



GOLF DAY CATERING







ALTERNATE SERVE

Tempura Flathead served with chips & salad

Chicken Schnitzel served with chips & salad

Spaghetti in rich beef Bolognese with Parmesan

Spinach & Ricotta Ravioli in butter and sage sauce

Quiche Lorraine of Florentine served with fresh garden salad

GF/DF Tomato & Garlic Mussels

GF/DF Chicken Ragout served with steamed Jasmine rice

All served plated

\$25.00PP

Minimum 20pax Select any two dishes to be served alternately.

Dietary requirements can be accommodated upon request.

FOOD BAR

Burger Bar

Alternate serve Wagyu beef patty, lettuce, cheese, ketchup & onion Crumbed chicken patty, lettuce, cheese, mayonnaise.

Chips are \$2pp

Upgrade: Bacon, Egg, Tomato for \$5pp

Taco Bar

Soft & hard tortillas or taco shells Chilli beef mince, chicken fajita or bean mix with lettuce, fresh tomato salsa, sour cream & cheese

Noodle Bar

Delicious Mee Goreng noodles with fried egg, Singapore Chicken Noodles, Vegetarian Chow Mein

All served plated

\$20.00PP

\$5pp

Minimum 20pax Please make a selection of Burger, Taco or Noodle. Food service by professional staff Plant based burger bun, patty & sauces

TEA COFFEE & SWEETS

Coffee, Tea, Biscuits & Mints (one service) Continuous Coffee, Tea, Biscuits & Mints \$8pp Scones Jam & Cream Mini Danish Pastries Cheesecake Squares Carrot Cake Squares Mini Muffins Petite Paylova

\$4.00PP

<u>Platters</u>

Fruit Platter \$70L \$35S V/GF/DF Cheese & Cabanossi Platter \$70L \$45S Kids Platter Fairy Bread Snakes GF/DF popcorn Marshmallows Tiny Teddies Seasonal Fruit \$80 Cheese Platter French Brie, Blue Cheese Aged Cheddar Quince Paste Fruit & Crackers \$120 Doughnut Wall \$150

Cakeage

Served with Compote Cream Quenelles & Fresh Berries

\$4.00PP

Cheese & Cabanossi L25pax S12pax Fruit Platter L25pax S12pax Kids Platter 20pax Cheese Platter 20pax Doughnut Wall 25pax





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ADDITIONAL SERVICES

Please note table linen is not included

• Includes

- Round Tablecloths per piece
- Rectangle Tablecloths per piece
- White Cloth Napkins are \$3pp

Complimentary:

in catering costs:

- You may wish to make a selection of coloured paper napkins of your choice complimentary per service: Colours available are black, white, pink, blue, gold, purple, green, orange, yellow
- Water Station

FAIRWAYS ROOM HIRE

- Includes room hire fee
- Tables & chairs set up
- Catering Staff for the duration of your event
- Bar Staff for 3 hours
- Includes projector, HDMI cord, microphone and lecturn if required
- Fairyways Room has a private bar, a tab can be set up and settled at conclusion of your event. Client must advise bar tab limit and beverage inclusions
- Alternatively guests may select and purchase their own beverages
- Please advise staff of any special beverage requirements you may wish to have available on hand

TERMS & CONDITIONS

- Minimum numbers 20 Monday-Thursday
- Minimum numbers 60 for all catering Friday-Sunday
- Final menu selection & final numbers required 3 business days prior to your event
- Final payments required 2 days prior to your event
- Catering service times include 10am-2pm & 5pm-9pm
- Outside of these hours may be negotiated with the event team

\$15.00

\$220

DIETARY REQUIREMENTS:

Please note dietary requirements can be catered upon request. Special dietary meals will be provided from the current restaurant menu at restaurant pricing. Client to provide name of guest and dietary needs. Please advise event staff if you have any specific allergies as we do not list every ingredient in our menus. We have a variety of additional alternative food options including vegan, dairy free & gluten free sauces, and that can be swapped to suit your guests needs for a small surcharge. Some of our ingredients have products that only may contain allergens due to cross contamination during processing, we can advise you of all items that fall within this category.





CANCELLATION NOTICE

INCLEMENT WEATHER GOLF CANCELLATION 24 hour cancellation notice required

CATERING REQUIREMENTS An attendance of 60 or more guests is required for a catered function to be held in the Fairway Function Room on Friday Saturday, Sunday. An attendance of 20 or more guests is required for catered events Monday-Thursday. A menu selection is required no later than 14 days prior to the function. Final confirmation of guest numbers must be made no later than 3 business days prior to the function (a decrease of numbers attending the function will still incur the original price quoted). Every effort will be made to accommodate increases in guest numbers received after the five-day deadline, subject to our caterer being able to supply and cannot be automatically guaranteed. Prices may be subject to change, and in such cases every effort will be made to inform patrons at the earliest opportunity.

INCLEMENT WEATHER CATERING CANCELLATIONS. A full refund of the security deposits paid for room hire will be given for cancellations 60 days prior to the function date. No refund will be given for cancellations with less than 60 days notification. Three (3) business days are required for all catering cancellations. Cancellations with less than three (3) business days will be subject to 50% of the catering cost. Cancellations or changes not received and acknowledged within 24 hours of the scheduled function will be charged 100% of items ordered.

Please note, in the event Golf is cancelled, breakfast and lunch catering will still be available on the day for the group.

In the event of wet weather - closure of golf course holes/restricted use of Golf Carts by Club, a refund will be given for golf cart hire. A refund will be given on green fees with 24 hours' notice given.