

Traditional Menu - \$67.00

Centre Piece

*Hurricane Lamp with a Church Candle
Or Wrought Iron Candleabra
All White Table linen*

Pre Dinner Canapés

Chef's selection of Canapé's, served butler style for 30 Minutes

Entrée

(Choice of Two)

Caramelised Pumpkin and Ginger Soup w' Coconut Tuile

Vine ripened Tomato & Balsamic Soup with Avocado Relish

Twice Baked Ham Hock & Pea Soup w' a Persian Fetta Wafer

Risotto Milanese w' Fresh Peas, Mascarpone Cheese, Shaved Fennel and Chervil

Chicken & Leek Pithiviers w' Micro Herb Salad and Tomato Essence

Main

(Choice of Two)

Baked chicken breast w' pearl barley risotto, asparagus tips and verjus sauce

Baked reef fish w' poached tomatoes, green beans & creole Sauce

Roast Fillet of beef w' smoked bacon rostis, english spinach and a shiraz jus

Slow baked leg of lamb w' preserved lemon polenta, parsnips and a date scented jus

Roast pork loin w' baked apple, dauphine potatoes, celery leave and apple puree

Dessert

(Choice of Two)

Vanilla pavlova w' orange scented mascarpone and poached fruit

Buttermilk panna cotta w' vanilla biscuit and rhubarb jus

Steamed almond and butterscotch pudding w' vanilla cream

Apple tart tartan w' burnt honey ice cream and ginger bread

Freshly Brewed Coffee, Tea & Chocolates served buffet style after dessert

Fairway Package - \$80.00pp

Centre Piece

Hurricane Lamp with a Church Candle

Or Wrought Iron Candleabra

All White Table linen

Pre Dinner Canapés

Chef's Selection of Canapés served butler style for 30 Minutes

Entrée

(Choice of Two)

Seared coffin bay scallops w' cauliflower puree, petite herbs, saffron & chilli vinaigrette

Roast chicken ravioli w' wild mushroom salad, leeks and verjus aioli

Hand rolled parmesan gnocchi w' tomato concasse, asparagus tips and a browned sage and saffron butter

Braised beef cheeks w' parsnip foam, broad beans and muscat jus

Main

(Choice of Two)

Queensland Barramundi w' poached tomatoes, green beans, toasted bread and black olive tapenade

Grilled beef sirloin w' crisp polenta, truffled green peas and a red wine jus

Chicken supreme w' an apple, dill & cucumber salad and a mustard chive sauce

Roast veal fillet w' potato fondant, buttered spinach and a chanterelle mushrooms

Moroccan lamb rump w' a fig & cous cous salad, babaganoush, yoghurt dressing

Dessert

(Choice of Two)

Warm blueberry bread and butter pudding w' double cream

Steamed chocolate and hazelnut pudding w' a fresh mandarin salad and butterscotch sauce

Buderim ginger bavarois w' a spiced pineapple salad and frost macadamia nuts

Freshly Brewed Coffee, Tea & Chocolates served buffet style after dessert

The Tennyson- \$87.00pp
Centre Piece
Hurricane Lamp with a Church Candle
Or Wrought Iron Candleabra
All White Table linen

Pre Dinner Canapés
Chefs Selection of Canapés, served butler style for 30 Minutes

Entrée
(Choice of Two)

Chilled confit salmon w' creamed potato & speck salad, pickled dill and cucumber dressing

Seared local prawns w' spiced avocado salad and a chilled gazpacho soup

Cherve and leek tartlet w' grilled pear, walnuts and baby spinach

Lamb shank ravioli w' pearl vegetables and a lamb & rosemary broth

Main
(Choice of Two)

Grilled beef tenderloin w' a potato & artichoke gateaux, broccolini and port jus

Crisp skinned salmon fillet w' a fennel & herb risotto, shaved zucchini and parmesan tuile

Organic chicken breast w' a terrine of spinach & ricotta and a salmoretta sauce

Roast lamb rack w' braised lentils, scorched tomatoes and smoked bacon

Confit duck leg w' a white bean cassoulet and caramelized shallots

Cutlet of milk fed Veal w' a parmesan and sage crust, broad beans and red wine jus

Dessert
(Choice of Two)

A selection of Australian cheeses w' crisp wafers, fig jelly and fruit

Caramelized pineapple pastry w' ginger bread ice cream and spiced syrup

Valrhona chocolate silk tart w' poached bosc pear and a prune Armagnac ice cream

Lemon pot de crème w' vanilla shortbread and blueberry compote

Freshly Brewed Coffee & Tea served to the table

Chelmer Course Banquet - \$77.00 per Person

Centre Piece

*Hurricane Lamp with a Church Candle
Or Wrought Iron Candleabra
All White Table linen*

*Chef selection of Canapés
Served butler style for 30 Minutes*

*The Chef will carve at the Buffet Table
- Choice of Two*

*Roast grain fed beef with mustard & herb crust with a Shiraz jus
Roasted leg of lamb with a preserved lemon & rosemary jus
Burnt honey, orange and clove glazed ham
Slow roasted porchetta with fennel, pine nut and cider sauce*

Hot Selection

*Choice of Two wet dishes below
Thai green chicken curry and jasmine rice
Italian meatballs and linguini
Twice baked pork belly and white beans
Peking duck ravioli in a master stock broth*

*Roasted parmesan and rosemary potatoes
Slow baked pumpkin
Steamed seasonal vegetables*

Cold Selection

*Shucked oysters
Ocean King Prawns
Chef's Selection of seasonal salads
Condiments and Dressing,
Freshly baked bread rolls*

Desert Table

*Assiette of petite deserts
Fresh fruit platters
Australian Cheese platter
Freshly brewed Coffee, Tea and Mints*

19th Hole Cocktail Menu - \$59.00pp

Centre Piece Wrought Iron Candleabra

*Served on the Tables to start
Antipasto platters with Bread and Dips*

Served Butler Style over 3 hours

*Chef's selection of Cold Canapé's
Petite beef wellingtons w' red onion jam
Vietnamese rice paper rolls w' sweet soy - v
Spiced baby squid with a citrus Aioli
Porcini mushroom arancini w' grana padana parmesan - v
Asian vegetable spring rolls w' lime chilli sauce -v
Seared Clearwater Scallop w' shaved prosciutto and pea puree
B.b.q Moroccan chicken skewer w' Riata dressing
Semi dried tomato and goats milk feta tartlet -v
King prawn wontons w' pickled ginger and wasabi
Peking duck pancakes w' bean shoots*

Followed by a Noodle Box

Noodle Box

Choose one

*Thai Green Chicken Curry and jasmine rice
Mongolian Lamb and rice pilaf
Italian meatballs and linguini
Fresh Local Seafood Risotto*

Children's Meals

\$15.00

Choose One Dish, served with Entrée

Mini Hot Dog and Chips

Chicken Nuggets, Chips & Salad

Fish Pieces, Chips & Salad

Mini Ham & Cheese Pizza

Meatballs and Spaghetti

Dessert

Ice-cream, chocolate sauce and sprinkles

Vegetarian Meals

Entree

Young vegetable salad w' Persian fetta and hazelnut dressing

Cherve and leek tartlet w' grilled pear, walnuts and baby spinach

Steamed asparagus w' roast pumpkin, blue cheese and a honey pine nut dressing

Mains

Hand rolled parmesan gnocchi w' tomato concasse, asparagus tips and a browned sage and saffron butter

Shitake mushroom and soba noodles w' bean shoots, shallots and hoisin sauce

Risotto Milanese w' Fresh Peas, Mascarpone Cheese, Shaved Fennel and Chervil

Special Meals

DJ, Band, Videographer and Photographers Meals - \$25

- Serve main meal of the day

The chef can also cater for any dietary requirements your guests may require. The meals chosen for the evening will be altered to suit any special requirements.

Drinks Package 1

\$30.00 p/p for Five (5) hours duration

Draught Beer

(XXXX Bitter, XXXX Gold, Cascade Premium Light)

McWilliams Select Series Chardonnay

McWilliams Select Series Cabernet Merlot

McWilliams Select Brut Cuvee

Soft Drinks / Orange Juice

*Continuation of Drinks Package after initial duration
attracts a further \$300 p/hour*

Drinks Package 2

\$35.00 p/p for Five (5) hours duration

Draught Beer

(XXXX Bitter, XXXX Gold, Cascade Premium Light)

Angove Brightlands Sauvignon Blanc Semillon

Lindemans Premier Selection Chardonnay

Angove Brightlands Cabernet Merlot

Lindemans Premier Selection Shiraz Cabernet

Angove's Regent Brut NV

Soft Drinks / Orange Juice

*Continuation of Drinks Package after initial duration
attracts a further \$350 p/hour*

Drinks Package 3

\$40.00 p/p for Five (5) hours duration

Draught Beer

(XXXX Bitter, XXXX Gold, Cascade Premium Light)

Choice of One Red, White & Sparkling

Tulloch Verdelho, Mt Pleasant Semillon,

Watershed Shads Chardonnay

T'Gallant Juliet Pinot Grigio,

Tulloch Cabernet Sauvignon,

Watershed Shades Cabernet Sauvignon Merlot

Yellow Glen Pinot Brut N.V.

Soft Drinks / Orange Juice

Penfolds Club Port served with coffee

*Continuation of Drinks Package after initial duration
attracts a further \$400 p/hour*

Non-Alcoholic Drinks Package

\$19 p/p for a Five (5) hour duration

Non Alcoholic Wine

Fruit Punch, Orange Juice,

Soft Drinks, Lemon-Lime & Bitters,

Mineral Water

All Spirits and Liqueurs are to be paid for on request.

After Five (5) hours duration, all drinks are available at Bar Prices

Function Terms and Conditions

1. A Tentative Booking will be held for a maximum of fourteen days. Once a decision has been made to proceed with the booking, a non-refundable booking fee of \$500 is required to secure the booking.
2. Cancellation.
Cancellation received , 6 months or more – full booking fee will be reimbursed.
Cancellation received within 6 months - booking fee will be forfeited.
Cancellation received within 1 month – booking fee will be forfeited and a 50% surcharge of the expected food and beverage and room hire will be charged.
Cancellation within 7 days – 100% of expected food and beverage and room hire will be charged
3. All details of the event including menu selection, room set up, timing and equipment hire is required fourteen (14) days prior to the event. A meeting will be organized between the Function Coordinator and client at a time convenient to both parties. Costs of the event are current at the time of quotation, but are subject to change due to rising costs. Notice will be given in this event. Once a booking has been made and a deposit has been given, prices will be guaranteed for 12 months. Bookings that are made on public holidays incur a 15% surcharge.
4. Final numbers are required seven (7) days prior to the event and this will represent the minimum amount you will be charged. Full payment of the event is also required 48 hours prior to the Function including room hire, food and beverage, and equipment hire. A running sheet will be issued to the organizer, which will be required to be sent back, signed, to the club prior to the event.
5. The room hire will be stipulated upon booking. (5 hours - \$500.00) In the event of the function running over time, there will be an added of \$100.00 per half hour. Extensions of the room hire can be made prior to booking or on the day of the event.
6. The Contract signatory is responsible for any damage that may be caused to the property by guests. This includes damage to the building proper and its surroundings.
7. The Club takes no responsibility for any damage or loss of any Client's property prior to, during, or after the function.
8. The Client is also responsible for the behavior of all guests. The club holds the right to refuse service of alcohol to any guest that Management considers under age or intoxicated.
9. All food and beverages consumed by guests are to be provided by the club unless by prior arrangement. Due to License regulations, the club does not permit any alcohol to be brought into the premises.
10. All gifts, decorations and equipments is to be packed up and taken with them at the end of the night unless organized with by management prior to the reception. The Club takes no responsibility of processions left behind otherwise.

I herby accept the Terms & Conditions set above

Names: _____

Function Date: _____

Address: _____

Home Tel: _____ Mobile: _____ Fax: _____

Email: _____

Signed: _____ Date: _____

Additional Contacts: _____ Mobile: _____

Additional Contacts: _____ Mobile: _____