

MEADOWBROOK GOLF
CLUB

PRIVATE EVENTS PACKAGE

tailor let us
a package
to suit you...



07 3299 6946 | functions@meadowbrookgolfclub.com.au
www.meadowbrookgolfclub.com.au

Events

Birthdays

You're invited to party with us...

Celebrate the gift of life with a birthday party at Meadowbrook Golf Club. Whether it's a significant milestone birthday, or you simply want to cheers to a trip around the sun, our team will help make the anniversary of your birth a memorable one.

Celebrations of Life

Honour the memory of your loved one...

Meadowbrook Golf Club provides a relaxed atmosphere to celebrate the life of your loved one with family and friends. We know that times like these can be difficult which is why our supportive team will take care of the details so that you can be present for what matters most.

Charity & Fundraisers

Make a difference together...

If you have a special cause or charity close to your heart, look no further than Meadowbrook Golf Club. From silent auctions to dinner en blanc, trivia nights to charity golf tournaments, the opportunities to fundraise and promote awareness are endless.

High Teas

Indulge in our high tea...

Meadowbrook Golf Club brings a touch of indulgence with our quintessential High Tea. Relax, unwind, and socialise in our newly renovated club house overlooking the panoramic views of our beautiful golf course. What better way to spend an afternoon!

Engagement Parties

Toast a special occasion with us...

With a venue as special as your love story, Meadowbrook offers four exclusive spaces to celebrate your engagement in style. Share details of the proposal over delectable Modern Australian cuisine and raise a glass to toast with sweeping views over the fairways.



Inclusions

Our Private Events 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	\$600 per function (Mon-Fri) \$700 per function (Sat-Sun)	Banquet 120 Cocktail 140 Theatre 140
The Fairway Room	\$100 per hour \$400 for 5 hours \$500 for 7 hours	Banquet 50 Cocktail 70 Theatre 70 U-Shape 40 Boardroom 30
The Bunker Room	\$100 per hour \$400 for 5 hours \$500 for 7 hours	Banquet 40 Cocktail 50 Theatre 50 U-Shape 20
The Marquee	\$700 per function (Mon-Fri) \$900 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

120 seated, 140 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.



Group Breakfasts

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

Bistro Breakfast

Min 15 - Max 30 pax

Choose two dishes from the current Bistro a la carte breakfast menu, to be served alternate drop.
Add Coffee and Tea station for \$3 pp (applicable to all guests)

Toast (DF, VE)	\$7	Golfers Breakfast	\$22.5
Sourdough, Thick cut white, or Fruit Served with your choice of jam, peanut butter, vegemite or plain butter		Grilled bacon, pork sausage, eggs your way, herbed parmesan tomato and hash brown served with onion jam and toasted sourdough	
Eggs your Way (DF) (V)	\$14	"On Par", Yogurt Bowl (V)	\$15
Two eggs cooked to your liking, baby spinach, tomato relish and toasted sourdough		Greek yogurt topped with toasted granola, spiced poached fruit and honey	
Avo Toast (V)	\$15	Zucchini Fritters (V)	\$17
Smashed avocado with Danish feta and charred lemon, drizzled with olive oil		House made and served with minted yogurt, beetroot balsamic relish and two poached eggs	
"The Birdie", Eggs Benedict		"Hole in One" Breaky	\$19
Two poached eggs, baby spinach and hollandaise served on toasted sourdough with Sliced Ham or Smoked Salmon or Grilled Haloumi	\$17	Bushrangers mince with toasted sourdough, poached eggs and smoked paprika hollandaise	
	\$18		

Free Choice Breakfast

\$25 pp | Min 15 pax

Choice of one meal per guest.

Served with shared fruit platters, freshly brewed coffee and tea.

- Grilled bacon, two poached eggs, baby spinach, tomato relish and toasted sourdough
- Smashed avocado on sourdough with Danish feta, charred lemon and olive oil (V)
- Ham eggs benedict, two poached eggs, baby spinach and hollandaise served on toasted sourdough

Morning and Afternoon Tea

Morning and Afternoon Tea

\$16 pp | Min 10 pax

Freshly brewed coffee or tea

Your choice of sweet Item:

- Chef's selection of mini cakes or slices
- Fresh seasonal fruit

and

Your choice of savoury Item:

- Chef's selection of triangle or finger sandwiches
- Mini quiches with tomato relish

High Tea

High Tea

\$49 pp | Min 10 pax

Served with your choice of freshly brewed coffee, tea, or glass of champagne

- Lemonade scones with jam and Chantilly cream
- Assorted macarons (GF)
- Dark chocolate and raspberry brownie (GF)
- Mixed berry upside down Pavlovas (GF)
- Delightful petit fours
- Classic assorted finger sandwiches (VO)
- Roast beef and sundried tomato mini wrap
- Danish fetta and tomato blini (V)
- Miniature prawn cocktail (GF)(DF)
- Chefs Surprise

Your choice of one palate cleanser:

- Gin & Tonic granita
- Lemon, lime and bitters granita

MGC Lunch Packages

For larger groups please contact
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Lunch on the Deck

\$22 pp | Min 15 - Max 40 pax

Entrée to Share

Toasted sourdough with garlic and herb butter (V)

Mains

Choice of one meal per guest:

- **Bunker Burger** - beef burger patty, melted cheese, pickles, onion jam and cos lettuce on a toasted milk bun with chips and aioli
- **Beer Battered Fish** (DF) - chips, garden salad, lemon and house made tartar sauce
- **Chicken Caesar Salad** - baby cos lettuce, bacon lardons, parmesan and herbed croutons in homemade Caesar dressing with grilled chicken and boiled egg

American Spread

\$25 pp | Min 15 - Max 40 pax

Entrée to Share

Homemade buffalo wings with celery sticks and ranch dressing

Mains

Served to the centre of the table to share

Accompanied by bowls of potato fries with rosemary salt

Choice of two items:

- **French Dip Roll** (DF) - Thinly sliced roast beef on a baguette with side plates of au jus
- **Cheeseburger** - Toasted milk bun with a beef burger patty, melted cheese, tomato sauce, American mustard and pickles
- **Philly Cheese Steak Roll** - Steak strips with melted cheese, capsicum and fried onion on a long roll
- **NYC Rueben Sandwich** - Toasted rye, corned beef, Swiss cheese, sauerkraut and Russian dressing with dill pickles

MGC Lunch Packages

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Indian Feast

\$28 pp | Min 15 pax

Served to the centre of the table to share

- Vegetable Pakoras with minted yoghurt (VE)
- Light vegetable and chickpea mustard seed curry (V)
- Butter chicken curry
- Fragrant rice pilaf (GF)(VE)
- Steamed rice (GF)(VE)
- Crispy pappadums (VE)

Plated Lunch & Dinner

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Alternate Drop Plated Two Course	\$55 pp Min 20 pax
Alternate Drop Plated Three Course	\$75 pp Min 20 pax

Entrée

Your choice of two entrées to be served alternate drop:

- 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)

Main

Your choice of two mains to be served alternate drop:

- Roasted pesto eggplant on braised Mediterranean vegetables with dresset 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)

Plated Lunch & Dinner

Share Table Package

Dessert

Your choice of two desserts to be served alternate drop:

- 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

Mediterranean Feast

\$55 pp | Min 20 pax

Served to the centre of the table to share

- Warmed sourdough and flat bread (VE)
- Beetroot and mint tzatziki (GF)
- Hummus with smoked paprika (GF)(VE)
- Rosemary, garlic and lemon marinated lamb (GF)(DF)
- Fresh Greek salad with Kalamata olives, crumbled feta and oregano (V)
- Mixed green salad with lemon and olive oil dressing (VE)
- Assorted roast vegetables (GF)(VE)

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 Rueben 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

Min 20 pax

Canapés must be selected for total number of guests

Standard Canapés \$4.50 pp

- Thai prawn and vegetable spring rolls (DF)
- Spinach and feta pastries (V)
- Arancini with mushrooms and white wine (V)
- Crumbed brie cheese, sliced pear & cranberry sauce (V)
- Chicken satay skewers with peanut sauce (GF)(DF)
- Vietnamese beef spoon with vermicelli noodles & Nuoc Cham dressing (GF)(DF)
- Roasted beef, caramelised beetroot with horseradish crème fraiche (GF)
- Lamb kofta with cumin yoghurt dressing
- Smoked salmon with whipped lemon ricotta and dill (GF)
- Lemon peppered squid with confit garlic aioli (DF)

Deluxe Canapés \$6.50 pp

- Thai scented grilled prawn skewers (GF)(DF)
- Grilled king prawn spoon with mango and chilli salsa (GF)(DF)
- Natural Oyster with fresh tomato concasse vinaigrette (GF)(DF)
- Oysters Kilpatrick (GF)(DF)
- Confit duck leg tart
- Hervey bay scallops, prosciutto, lemon and herb butter (GF)

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

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

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)

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

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

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 Premium
Heineken

Soft drinks, juice & mineral water

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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