



Russley Golf Club  
& Function Centre



*Dinners*



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## Welcome to 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 Russley Golf Club 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.

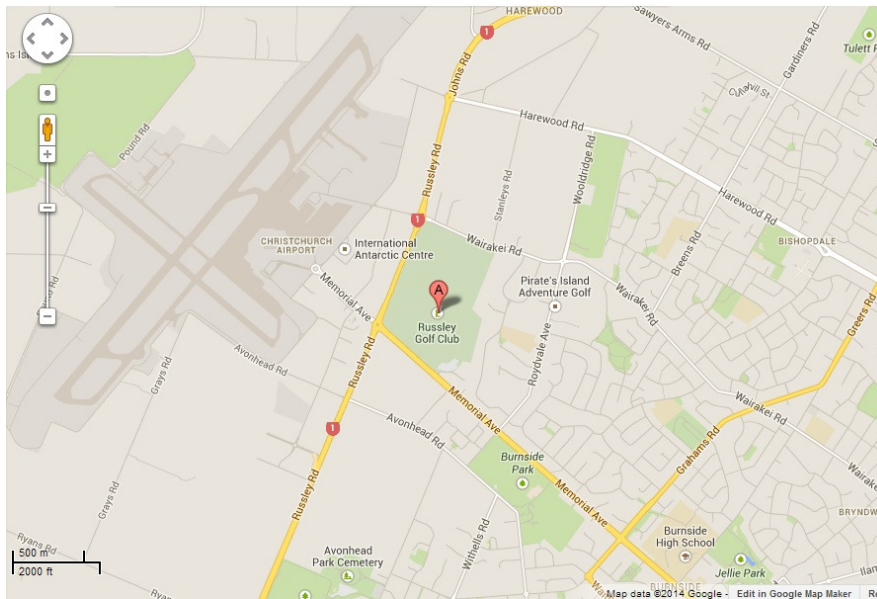
For further information or to arrange an inspection please ring 358 5903 or email [functions@russleygc.co.nz](mailto:functions@russleygc.co.nz)

Russley Golf Club & Function Centre  
428 Memorial Avenue, Christchurch.  
PO Box 14-045, Christchurch.



# Russley Golf Club & Function Centre

## 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)	\$16.00
Prawn Twisters, Prunes wrapped in Bacon, Mini Quiches, Corn Fritters, Pancake Bites, Cucumber Bites, Deep Fried Camembert Balls, Scallops wrapped in Bacon	
<b>Entrée</b> (Choose 2 as alternate plate drop)	\$13.00
Chicken Caesar Salad (gfo) Mediterranean Lamb Salad with a Tzatziki Dressing (gfo) Thai Beef Salad (gfo)	
<b>Main Course</b> (Choose 3 as alternate plate drop)	\$35.00
Pesto & Mozzarella stuffed Chicken Thigh on a Potato Gratin (gfo) Beef Fillet cooked medium rare on a Sweet Potato Mash (gfo) Pan seared Salmon served on a Lemon & Caper Risotto Roast Lamb Rump with Gourmet Potatoes (gf) <small>(All meals served with seasonal vegetables)</small>	
<b>Dessert</b> (Choose 2 as alternate plate drop)	\$13.00
Passionfruit & Lime Parfait with Italian Meringue (gf) Chocolate Caramel Swirl Cheesecake White & Dark Chocolate Mousse Lemon Curd & White Chocolate Cheesecake Glazed Fresh Fruit Tart Sticky Toffee & Date Pudding Banoffi Caramel Tart with Nutmeg Cream Bitter Chocolate Triangle Slice (df, gf)	
<b>Freshly Brewed Coffee &amp; Tea</b>	\$2.00

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## Dinner Menus

### Buffet

**Pre-Dinner Nibbles** (Choose 5) \$16.00

Prawn Twisters, Prunes wrapped in Bacon, Mini Quiches, Corn Fritters, Pancake Bites, Cucumber Bites, Deep Fried Camembert Balls, Scallops wrapped in Bacon

**Mains** \$35.00

Assorted Bread Rolls (gfo)  
Whole Ribeye roasted medium rare with a Red Wine Jus (gf)  
Pesto & Mozzarella stuffed Chicken Thighs (gf)  
Hot Champagne Ham glazed with Honey, Brown Sugar & Orange (gf)  
Gourmet Potatoes  
Seasonal Vegetables

Salads Choose 3

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

Add Baked Salmon Fillet (gf) \$10.00

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

Passionfruit & Lime Parfait with Italian Meringue (gf)  
Chocolate Caramel Swirl Cheesecake  
White & Dark Chocolate Mousse  
Lemon Curd & White Chocolate Cheesecake  
Glazed Fresh Fruit Tart  
Sticky Toffee & Date Pudding  
Banoffi Caramel Tart with Nutmeg Cream  
Bitter Chocolate Triangle Slice (df, gf)

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

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## Dinner Beverages

### Tap Beer

Speights Gold, Speights Distinction, Speights Mid, Mac's Gold  
Mac's Hop Rocker, Mac's Three Wolves

Glass

\$7.50-\$8.50

### Bottled Beer

Steinlager Mid, Steinlager Classic, Steinlager Pure, Corona, Heineken,  
Heineken 0.0%

\$7.50

### Bottled Cider

Somersby Apple Cider

\$7.50

### Sparkling Wine

Lindauer brut 200ml  
Lindauer brut 750ml  
Graham Norton Prosecco

Bottle

\$8.50

\$32.00

\$38.00

### White Wine

Kopiko Bay Sauvignon Blanc  
Graham Norton Sauvignon Blanc  
Kopiko Bay Pinot Gris  
Kopiko Bay Chardonnay

Bottle Glass

\$34.00 \$7.50

\$38.00 \$8.50

\$34.00 \$7.50

\$34.00 \$7.50

### Red Wine

Kopiko Bay Merlot  
Kopiko Bay Pinot Noir  
Graham Norton Shiraz  
Graham Norton Rose  
The Ned Pinot Noir

\$34.00 \$7.50

\$34.00 \$7.50

\$38.00 \$8.50

\$38.00 \$8.50

\$46.00 \$10.00

### Non Alcoholic

Orange Juice, Coke, Sprite, Ginger Ale, Soda Water, Tonic Water  
Ginger Beer, Lemon Lime & Bitters

Glass

\$4.50

### Spirits & Liqueurs

A wide selection spirits & liqueurs are available

from \$9.0

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