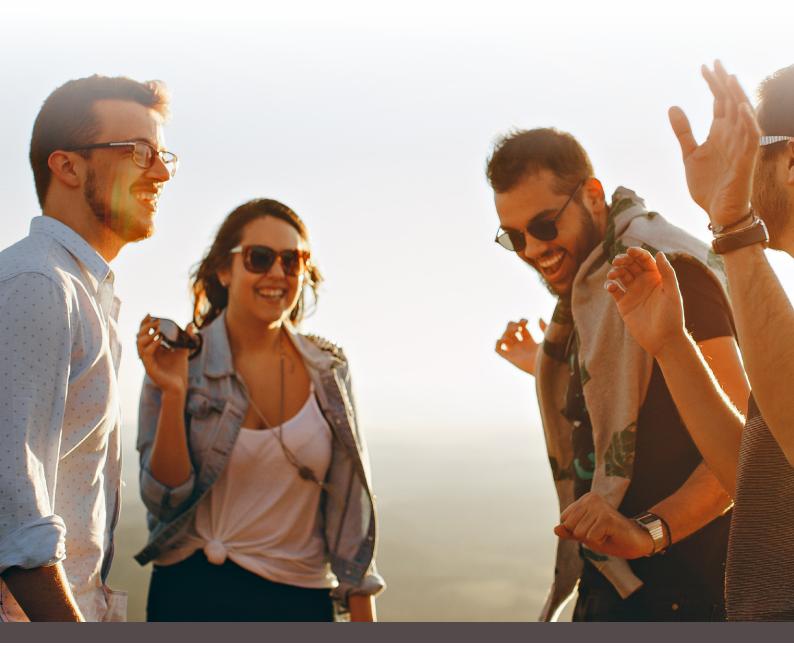
# CORPORATE EVENTS

TEAM BUILDING

CHRISTMAS PARTIES

STRATEGY SESSIONS

STAFF DEVELOPMENT DAYS







# CASUAL MENUS

# \$27 / PERSON STARTING @ MIN 50 PEOPLE ROOM HIRE FROM \$330 / 3HR EVENT & \$110 / HR THEREAFTER TABLECLOTHS \$9 / TABLE

Designed to get your team out in the fresh air and be more interactive with other staff in a relaxing atmosphere with great views over the golf course.

#### MENU 1

#### Create your own burger:

180g grass fed patty or lentil chickpea patty

(gluten free option available)

With your choice of filling

Selection of 2 salads

Selection of ice cream sandwich or fruit platter

#### MENU 2

#### Freshly made pizzas

Choice of 3 types of toppings (staff can choose on the day what they like)

Selection of 2 salads

Selection of ice cream sandwich or fruit platter



# BARBEQUE MENU

\$66 / PERSON @ MIN 40 PEOPLE

ROOM HIRE FROM \$330 / 3HR EVENT & \$110 / HR THEREAFTER

TABLECLOTHS \$9 / TABLE

1 gourmet Item
Choice of 2 BBQ items
Choice of 3 salad items/potato dishes
Choice of 2 dessert items
Freshly baked artisan bread rolls

#### GOURMET SELECTION

Marinated lamb cutlets

Aged scotch fillet minute steaks

Garlic prawn skewers

### BBQ SELECTION

Satay chicken skewers

Traditional Pork & fennel sausages

Marinated Korean style pork ribs

Lamb Kofta

Spicy American rubbed chicken wings

Vegetables & haloumi kebabs

## POTATO & SALAD SELECTION

Creamy potato & Parmesan bake

Spicy potato wedges

Spinach leaf, kale,pumpkin, beetroot & Persian feta

Traditional Ceaser salad- croutons, bacon bits & house dressing

Greek salad

Mixed leaf - cucumber, tomato, avocado, Spanish onion , mustard dressing

Roasted vegetable & cous cous salad

Chickpea, beetroot, sweet potato & balsamic dressing

Tomato, basil & boconcini cheese

Coleslaw

Potato, bacon, shallot, egg & mustard mayonnaise Tuna, green bean, cucumber, cheery tomato & egg



# BARBEQUE MENU cont.

## DESSERT SELECTION

All served bite sized

Meringue, cream and fresh fruit
Baked New York style cheesecake
Belgium chocolate mousse cups
Vanilla panna cotta & berries
Banoffee pie
Red velvet
Mixed cupcakes
Carrot cake with cream cheese frosting
Chocolate cake

## OPTIONAL UPGRADES \$POA

Selection of local & imported cheese

Seasonal fruit platter

Cheese & fruit grazing

Fresh seafood grazing

Antipasto & salumi grazing



# CANAPÉ FUNCTIONS

MIN 80 PEOPLE

ROOM HIRE FROM \$330 / 3HR EVENT & \$110/HR THEREAFTER

TABLECLOTHS \$9 / TABLE

6 choices \$27 / person 7 choices \$30 / person 8 choices \$33 / person

- 1 piece per person -

Caprese skewers- cherry tomato, boconcini & basil

Mini Arancini; mushroom & truffle OR bolognese OR tomato & basil

Hand made vegetarian spring rolls

Mini meatballs in tomato sugo

Hand made mini pies

Crispy mozzarella, tomato basil dipping sauce, parmesan snow

Steamed Asian dumplings

Smoked salmon, wasabi cream cheese on crispbread

Spicy buffalo wing, blue cheese sauce

Assorted quiches

Hand made mixed sausage rolls

Spinach & cheese triangles

#### UPGRADE TO PREMIUM CANAPÉS (\$POA)

Sesame crusted sashimi tuna
Freshly shucked oysters with eshallot vinegarette OR granita
Parmesan & panko crumbed prawn cutlets
Pasta boxes

Seared beef with rocket salad on crispbread
Ocean trout, soy dressing & micro herbs
Pea pannacotta, fresh prawn & snow pea tendril

Steamed bao bun: Korean pulled beef, radish slaw OR crumbed fish, coleslaw OR pork belly, Vietnamese salad

Steamed prawn & ginger dumplings

Mini cheeseburger sliders

GRAZING STATION ADD-ONS (\$POA)

Antipasto (marinated vegetables) & salumi (selection of cold meat cuts)

Mixed dips and veg: selection of house dips, falafel, vine leaves and vegetables

Selection of local fresh seafood

Cheese & seasonal fruits



## LIVERPOOL GOLF CLUB

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