

FUNCTIONS AND EVENTS

WWW.MEADOWBROOKGOLFCLUB.COM.AU



MEADOWBROOK
GOLF CLUB



CONTACT: HELEN@MEADOWBROOKGOLFCLUB.COM.AU

A VENUE FOR EVERY OCCASION

From Business Breakfasts to Corporate Lunches and Dinners or the perfect Christmas Party, our Events team has the experience to ensure your day runs perfectly. Our Outside Deck or Inside Function Rooms are home to breathtaking views of our stunning Golf Course.

The golf course, driving range and putting green are perfect facilities for team building or employee reward activities.

Organize a site inspection today to discuss your requirements with our Events Team.

The Clubhouse is the perfect location for your upcoming function. Whether it be a 21st, Engagement, Birthday, Anniversary, Presentation Night, Meetings or Seminar, why not enjoy that special celebration in the picturesque settings of the Meadowbrook Golf Club. We have a range of food and beverage options to suit all event sizes and budgets. You can choose our deck area or our inside function room.

We take the pressure off so you can relax and have all the fun!





BISTRO PACKAGES

LUNCH ON THE RUN \$23.00pp

- Garlic bread to start
- Smoked salmon with nicoise salad and herb aioli GF
- Deluxe cheese burger with patty, cheese, pickles, salad sauces and chips
 - Cold roasted chicken Caesar salad
 - Add cheese platter \$9.00pp

ROTISSERIE SET MENU - \$31.00pp

- Garlic bread with olive tapenade, tomato chutney
- Rotisserie chicken or roast beef with simple salad, roasted potatoes and roasting juice gravy
 - Upgrade options: Dessert \$12pp

BURGER PARTY - \$25pp

- Calamari and garlic bread to share while you wait
 - Choose any burger from hamburger, chicken burger, fish burger garnished with salad
 - Upgrade option – Cheese platter \$9.00pp

SEAFOOD PLATTER - \$57 – share platter

- Freshly crumbed Salt & Pepper calamari, potato spun prawns, crumbed fish gorgons with tartare and sweet chilli sauce

FRUIT PLATTER – SMALL \$23.00 / LARGE \$40

CORPORATE MENU'S

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, Tandoori 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

CHRISTMAS MENU'S

COCKTAIL (1) - \$15.00 P/P (Max 120 people)

- Barramundi goujons
- Vegetable Spring Rolls
 - Curried Samosas
 - Mini Sausage Rolls
- Spinach and ricotta triangles
- ADD – fruit platter - small \$23, large \$40

COCKTAIL (2) – \$28.00 P/P

- Assorted canapes: Smoked salmon and dill pikelets
- Prawn and avocado tartlets dressed with chives and Japanese mayonnaise
- Cucumber slices topped with piped spring onion dip and shaved pastrami
- Insalata Caprese – ripe cherry tomatoes, bocconcini and basil leaves
 - Duck spring rolls with Asian dipping sauce
 - Thai fish cakes with coriander and garlic aioli
- Salt and pepper calamari served with Tzakiki and lemon
 - Potato spun prawns served with sweet chilli sauce
 - Freshly made chicken satay skewers
 - Pulled pork Sliders
 - **ADD** – fruit platter, small \$23, large \$40
 - Assorted mini desserts \$9.00 p.p.
- Cheese platter – selection of hard & soft cheeses, raisins, apple, water crackers & lavosh \$9.00 p.p.

BURGER DEAL - \$18.00 P/P

- Beef Patty with lettuce, tomato, cheese, beetroot, onion, BBQ sauce and seasoned fries
- Chicken breast with cheddar cheese, coleslaw, tomato, aioli and seasoned fries
 - **ADD** – fruit platter, small \$23, large \$40
 - Assorted mini desserts \$9.00 p.p.
- Cheese platter – selection of hard & soft cheeses, raisins,



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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

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 - 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



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

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.

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: _____

Contact

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