









Function & Seminar Packages

Ambrose Estate

Located only 9km from the CBD on Wembley Golf Course's 300 acres of parkland, Ambrose Estate is an ideal venue if you are looking to impress your guests. We offer a range of function spaces and cater for all styles of functions from seminars, breakfasts, lunches, sit down dinners, cocktail parties and more. Our team at Ambrose Estate understands the importance of your event and your dedicated coordinator works closely with you to accommodate all your needs. With industry expertise and utmost attention to detail, we will ensure everything is taken care of for you

Venue Spaces

Ambrose Room

Ambrose Room is the heart of the new complex, featuring a stylish interior and bright, contemporary design. It opens up to a magnificent timber balcony where guests can enjoy breathtaking views of the surrounding lush green lawns, picturesque lakes with fountains and natural bushland.

Ambrose Room has a capacity of up to 250 seated and 400 cocktail style and can be divided for more intimate events, becoming Ambrose 1 and Ambrose 2. The room is fitted with premium AV equipment, including data projectors, built-in screens, audio facilities which are available to hire.

Sun-Thur / Fri-Sat Full Room \$750 / \$1000 Ambrose 1 \$600 / \$750 Ambrose 2 \$400 / \$450



Swingview Room

Located on the top floor of the driving range, Swingview Room features ceiling-to-floor windows and is filled with natural light. It opens up to a private balcony where guests can enjoy uninterrupted views of the surrounding greenery and picturesque lakes with fountains. It also offers magnificent views of Perth City skyline.

Swingview Room is ideal for cocktail parties and smaller meetings and seminars. It can accommodate 100 guests cocktail style and up to 50 seated.

Full Room \$450

To make your event more interactive, book some driving range bays so your guests can have a leisurely hit over lunch or dinner or during a seminar break.

5 bays for 1 hour with unlimited balls \$300



Pavilion

Our open air Pavilion is a central feature of the Miniature Golf Course's landscaped gardens and is the ideal place to enjoy drinks and canapés amongst the lush greenery and water features. Please note no glass is allowed in the pavillion.

Contact our function coordinator for a detailed quote.



Plated Menu Options

Menu One

Baked rolls to start
Set entrée OR set dessert
Set main course
Brewed tea and coffee

Menu Two

Baked rolls to start
Set entrée
Set or alternate main course
Set dessert
Brewed tea and coffee

Menu Three

Chef's canapes on arrival Baked rolls to start Set entrée Choice of main course Set dessert Brewed tea and coffee

\$87 per person

\$60 per person

\$74 per person

Please make your choice of entree, main and dessert items from the following menu

Entrees

Twice cooked pork belly, apple and radish salad
Baked ricotta and caramelised onion tortelloni, parmesan, pepita, rocket salad
Smoked duck breast, drunken figs, candied pistachios, beetroot salad
Wild mushroom risotto, parmesan crisp
Panko crumbed prawns, corn puree, avocado
Grilled cajun chicken salad, mango salsa, yoghurt dressing

Mains

* served with chef's choice of seasonal salad
Braised beef cheeks, sweet potato puree, roasted carrots, jus
Roast chicken breast, potato gratin, greens, red wine jus
Market fish, crushed garlic potatoes, pineapple salsa
Herb crusted lamb rump (medium), potato gratin, greens, caramelized onion jam
Baked salmon, nicoise salad, salsa verde
Mediterranean vegetable, caramelized garlic barley risotto

Desserts

Vanilla bean meringue, white chocolate mousse, berry compote Coconut panna cotta, passionfruit, raspberry sorbet Lemon cheesecake, lime sorbet, strawberry mint salad Chocolate marquise, honeycomb, berry coulis Salted caramel chocolate fondant, berry coulis, vanilla ice cream Peanut butter tart, chocolate ganache, praline

Buffet Menu Options

Buffet Menu One

Fresh baked rolls

Hot Buffet Items

Sliced roast (pre-select one)
Slow roasted South West beef
Succulent roast pork leg
Glazed champagne ham
Served with an assortment of mustards,
sauces, dressings and relishes

Main dish (pre-select one)

Honey soy garlic chicken stir fry Lightly spiced chicken korma and rice Spinach and ricotta tortellini

Golden roast baby potatoes Medley of seasonal vegetables

Cold Buffet Items

Selection of market salads

Desserts

Fresh selection of buffet cakes Lightly whipped vanilla cream

\$56 per person

Buffet Menu Two

Fresh baked rolls

Hot Buffet Items

Sliced roast (pre-select two)
Slow roasted South West beef
Succulent roast pork leg
Glazed champagne ham
Served with an assortment of mustards,
sauces, dressings and relishes

Main dish (pre-select two)

Honey soy garlic chicken stir fry Lightly spiced chicken korma and rice Spinach and ricotta tortellini

Golden roast baby potatoes Medley of seasonal vegetables

Cold Buffet Items

Local cooked tiger prawns, chilli and coriander mussels with lemon Market garden salad of assorted greens Classic caesar salad Roast pear, rocket, parmesan, candied walnuts
Assortment of continental meats, pickled vegetables and olives

Desserts

Cheese board with dried fruit, nuts and crackers
Selection of cakes and petite desserts
Fresh seasonal fruit
Lightly whipped vanilla cream

\$88 per person

Cocktail Events

Canape Menu

Standard Canapes

Italian tomato bruschetta
Cocktail sushi, soy sauce
Feta, chive & red onion marmalade waffle basket
Chorizo, olive & cherry tomato tartlet
Smoked chicken mousse in beetroot waffle basket
Crostini with burrata, cherry tomato, basil pesto
Mini assorted quiches
Wild mushroom tartlet

Premium Canapes

Tuna capaccio, miso aioli
Assorted mini rice paper rolls
Spiced beef & radish skewer
Duck rillette with pickled shallots
Seared scallops, pea puree, crispy proscuitto
Boubon BBQ lamb riblets
Nam Jim glazed pork belly
Honey sesame chicken skewers
Pork & chive dumplings
Panko crumbed prawns, corn puree, avocado

Substantial Items

Pulled pork slider, apple slaw
Beer battered fish & chips, homemade tartare sauce
Pork bao bun
Seared salmon, asparagus salad, salsa verde
Mushroom risotto, herb pangrattato, balsamic glaze







Canape Prices & Pachages

Standard canape items - \$4.5 per person per item Premium canape items - \$8.5 per person per item Substantial items - \$10.5 per per person per item

Duration of Event	Minimum Number of Items	Minimum Spend
1 Hour	5 Canapes	\$22.50 pp
2 Hours	5 Canapes + 1 Substantial Item	\$33 pp
3 Hours	5 Canapes + 2 Substantial Items	\$43.5 pp
4 + Hours	5 Canapes + 2 Substanital Items	\$63.5 pp
	& 1 Food Station	

Food Stations

Oyster Station

Freshly shucked natural oysters Smoked salmon Cooked prawn tails Assorted condiments \$30 pp

Antipasto Station

Selection of continental meats
Pickled vegetables
Olives
Selection of cheeses
Breads, crackers and accompaniments
\$28 pp

Cheese Station

Brie
Blue cheese
Cheddar
Crackers
Dried fruit
\$30 pp

Carvery Station

Roast beef Honey roast ham Assorted salads and accompaniments Freshly baked assorted rolls \$22 pp

Burger Station

Beef burgers Toasted brioche buns Condiments \$20 pp

Dessert Station

Fresh Fruit
Selection of cakes
French pastries
Mini doughnuts
Macaroons
\$25 pp

Please contact our dedicated Functions Coordinator for a personalised quote and detailed information. Our team is always happy to customise our packages and make your day unique.

Breakfast Packages

Continental Buffet Breakfast

Assorted cereals
Ham & cheese croissants
Mini Danish pastries
Yoghurt assortment
Sliced seasonal fruit

Fresh orange juice Freshly brewed tea and coffee station

\$29 pp

Full Buffet Breakfast

Assorted cereals
Sliced seasonal fruit
English muffins
Scrambled eggs
Crispy grilled bacon
Breakfast sausages
Tomato, mushroom & spinach ragut
Hash browns
Baked beans

Fresh orange juice
Freshly brewed tea and coffee station

\$38 pp

Plated Breakfast

Pre - set on the tables:
Warm croissants with butter and jam
Sliced seasonal fruit
Fresh orange juice
Freshly brewed tea and coffee - served to the table on request

Hot breakfast option (pre-select one)
Scrambled eggs, grilled bacon, hash brown, grilled tomato
Poached eggs, hash brown, ham, spinach, hollandaise sauce
Poached eggs, hash brown, grilled bacon, sausage, grilled tomato
Smashed avocado on toast, spinach, feta, grilled tomato

\$32 pp







Seminar Pachages

Seminar Package 1

Freshly brewed tea and coffee available on arrival and throughout the event

Morning Tea

Assorted sweet muffins OR

Scones with jam and whipped cream

Lunch

Assorted sandwiches
Selection of healthy wraps
Gourmet Chef's salad
Sliced seasonal fruit
Selection of juices and soft drinks

Afternoon Tea

Assorted cookies

\$40 pp

Seminar Package 2

Freshly brewed tea and coffee available on arrival and throughout the event

Morning Tea

Choose 1 item from the morning & afternoon tea menu

Lunch

OR
Spinach & ricotta tortellini
Served with gourmet chef's salad
Selection of juice and soft drink

Chicken korma and rice

Afternoon Tea

Choose 1 item from the morning & afternoon tea menu

\$48 pp

Seminar Package 3

Freshly brewed tea and coffee available on arrival and throughout the event

Morning Tea

Choose 1 item from the morning & afternoon tea menu

Lunch

Carvery of beef, served with fresh rolls, red wine jus, condiments, coleslaw, potato salad & garden salad Selection of juice and soft drink

Afternoon Tea

Choose 1 item from the morning & afternoon tea menu

Morning & Afternoon Tea Menu

Sliced seasonal fruit

Scones with jam and whipped cream
Assorted sweet muffins
Dark chocolate brownies
Selection of mini Danish pastries
Assorted cookies
Sausage rolls with dipping sauce
Assorted quiches
Ham & cheese croissants
Gourmet mini pies

* add any of the item to your package for \$5.50 pp

Ambrose Room Beverage Packages

Package One

Studio Series Sparkling Chardonnay Pinot Noir NV Ferngrove Stirling Rocks SSB Ferngrove Stirling Rocks Shiraz 3 tap beers Assorted soft drinks

Three hours \$36 pp Four hours \$41 pp Five hours \$46 pp

Package Two

Long Row Sparkling Chardonnay Pinot Noir NV Long Row Sauvignon Blanc Long Row Shiraz 3 tap beers Assorted soft drinks

Three hours \$44 pp Four hours \$49 pp Five hours \$54 pp







Package Three

Redbank Emily Sparkling
West Cape Howe Semillon Sauvignon
Blanc West Cape Howe Chardonnay
West Cape Howe Cabernet Merlot
West Cape Howe Shiraz
3 tap beers
Assorted soft drinks

Three hours \$50 pp Four hours \$56 pp Five hours \$62 pp

Package Four

Rivarose Sparkling Xanadu DJL Chardonnay Xanadu DJL Cabernet Sauvignon 3 tap beers Assorted soft drinks

Three hours \$52 pp Four hours \$59 pp Five hours \$65 pp

Ambrose Room Beverage List

Sparkling Wine Studio Series Sparkling Chardonnay Pinot Noir NV Long Row Sparkling Chardonnay Pinot Noir NV Redbank Emily Sparkling San Martino Prosecco Rivarose Sparkling Chandon Brut	Glass \$6 \$8 \$8.5 \$9 \$10 \$14	\$23 \$35 \$38 \$40 \$50 \$70
White Wine	Φ.C	ታ ጋጋ
Ferngrove Stirling Rocks Semillon Sauvignon Blanc	\$6	\$23
Long Row Sauvignon Blanc	\$8 \$8	\$32 \$32
Long Row Chardonnay West Cape Howe Semillon Sauvignon Blanc	\$9	\$45
West Cape Howe Chardonnay	\$9	\$45
Red Wine		
Ferngrove Stirling Rocks Shiraz	\$6	\$23
Long Row Shiraz	\$8	\$32
Long Row Cabernet Sauvignon	\$8	\$32
West Cape Howe Cabernet Merlot	\$9	\$45
West Cape Howe Shiraz	\$9	\$45
Xanadu DJL Cabernet Sauvignon	\$10	\$48
Rose		
Angove Long Row	\$7	\$37
Skuttlebut Rose	\$8	\$40
Tap Beers		
Gage Roads Little Dove	\$6.5	
Little Creatures Rogers	\$5.5	
Gage Roads Hello Sunshine Cider	\$5.5	
Bottled Beers		
Corona	\$10	
Heineken	\$10	
James Boags Premium Light	\$6.5	

Swingview Room Beverage Packages

Package One

Studio Series Sparkling Chardonnay
Pinot Noir NV
Ferngrove Semillon Sauvignon Blanc
Ferngrove Shiraz
3 bottled beers
Assorted soft drinks

Three hours \$36 pp Four hours \$41 pp Five hours \$46 pp

Package Two

Redbank Emily Sparkling
West Cape Howe Semillon Sauvignon Blanc
West Cape Howe Chardonnay
West Cape Howe Cabernet Merlot
West Cape Howe Shiraz
3 bottled beers
Assorted soft drinks

Three hours \$50 pp Four hours \$56 pp Five hours \$62 pp

Swingview Room Beverage List

Sparkling Wine	Glass	Bottle
Studio Series Sparkling Chardonnay Pinot Noir NV	\$6	\$23
Redbank Emily Sparkling	\$8.5	\$38
White Wine		
Ferngrove Stirling Rocks Semillon Sauvignon Blanc	\$6	\$23
Skuttlebutt Sauvignon Blanc Semillon	\$8.5	\$40
West Cape Howe Semillon Sauvignon Blanc	\$9	\$45
West Cape Howe Chardonnay	\$9	\$45
Red Wine		
Ferngrove Stirling Rocks Shiraz	\$6	\$23
Skuttlebutt Cabernet Shiraz	\$8.5	\$40
West Cape Howe Cabernet Merlot	\$9	\$45
West Cape Howe Shiraz	\$9	\$45
Skuttlebut Rose	\$8	\$40
Bottled Beers		
Hahn 3.5	\$6	
James Boags Premium Light	\$6.5	
Peroni Leggara	\$6.5	
Hahn Super Dry	\$8	
Bulmers Original Mild	\$9	
Peroni	\$9	
Corona	\$10	

Try something different

Corporate Golf Day

A corporate golf day is the perfect opportunity to build and strengthen relationships in a relaxed and fun environment. Whether you are impressing new clients or thanking existing ones, networking, raising funds for charity or rewarding employees with a day of teambuilding, golf can be played by people of all age groups, from all walks of life.

Our Corporate Golf Team at Ambrose Estate can assist you with all aspects of planning the tournament, from booking the course, preparing prizes to organising pre and post tournament catering.

Miniature Golf

For more fun corporate and social events, hire our state of the art 18 hole Miniature Golf Course! Miniature Golf at Wembley is set in beautifully landscaped gardens, providing a serene location for your event. With three difficulty levels and disabled access to the first 9 holes, our Miniature Golf Course offers a fantastic opportunity for your guests to socialise in a relaxed environment.

You may also like to hire the centrally located open air Pavilion for your pre or post tournament event. Guests can enjoy drinks and canapés while watching the sunset over the golf course and surrounds.



Golfers' Lunch

Assortment of chicken, ham, roast beef and vegetarian rolls, served with soft drink or water and a muesli bar

\$16 per person

Gourmet Hot Dogs

BBQ beef sausage, caramelised onion, cheddar cheese and bourbon BBQ sauce on a fresh crunchy roll (2pp)

OR

Pork bratwurst sausage with sauerkraut and mustard on a fresh crunchy roll. (2pp)

\$19 per person

Carved Roast Rolls

Carvery of beef, lamb, pork or chicken (pre-select one), served with red wine jus, condiments, coleslaw, potato salad and garden salad

\$23.5 per person

BBQ Menu

Minimum 20 guests

BBQ Menu
Roast beef and gravy
Moroccan chicken breast
BBQ pork and fennel sausages
BBQ onions and condiments

Served with
Roast potato with paprika and olive oil
Selection of gourmet bread rolls
Chef's selection of two gourmet salads

\$45 per person



Terms & Conditions

Tentative Bookings

Bookings will be considered tentative only when a tentative contract has been emailed to the client. Tentative bookings can be held without obligation for a period of 14 days. Management reserves the right to cancel any unconfirmed booking without notice and reallocate the date to other enquiries unless a deposit and signed terms and conditions is received.

Confirmation

Confirmation of a booking occurs on receipt of deposit payment and a completed booking form with signed terms and conditions. Payment of your deposit is acceptance of these function terms and conditions.

Cancellation and Change of Dates

In the event of a cancellation, Management must be notified in writing, verbal cancellations will not be accepted. Deposits are non-refundable unless a minimum of 12 months' notice is provided.

Cancellation 3 months to 15 days prior to the event will incur 25% of estimated total amount of the function. Cancellation within 14 days of the event will incur 100% estimated total amount of the function. Change of dates is deemed as cancellation.

The venue may refuse and cancel a function booking at any time in the function booking process if the venue believes the event may include illegal acts or activities which may jeopardise the venue's operating licences.

Cleaning

General cleaning is included in the cost of the function. The Organiser may incur additional charges in the instance where an event has created cleaning requirements that are considered, in the opinion of Management, over or above normal cleaning requirements.

Damages

Organisers are financially responsible for any damage sustained to the function space and/or surrounding grounds by the Organisers, Organisers' Guests, Invitees, or other persons attending the function. Management does not accept responsibility for damage or loss of any goods left within the venue prior to or after a function. Organisers should arrange their own insurance and/or security.

Equipment Hire

Management will be pleased to assist with obtaining quotes for all of your hire equipment, entertainment and decoration requirements and the costs will be added to your final account. Please note that no items are to be nailed, screwed, stapled or adhered to any surfaces in the venue. For any items not hired by venue, management must be advised of all deliveries prior to the function and all deliveries must be marked with the name and date of the function. All suppliers / vendors must be prepared for a midnight bump out, final notification of bump out times shall be given 2 weeks prior to the event. A staff charge of \$35 per hour will apply if the venue is required to be available out of regular operating hours to take receipt of hired items and / or if the venue staff are required to set up equipment supplied by external vendors. Please speak with your coordinator for a detailed quote.

Car Parking

There are over 400 free public car parking bays available for customer use. Please note that the car park is owned and operated by the Town of Cambridge and not the venue. Due to this, no bays can be reserved. As it is also a public car park, the venue does not take any responsibility for any theft or damage to the vehicles while in the car park.

Attendance Numbers

Guaranteed minimum numbers must be received 14 days before the function. Final numbers must be given 7 working days prior to the event. Acceptance of extra numbers is dependent on availability of space and prepayment.

Food and Beverage

At least 2 weeks prior to your function, we require confirmation of final arrangements of menus and beverage requirements. Please advise us of any vegetarian or dietary needs at this time. Whilst we will make every effort to comply with guests' requests and take utmost care to avoid cross contamination, we will not be held responsible for an adverse reaction to our food by any guest, to the extent permitted by law. Management insists that all clients with food allergies carry appropriate medical aids in case an allergic reaction should occur.

Terms & Conditions

BYO

No food and beverages of any kind will be permitted to be brought in for consumption at the function by the Organiser or Guests.

Responsible Service of Alcohol

The venue operates under the principles of the Responsible Service of Alcohol. Staff are instructed not to serve any alcoholic beverages to guests under the age of 18 years, or guests in a state of intoxication. Management reserves the right to exclude persons, without liability, from an event. The golf course itself is not licensed for the consumption of alcohol. This can be arranged by lodging an Extended Trading Permit (ETP) with the Department of Racing, Gaming and Liquor, at a cost of \$130, at least 30 days prior to the event. ETP is subject to the Department's approval.

Menus

Our menus are indicative only and are subject to change.

Minimum Spend

Minimum spends apply to all bookings. These will be quoted individually depending on seasonality and other requirements. Minimum spends apply to the total function account.

Payment

Progress payment of 50% of the total value of the event is required at least 3 months prior to the event. Final payment is required at least 7 working days prior to your event. If paying via EFT, please allow additional time for the payment to be processed.

At the time of your booking, you will be provided with a credit card pre-authorisation form which the venue requires to be completed. In the event there is an outstanding balance post event, the supplied credit card will be processed on the next business day and a receipt provided.

Price Increase

Management reserves the right to increase the package prices at any time without prior notification. Menu substitutions may be required in order to avoid price increases.

If you are booked for a corporate golf day, green fees are reviewed on the 1st January every year. The client will be charged for the pricing at the time of the event not the pricing at time of booking.

Guest List/Seating Plan/Menus

The venue will provide typed menus for your function or reception. It is the client's responsibility to provide a clearly typed guest list/plan to be displayed at the event.

Surcharge

Functions held on Public Holidays will incur an additional 15% on the total bill.

Audio Visual

We recommend the services of our audio-visual company, Stage and Studio Productions. The venue is able to organise any additional audio visual for you through Stage and Studio Productions. We always suggest the use of an AV technician during your event to ensure the technical excellence of the equipment. If you wish not to use a technician, please be aware that our service staff can assist only to their capabilities and cannot problem solve if there are technical problems out of our control such as client laptops. Please note that Ambrose Estate does not own any of the existing audio visual equipment in the function rooms, therefore hire fees will be applicable.

Should you wish to use another audio visual company, this will need to be discussed with your dedicated event coordinator.

Other Functions

The venue reserves the right to book other functions in the same room up to 2 hours before the scheduled start time of your event and one hour after your scheduled event conclusion. The venue also reserves the right to book another function in adjoining rooms at any time.

Security

Certain functions may require security personnel to be in attendance. Management reserves the right to apply this condition as seen fit. The cost of security personnel will be the responsibility of the function Organiser.

Special Circumstances

In the event that the venue cannot be made available to the Organiser on the date(s) for which it has been booked for reasons of fire, flood, damage, industrial dispute, or any other reason, the Management shall not be liable for any loss, damage or injury whatsoever suffered by the client as the result of the venue not being available.

Terms & Conditions

Timings

For lunchtime bookings access to the room is from 10am in the morning of the function. Lunchtime functions must conclude by 4pm. For evening bookings access to the room is from 5pm and evening functions are required to conclude at 12am. Management will do everything possible to accomodate special requests regarding access to the rooms.

The venue rosters staff according to agreed start & finish times. If the event runs past the agreed finish time, a staffing fee may applied for any additional hours worked. If for any reason, staff are also not able to clear or enter the function room at a client's request, there may be an additional staff fee for staff needing to stay on and clean post event.

Swingview Room

The Swingview room is located on the second floor of the driving range. As a result, some noise may be heard from people playing. We endeavour to try and close the bays closest to the venue however this is solely dependent on how busy the range is. If you would like to have security in knowing the bays will be turned off, a fee of \$500 will apply.

If you require a set menu in the Swingview room than an additional fee will apply. Please ask your function coordinator for a detailed quote.

Photos/Video

Photos or video taken by staff of the set up of your event will be used for promotion of the venue across all or any marketing material including social media & the company website. If your photographer shares images taken at your event on social media then Spices Group will share those images across their brands on social or marketing material.





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