

MEADOWBROOK GOLF CLUB

CHRISTMAS PACKAGE



Most
wonderful
time of
the year...

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www.meadowbrookgolfclub.com.au



Christmas

Christmas at Meadowbrook is the perfect way to treat your hard-working staff, thank your loyal clients, or celebrate the season with family and friends.

Gather in one of our newly renovated function spaces, complete with a festive menu and celebratory drinks overlooking manicured greens.

Complement your end of year event with an entertaining hit on the driving range or a friendly round of golf.

Located in Logan City, half way between Brisbane and the Gold Coast, Meadowbrook Golf Club will make it a Christmas party to remember!



Inclusions

Our Christmas Packages include:

- Iced water and mints
- Lectern with microphone
- Large TV screen with Chromecast technology
- Free Wi-Fi
- Complimentary centrepiece
- Exclusive alfresco deck overlooking the golf course
- Complimentary on-site car parking
- Dedicated Events Coordinator to assist with planning
- Functions Supervisor and professional waitstaff

Venue Hire

The Meadowbrook Room	\$500 per function	Banquet 110 Cocktail 160 Theatre 200
The Fairway Room	\$80 per hour \$300 for 5 hours \$400 for 7 hours	Banquet 60 Cocktail 80 Theatre 70 U-Shape 40 Boardroom 30
The Bunker Room	\$300 for 5 hours	Banquet 40 Cocktail 60 Theatre 50 U-Shape 20
The Marquee	\$500 per function (Mon-Fri) \$600 per function (Sat-Sun)	Banquet 120 Cocktail 200 Theatre 140





Function Spaces

Meadowbrook Golf Club is a picturesque 27-hole public golf course situated in Logan, just 20 minutes south of the Brisbane CBD and 30 minutes north of the Gold Coast. Featuring 4 distinct function spaces with panoramic views, Meadowbrook Golf Club invites you to experience our all-in-one event destination.



The Meadowbrook Room

110 seated, 160 cocktail

With sprawling views over the 27th green, The Meadowbrook Room has a vista unlike any function room in Logan. The largest of our indoor spaces, it features a crisp white raked ceiling with exposed beams, private bar, alfresco deck, and grand entrance. Accommodating a maximum of 110 guests seated and 160 cocktail-style, The Meadowbrook is the ideal venue for your special event.

The Fairway Room

50 seated, 70 cocktail

The Fairway Room is Logan's premier corporate meeting place. Whether it be a seminar, board meeting, client dinner, or networking event, the versatility of The Fairway is sure to meet your business needs. Attendees will appreciate block-out blinds, full audio visual capabilities, in-room tea and coffee making facilities, and a deck overlooking the 9th and 18th greens - perfect for much-needed breaks.





The Bunker Room

40 seated, 50 cocktail

They say big things come in small packages, and that couldn't be more true of The Bunker Room. Suitable for up to 40 guests seated and 60 cocktail-style, The Bunker is full of charm and character. It features high raked ceilings and a private bar, flowing out onto an adjoining deck overlooking the 18th hole and putting green. It is the ideal size to cater for intimate private functions and smaller corporate groups.

The Marquee

120 seated, 200 cocktail

The Marquee is set on manicured lawns, nestled amongst nature with views across our treelined course. The versatile space can be transformed to suit up to 120 seated or 200 cocktail-style. With plenty of natural light, the open-air structure can be enclosed with clear sides making it a fantastic all-season option. Enjoy a brunch, host a long lunch, or plan an elegant evening affair in The Marquee.



Plated Lunch & Dinner

For larger groups please contact
functions@meadowbrookgolfclub.com.au
or call 3299 6946

Alternate Drop Plated Two Course
Alternate Drop Plated Three Course

\$55 pp | Min 20 pax
\$75 pp | Min 20 pax

Entrée

Your choice of two entrées to be served alternate drop:

-  · King prawns, avocado, petite greens salad with capers and lime aioli (GF)(DF)
-  · Spring onion panna cotta with crispy prosciutto, dressed leaves and crostini's
 - Grilled asparagus, slow roasted tomatoes and hollandaise sauce topped with flaked almonds (V)
 - Caesar salad, parmesan, bacon, egg and herbed crouton
 - Salt & pepper squid on avocado salsa, pickled radish & citrus aioli (DF)
 - Rare roast beef, Vietnamese herb salad & Nuoc Cham dressing (GF)(DF)
 - Braised Asian pork belly with mint & coriander salad (DF)
 - Cajun chicken tenderloin, sweet corn & red pepper salsa with paprika mayo (GF)(DF)
 - Smoked salmon & avocado with fresh tomato & Spanish onion salsa, toasted ciabatta bread (DF)

Plated Lunch & Dinner

Main

Your choice of two mains to be served alternate drop:

-  · Crackling pork loin, whole baked apple, roasted root vegetables, mini onion jus (GF)
-  · Stuffed turkey breast, cauliflower and broccoli gratin, pumpkin wedges, cranberry jus
- Roasted pesto eggplant on braised Mediterranean vegetables with dressed rocket (GF)(VE)
- Herbs & mustard crusted chicken breast on parsnip puree, dressed couscous & grilled asparagus with thyme jus
- Rib fillet of beef (200g), pomme puree, sautéed mushrooms, café de paris butter (GF)
- Braised beef cheek on creamed leek mash & steamed greens with mixed mushroom sauce
- Grilled pork cutlet, maple and cumin carrot puree, parsnip crisps, spiced apple
- Atlantic salmon fillet with sautéed spinach, cherry tomatoes and dill & citrus hollandaise (GF)
- Pan-fried barramundi fillet on chat potato rounds with steamed broccolini, crispy leek and chermoula (GF)(DF)

Dessert

Your choice of two desserts to be served alternate drop:

-  · Egnog crème brûlée and shortbread
-  · Warm Christmas pudding and vanilla crème anglaise
- Eton mess with kiwi fruit & strawberry salsa, vanilla cream & passionfruit glaze (GF)
- Vanilla panna cotta with lime syrup & coconut short bread crumb
- Chocolate brownie, raspberry coulis, toasted hazelnuts & whipped cream
- Orange and white chocolate mousse, orange curd & crushed almonds (GF)
- Seasonal fruit salsa with lemon sorbet (GF)(DF)
- Mini individual cheese platter, dried fruit, nuts & water crackers

Cocktail Platters

Min 20 pax

Minimum 20 people with a minimum spend of \$15pp

Each Platter serves up to 10 people

Bread and Dips (V)	\$55
Beetroot tzatziki, hummus and basil pesto served with Turkish bread crisps and mini lavosh	
Vegetarian/Vegan (GF) (VE)	\$60
Vegetable battons with olive tapenade and fresh Vietnamese style rice paper rolls with sweet chilli dipping sauce	
Aussie	\$70
Assorted mini sausage rolls, pies and quiches with tomato relish and BBQ sauce	
New York	\$75
Mini Rubeen sandwiches on rye with cornichons and cheeseburger sliders with American mustard	
Antipasto (DF)	\$75
Selection of cured meats, cornichons, semi dried tomatoes and olives with toasted sourdough	
Cheese (V)	\$70
Aged cheddar, blue vein and brie cheese with honeyed walnuts and dried apricots, fresh fruit and crackers	
Fruit (GF)(VE)	\$35
Selection of fresh seasonal fruit	
Sweets (V)	\$50
Mini brownies, banana bread bites and strawberries with chocolate dipping sauce	

Canapés

Canapés must be selected for total number of guests

Min 40 pax

Choice of 5	\$35 pp
Choice of 8	\$50 pp
Choice of 12	\$70 pp

- Spicy vegetable samosa, minted yoghurt riata
- Spinach and feta spanakopita pastries (ve)
- Four cheese Arancini, rich sugo ragout. (ve, gf)
- Roasted Pumpkin, Goats curd & chive mini tarts (ve, gf)
- Chicken, pesto, and sundried tomato tart, parmesan crisp
- Chicken satay skewers, Thai peanut sauce (gf)
- Rare roasted rib eye, caramelized onion, hollandaise on garlic croute
- Confit duck and spring rolls, chili plum sauce
- Lamb Koftas, middle eastern spices, yoghurt dressing
- Sugar & dill cured salmon, lemon crème fraiche tart
- Seared scallops, crisp bacon, maple butter glaze
- Beer battered king prawns, lime garlic aioli, lemon.

Chef's Christmas Table

Includes 9 holes of walking golf or large bucket of range balls per person.

\$80 pp | Min 40 Pax

Our Chef's Christmas Table is a delicious family style meal to celebrate the Christmas season.

Your choice of two mains:

- Rosemary and garlic marinated lamb shoulder
- Rare roast beef with drippings gravy
- Maple basted ham
- Traditional rolled turkey with cranberry sauce

Served with:

- Crusty bread rolls
- Golden chat potatoes in rosemary salt
- Seasonal roast vegetables
- Fresh garden salad

Your choice of share platter to finish:

- Dessert platter
- Cheese platter

Accompanied by freshly brewed coffee and tea

The Marquee Packages

Min 30 pax

Build Your Own Burger \$45 pp

Served from the BBQ:

Rib-fillet steaks, Hamburger Patties, and Chicken Burgers

Served with:

Burger buns
Hot potato fries
Classic condiments
Your choice of two house salads

Add a little something extra:

Gourmet Sausages \$5 pp
BBQ Corn on the Cob \$5 pp
Garlic Bread \$3.50 pp

House Salad Selection

- Creamy chat potato salad (GF)
- Apple and peanut coleslaw (V)(GF)(DF)
- Greek salad with Kalamata olives, Danish feta and extra virgin olive oil (GF)(V)
- Caesar salad with cos lettuce, bacon, herbed croutons, parmesan & classic dressing
- Rocket salad with shaved parmesan, sliced pear and walnuts with citrus vinaigrette (GF)(V)
- Baby beetroot salad with orange, red onion, mixed leaves, olive oil & balsamic glaze (GF)(VE)

BBQ Bonanza \$70 pp

Served buffet style:

Prime Steaks, Honey Basted Ham, Vegetarian Burgers, and Gourmet Sausages

Served with:

BBQ Corn
Hot potato fries
Selection of sauces
Your choice of three house salads

Add a little something extra:

Cheese Board \$70 per platter
Sweets Platter \$50 per platter

Beverages

House Package

3 hour package: \$33 pp
4 hour package: \$38 pp
5 hour package: \$43 pp

Bay of Stones Sparkling

Bay of Stones Sauvignon Blanc **or**
Bay of Stones Chardonnay

Bay of Stones Merlot **or**
Bay of Stones Shiraz **or**
Bay of Stones Cabernet Sauvignon

Local Bottled Beers & Cider –

XXXX Gold
Hahn Super Dry
James Squire 150 Lashes
5 Seeds Cider
Hahn Light

Soft drinks, juice & mineral water

Freshly brewed coffee and tea station: \$70

Splendid Package

3 hour package: \$39 pp
4 hour package: \$45 pp
5 hour package: \$51 pp

Jacob's Creek Reserve Sparkling

Brancott Estate Sauvignon Blanc **or**
Wyndham Estate Bin 222 Chardonnay

Brancott Estate Pinot Noir **or**
Wyndham Estate Bin 555 Shiraz **or**
Wyndham Estate Bin 444 Cabernet
Sauvignon

Local Bottled Beers & Cider –

XXXX Gold
Hahn Super Dry
James Squire 150 Lashes
5 Seeds Cider
Hahn Light

Soft drinks, juice & mineral water

Grand Package

3 hour package: \$42 pp
4 hour package: \$50 pp
5 hour package: \$58 pp

Trilogy Cuvée Brut Sparkling

Barose Rosé **or**
The Grayling Sauvignon Blanc **or**
I Am George Chardonnay

I Am George Shiraz **or**
I Am George Cabernet **or**
The Grayling Pinot Noir

Local Bottled Beers & Cider –

XXXX Gold
Hahn Super Dry
James Squire 150 Lashes
5 Seeds Cider
Hahn Light

Soft drinks, juice & mineral water

Luxe Package

3 hour package: \$46 pp
4 hour package: \$54 pp
5 hour package: \$62 pp

Petit Cordon BY Maison
Mumm Sparkling

Church Rd Sauvignon Blanc **or**
Church Rd Chardonnay

Gramps Shiraz **or**
Gramps Cabernet Merlot

Local Bottled Beers & Cider –

XXXX Gold
Hahn Super Dry
James Squire 150 Lashes
5 Seeds Cider
Hahn Light

James Boag's Prem
Heineken

Soft drinks, juice & mineral water

We also offer bar tabs and payment on consumption. Please enquire about our beverage price list.

Golf Add-ons

Golf

<12 players

18 holes walking - \$35 pp

18 holes with cart - \$57.50 pp

9 holes walking - \$20 pp

9 holes with cart - \$40 pp

12-20 players

18 holes walking - \$30 pp

18 holes with cart - \$52.50 pp

9 holes walking - \$20 pp

9 holes with cart - \$40 pp

20-40 players

18 holes walking - \$25 pp

18 holes with Cart - \$47.50 pp

9 holes walking - \$20 pp

9 holes with cart - \$40 pp

**For groups larger than 40 please refer to
our Corporate Golf Day brochure**

Driving Range

Bucket of balls & golf clubs - \$15 pp





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