

# GOLF DAY CATERING



## ALTERNATE SERVE

Tempura Flathead served with chips & salad

Chicken Schnitzel served with chips & salad

Spaghetti in rich beef Bolognese with Parmesan

Spinach & Ricotta Ravioli in butter and sage sauce **V**

Quiche Lorraine of Florentine served with fresh garden salad **V**

Tomato & Garlic Mussels **GF/DF**

Chicken Ragout served with steamed Jasmine rice **GF/DF**

*All served plated*

**\$25.00PP**

## FOOD BAR

### Burger Bar

Alternate serve Wagyu beef patty, lettuce, cheese, ketchup & onion  
Crumbed chicken patty, lettuce, cheese, mayonnaise.

Chips are \$2pp

Upgrade: Bacon, Egg, Tomato for \$5pp

### Taco Bar

Soft & hard tortillas or taco shells  
Chilli beef mince, chicken fajita or bean mix with lettuce, fresh tomato salsa, sour cream & cheese

### Noodle Bar

Delicious Mee Goreng noodles with fried egg, Singapore Chicken Noodles, Vegetarian Chow Mein

*All served plated*

**\$20.00PP**

## TEA COFFEE & SWEETS

Coffee, Tea, Biscuits & Mints (one service)

Continuous Coffee, Tea, Biscuits & Mints \$8pp

Scones Jam & Cream

Mini Danish Pastries

Cheesecake Squares

Carrot Cake Squares

Mini Muffins

Petite Pavlova

**\$4.00PP**

### Platters

Fruit Platter \$70L \$35S **V/GF/DF**

Cheese & Cabanossi Platter \$70L \$45S **GF/DF**

Kids Platter Fairy Bread Snakes **GF/DF**

popcorn Marshmallows Tiny

Teddies Seasonal Fruit \$80

Cheese Platter French Brie, Blue

Cheese Aged Cheddar Quince

Paste Fruit & Crackers \$120

Doughnut Wall \$150

### Cakeage

Served with Compote Cream

Quenelles & Fresh Berries

**\$4.00PP**

Minimum 20pax  
Select any two dishes to be served alternately.

*Dietary requirements can be accommodated upon request.*

Minimum 20pax  
Please make a selection of Burger, Taco or Noodle.  
Food service by professional staff  
*Plant based burger bun, patty & sauces \$5pp*

Cheese & Cabanossi L25pax S12pax  
Fruit Platter L25pax S12pax  
Kids Platter 20pax  
Cheese Platter 20pax  
Doughnut Wall 25pax

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## ADDITIONAL SERVICES

Please note table linen is not included in catering costs:

- Round Tablecloths per piece
- Rectangle Tablecloths per piece
- White Cloth Napkins are \$3pp

Complimentary:

- You may wish to make a selection of coloured paper napkins of your choice complimentary per service: Colours available are black, white, pink, blue, gold, purple, green, orange, yellow
- Water Station

**\$15.00EA**

## FAIRWAYS ROOM HIRE

- Includes room hire fee
- Tables & chairs set up
- Catering Staff for the duration of your event
- Bar Staff for 3 hours
- Includes projector, HDMI cord, microphone and lecturn if required
- Fairways Room has a private bar, a tab can be set up and settled at conclusion of your event. Client must advise bar tab limit and beverage inclusions
- Alternatively guests may select and purchase their own beverages
- Please advise staff of any special beverage requirements you may wish to have available on hand

**\$220**

## TERMS & CONDITIONS

- Minimum numbers 20 Monday-Thursday
- Minimum numbers 60 for all catering Friday-Sunday
- Final menu selection & final numbers required 3 business days prior to your event
- Final payments required 2 days prior to your event
- Catering service times include 10am-2pm & 5pm-9pm
- Outside of these hours may be negotiated with the event team

### DIETARY REQUIREMENTS:

Please note dietary requirements can be catered upon request. Special dietary meals will be provided from the current restaurant menu at restaurant pricing. Client to provide name of guest and dietary needs. Please advise event staff if you have any specific allergies as we do not list every ingredient in our menus. We have a variety of additional alternative food options including vegan, dairy free & gluten free sauces, and that can be swapped to suit your guests needs for a small surcharge. Some of our ingredients have products that only may contain allergens due to cross contamination during processing, we can advise you of all items that fall within this category.

# CANCELLATION NOTICE

## INCLEMENT WEATHER GOLF CANCELLATION

24 hour cancellation notice required

**CATERING REQUIREMENTS** An attendance of 60 or more guests is required for a catered function to be held in the Fairway Function Room on Friday Saturday, Sunday. An attendance of 20 or more guests is required for catered events Monday-Thursday. A menu selection is required no later than 14 days prior to the function. Final confirmation of guest numbers must be made no later than 3 business days prior to the function (a decrease of numbers attending the function will still incur the original price quoted). Every effort will be made to accommodate increases in guest numbers received after the five-day deadline, subject to our caterer being able to supply and cannot be automatically guaranteed. Prices may be subject to change, and in such cases every effort will be made to inform patrons at the earliest opportunity.

**INCLEMENT WEATHER CATERING CANCELLATIONS.** A full refund of the security deposits paid for room hire will be given for cancellations 60 days prior to the function date. No refund will be given for cancellations with less than 60 days notification. Three (3) business days are required for all catering cancellations. Cancellations with less than three (3) business days will be subject to 50% of the catering cost. Cancellations or changes not received and acknowledged within 24 hours of the scheduled function will be charged 100% of items ordered.

Please note, in the event Golf is cancelled, breakfast and lunch catering will still be available on the day for the group.

In the event of wet weather - closure of golf course holes/restricted use of Golf Carts by Club, a refund will be given for golf cart hire. A refund will be given on green fees with 24 hours' notice given.