

# CORPORATE FUNCTIONS

[WWW.MEADOWBROOKGOLFCLUB.COM.AU](http://WWW.MEADOWBROOKGOLFCLUB.COM.AU)



**MEADOWBROOK**  
GOLF CLUB



CONTACT: [HELEN@MEADOWBROOKGOLFCLUB.COM.AU](mailto:HELEN@MEADOWBROOKGOLFCLUB.COM.AU)

## Meetings and Corporate Functions

Welcome to Meadowbrook Golf Club, where we pride ourselves on attention to detail, personal service in a relaxed atmosphere, ensuring your event is a success.

Our unique function spaces can cater for large variety of events, conference & seminars. From an intimate board meeting of 10 guests through to a lavish celebration for 120 guests.

When you're in charge of organising the next company meeting, a public seminar, group workshop or conference, finding the right venue is imperative. So is ensuring that all of your catering and AV requirements fall within budget. Which is where we at the Meadowbrook Golf Club come in to provide a hassle free solution for you.

The Meadowbrook Golf Club is conveniently located, particularly when you have delegates coming from multiple locations North and South – and easily accessible off the M1



### **Savoury Canapes: \$4.00 per canape**

- Potato Spun Prawns with sweet chilli aioli GF
- Skewered Greek spiced lamb with minted yoghurt
  - Pizzaoil arancini basil with pesto sauce V GF
- Tomato, parsley and olive tart with goat cheese V
  - Beef Sliders with a spicy tomato chutney
- Lemon barramundi gorgons served with Tzatziki
  - Smoked Salmon, dill and cream cheese
- Crostini topped with smoked salmon, cucumber with lemon dill cream cheese
  - Vegetable Spring Rolls served with sweet chilli sauce
- Assorted petite pastries – Cantonese Chicken, Tandorri Lamb, Curried Chick Pea and roasted Sweet Potato, Chicken, tomato and Olive Tapenade

### **Dessert Canapes \$4.50 per canape**

- Mini Muffins – Blue berry and White Chocolate, Orange and Poppy Seed
  - Petite Éclair, cream filled and topped with melted chocolate
    - Mini Pavlova dressed with seasonal fruit
      - Passionfruit cheese
      - Quaint vanilla slices

### **Cocktail Dishes \$14.00 per dish (fork dishes)**

- Pulled pork and soft wheat taco, guacamole, slaw and fresh herbs
  - Butter chicken and rice
- Strips of crumbed fish of the day served with light salad and savoury chips
  - Roast Beef, roasted potato and pumpkin, greens and gravy

### **Add Platters**

- Cheese platter – \$9.00 pp - a selection of hard and soft cheeses with raisins, fruit, water crackers and lavosh
- Chicken platter – \$11.90pp - chicken and mushroom pies, chicken bites, chicken wings
- Popular platter - \$10pp – vegetable spring rolls, petite pies, petite quiches, sausage rolls and accompaniments
  - Fruit platter – \$6.00pp – assorted seasonal fruit GF V

## **BARBEQUE OPTIONS:**

### **Menu 1 – \$25.00**

- Tender rib fillet, pork sausages, sautéed onion and potato wedges
  - Served with tomato relish, sauces
  - Chefs selection of salads and bread roll

### **Menu 2 – \$30.00**

- Rib Fillet steak, pork sausages, chicken kebabs, sautéed onions, herb potatoes
  - Chimichurri and barbeque sauces
- Potato salad, coleslaw, summer salad, chorizo and cheese pasta salad
  - Assorted bread basket

### **BUFFET – COLD - \$35.00 P.P.**

- Succulent honey mustard basted Ham on bone
- Rosemary and garlic roasted beef cooked medium well
  - 3 assorted salads, pickles, tomato relish and aioli
  - Bread basket – assorted
- Desserts – chocolate cake, mini cheesecakes and pavlova
  - Tea and coffee

### **BUFFET – HOT - \$40.00 P.P.**

Roast Carvery- your choice of 3 roast options:

- Honey mustard baked succulent ham on bone
  - Rosemary and garlic roasted lamb with mint sauce
  - Slow roasted boneless beef cooked medium well
  - Juicy young pork leg served with salted crackle
    - Golden roasted chicken pieces
- Served with –
- Golden roasted potato
  - Roasted Pumpkin
  - Steamed vegetable medley
    - Pan gravy
    - Dinner rolls

Dessert buffet of fresh fruit Pavlova, assorted cakes and slices

Tea and coffee

## **BUFFET DINNER - \$58pp**

- On arrival - selection of Yum Cha platters – Panko prawns, Vegetable Spring Rolls (v), Chicken Teriyaki Skewer's, Vegetable Curry Samosas (v), Steamed Pork Buns – served with a sweet chilli sauce

### **Carvery –**

- Your choice of one of the following;
- Roast Lamb stuffed with Garlic and Rosemary
  - Salted Roast Pork with Apple Chutney
    - Roast Beef with Mustard crust
  - Hot Fork Dishes –
    - Chicken Cacciatore
    - Lamb Korma with cashews
- Beef Tortellini with Garlic Cream Sauce
  - Hot Accompaniments –
    - Steamed Jasmin Rice or
  - Seasoned Roasted vegetables or
  - Seasonal Steamed Vegetables
  - Cold Accompaniments
    - Slice Continental Meat Platter
      - Crisp Garden Salad
      - Creamy Potato Salad
      - Traditional Caesar Salad
    - Freshly Baked Bread Rolls
      - Assorted Condiments
  - Desserts
    - Whole cakes and Gateaux
    - Assorted Sweet Slice Platter
    - Seasonal Fresh Fruit Platter

### **After Dinner**

- Tea and coffee

## **Terms and Conditions**

### **Booking Requirements**

A tentative booking will be held for a period of two weeks. We reserve the right to cancel any unsecured booking without notice after this time. A booking is confirmed upon receipt of this signed terms and conditions/booking form and full deposit of \$200 is made.

### **Cancellations**

Where notification is provided in writing 2 months (60 days) prior to the date of the function a full refund of the deposit will be made. Cancellations made less than 2 months before will forfeit all rights to any refund.

### **Final Numbers**

An indication of your final numbers is required 2 working weeks prior to your function. Definite final confirmation is required 1 week prior and this will constitute the minimum number of guest for which you will be charged, whether or not they attend the function. Information such as room set up, floor plan, name cards and special requests will need to be confirmed 2 weeks prior to the function.

### **Account**

Full payment of your accounts by cash, bank cheque, eftpos is required 7 days prior to the function. No Amex cards will be accepted.

### **General Notes**

Our house policy is that no confetti or small type similar products are permitted in the clubhouse, we recommend rose petals or bubbles as an ideal substitute.

### **Surcharge**

A surcharge of 20% is applicable on food costs for functions taking place on a public holiday.

### **Licences**

We are licenced to serve alcohol until 11.30pm. All regulations pertaining to the clubhouse must be observed. The Club has the right to exclude and/or reject any guest not complying with our regulations or those within our licence.

### **Music and Equipment**

Live music/entertainment is permitted but must be kept within the requirements of liquor licensing noise compliance standards. Music/entertainment must finish by 11.00pm. The management reserves the right to control the quality, style and volume of entertainment booked.

### **Security and Damage**

It is a requirement of the hirer to supply 1 security personal per 50 guests attending the function. The cost of this will be incurred by the hirer. All personal property remains the responsibility of the guest. Any wilful damage or breakages to Meadowbrook Golf Course property, a cost will be incurred by the hirer.

## **Contact**

**(07)3299 6946 - [functions@meadowbrookgolfclub.com.au](mailto:functions@meadowbrookgolfclub.com.au)**

# Agreement

**We are fully licensed and there is no BYO liquor allowed on the premises.**

Management reserves the right to confiscate any alcohol brought into the clubhouse.

All personal property remains the responsibility of the guest.

Any willful damage or willful breakages that occur during your function will be charged and added to your account.

Prices and conditions are subject to change without notice you will be notified in writing of any price increases above 10% and be given the opportunity to cancel function & receive a full deposit refund.

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Please sign below and return this form with your deposit.

I/we hereby agree to the above terms and conditions

Signature \_\_\_\_\_

Print Name \_\_\_\_\_

Date of Function \_\_\_\_\_

Staff Only Complete

Booking Sheet Attached

Yes I witnessed the above Signature

\$200 deposit taken

Staff Print Name \_\_\_\_\_

Signature \_\_\_\_\_

**Contact**

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# Function Booking Sheet

Date of Function: \_\_\_\_\_ Contact Name: \_\_\_\_\_

Address: \_\_\_\_\_

Phone Number (H): \_\_\_\_\_ Phone Number (W): \_\_\_\_\_

Phone Number (M) \_\_\_\_\_ Type of Function: \_\_\_\_\_

Approx. No. of Guests: \_\_\_\_\_ Arrival Time: \_\_\_\_\_ Finish Time: \_\_\_\_\_

Meal Option Chosen:

- |  |                        |
|--|------------------------|
| <input type="checkbox"/> Cocktail finger food        | Hot - Platters# _____  |
| <input type="checkbox"/> BBQ - 2                     | Cold - Platters# _____ |
| <input type="checkbox"/> BBQ - 3                     |                        |
| <input type="checkbox"/> Cold Buffet                 |                        |
| <input type="checkbox"/> Roast Carvery Buffet        |                        |
| <input type="checkbox"/> Day Conference Refreshments |                        |

Details of Menu Option/s: \_\_\_\_\_

Meal Service Time: \_\_\_\_\_ Bar Operation: \_\_\_\_\_

Special Requirements: \_\_\_\_\_

Do you need the dance floor?	Yes / No
Table Cloths	Yes / No
Music/Entertainment	Yes / No

\$200 Deposit Paid: Yes / No

Confirmed signature of staff member: \_\_\_\_\_

Room Set Up: \_\_\_\_\_

Booking Taken By: \_\_\_\_\_ Date: \_\_\_\_\_

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