

FUNCTION PACKAGES

Celebrate special moments



FUNCTION PACKAGES

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

TABLECLOTHS \$9 / TABLE

PACKAGES INCLUDE:

Choice of menu from *The Oak Point* - Food by *VM Consulting + Catering* (cost as per menu)

Photos on the golf course (subject to time) with access to motorised golf carts

Table plan

Printed menus for the Table

Flood lights on fairway and tees

Dance floor

Audio system

Off street car park

PACKAGE UPGRADES:

Canapés / appetisers / grazing station on arrival (see 'ADD ON' options attached)

Choice of 3, 4 or 5 hr beverage package / themed cocktail on arrival.

In-house stylist

Candelabra / floral centrepieces

Chair covers/sash

Ice sculptures

Ceiling draping & fairy lights

Projector & screen

Dj (disc jockey)

Master of ceremonies

Photo booth

Balloons

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



BUFFET MENUS

ROOM HIRE FROM \$330 / 3HR EVENT & \$110 / HR THEREAFTER
TABLECLOTHS \$9 / TABLE

BUFFET MENU 1 - \$48 / PERSON

Choice of 1 roast / rotisserie / carvery
Choice of 1 hot item
Choice of 2 salads
1 dessert

BUFFET MENU 2 - \$56 / PERSON

Choice of 1 roast / rotisserie / carvery
Choice of 2 hot items
Choice of 2 salads
1 dessert

BUFFET MENU 3 - \$66 / PERSON

Choice of 2 roast / rotisserie / carvery
Choice of 2 hot items
Choice of 3 salads
Choice of 3 desserts

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All menus Include hot seasonal vegetables & baked artisan bread rolls

BUFFET MENU cont.

ROTISSERIE / ROAST / CARVERY SELECTIONS

Maple glazed free range chicken
Mustard rubbed beef striploin
Crispy Asian or Italian inspired pork belly
Rosemary and garlic studded lamb/ Greek slow cooked lamb

HOT DISHES

(served with rice)

House made traditional beef lasagna
Indian butter chicken
Thai chicken red curry
Masaman beef curry
Pork & veal meatballs
Ravioli boscaiola
Hungarian beef goulash

SALAD SELECTION

Spinach leaf, kale, pumpkin, beetroot & Persian feta
Traditional Ceaser salad; croutons, bacon pieces & 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, cherry tomato & egg

DESSERT SELECTION

All served bit sized

Meringue, cream & fresh fruit
Baked New York style cheesecake
Belgium chocolate mousse cups
Vanilla panna cotta & berries
Banoffee pie
Red velvet
Mixed cupcakes
Carrot cake - cream cheese frosting
Double Chocolate cake
Vanilla Creme brûlée, toffee crunch

FORMAL MENU

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

TABLECLOTHS \$9 / TABLE

PACKAGE 1: FORMAL MENU \$72 / PERSON

Entrée

Freshly baked artisan bread

Antipasto platters - selection of marinated vegetables, continental meat selection, mixed olives, cheeses

Main

(select 2, served alternate)

Oven baked Tasmanian salmon fillet, seasonal greens, lemon butter, snowpea leaf & baby cress salad

Slow braised beef cheek, red wine, aromatics on potato purée

Twice cooked pork belly, cauliflower purée, glazed apples, calvados glaze

Beef tenderloin, truffle mash, eschallot & rosemary jus

Braised lamb shanks, roasted garlic & rosemary, wine reduction

Oven roasted barramundi fillet, tomato, eggplant, capsicum & olive compot

Maple glazed half spatchcock, smash potatoes, greens & thyme jus

Roasted chicken supreme, pea, prosciutto & parmesan risotto, white wine sauce

Dessert

(Select 1)

New York style baked lemon cheesecake

Meringue - lemon curd, white chocolate ganache, passionfruit syrup

Trio of sorbets

Chocolate, hazelnut & vanilla Italian gelato

Warm Spiced date & carrot pudding, frangelico butterscotch sauce

Vanilla panna cotta, berry jelly, fresh berries

Ricotta cannoli, pistacchio crumbs, Campari syrup

Chocolate dipped profiteroles, peanut butter custard, crushed peanuts

Belgium chocolate mousse cake, freeze dried raspberries

Passionfruit creme brûlée, coconut gelato, Italian biscotti

Banoffee pie - biscuit crumb, salted caramel, banana & cream

Vegetarian options are available on request.

We will try to accommodate any dietary or religious requirements where possible.

INDULGE MENU

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

TABLECLOTHS \$9 / TABLE

PACKAGE 2: INDULGE MENU \$77 / PERSON

Antipasti

Freshly baked artisan bread

Antipasto platters: selection of marinated vegetables, continental meat selection, mixed olives and cheeses

Entrée

Pasta platters - choice of 2 pastas served on platters for sharing.

Main course

(Select 2, served on platters)

Oven baked Tasmanian salmon fillet, seasonal greens, lemon butter, snowpea leaf & baby cress salad

Slow braised beef cheek, red wine, aromatics on potato purée

Twice cooked pork belly, cauliflower purée, glazed apples, calvados glaze

Beef tenderloin , truffle mash, eschallot & rosemary jus

Braised lamb shanks, roasted garlic & rosemary, wine reduction

ven roasted barramundi fillet : tomato, eggplant , capsicum & olive compot

Mmaple glazed half spatchcock, smash potatoes, greens & thyme jus

Roasted chicken supreme, pea, prosciutto & parmesan risotto, white wine sauce

Dessert

(Select 2, served on platters)

New York style baked lemon cheesecake

Meringue - lemon curd, white chocolate ganache, passionfruit syrup

Trio of sorbets

Chocolate, hazelnut & vanilla Italian gelato

Warm Spiced date & carrot pudding, frangelico butterscotch sauce

Vanilla panna cotta, berry jelly, fresh berries

Ricotta cannoli, pistacchio crumbs, Campari syrup

Chocolate dipped profiteroles, peanut butter custard, crushed peanuts

Belgium chocolate mousse cake , freeze dried raspberries

Passionfruit creme brûlée, coconut gelato, Italian biscotti

Banoffee pie; biscuit crumb, salted caramel, banana & cream

Vegetarian options are available on request.

We will try to accommodate any dietary or religious requirements where possible.

DELUXE MENU

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

TABLECLOTHS \$9 / TABLE

PACKAGE 3: DELUXE MENU \$88 / PERSON

Starter

Freshly baked artisan bread & olives

Entrée

(Select 2, served alternate)

Hand made potato gnocchi, creamy mushroom & chive sauce

Thinly sliced beef, truffle mayonnaise, rocket and Parmesan salad

Heirloom tomato, boconcini cheese, basil and San Danielle prosciutto

Half shell scallops wrapped in zucchini , garlic, parsley butter

Traditional beef lasagna, shaved parmesan

Orrichette pasta (ear shape), prawn, brandy cream & asparagus

Three cheese soufflé, leaf & walnut salad

House smoked salmon, baby capers, lemon wasabi mayonnaise, cress leaf

Spinach and ricotta ravioli, tomato & basil sauce, shaved parmesan

Main

(Select 2, served alternate)

Oven baked Tasmanian salmon fillet, seasonal greens, lemon butter, snowpea leaf & baby cress salad

Slow braised beef cheek, red wine, aromatics on potato purée

Twice cooked pork belly, cauliflower purée, glazed apples, calvados glaze

Beef tenderloin , truffle mash, eschallot & rosemary jus

Braised lamb shanks, roasted garlic & rosemary, wine reduction

Oven roasted barramundi fillet, tomato, eggplant, capsicum & olive compot

Maple glazed half spatchcock, smash potatoes, greens & thyme jus

Roasted chicken supreme, pea, prosciutto & Parmesan risotto, white wine sauce

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DELUXE MENU cont.

Dessert

(Select 2, served alternate)

New York style baked lemon cheesecake
Meringue - lemon curd, white chocolate ganache, passionfruit syrup
Trio of sorbets
Chocolate, hazelnut & vanilla Italian gelato
Warm Spiced date & carrot pudding, frangelico butterscotch sauce
Vanilla panna cotta, berry jelly, fresh berries
Ricotta cannoli, pistacchio crumbs, Campari syrup
Chocolate dipped profiteroles, peanut butter custard, crushed peanuts
Belgium chocolate mousse cake , freeze dried raspberries
Passionfruit creme brûlée, coconut gelato, Italian biscotti
Banoffee pie - biscuit crumb, salted caramel, banana & cream

OPTIONAL UPGRADES (\$POA)

Antipasto platters
Fresh prawns & oyster platters
Salt & pepper calamari platters
Dessert grazing stations
Cheese & fruit grazing stations
Chocolate fountain & fruit
Lolly buffet
Donut wall
Hot pasta station

Vegetarian options are available on request.

We will try to accommodate any dietary or religious requirements where possible.

FUNCTION ADD-ONS

APPETISERS & CANAPÉS

FROM \$14 / PERSON

Choose minimum of 3

Caprese skewers: cherry tomato OR bocconcini & 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

Premium Options (\$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 panna cotta, fresh prawn & snow pea tendrils

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

Stemmed prawn & Ginger dumplings

GRAZING STATION (\$POA)

(1 hr before the start of the event)

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

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

Antipasto & fresh seafood

Cheese & fruit

Wedding Add-ons available on all wedding packages.



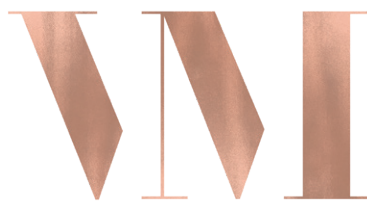
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Oakpoint Function Catering by:



CONSULTING + CATERING