

# CORPORATE EVENTS

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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 shallot vinaigrette 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 tendrils  
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**

Hollywood Drive, Lansvale NSW 2166

[www.liverpoolgolf.com.au](http://www.liverpoolgolf.com.au)

Ph: (02) 9728 7777