



FUNCTIONS MENU

CHARITY GOLF DAY CATERING

Registered charities & organisations are eligible for a 10% reduction on all packages & platters. OLLIEO's will provide a complimentary tea and coffee station, along with \$200 worth of vouchers for prize giveaways.

BREAKFAST

All breakfasts are served plated by professional wait staff, rolls are available at catering station.

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| Tea & coffee station self serve | \$3 |
| Bacon & egg roll with tomato sauce | \$12 |
| Breakfast quiche served with cherry tomatoes & relish (v) | \$15 |
| Bacon, scrambled eggs, toast & choice of sauce | \$15 |
| Bacon, pork chipolata sausage, scrambled eggs, baked beans & toast | \$20 |

PLATTERS

\$65

Serves 10 guests

Chef's selection seasonal fruits (v)

Chef's selection cheese, quince paste, grapes & crackers (v)

Vegetarian antipasto platter

Cured meats, tzatziki & grissini

\$15

Meatball, salad & cheese

Chicken, bacon, avocado & ranch

Chicken teriyaki & salad

Smokey BBQ pulled pork & slaw

Smashed felafel, harissa & salad (ve)

Battered fish, red cabbage, corn, coriander, lime & chipotle

LUNCH

Please select up to two options served alternate drop

\$20

Creamy sun dried tomato & spinach spaghetti (v)

Chicken caesar salad

Beef burger, lettuce, tomato, onion, cheese & tomato sauce

Thai chicken cashews, jasmine rice & two spring rolls

\$26

All served with chips & salad

Battered flathead, tartare & lemon

Chicken schnitzel & gravy on the side

200g rump steak medium rare

Sweet potato & pumpkin frittata (v)



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TERMS & CONDITIONS:

Catering Information:

- All prices include professional service & waitstaff for your event
- Minimum numbers apply: 20 guests Monday-Thursday & 60 guests Friday-Sunday
- Prices and quantities are quoted for a minimum of 20 guests
- Gluten free bread available for \$2pp
- Gluten free, dairy free and or plant based cakes, muffins & sweets \$2pp
- Gluten free spaghettis, pastas & alternatives are available for \$2pp
- Most menu items may be substituted for plant based proteins, impossible meats, cheese, & sauces \$3pp
- Final payment, numbers & menu selections are required 7 days prior due to ordering & scheduling of rosters
- A reduction of numbers may not be accepted within 3 days of your event
- Additional numbers may be accommodated, but please note that menu options may vary accordingly
- Catering service times are 10am-2pm & 5pm-9pm, service outside of these hours may be negotiated with the events team

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.

ADDITIONAL SERVICES:

- Cakeage is available plated and served with berry coulis and cream for \$4pp
- Guests may make a selection of round or rectangle table cloths, and are available in black or white at a cost of \$15 per piece.
- White cloth napkins are available at a cost of \$3 per piece
- Guests are offered a complimentary selection of coloured paper napkins, and are available in black, white, gold, silver, pink, blue, purple, orange & green.
- Guests will receive complimentary water & mints



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FAIRWAYS FUNCTION CENTRE ROOM HIRE:

- A room hire fee is applicable and includes table and chair set up & use of a projector, HDMI, Microphone and lectern
- Fairways features access to a private bar, bar tabs can be arranged and must be settled at the conclusion of your event. Clients are required to specify the limit and beverage inclusions for the bar tab. Alternatively, guests have the option to choose and purchase their own beverages.
- Please inform the staff of any specific beverage requirements at least 7 days before your event.

ALLERGEN ADVICE:

- Please be aware that our kitchen handles a wide variety of ingredients, including those known to cause allergies in some individuals. While we take every precaution to prevent cross-contamination, we cannot guarantee that any dish will be completely free of allergens.

It is vital that guests with food allergies or intolerances inform our staff before placing their menu selections, our team is trained to assist you in making informed choices regarding our menu items and can provide detailed information about ingredients and preparation methods.

We urge guests with severe allergies to exercise caution when dining with us and to take necessary measures to ensure their safety.

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