



## CORPORATE GOLF MENUS

### **Breakfast Arrival**

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*All prices are per person*

Assorted Danish Pastries (1 per Person)	\$4.80
Ham & Cheese Croissants	\$5.00
Tropical Fruit Platters	\$6.50
Bacon & Egg Muffins	\$6.50
Fruit Juice, Water & Assorted Soft Drink	\$4.00
Freshly Brewed Tea & Coffee	\$4.00

### **Plated Breakfast \$30.00 per person**

A Selection of Sliced Seasonal Fruits  
Freshly baked Danish Pastries  
Croissants with Butter & preserves  
Freshly Brewed Coffee & tea  
Chilled Fruit Juices  
Baskets of Toast and a Variety of Condiments.

*Served with a choice of one of the following*

Grilled Continental Bacon, Sausages, Tomato, Savoury Potato Cakes  
& Scrambled Eggs

Toasted English Muffin Topped with Kari Smoked Ham & a Poached Egg  
Finished with Béarnaise Sauce

Toasted English Muffin Topped with Swiss Cheese & a Poached Egg  
Finished with Hollandaise Sauce



# CORPORATE GOLF MENUS

## **Breakfast Arrival**

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*All prices are per person*

### **Continental Breakfast Buffet**

**\$22.00 per person**

A Selection of Sliced Seasonal Fruits  
Breakfast Cereals and Bircher Muesli with Fresh Milk  
Freshly Baked Danish Pastries  
Croissants with Butter & Preserves

Freshly Brewed Tea & Coffee  
Chilled Fruit Juices

### **Full Breakfast Buffet**

**\$29.00 per person**

A Selection of Sliced Seasonal Fruits  
Breakfast Cereals Served with Fresh Milk  
Freshly Baked Danish Pastries  
Scrambled Eggs  
Double Smoked Lean Bacon  
Grilled Tomato  
Grilled Chipolata Sausages  
Button Mushrooms  
Baked Beans  
Savoury Potato Cakes

Freshly Brewed Tea & Coffee  
Chilled Fruit Juices



## CORPORATE GOLF MENUS

### Lunch / Arrival- Platters

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*All prices are per person*

Freshly Brewed Tea & Coffee	\$4.00
Assortment of Homemade Cookies (3 per Person)	\$4.00
Selection of Homemade Muffins (1 per Person)	\$4.50
Sliced Carrot, Banana or Chocolate Cake (2 Slices PP)	\$4.50
Scones, Preserve & Whipped Cream	\$4.75
Assorted Danish Pastries (1 per Person)	\$4.80
Assorted Quarter Sandwiches (1 Round Per Person)	\$4.90
Savoury Gourmet Cottage Pies (2 per Person)	\$4.90
Assorted Hot Mini Quiche (2 per Person)	\$4.90
Spinach & Ricotta Sausage Rolls (2 per Person)	\$4.90
Hot Ham, Cheese & Tomato Croissant (1 per Person)	\$5.00
Tropical Fruit Platters	\$6.50
Australian & International Cheese Board	\$6.90

#### **Golfer's Lunch**

**\$12.50 Per Person**

Roll filled with an assortment of Chicken, Ham, Roast Beef or Vegetarian.

Served with a soft drink or water and a chocolate bar.

#### **Assorted Mini Baguettes**

**\$8.70 Per Person**

Mini Roll filled with an assortment of Chicken, Ham, Roast Beef or Vegetarian.



# CORPORATE GOLF MENUS

## **Lunch Arrival or After Round**

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*All prices are per person*

### **Sausage Sizzle One**

**\$16.00 Per Person**

BBQ Sausages

2 x Bread Rolls

Fried Onions

Assorted Condiments

### **Sausage Sizzle Two**

**\$19.00 Per Person**

BBQ Sausages

2 x Bread Rolls

Fried Onions

Selection of Three Market Style Salads

Assorted Condiments



# CORPORATE GOLF MENUS

## Lunch Arrival or After Round

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*All prices are per person*

### After Round Nibbles

Bowls Of Crisps & Salted Nuts	\$4.25
Platters of Homemade Dips with Breads & Biscuits	\$5.50
Anti Pasto Selection	\$6.50
International Cheese Selection with Crackers	\$6.90
Sliced Cured Meats with Pickled & Marinated Vegetables	\$7.50

### Carving Station

**\$16.50 Per Person**

Served with Rolls & Condiments

(Please select one)

Sirloin of Beef

Honey Baked Ham

Roast Turkey

Pork

**Please note: For groups of less than 32, use of the function room before or after your round incurs a \$220 room hire fee.**



# CORPORATE GOLF MENUS

## Cocktail Food & Canapés

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8 choice menu	\$33.00 per person
10 choice menu	\$39.00 per person
12 choice menu	\$43.00 per person

### Cold

Tomato & Basil Bruschetta  
Eggplant Bruschetta  
Chicken and herb vol au vaunts  
Mini Duck and Shitake Tartlets  
Smoked salmon on Garlic Crouton  
Beef Fillet with Hollandaise on Rye  
Mini Prawn Cocktails on a Chinese Spoon  
Mini pastries and petit fours  
Fresh fruit skewers  
Assorted Fresh Sushi

### Hot

Fish Pieces in Coconut & Lemon with Tartar Sauce  
Homemade Sausage Rolls  
Satay Chicken Skewers  
Gourmet Pies – Various fillings  
Tandoori Crusted Lamb Cutlets  
Samosa with Softened Red Capsicum & Coriander  
Feta & Sundried Tomato Parcels with Honey Soy Dip  
Prawn & Lemon Grass Wontons with Light Soy Dip  
Salt and pepper squid  
Risotto Balls with Parmesan Cheese, White Wine & Vegetables

### Fresh brewed coffee and tea

All cocktail menus are served over a 1.5 – 2 hour duration

### Cocktail Dinner Menu

*Recommended when served over a meal time*

**\$37.00 per person**

6 pieces of Cocktail Food  
Chefs Choice of Two Hot Dishes with Rice  
*Served in Chinese boxes or bowls with chopsticks and/or forks*

### Hot Dishes

**\$18.00 per person**

Add a extra Hot Dish to your cocktail menu  
*Served in Chinese boxes or bowls with chopsticks and/or forks*

### Party Combination

**\$56.00 Per Person**

*Choice of Eight Cocktail & Canapé Items*  
*Choice of One Hot Dish Served With Buttered Rice & Bread Rolls*  
Chefs Choice of Two Salads  
Fruit Kebabs, Cheese Platter, Tea and Coffee to Finish



# CORPORATE GOLF MENUS

## Menu 1 - Single Carvery Buffet

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**\$38.50 Per Person**

**Choice of Roast** *(Please select one)*

South West Yearling Beef Coated with Mustard and Cracked Pepper  
Roasted Pork with Crackling & Apple Sauce  
Champagne Ham with Honey & Cloves

**Hot Dishes** *(Please select one)*

Creamy Mild Chicken Curry  
Oriental Beef with Vegetables  
Honey Sesame Fish  
Tomato Chilli Braised Beef  
Beef and Mushroom in a Rich Red Wine Reduction  
Beef Lasagne topped with Freshly Grated Parmesan  
Steamed Fish with Lemon & Lime Hollandaise Sauce  
Creamy Chicken and Almond Casserole  
Stir-fry Chicken Pieces in a Fragrant Thai Peanut Sauce  
Vegetarian Lasagne Topped with Freshly Grated Parmesan  
Pumpkin & Fetta Cannelloni topped with Neapolitan & fresh Basil Sauce and Shaved Parmesan

**Served With**

Oven Baked Chatz Potato with Paprika & Olive Oil  
Medley of Buttered Seasoned Vegetables  
Steamed Rice  
Fresh Bread Rolls with Butter Medallions

**Salads** *(Please select three)*

Traditional Caesar Salad  
Tomato, Fetta and Basil Salad  
Traditional Coleslaw  
Traditional Garden Salad  
Potato with Sour Cream & Chives  
Fresh Tomato, Caramelized Red Onion & Balsamic Dressing  
Spinach, Bacon, Cheddar, Red Onion & a Seeded Mustard Vinaigrette  
Royal Blue Potatoes with Spring Onion, Red Wine Vinegar & Olive Oil  
Mediterranean Penne Pasta Salad with Italian Sausage Tossed with Pesto Dressing  
Greek style salad with Stuffed Olives & Marinated Fetta

**Tea & Coffee**

**Add Dessert \$5.50 Per Person**

Assorted Cheesecakes & Gateaux  
Fresh Whipped Cream  
Fresh Tropical Fruit Platter



# CORPORATE GOLF MENUS

## Menu 2 - Gourmet BBQ Buffet

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**\$39.50 Per Person**

### **BBQ Cuts**

Seasoned MSA Grade Sirloin Steak  
Cajun Spiced Chicken  
Prime Beef Sausages

Selection of Condiments, Sauces, Pickles & Relishes

### **Served With** *(Please select one)*

Chefs Potato Bake with Bacon & Freshly Grated Cheese  
Idaho Potato - Topped with Sour Cream & Crispy Bacon

### **Salads** *(please select three)*

Fresh Garden Salad  
Caesar Salad  
Traditional Greek Salad  
Gourmet Potato Salad  
Chef's Coleslaw  
Mediterranean Pasta Salad

### **Bakers Basket**

A Variety of Crusty Bread Rolls with Butter

### **To Finish**

Assorted Petite Fours  
Fresh Sliced Fruit

### **Optional Additions**

Grilled Prawn & Bacon Kebabs	\$9.50 pp
Seafood Kebabs	\$9.50 pp
Vegetarian Kebabs	\$4.50 pp
Australian Cheese Board	\$8.50 pp
Selection of Cheesecakes, Gateaux and Fresh Fruit	\$5.50 pp



# CORPORATE GOLF MENUS

## Menu 3 - Twin Carvery Buffet

**\$48.00 Per Person**

**Roast** *(Please select two)*

South West Yearling Beef Coated with Mustard and Cracked Pepper  
Roasted Pork with Crackling & Apple Sauce  
Champagne Ham with Honey & Cloves

**Hot Dishes** *(Please select two)*

Creamy Mild Chicken Curry  
Oriental Beef with Vegetables  
Honey Sesame Fish  
Tomato Chilli Braised Beef  
Beef and Mushroom in a Rich Red Wine Reduction  
Beef Lasagne topped with Freshly Grated Parmesan  
Steamed Fish with Lemon & Lime Hollandaise Sauce  
Creamy Chicken and Almond Casserole  
Stir-fry Chicken Pieces in a Fragrant Thai Peanut Sauce  
Vegetarian Lasagne Topped with Freshly Grated Parmesan  
Pumpkin & Fetta Cannelloni topped with Neapolitan & fresh Basil Sauce and Shaved Parmesan

**Served With**

Oven Baked Chatz Potato with Paprika & Olive Oil  
Medley of Buttered Seasoned Vegetables  
Steamed Rice  
Fresh Bread Rolls with Butter Medallions

**Salads** *(Please select three)*

Traditional Caesar Salad  
Tomato, Fetta and Basil Salad  
Traditional Coleslaw  
Traditional Garden Salad  
Potato with Sour Cream & Chives  
Fresh Tomato, Caramelized Red Onion & Balsamic Dressing  
Pasta with Pesto, Prosciutto, Spinach, Bacon, Cheddar, Red Onion & a Seeded Mustard Vinaigrette  
Royal Blue Potatoes with Spring Onion, Red Wine Vinegar & Olive Oil  
Mediterranean Penne Pasta Salad with Italian Sausage Tossed with Pesto Dressing  
Greek style salad with Stuffed Olives & Marinated Fetta

**Tea & Coffee**

**Add Dessert \$5.50 Per Person**

Assorted Cheesecakes & Gateaux  
Fresh Whipped Cream  
Fresh Tropical Fruit Platter



# CORPORATE GOLF MENUS

## Optional Extras

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### Seafood

Exmouth King Prawns with Shellfish Sauce	\$10 per person
Oysters Natural with Lemon	\$10 per person

### Sushi

\$5 per person

### Hot Dish

Add an extra hot dish to your menu	\$10 per person
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### Salad

Add an extra salad to your menu	\$5 per person
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### Dessert

Australian Cheese Board	\$8.50 per person
Selection of Cheesecakes, Gateaux and Fresh Fruit	\$5.50 per person



# CORPORATE GOLF MENUS

## **Menu 4 - Set Menu**

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**\$45.00 Per Person**

*(Please choose one item from each course )*

Guests may have a choice of two Main Course Meals (this incurs a surcharge of \$16 per person).  
Alternatively select two Main Meals to be served on a 50 / 50 basis (no surcharge incurred).

### **Starters**

*Served to the Table to Share*

#### **Warm Turkish Bread**

Served with Jingilli Olive Oil & Balsamic vinegar

### **Main**

*(please choose one)*

#### **Breast of Crisp Skin Chicken**

Pan Fried in Sage & Garlic Butter Filled with Black Forest Ham, Mozzarella Cheese & Shiraz Jus

#### **Char Grilled Tender Ridge Beef Medallions**

Topped with Buttered Field Mushroom Coated with a Peppercorn Sauce

#### **Crisp Duck Breast**

Roasted Pink with spiced potatoes sweet baby corn and peach relish

#### **Fresh Tasmanian Salmon**

Seared and served with lemon mash, Asparagus and Pernod Beurre Blanc

### **Dessert**

*(please choose one)*

#### **Cheese Selection**

Australian & International Cheese Selection with Dried Fruits & Water Crackers

#### **Assorted Petit Fours**

*Served to the Table to Share*

**Freshly brewed tea & coffee included**



# CORPORATE GOLF MENUS

## Menu 5 - Set Menu

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**\$55.00 per person**

*(Please choose one item from each course)*

Guests may have a choice of two Main Course Meals (this incurs a surcharge of \$16 per person).  
Alternatively select two Main Meals to be served on a 50 / 50 basis (no surcharge incurred).

### **Entree** *(please select one)*

**Sweet Potato & Queensland Blue Pumpkin Soup** - Infused with Coconut Cream  
**French onion** - Served With Parmesan Crouton  
**Cream of Chicken Soup** - With Asparagus

### **Main** *(please select one)*

#### **Supreme of Chicken**

Coated in a Trio of Hazelnut, Almond & Walnut Crumb Glazed with Orange Butter Cream

#### **Rack of Lamb**

On Sweet Potato & Grain Mustard Mash with Savoy Cabbage & Pancetta

#### **Char Grilled Tender Ridge Beef Medallions**

Topped with Buttered Field Mushroom Coated with a Peppercorn Sauce

#### **Crisp Duck Breast**

Roasted Pink with spiced potatoes sweet baby corn and peach relish

#### **Lightly Grilled West Australian Snapper**

Resting on Potatoes Cakes, Drizzled with an orange-saffron glaze and Bok Choy

### **Dessert** *(please select one)*

#### **Vanilla Panna Cota**

Fresh Vanilla Beans Infused into Smooth Cream and Served with Macerated Strawberries

#### **Homemade Sticky Date & Toffee Pudding**

With Hot Butterscotch & Grand Marnier Sauce with Vanilla Ice-Cream

**Flourless Bitter Sweet Chocolate Mousse Tower** - With White & Dark Chocolate Sauce

**Cheese Selection** - Australian & International Cheese Selection with Dried Fruits & Water Crackers

#### **Trio of Chocolate Mud, Lemon & Lime Cheesecake & Strawberry Tartlet**

With Chopped Mango Raspberry Confit, Chocolate Straws & Shortbread Confit

#### **Blackberry, Fresh Apple & Macadamia Nut Pie**

Glazed with Blackberry & Vanilla Ice-Cream in Shortbread Ring

**Freshly brewed tea & coffee included**



# CORPORATE GOLF MENUS

## Menu 6 - Set Menu

**\$68.00 per person**

*(Please choose one item from each course )*

Guests may have a choice of two Main Course Meals (this incurs a surcharge of \$16 per person).

Alternatively select two Main Meals to be served on a 50 / 50 basis (no surcharge incurred).

### **Entree**

*(please select one)*

#### **Seafood Selection**

Fresh Oysters, Grilled Prawns, Seared Scallops, Fresh Local Mussels & Char Grilled Squid in Citrus Olive Oil Dressing

#### **Stuffed Red Peppers**

Stuffed with Mushroom, Garlic, Onion, Basil & Breadcrumbs with Mozzarella & Parmesan

#### **Char Grilled Southwest Asparagus with Grilled Pancetta & Fresh Pecorino**

Topped with Roma Tomato, Basil & Extra Virgin Olive Oil Dressing

**Cured Tasmanian Salmon** — With Szechuan pepper, Juniper Berries & Oranges

**Milanese Style Risotto** — Topped with Fresh Asparagus, Parmesan Cheese & Olive Oil

### **Main**

*(please select one)*

#### **Breast of Crisp Skin Chicken**

Pan Fried in Sage & Garlic Butter Filled with Black Forest Ham, Mozzarella Cheese & Shiraz Jus

#### **Rack of Lamb**

On Sweet Potato & Grain Mustard Mash with Savoy Cabbage & Pancetta

#### **Dardanup Tender Ridge Fillet**

Wrapped in Black Forrest Ham Set on Parmesan Polenta, Topped with Creamed English Spinach & Shiraz Jus

#### **Crisp Duck Breast**

Roasted Pink with Spiced Potatoes Sweet Baby Corn and Peach Relish

#### **Seared Tasmanian Salmon**

Served on a Bed of Mashed Potato infused with Lemon, with a side of Asparagus and Pernod Beurre Blanc

#### **Lightly Grilled West Australian Snapper**

On Potatoes Cakes, Drizzled with an Orange-Saffron Glaze and Bok Choy

### **Dessert**

*(please select one)*

#### **Vanilla Panna Cota**

Fresh vanilla Beans Infused into Smooth Cream and Served with Macerated Strawberries

#### **Homemade Sticky Date & Toffee Pudding**

With Hot Butterscotch & Grand Marnier Sauce with Vanilla Ice-Cream

#### **Cheese Selection**

Australian & International Cheese Selection with Dried Fruits & Water Crackers

#### **Trio of Chocolate Mud, Lemon & Lime Cheesecake & Strawberry Tartlet**

With Chopped Mango Raspberry Confit, Chocolate Straws & Shortbread Confit

**Flourless Bitter Sweet Chocolate Mousse Tower** — With White & Dark Chocolate Sauce

**Freshly Brewed Tea & Coffee Included**



# CORPORATE GOLF MENUS

## From the *Sprig Bar*

<b>Sparkling</b>			<b>Glass</b>	<b>Bottle</b>
Angus Brut	Premium Cuvee		5.00	20.00
NV Emily	Pinot Chardonnay Brut Cuvee	King Valley, Victoria		25.50
<b>White</b>				
High Tide <i>The Breakers</i>	Semillon Sauvignon Blanc	South Australia	5.00	20.00
Castle Lion	Sauvignon Blanc Semillon	Swan Valley	5.00	20.00
Redbank <i>The Long Paddock</i>	Chardonnay	Victoria		25.50
<b>Red</b>				
High Tide <i>Deepwater</i>	Cabernet Merlot	South Australia	5.00	20.00
Castle Lion	Shiraz	Swan Valley	5.00	20.00
Redbank <i>The Long Paddock</i>	Shiraz	Victoria		25.50
Madfish	Premium Red	Western Australia		34.00

<b>Bottled Beer</b>		<b>Draught Beer</b>	<b>Mid</b>	<b>Pint</b>	<b>Jug</b>
Asahi	\$8	Stella	\$5.5	\$9	\$17
Corona	\$8	Pure Blonde	\$4	\$7.5	\$14
Heineken	\$7.5	Carlton Draught	\$4	\$7.5	\$14
Crown	\$7	Carlton Mid	\$3.5	\$6.5	\$12
Carlton Dry	\$6.5				
Carlton Mid	\$5.5	Soft Drink	\$2.5		\$8.5
Naked Blonde	\$6.5				

**Beverages and Prices are subject to market availability and may vary on some items.**



# CORPORATE GOLF MENUS

## Beverage Packages

### Standard

Angas Brut	Premium Cuvee Sparkling	South Australia
High Tides <i>The Breakers</i>	Semillon Sauvignon Blanc	South Australia
High Tides <i>Deepwater</i>	Cabernet Merlot	South Australia
Draught Beers: Stella, Carlton, Mid-strength, Carlton Draught, Blonde		
Assorted Soft Drinks		

### Premium

NV Emily	Pinot Chardonnay Brut Cuvee	Victoria
Redbank <i>The Long Paddock</i>	Sauvignon Blanc	Victoria
Redbank <i>The Long Paddock</i>	Chardonnay	Victoria
Redbank <i>The Long Paddock</i>	Merlot	Victoria
Redbank <i>The Long Paddock</i>	Shiraz	Victoria
Draught Beers: Stella, Carlton, Mid-strength, Carlton Draught, Blonde		
Bottled Beers: Carlton Mid-strength, Carlton Draught, Blonde, Carlton Dry		
Assorted Soft Drinks		

### Deluxe

Dunes	Sparkling Chardonnay Pinot Noir	South Australia
Madfish	Sauvignon Blanc Semillon	Western Australia
Madfish	Riesling	Western Australia
Madfish	Premium Red	Western Australia
Madfish	Shiraz	Western Australia
Draught Beers: Stella, Carlton, Mid-strength, Carlton Draught, Blonde		
Bottled Beers: Carlton Mid-strength, Carlton Draught, Blonde, Carlton Dry, Corona, Asahi, Heineken, Crown Lager		
Assorted Soft Drinks		

	Soft Drink Package	Standard Package	Premium Package	Deluxe Package
One Hour	\$12.00	\$18.00	N/A	N/A
Two Hours	\$15.50	\$26.00	\$29.00	\$32.00
Three Hours	\$19.00	\$30.00	\$35.00	\$40.00
Four Hours	N/A	\$34.00	\$41.00	\$48.00
Five Hours	N/A	\$38.00	\$47.00	\$56.00

*Beverage Packages are the best way to meet your function budget.*

All packages can be adjusted to suit your requirements, please speak to your coordinator.

All prices are based on a Per Person costing.

Beverages and Prices are subject to market availability and may vary on some items.

Consumption Packages are available on request; please speak to your coordinator about terms and conditions.



# CORPORATE GOLF MENUS

## Available from the Golf Cart

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### On-Course Snacks and Beverages

Bottled Water \$3.50

*A variety of:*

Soft Drink (cans) \$3.00

Powerade \$4.50

Harvey Fresh Juices \$4.00

Crisp Chips \$4.50

Chocolate Bars \$2.50

#### **Mid Strength and Light Beers (cans only)**

Carlton Mid-strength \$5.50

Cascade Light \$5.00

#### **In relation to consumption of alcohol please note:**

- Under liquor licensing laws BYO is not permitted.
- We will only serve drinks in aluminium cans or plastic bottles as glass is not permitted on-course.
- As part of our responsible service of alcohol and duty of care we will only serve light or mid-strength alcoholic beverages on-course.

#### **In relation to your group booking please note:**

- For groups of less than 32, use of a food and beverage cart service incurs at \$250.00 fee.
- For groups of less than 32, use of the function room before or after your round incurs a \$220 room hire fee.