafood Salad

Salads

(please select 3)

Garden

Caesar

Greek

Potato

Coleslaw

Pasta

Dessert

Selection of mini cakes, pastries and sweet treats

Buffet served with bread rolls and butter

Freshly brewed Coffee and selection of teas

$44.90

THREE COURSE MENU ï OPTION A

(choice of 2 from each section served alternating)

Entrée

Spinach and Riccotta ravioli in a tomato and basil sauce

Penne Bosciaola in a creamy bacon, mushroom and shallot sauce

Roasted Pumpkin Soup served with sour cream, croutons and chives

Cos lettuce with crisp bacon, shaved parmesan, garlic croutons and egg with traditional Caesar dressing

Main

Roasted Beef Sirloin served with seasoned roast potatoes, steamed medley of vegetables and gravy.

Roasted seasoned ½ chicken served with seasoned roast potatoes, steamed medley of vegetables and gravy

Grilled Barramundi Fillet served with seasoned roast potatoes, steamed medley of vegetables and lemon & parsley butter sauce

Dessert

Crème Brulee

Chocolate Mousse

Individual Pavlova

Baked New York Cheesecake

$35.90

THREE COURSE MENU ï OPTION B

(choice of 2 from each section served alternating)

Entrée

Prawn and avocado salad drizzled with a traditional thousand island dressing

Chicken and mushroom crepe with gruyere cheese sauce

Salt and pepper squid on Asian salad with lime coriander dressing

Main

Slow Braised Lamb Shank served with creamy mash potato, buttered greens and a garlic, rosemary and red wine jus

Char-grilled Black Angus Scotch served with a potato fondant, sautéed medley of seasonal vegetables finished with a port jus

Baked Atlantic salmon fillet served with lemon and thyme infused roast potatoes, sautéed medley of seasonal vegetables, topped with a caper, dill butter sauce.

Oven baked Chicken Breast topped with mushroom duxelle and wrapped in puff pastry served with creamy mash potato, buttered greens and a Dijon mustard cream sauce

Dessert

Custard filled profiteroles coated in a chocolate hazelnut cream topped with strawberries

Tiramisu Slice served with Mocha cream and strawberries

Lemon Tart with lime infused meringue and raspberry coulis

$42.90

THREE COURSE MENU ï OPTION C

(choice of 2 from each section served alternating)

Entrée

Smoked Salmon Timbale served with Witlof and char-grilled pear salad

Deep fried Thai style quail served with a mango chilli salsa

Pancetta and smoked mozzarella agnolotti with tomato and fennel sauce

Main

Grilled rolled lamb loin saddle stuffed with semi dried tomato, baby spinach and fetta cheese, served with lemon mash potato, ratatouille and buttered greens

Grasslands beef fillet wrapped in Parma ham char-grilled to perfection served with garlic infused mash potato, Honey Glazed carrots and buttered greens, finished with a port jus

Oven Baked Blue Eye Cod and QLD jumbo Prawn with a herb, lemon and garlic butter served on a potato rosti, asparagus and confit baby leeks

Free range Chicken Breast supreme stuffed with a smoked chorizo and semi dried Tomato pesto farce, oven roasted and served with Garlic and thyme potatoes, sweet pea puree and baby carrots

Dessert

Double chocolate tart with vanilla infused king island double cream and macerated raspberries

Saffron and vanilla poached pears, Sticky Ginger Glaze and an orange cardamom cream

Chocolate and Vanilla Cannoli with Kahlua chocolate sauce

$48.90

BREAKFAST, MORNING/AFTERNOON TEAS

BBQ Breakfast on the patio

Bacon and egg rolls served hot right off the BBQ

Assorted Fruit Platter

Freshly brewed tea and coffee

$10.90

Continental Breakfast

Cereals

Danish Pastries

Assorted Fruit Platter

Toast and condiments

Freshly Brewed Coffee and Tea Selection

$12.90

Buffet Breakfast

Bacon

Sausage

Eggs

Hash Brown

Baked Beans

Sautéed Mushrooms

Danish Pastries

Assorted Fruit Platter

Toast and condiments

Freshly Brewed Coffee and Tea Selection

$16.90

Morning/Afternoon Tea

Assorted Fruit Platter

Cheese Board and Water Crackers

Pastries

Freshly Brewed Coffee and Tea Selection

$10.90

Additional Items

Sandwich Platter

Mixed selection of standard sandwich fillings

$4.95

Mixed Selection of gourmet sandwich fillings

$5.95

Wraps Platter

Mixed Selection of standard wraps fillings

$5.95

Mixed Selection of gourmet wraps fillings

$7.95

Assorted fruit platter

$4.95

Assorted Deli Platter

$5.95

Assorted Cheese Platter

$6.95

Assorted antipasto Platter

$7.95

(all items are per person, minimum 15 pax)

BEVERAGE PACKAGE

5 hour duration

Add a beverage package to your menu for just $25

Draught beer, sparkling Australian bottled wine, fresh orange juice and soft drink

or

We are flexible to provide cash or open bars to an agreed pre-determined amount.

Drinks tray service is available at the cost of $30 per 20 guests (no tray service during meal service)

Bar service will cease 15 mins prior to function finish time.

All subject to RSA laws. No shots or doubles will be served under any circumstances.

Responsible Service of Alcohol

Stonecutters Ridge Golf Club staff are not permitted to service alcoholic beverages to intoxicated persons under the Responsible Service of Alcohol Act. While our package may include continuous beverage service for the entirety of your function, the club reserves the right to refuse alcohol service to any person who shows signs of intoxication or is under the age of 18 years. Proof of age may be requested. In addition any person who is violent, quarrelsome, disorderly or intoxicated shall be removed from the Club and no refund will be issued should this occur. Should there be an incident where the Responsible Service of Alcohol policy is enforced during your function, and the offender is NOT cooperative, bar service will cease until such time as that incident is resolved. Bar service will cease 15 minutes prior to stated finish time.