



WEDDINGS



KILLARA GOLF CLUB

— THE VENUE —

556 Pacific Highway, Killara, NSW 2071 Australia — P: 9498 2700 F: 9498 6783 — www.killaragolffunctions.com.au — events@kgc.com.au



THANK YOU FOR CONSIDERING THE KILLARA GOLF CLUB FOR YOUR WEDDING

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With a golf course established in 1899 and views to the Blue Mountains from the Clubhouse terrace, The Killara Golf Club offers a picturesque setting, both from the indoors and the outdoors, for your wedding.

The timeless elegance of our Art-Deco clubhouse provides a rich atmosphere with all the modern conveniences you expect today. Our modern food and experienced staff provide you with all you need to make your special day perfect in every way.

- Established gardens, fountains, ponds, bridges and waterways for stunning wedding photos
- Elegant reception rooms with flexible layouts
- Elevated outdoor areas with stunning views across the golf course and gardens
- Modern cuisine from our Executive Chef with flexible menu options
- Experienced staff to indulge you
- Convenient location in the heart of the North Shore
- Ample parking, public transport access and easy access for the disabled

While Killara Golf Club is known as one of Sydney's most prestigious private member clubs, we warmly welcome enquiries from non-members.

To visit our beautiful venue and discuss your wedding day plans please call our Hospitality/Events Manager on (02) 8467 9218 or email events@kgc.com.au.





THE PERFECT LOCATION

Situated in the heart of the North Shore, just 14 kilometres from Sydney's CBD, The Killara Golf Club is easily accessible from the Pacific Highway and M2 Freeway. Complimentary onsite parking for up to 90 vehicles is an added convenience for your guests.

STUNNING RECEPTIONS AND CEREMONIES

Be enchanted by the elegance, sophistication and ambience of our Clubhouse with superb cuisine and attentive service. Our spacious main dining room can accommodate up to 140 guests for a plated meal or up to 250 for a cocktail-style reception. Welcome your guests in style with pre-reception drinks and canapés on our open-air terrace while they take in the spectacular views of the manicured fairways, beautifully landscaped garden and beyond.

Select from our three sit-down wedding reception packages: Classic, Elegance or Prestige. Or opt for stand-up Cocktail & Canapé wedding package. We understand every wedding is unique and our packages can be tailored to suit your individual preferences.

Our open-air terrace, with its picturesque, fairytale surrounds, is a beautiful location for wedding ceremonies. The rooms within the Clubhouse are also available and can be styled accordingly. Choose from our wedding ceremony packages or we can tailor a package to suit your individual requirements.

PERFECT PHOTOGRAPHIC BACKDROP

Our charming Clubhouse and manicured parkland golf course make a spectacular backdrop for your wedding photos. We can suggest several idyllic locations within our grounds and can recommend a local award winning wedding photographer

SUPERB CUISINE AND EXCEPTIONAL SERVICE

We pride ourselves on offering superb cuisine and exceptional service delivered by our dedicated staff.

The culinary philosophy of our internationally trained Executive Chef is 'quality, taste, seasonality and great visual imagery'. All our carefully composed wedding menus will reflect the attention to detail that you expect on your special day. Our Executive Chef, Paul Vichr, will meet with the bridal party to help with queries and tailor your selections to suit your specific needs.

On confirmation of booking, we invite the bridal couple to savour a complimentary 3 course meal at our Wednesday Night Fine Dining restaurant. Although the Wednesday Night Fine Dining menu differs to our wedding menus, the bride and groom will have the opportunity to preview the style, standard and taste of our wedding catering.





WEDDING RECEPTION PACKAGES

Classic Wedding Package

- 5 hour Standard Beverage Package
- Your choice from 2 menu styles:
 1. Your selection of 4 canapés during pre-dinner drinks for a 30 minute period, followed by a customised 3 course alternate-serve menu.
 - or
 2. Your selection of 7 canapés served over a 75 minute period, followed by an alternate-serve, customised main course and dessert.
- Freshly brewed tea and coffee station
- Handmade chocolate truffles
- Your wedding cake professionally cut by our chefs and presented on platters to each table.
- Exclusive use of the entire upper floor (Level One) of the Clubhouse for the duration of your wedding reception
- Large Clubhouse floral arrangements in the foyer and dining area matching our wedding style
- Private Bridal Party Room
- Bridal and Cake tables
- Preparation of menus, guest list and welcome sign
- Placement of your place cards and bonbonniere
- White linen tablecloths and napkins
- Large dance floor, lectern, microphone and data projector with screen
- Access to picturesque golf course and to golf carts for wedding photos
- Onsite parking for up to 90 vehicles
- Complimentary 3 course dinner for two at our Wednesday Night Fine Dining restaurant
- Round of golf for four, including hire of carts (subject to availability)





WEDDING RECEPTION PACKAGES

Elegant Wedding Package

- 5 hour Standard Beverage Package
- Your choice from 2 menu styles:
 1. Your selection of 4 canapés during pre-dinner drinks for a 30 minute period, followed by a customised 3 course alternate-serve menu.
 - or
 2. Your selection of 7 canapés served over a 75 minute period, followed by an alternate-serve, customised main course and dessert.
- Freshly brewed tea and coffee station
- Handmade chocolate truffles, and
- Your wedding cake professionally cut by our chefs and presented on platters to each table.
- Your choice from a wide range of floral centerpieces OR themed centerpieces and styling
- Skirted Bridal and Cake tables
- Exclusive use of the entire upper floor (Level One) of the Clubhouse for the duration of your wedding reception
- Large Clubhouse floral arrangements in the foyer and dining area matching your wedding style
- Private Bridal Party Room
- Bridal and Cake tables
- Preparation of menus, guest list and welcome sign
- Placement of your place cards and bonbonniere
- Full white linen tablecloths and napkins
- Onsite parking for up to 90 vehicles
- Complimentary 3 course dinner for two at our Wednesday Night Fine Dining restaurant
- Round of golf for four, including hire of carts (subject to availability)





WEDDING RECEPTION PACKAGES

Prestige Wedding Package

- 5½ hour Premium Beverage Package
- Your choice from 2 menu styles:
 1. Your selection of 4 canapés during pre-dinner drinks for a 30 minute period, followed by a customised 3 course alternate-serve menu.
 - or
 2. Your selection of 7 canapés served over a 75 minute period, followed by an alternate-serve, customised main course and dessert.
- Freshly brewed tea and coffee station
- Handmade chocolate truffles, and
- Your wedding cake professionally cut by our chefs and presented on platters to each table.
- Your choice of premium centerpiece options for all tables (centrepieces set on round mirrors) OR prestige themed centerpieces
- Ivory Chiffon backdrop for bridal table
- Skirted Bridal and Cake tables
- Crystal and silverware for Bridal table
- Five hour Professional DJ entertainment
- Exclusive use of the entire upper floor (Level One) of the Clubhouse for the duration of your wedding reception
- Large Clubhouse floral arrangements in the foyer and dining area matching your wedding style
- Private Bridal Party Room
- Preparation of menus, guest list and welcome sign
- Placement of your place cards and bonbonniere
- Linen tablecloths and napkins
- Large dance floor, lectern, microphone and data projector with screen
- Access to picturesque golf course and to golf carts for wedding photos
- Onsite parking for up to 90 vehicles
- Complimentary 3 course dinner for two at our Wednesday Night Fine Dining restaurant
- Round of golf for four, including hire of carts (subject to availability)



** Our Wedding Packages are based on a minimum number of 70 adult guests.
Please refer to our terms and conditions.*





Cocktail & Canapés Wedding Package

- Four hour Standard Beverage Package
- Canapés
Your choice of 6 canapés from our canapé menu selection
- A HOT BAR with:
 - 2 items from our premium grill selection and
 - 2 substantial canapés
- And 4 dessert canapés
- Followed by:
 - Freshly brewed tea and coffee station
 - Handmade chocolate truffles, and
 - Your wedding cake professionally cut by our chefs and presented on platters to each table.
- Five Cocktail tables with floor length white cloths and tea lights on each one
- Garden flares on the Open-air Terrace
- Full white linen tablecloths and napkins
- Large dance floor, lectern, microphone and data projector with screen
- Skirted cake table
- Large Clubhouse floral arrangement in foyer and dining area matching your wedding style
- Exclusive use of the entire upper level of the Clubhouse
- Private Bridal Party Room
- Onsite parking for up to 90 vehicles

- Complimentary three course dinner for two at our Wednesday Night Fine Dining restaurant
- Round of golf for four, including hire of carts (subject to availability)





WEDDING CEREMONY PACKAGES

Select one of our specially created all-inclusive packages or we can tailor a package to suit your ideas

PACKAGE 1

Inclusions:

Red Carpet or Hessian Runner
24 White Folding Chairs
Signing Table with two chairs
Use of microphone and in house sound system

PACKAGE 2 (GOLF COURSE CEREMONY)

Inclusions:

Rose Petal aisle
24 White Folding Chairs
2 post bamboo canopy
Signing table with 2 chairs

PACKAGE 3

Inclusions:

Red Carpet or Hessian Runner
24 White Tiffany Chairs
Bridal Arch or bamboo canopy decorated with flowing white fabric
Signing table with 2 chairs
Use of microphone and in house sound system



ADDITIONAL SPECIAL TOUCHES

The following is a list of some popular additional wedding items requested. We are happy to seek and organise any items that you would like to help make your special day perfect.

Tiffany Chairs
Chair covers and sashes
Professional DJ
Photo Booth
Custom created lolly buffet to suit your theme



*The staff were fantastic in helping the ceremony run smoothly.
Walter's food was outstanding!"*



Warm Canapés

Pissaladiere of eggplant, artichoke with caramelised onion
St Agur blue and red onion confit in short crust
Crumbed mushroom with spinach duxelle, lime aioli
Peking duck and vegetable spring roll with plum sauce
Asian vegetable and sprouts spring roll with sweet chilli dipping sauce
Goan chilli-garlic ground pork mini rissole with roasted cumin raita
Gourmet chunky beef pies
Tempura tiger prawn, soy and mirin mayo dipping sauce
Mini vegetarian calzone with tomato chutney
Coriander and sesame battered king prawn fritter, curried lime dip
Moroccan spiced seared 'Junee' lamb loin with preserved lemon tzatziki

Cold Canapés

Chenin Blanc poached pear and brie on toasted lavosh
Smoked salmon caperonata in mini coupelle
Avocado and dill mousse in savoury short crust with semi-dried cherry tomato
Vietnamese poached prawns with chilli, young ginger and shallot dressing
Poached lemon and dill scallop with eschallot mignonette
Piquant sweet bell pepper stuffed with herbed fresh cottage cheese
Glazed sweet potato medallion with mascarpone and chevre rosette
Tandoori salmon with minted yoghurt on cucumber

Smoked salmon and dill roulade with crème fraiche
Sticky pork belly with balsamic onion and Jamaican burnt pineapple
Blue swimmer crab and celery salad in frevos
Mediterranean vegetable frittata, bell pepper tapenade

Oysters – your choice

Au natural

'Russian' oysters with Smirnoff, cream cheese and salmon roe

Oysters 'Parisienne' with verjus mignonette dressing

Oysters 'Caribbean' with cane rum, passion fruit, coriander and a hint of chilli





Premium Grill

Seared rosemary and pepper lamb cutlets with a selection of mustards
Salmon and capsicum skewer with chilli, lime and sea salt
Greek style chicken with oregano, garlic and lemon pepper
Chimichurri beef mini steaks
Tandoori boneless chicken tikka with mint chutney
Chicken skewers with Satay sauce
Chorizo and mixed peppers
Prawn, corn and dill cakes with plum sauce
Stuffed chat potatoes with beef chilli con carne

Substantial Canapés

Spanish paella with grilled chorizo, seared chicken and mixed peppers
Thai style shredded beef and vegetable salad with mild chilli and herbs
Saffron penne, spiced artichoke hearts, capers, cherry tomato salsa
Szechwan prawn and Asian vegetable stir-fry with steamed egg noodles
Cantonese BBQ pork, steamed Asian greens and fragrant Kaffir lime rice
Tuscan slow braised lamb and vegetable ragout on parmesan potato mash
Lemon and thyme risotto with chicken and Mediterranean vegetables
Mini crumbed whiting fillets and fries with chunky caper tartare and lemon

Dessert Canapés

Mini short crust selection with gourmet fillings -
(Chocolate ganache, apple crumble, lemon curd, pear and pistachio, nut crackle)
Belgian Callebaut chocolate-dipped strawberries on fork
Mini cupcake – lemon, orange, chocolate or berry
Double chocolate brownie with mulled dark cherry
Macarons
Carrot cake
Crème brulee in ceramic spoon
Opera slice – Chocolate Ganache and Almond Sponge Layered Cake
Profiterole with cointreau crème
Lemon meringue pie
Chocolate hazelnut gâteau





Entrees

* Please select 2 to be served alternately

Trio of seared Hervey Bay scallops on black carrot emulsion, baked baby beetroots, slow roasted cherry heirloom tomatoes and mizuna

Zaatar and sumac spiced seared Junee lamb loin with grilled baby corn and mint salad, slow roasted truss tomato and raisin raita

Riesling-poached ocean trout with celeriac remoulade on roasted cauliflower puree, grilled lemon and parsley oil

Wild mushroom risotto with shaved Grana Padano parmesan and fresh oregano, toasted pine nuts and 3 pepper infused olive oil

Dill and lemon zest-marinated poached tiger prawns on a citrus segment salad and topped with Marie Rose sauce

Smoked Petuna salmon and dill floret, crème fraiche quenelle caper berry, lemon oil infusion, salmon roe and micro herbs

Five spice and fennel-marinated seared quail breasts with orange, witlof and chervil salad

Four cheese ravioli with Sicilian tomato concassé baby rocket, stuffed pepper and fresh KGC garden herbs





Main Courses

* Please select 2 to be served alternately

Pan seared Riverina beef 180g eye fillet cooked 'medium rare' with Desiree and chive mash, baked baby vegetables and aged Shiraz jus
or
with rosemary and pepper barrel potato, spinach filled portabella mushroom and Amontillado sherry cream sauce
or
wrapped in prosciutto, with sour cream mash, buttered greens and Chianti deglaze

Baked rosemary, pepper and Dijon smeared 3 pin frenched Junee lamb rack
Cannelloni bean and thyme puree, glazed vegetable panache, light tomato infused pan juice reduction

Seared Tuscan style herb, wine and spice soured Junee lamb loin with Italian vegetable ratatouille, grilled polenta lardon, Nebbiolo jus

Pan seared prosciutto wrapped free-range chicken breast scaloppini Sandwiched with caramelized onion and flame roasted pepper tapenade Sweet potato croquette, salsa vegetables and light marjoram cream sauce

Crispy skinned Magret duck breast on corn and potato galette
Garlic spinach, slow roasted roma tomato and mulled cherry jus

Seared lime and lemon zest marinated WA Kahawai salmon fillet on Paris mash, buttered greens and Chenin Blanc butter sauce

Steamed barramundi fillet with young ginger, leek and coriander
Flash seared with hot sesame oil and soy
Served on fragrant Peony rice, Asian greens and vegetables

Pan seared pork tenderloin roulade filled with spinach, pine nut and herb farce
Creamed potato and leek puree, glazed baby beets and Dutch carrots
Light Madeira and sage cream sauce





Desserts

* Please select 2 to be served alternately

Orange-infused crème brûlée with mascarpone quenelle and chocolate shard

Vanilla and strawberry Millefeuille with white chocolate cremeux and macerated berries

Callebaut white chocolate hazelnut marquise with macaron and raspberry coulis

Salad of premium seasonal fruit with citrus sorbet in brandy snap bouquet

Mulled pear and mascarpone timbale with chocolate meringue buttons

Fresh strawberry Pavlova with passion fruit coulis and mint

Orange and almond flourless cake with crème fraîche and Cointreau ganache

Baked lemon flan with crème fraîche and chocolate dipped strawberry

Alphonso mango pannacotta with salted caramel brittle and Malibu sauce





VEGETARIAN MENU

Please inform us in advance if you have any guests who are Vegetarian.

Please choose 1 Entrée and 1 Main Course

Entrees

Smoked roma tomato, baby spinach and goats cheese tart Romesco tapenade and baby rocket salad

Mediterranean vegetable quesadilla with avocado and mango salsa

Roast pumpkin and thyme risotto with toasted pine nuts fresh basil and shaved parmesan

Tart tatin of glazed baby vegetables with beetroot marmalade and micro herbs

Main Course

Four cheese ravioli with herbed vegetables, rocket and Sicilian tomato concasse

Moroccan vegetable tagine with tian of couscous sumac spiced yoghurt and baked olives

Pumpkin and feta filo pie with tomato- olive sauce buttered greens and vegetables

Kumara and Desiree potato rösti, grilled eggplant roulade, glazed balsamic vegetable panache

CHILDREN'S MENU FOR AGES 4 TO 12 YEARS

Please select 1 Main Course and 1 Dessert (includes unlimited soft drink)

Mains

Crumbed chicken tenderloins with fries and sauce

Mini scotch fillet with mash and buttered vegetables

Lean beef lasagne with salad

'Fish & Chips' with lemon and sauce

Mini beef pies with fries

Dessert

Vanilla ice cream coupe with fresh strawberries

Ice cream coupe with chocolate, strawberry or caramel topping and sprinkles

Fresh fruit salad with ice cream





BEVERAGE OPTIONS

Standard Package

This package is included in the Classic and Elegant packages for 5 hours

Craigmoor Sparkling, Mudgee, NSW

Chain of Fire Sauvignon Blanc Semillon, WA OR

Chain of Fire Chardonnay, Central Ranges, NSW

Chain of Fire Shiraz Cabernet, Central Ranges, NSW

Local and imported Beers on tap - Reschs, Carlton Draught and Great Northern

Assorted soft drinks and juices

Premium Package

This package is included in the Prestige package for 5.5 hours

Taltarni Vintage Brut, South East Australia

Your Choice of 2 White and 2 Red wines

White Pikorua Sauvignon Blanc, Marlborough New Zealand

Heggies Vineyards Riesling, Eden Valley SA

Ara Single Estate Pinot Gris, Marlborough, New Zealand

Langmeil 'High Road' Chardonnay, Eden Valley SA

Red Robert Oatley Signature Series Shiraz, McLaren Vale, SA
West Cape Howe Cabernet Merlot, Great Southern, WA
Richard Hamilton Cabernet Sauvignon, McLaren Vale, SA
Robert Oatley Signature Series Pinot Noir, Yarra Valley, VIC

Local & Imported Beers on tap – Peroni, Reschs, Carlton Draught and Great Northern

Assorted soft drinks and juices

Beverage Upgrades

Premium Drinks Package

Upgrade from Standard to Premium in the Classic and Elegance packages for \$12 per person

Premium Local Bottled Beer \$9.00 pp

Crown Lager, James Boags Premium Lager and James Boags Premium Light

Imported Bottled Beer \$11.00 pp

Heineken, Peroni and Corona

Basic Spirits \$12.00 pp

Vodka, Gin, Barcardi, Bourbon, Rum & Scotch

The Killara Golf Club supports and practices the Responsible Service of Alcohol principles and policies.





PREFERRED SUPPLIERS

	Supplier	Address	Email	Phone No.	Website
Flowers	Sweet Violets	Turramurra, Sydney	floristry@sweetvioletsindfield.com.au	02 9449 8615	Shockwww.sweetviolets.com.au
Photographer	Uber Photographer	Gordon, Sydney	info@uberphotography.com.au	02 9499 8797	www.uberphotography.com.au
Event styling	Pink Caviar Events	Sydney	info@pinkcaviar.com.au	02 8079 2975	www.pinkcaviar.com.au
DJ	Above & Beyond DJs	Fairlight, Sydney	info@aboveandbeyonddjs.com	0413 365 382	www.aboveandbeyonddjs.com
Live Music	Shock Daze	Sydney	shockdaze@gmail.com	0423 202 888	www.shockdaze.com
Cakes	Sweet Connoisseur	Wahroonga, Sydney	info@sweetconnoisseur.com.au	02 9487 1119	www.sweetconnoisseur.com.au
Cars	Wedding Cars of Distinction	Baulkham Hills, Sydney	info@wedcars.com.au	02 9659 2293	www.wedcars.com.au





TERMS AND CONDITIONS

Confirmation of Booking

To confirm your booking we require a deposit of \$1,000 (credited towards the final account) and a signed copy of the Terms and Conditions.

If the deposit and signed Terms and Conditions are not received within 14 days of a tentative booking being placed, Killara Golf Club reserves the right to release the booking.

Terms of Payment

As set out above, on confirmation of booking a \$1,000.00 deposit is required.

A further progress payment of \$2000 is required 60 days prior to the date of the reception.

The final guest number must be provided to us 10 days before the reception, and we will then issue an invoice to you for the balance of the reception cost, which balance must be paid 48 hours before the reception.

The final guest number will form the basis of the catering charges, even if the actual number of attendees is less than this number.

In any event, the catering charges will be based on a minimum of 70 adult guests.

Any late charges including, if applicable, the cost of extra beverages, must be paid in full prior to departure at the end of your reception.

Payment can be made by Visa or MasterCard (merchant fees of 1.5% apply) cash or electronic funds transfer.

Cancellation

If you cancel your booking, a cancellation fee will be payable as follows:

- Cancellation 91 days or more prior to the date of the reception, the deposit will be applied as a cancellation fee unless the space booked is completely resold.
- Cancellation 90-61 days prior to the date of the reception, a cancellation fee of 25% of the total estimated reception price (see below) will be payable (the deposit will be credited towards this fee).
- Cancellation 60-14 days prior to the date of the reception, a cancellation fee of 50% of the total estimated reception price will be payable (the deposit & the progress payment will be credited towards this fee).
- Cancellation less than 14 days prior to the date of the reception, a cancellation fee of 100% of the total estimated reception price will be payable (again, all amounts paid will be credited towards this fee).

The total estimated reception price includes all catering and beverage packages, room hire and any decorating, entertainment or other charges for goods or services arranged for the reception at your request by the Club.

Cancellations must be notified or confirmed to the Club in writing (which may be by email), and the date of cancellation for these purposes will be the date such written notification is received by the Club.

Duration of Reception

The duration of the function will be agreed prior to the function date. Any extension beyond the agreed function time will incur an additional charge per half hour or part thereof. A request for an extension made during the reception itself will be granted if possible, but will be dependent on staff commitments and other factors.

killaragolfclubfunctions.com.au/weddings

The bar must close 30 minutes prior to the completion of the reception.

As Killara Golf Club is a private club, we are not able to receive guests prior to the commencement of the reception unless prior arrangement has been made with the General Manager.

Food and Beverages

Beverage lists are subject to revision without notice.

Food and beverage prices are valid from 1st January 2019 - 31st December 2019. However, in the event of increases in the cost of labour and/or food and beverages, Killara Golf Club reserves the right to make price adjustments to cover such increases, but any such increase will not exceed 5%.

Food (other than a Wedding cake) and beverages of any kind are not permitted to be brought onto the Club's premises without prior consent from the General Manager.

Please advise details of any guests with food allergies when confirming final numbers. If any relevant allergen is to be used in any of the food prepared for the reception, we will take reasonable steps to advise you and, if practicable, will provide an alternative food item for the guests affected.

Sundays and Public Holidays

Sunday/Public Holiday pricing will apply for receptions held on a Sunday or Public Holiday.

Insurance

Killara Golf Club takes every possible care but accepts no responsibility for damage to, or loss of, vehicles, personal belongings or other property brought into the Club prior to, during or after the reception.

Damage

Organisers are liable for any loss or damage caused to or sustained by Killara Golf Club property, fixtures or fittings through their own actions or those of their guests or other persons attending by their arrangement at the Club's premises for the purposes of the reception.

Responsible Service of Alcohol

In accordance with the provisions of liquor laws of New South Wales, Killara Golf Club adopts a policy of responsible service of alcohol. This policy requires that alcohol must not be served to guests who are intoxicated or to under age guests.

If, during the course of the reception, the management of Killara Golf Club which for this purpose includes the staff member responsible for the supervision of the reception) is of the opinion that a guest has, or guests have, become intoxicated, the Club reserves the right to suspend service of alcohol to those persons, and/or to require them to leave the premises of the Club. If this occurs, you will be informed immediately and your assistance is expected to ensure the minimum of disruption to the reception and to the enjoyment of other guests.

Mobile Phones

The use of mobile phones for phone calls is permitted only in the car park and the locker rooms. Phones may be used for photography purposes at any time. It is the responsibility of the organiser to ensure that all attendees are aware of this.





Please sign and return one copy of this document to:
Killara Golf Club, 556 Pacific Highway, Killara, NSW 2071 or PO Box 142,
Killara, NSW 2071, along with the deposit, in order to confirm your booking.

Name of Bride	
Address:	
Telephone:	Email:
Name of Groom:	
Address:	
Telephone:	Email:
Date of wedding reception	
Bride's Signature	Date:
Groom's Signature:	Date:
If a person other than the Bride and Groom is to be responsible for the costs of the reception:	
Name:	
Address:	
Telephone:	Email:
Signature of Person Responsible for Costs of Reception	
Date	

Manner of Deposit Payment:	
<input type="checkbox"/>	Electronic Funds Transfer to:
Account Name: Killara Golf Club	
BSB: 032-083	
Account No: 540956	
<input type="checkbox"/>	Cash
<input type="checkbox"/>	Credit Card (Visa or Mastercard – merchant fees 1.5% apply)
Credit Card Authorisation (if payment to be made by credit card): Please charge credit card as per the following authority –	
Card Number	
Cardholder's Name	
Expiry Date	
Cardholder's Signature	

Thank you for choosing The Killara Golf Club as the venue for your wedding reception.





PARKING AND GETTING TO KILLARA GOLF CLUB BY CAR

By Car

Directions travelling North:

After the Killara Inn you will pass Fiddens Wharf Road, on the left. Approx. 200m later, you will notice signage for La Beirut Restaurant, the entrance to Killara Golf Club is a residential driveway located immediately after the restaurant.

Directions travelling South:

After the Greengate Hotel, Killara, take the first legal right hand turn into Fiddens Wharf Road. About 150m down Fiddens Wharf Rd is a roundabout that allows you to do a U-turn to turn left onto Pacific Highway. The entrance to Killara Golf Club is a residential driveway off the Pacific Highway and is located immediately after the La Beirut Restaurant.

Parking:

Parking is available in the Club's guest car park on the left of the driveway. If full, street parking is an alternative, but please note the Western side (the Club side) of street parking is an alternative, but please note the Western side (the Club side) of the Pacific Highway becomes a 'clearway' after 3 pm Monday-Friday.

By Train

Alight at Killara station and turn right at the top of the station stairs, you will be in Culworth Ave. Turn left at Culworth Ave and approx. 50m later turn right into Marian Street. Walk to the end of Marian Street, approx. 400m to where it meets the Pacific Highway. Using the pedestrian crossing at the lights, cross the Highway and turn left. Walk approx. 300m and the entrance to the Killara Golf Club will be noticed, as will the pathway through the garden to the Clubhouse.

Taxi

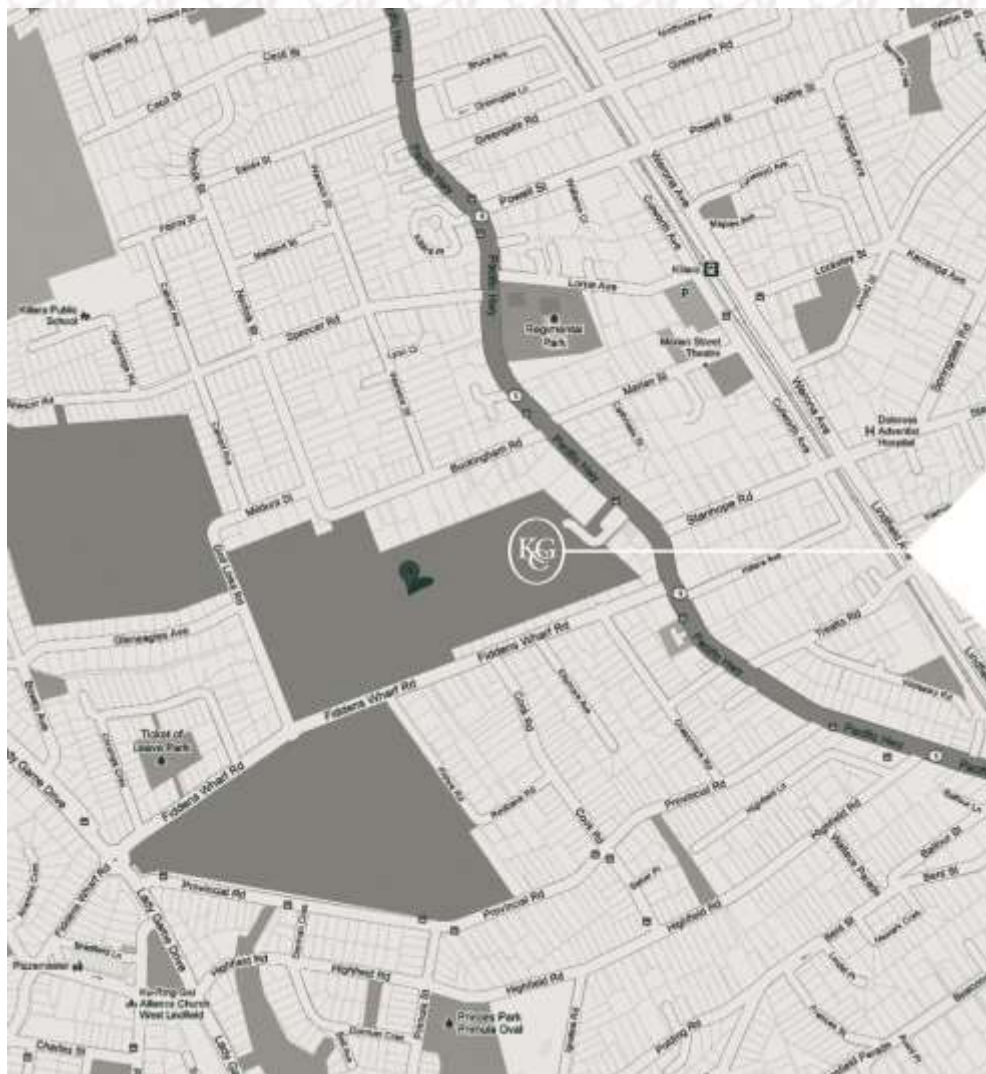
A dedicated phone with a direct line to Taxis is available on Level One.

Contact Details

The Killara Golf Club
556 Pacific Highway Killara NSW 2071
Phone: 9498 2700
Fax: 9498 6783
Email: events@kgc.com.au
www.killaragolffunctions.com.au

Thank you for considering The Killara Golf Club for your wedding. Please contact our Events team to discuss your special day.





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