

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 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



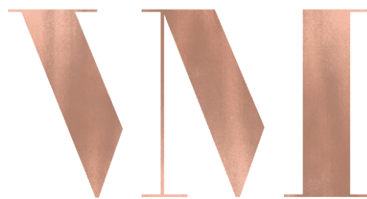
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Oakpoint Function Catering by:



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