

# PINE RIVERS GOLF CLUB

## SPECIAL EVENTS

BIRTHDAYS  
COCKTAIL PARTIES  
CHRISTMAS PARTIES  
ENGAGEMENTS  
WEDDINGS  
SPECIAL OCCASIONS

The Pine Rivers Golf Club can cater for any  
requirement & budget.



# COCKTAIL PARTY MENU'S

## Menu 1 – \$11.90pp

A choice of 5 items with 2 pieces per person, includes Dipping Sauces

Mini Spring Rolls

Cocktail Sausage Rolls

Fish Cocktails

Mini Quiche

Dim Sims

Vegetable Samosas

Salt & Pepper Squid

Spicy Meat Balls

Party Pies

Spinach & Cheese Parcels

## Menu 2 – \$16.90pp

A choice of 5 items with 2 pieces per person, includes Dipping Sauces

Thai Fishcakes

Satay Chicken Kebabs

Crab & Asparagus Tarts

Sweet Corn & Fennel Quiche

Chicken, Fig & Prosciutto Paupiettes

Garlic Prawn Skewers

Vegetarian Risotto Cakes

Thai Style Crispy Scallop Wonton

Cajun Lamb & Mango Puff

Dip Platters can be added to the Menu for an extra \$3.00pp

# PLATTER MENU

## HOT SAVOURY PLATTERS

A choice of 5 items from the following selection; includes dipping sauces:

- Mini Spring Rolls
- Cocktail Sausage Rolls
- Fish Cocktails
- Mini Quiche
- Dim Sims
- Vegetable Samosas
- Salt & Pepper Squid
- Spicy Meat Balls
- Party Pies
- Spinach & Cheese Parcels

Platter 1 – Approximately 100 pieces      \$70.00

Platter 2 – Approximately 120 pieces      \$90.00

## COLD PLATTERS

\*To cater for 25 guests

Dip Platters	\$30.00
Cheese & Kabana Platters	\$40.00
Fresh Fruit Platter	\$40.00

We would be happy to design packages & menus  
to suit your function requirements

# BUFFET MENU'S

**Menu 1 – \$15.00pp**

**Roast Buffet**

**MAINS**

**Choose Two**

**Roast Beef**

**Roast Lamb**

**Roast Pork**

**SALADS**

**Choose Four**

**Garden Salad**

**Greek Salad**

**Caesar Salad**

**Potato Salad**

**Traditional Coleslaw**

**Moroccan Rice Salad**

**Pasta Salad**

**SERVED WITH**

**Cold Meat Platter**

**Seasonal Steamed Vegetables**

**Potato Bake OR Chat Potatoes**

**Fresh Bread Rolls & Butter**

# BUFFET MENU'S

Menu 2 – \$19.90pp

## MAINS

Choose Two

Green Thai Chicken Curry

Spinach & Ricotta Lasagne

Beef/Pork Vindaloo Curry (Hot)

Beef & Prawn Stir Fry with Hokkien Noodles

Spaghetti & Meatballs in rich Tomato Sauce

Penne in a Creamy Chicken, Sundried Tomato, Basil & Olive Sauce

Beef, Red Wine & Mushroom Casserole

Tandoori Coconut Lamb

## SALADS

Choose Four

Garden Salad

Greek Salad

Caesar Salad

Potato Salad

Traditional Coleslaw

Moroccan Rice Salad

Pasta Salad

## SERVED WITH

Cold Meat Platter

Steamed Jasmine Rice

Seasonal Steamed Vegetables

Potato Bake OR Chat Potatoes

Fresh Bread Rolls & Butter

## DESSERT

Choose One

Peach Cobbler

Chocolate Pudding

TEA & COFFEE

# BUFFET MENU'S

## Menu 3 – \$25.90pp

### MAINS

Choose Two

Green Thai Chicken Curry

Baked Seafood Mornay

Spinach & Ricotta Lasagne

Pork Vindaloo Curry (Hot)

Beef & Prawn Stir Fry with Hokkien Noodles

Ravioli with Creamy Mushroom & Bacon Sauce

Spaghetti & Meatballs in rich Tomato Sauce

Penne in a Creamy Chicken, Sundried Tomato, Basil & Olive Sauce

Beef, Red Wine & Mushroom Casserole

Tandoori Coconut Lamb

### SALADS

Choose Four

Garden Salad

Greek Salad

Caesar Salad

Potato Salad

Traditional Coleslaw

Moroccan Rice Salad

Pasta Salad

### SERVED WITH

Cold Meat Platter

Marinated Chicken Wings

Steamed Jasmine Rice

Seasonal Steamed Vegetables

Potato Bake OR Chat Potatoes

Fresh Bread Rolls & Butter

FRESH FRUIT & CHEESE PLATTER

TEA, COFFEE & MINTS

# SET MENU

**2 Courses \$26.90pp**  
Entrée & Main OR Main & Dessert

**3 Courses \$32.90pp**  
Entrée/Main/Dessert

A Choice of two in each course served alternatively

## ENTREES

Thai Beef Salad  
Blue Cheese & Fig Filo  
Chicken, Avocado & Brie Tart  
Salt & Pepper Squid  
Chicken Caesar Salad  
Crispy Fried Scallop Wonton with Coconut & Chilli Sauce

## MAINS

Rib Eye Fillet with Red Wine & Mushroom Jus  
Moroccan Chicken Breast with Passionfruit Glaze  
Grilled Chicken Breast with Smoked Salmon & Caper Sauce  
Cashew Crusted Barramundi Fillet with Lemon Myrtle Butter  
Peppered Pork Cutlet with Pear & Caramel Sauce  
Atlantic Salmon Fillet with Sweet Chilli Glaze  
Braised Lamb Shank in Red Wine & Tomato Sauce

**ALL SERVED WITH SEASONAL VEGETABLES  
& FRIED CHAT POTATOES**

## DESSERTS

Mississippi Mud Cake with Chocolate Fudge Sauce  
Baked Toblerone Cheesecake  
Banana & Coconut Brulee  
Date & Walnut Steamed Pudding  
Passionfruit Cheesecake  
Chocolate & Lime Pudding  
Fresh Fruit Salad with Ice Cream

# TEA & COFFEE INCLUDED TRADITIONAL CHRISTMAS MENU

**2 COURSES \$20.90pp**

**A choice of 2 Hot Meats from the Selection**

**Served with**

**Gravy, Roast Potatoes & Pumpkin**

**and**

**a choice of 3 other Vegetables -**

**Peas, Cob Corn, Broccoli, Cauliflower Mornay, Beans or Honey Carrot**

**Fresh Bread Roll & Butter**

**A choice of 2 Desserts that are served alternatively**

## **HOT MEATS**

**Traditional Roast Pork with Apple Sauce**

**Baked Ham**

**Mustard & Red Wine Roast Beef**

**Garlic & Rosemary Roast Lamb**

**Seasoned Roast Chicken**

**Roast Turkey & Cranberry Sauce**

## **DESSERTS**

**Sticky Date Pudding & Caramel Sauce**

**Pavlova served with Fresh Fruit & Cream**

**Christmas Pudding with Brandy Custard**

**Chocolate Mud Cake with Chocolate Fudge Sauce**

**Baked Lemon Cheesecake**

**Fresh Fruit Salad with Ice Cream**

**Note: All desserts are Homemade**

# BEVERAGE OPTIONS

## **OPTION 1 – RUNNING A TAB**

You decide on what beverages are available to your guests & set a fixed amount i.e. \$1200

You can check on the amount at anytime. When the limit is reached you may choose to increase the limit or have a cash bar.

## **OPTION 2 – CASH BAR**

Guests will pay for their own beverages.

## **TERMS & CONDITIONS**

### **PAYMENT**

Full Payment by Cash, Credit Card or Cheque for catering is required 7 working days prior to your function with the exception of the Beverage Option 2, which will be finalised at the completion of your function.

### **GUESTS**

Under Licensing Regulations guests attending a function on the premises are required to sign the visitor's register at Entry Reception.

### **MINORS ON LICENSED PREMISES**

While children are welcome at your function, it is an offence for minors to approach or obtain service from the bar.

### **PERSONAL PROPERTY**

Whilst the Club will take great care we will not accept responsibility for damage or loss of items in the function room before, during or after the event. Any found items are reported to the Duty Manager at the Bar.

### **FUNCTION AGREEMENT**

A Function agreement must be completed & signed with the room deposit to confirm your booking.

## FUNCTION BOOKING AGREEMENT

1. Any damaged caused to the venue or property during a function is the financial responsibility of the Hirer.
2. Licensing Laws prohibit liquor supply to disorderly or intoxicated persons.
3. Under Licensing Laws the Pine Rivers Golf Club and authorised staff has the right to cease serving liquor and ask that any person that is acting disorderly or intoxicated to vacate the premises. All functions will be charged according to our function prices.
4. If entertainment volume is deemed excessive, authorised staff has the right to intervene and ensure acceptable volume is maintained throughout the duration of the function. Entertainment is to cease at 11.45pm.
5. Last drinks are 15 minutes prior to the Club closure.
6. In addition to normal Club requirements, for functions and events Security is required at the rate of one officer per 100 guests or as the Club deems necessary. If security is required, costs will be the responsibility of the Hirer.
7. Any additional cleaning costs incurred by this function will be the responsibility of the Hirer.
8. Full Room Hire Cost is required within 14 days of the booking or the room will not be held. Any cancellation made within 30 days of the function will not be refunded.
9. Catering numbers must be confirmed 10 days prior to the function.

Signed: \_\_\_\_\_

Name: (print) \_\_\_\_\_

Date: \_\_\_\_\_