



**RUSSLEY**  
GOLF CLUB



# *Dinners*

# Welcome to Number 19 Events Centre at Russley Golf Club

Within the Sir Miles Warren designed Russley Golf Club clubhouse we have two separate purpose built lounges which are available to host weddings, conferences, seminars or any other such occasion. The Terrace and Fairway lounges are sunny, light and look out over the trees and fairway around the beautifully manicured 18th green and 10th tee. The two rooms together are able to comfortably seat 100-150 guests.

Our Catering Team has an outstanding reputation to be able to cater for any number across a wide range of menus. Our conference information follows for your reference.

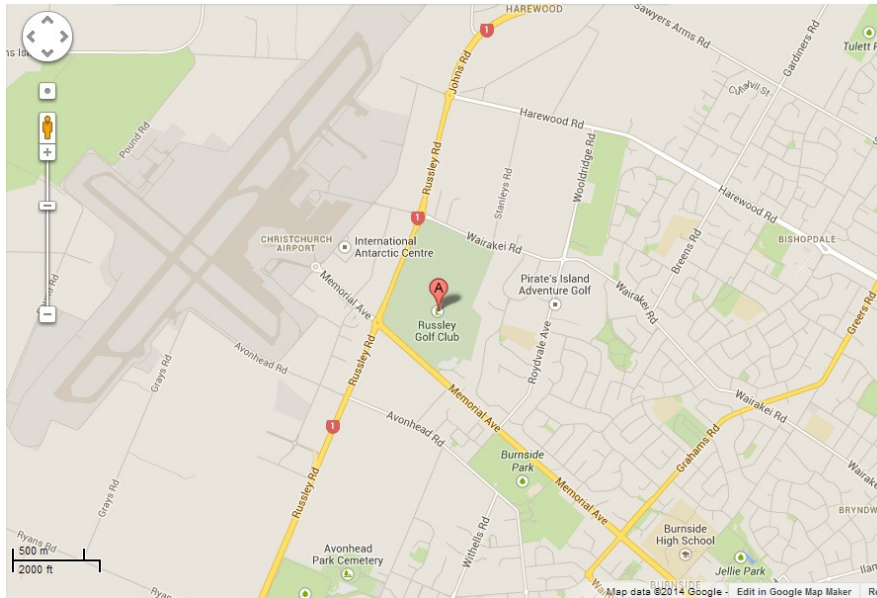
Other features that make number 19 the perfect venue for your event are that we are easy to find being located conveniently five minutes from the airport and on the main route to the city centre. We have ample parking and are located within walking distance of hotel & motel accommodation.

Clients are advised that bookings for our function centre must be made well in advance. Once a booking is confirmed the details will need to be finalized at least one week in advance.

For further information or to arrange an inspection please ring 358 5903 or email [number19@russleygc.co.nz](mailto:number19@russleygc.co.nz)

Number 19 Events Centre  
Russley Golf Club  
428 Memorial Avenue, Christchurch.  
PO Box 14 045, Christchurch.  
Phone 358-5903

# Location



# Facilities

## Function rooms

	Guests
Terrace	50
Fairway	100
Terrace & Fairway	150

## Function room pricing & other services

Terrace Room	\$250
Fairway Room	\$400
Terrace & Fairway Room	\$550

## On Site Audio Visual Equipment

Lectern	Free
Data Projector	Free
Projector Screen	Free
Television (42 inch)	Free
Sound System for laptop	Free
Sound System with Lapel Microphone	Free
Sound System with Hand Held Microphone	Free
Wi-Fi	Free

All prices are inclusive of GST and subject to change without notice.

# Dinner Menus

## Seat & Serve Menu (plated)

<b>Pre-Dinner Nibbles</b> (Choose 5)	\$12.00
Prawn Twisters, Prunes wrapped in Bacon, Vegetarian Frittata, Corn Fritters, Pancake Bites, Cucumber Bites, Deep Fried Camembert Balls, Pork Belly Bites, Bruschetta, Scallops wrapped in Bacon	
<b>Entrée</b> (Choose 2 as alternate plate drop)	\$12.00
Chicken Caesar Salad Mediterranean Lamb Salad with a Tzatziki Dressing Thai Beef Salad	
<b>Main Course</b> (Choose 3 as alternate plate drop)	\$35.00
Sage & Ricotta stuffed Chicken Breast on a Sweet Potato Mash Beef Fillet cooked medium rare on a Potato Gratin Pan seared Salmon with Crushed Gourmet Potatoes Roast Lamb Rump with Halloumi Potatoes Twice cooked Pork Belly with a Pumpkin Puree and Beetroot Relish (All meals served with seasonal vegetables)	
<b>Dessert</b> (Choose 2 as alternate plate drop)	\$13.00
Creamy Lime Cheesecake with calamansi curd and French meringues Sticky Date Pudding with salted caramel sauce & cinnamon spiced cream & banana Belgium chocolate tart with berries and cream Coconut mousse with pistachio jaconde sponge Berry yoghurt mousseline chocolate brownie	
<b>Freshly Brewed Coffee &amp; Tea</b>	\$2.00

All prices are inclusive of GST and subject to change without notice.

# Dinner Menus

## Buffet

**Pre-Dinner Nibbles** (Choose 5) \$12.00

Prawn Twisters, Prunes wrapped in Bacon, Vegetarian Frittata, Corn Fritters, Pancake Bites, Cucumber Bites, Deep Fried Camembert Balls, Pork Belly Bites  
Bruschetta, Scallops wrapped in Bacon

**Mains** \$30.00

Assorted Bread Rolls  
Whole Ribeye roasted medium rare with a Red Wine Jus  
Baked BBQ Chicken Breasts  
Hot Ham off the Bone glazed with Honey, Brown Sugar & Orange  
Gourmet Potatoes  
Seasonal Vegetables

Salads Choose 3

Pasta Salad – with corn, red onion, capsicum & a cracked pepper vinaigrette  
Green Salad  
Potato Salad  
Baby Beetroot with feta & mint  
Green Bean & Strawberry salad – with feta, mint, cashews and a balsamic vinaigrette  
Greek Salad

Add Baked Salmon Fillet \$10.00

**Dessert** (Choose 2 as alternate plate drop) \$13.00

Creamy Lime Cheesecake with calamansi curd and French meringues  
Sticky Date Pudding with salted caramel sauce & cinnamon spiced cream & banana  
Belgium chocolate tart with berries and cream  
Coconut mousse with pistachio jaconde sponge  
Berry yoghurt mousseline chocolate brownie

**Freshly Brewed Coffee & Tea** \$2.00

All prices are inclusive of GST and subject to change without notice.