



Function Packages

For your convenience, The Highlands Golf Club offers a variety of menu package selections. However should you wish a specific menu, please do not hesitate to put forward your thoughts, and if possible we will re-price for your benefit.

Package Inclusions

- Room hire for five hours, extensions of time incurs a fee. (See Terms & Conditions)
- Room set-up to include napery.
- Professional Catering, Bar and Service staff.
- Levels of staffing that will ensure your guests are well catered for.

Parking

The Highlands Golf Club has parking facilities for one hundred cars at no cost to your guests (spaces available may be reduced on some days due to other commitments).

Management of Highlands Golf Club are not responsible for any damage or theft to vehicles whilst using club parking facilities

Photographer and Entertainers' Meals

The Musicians Award states that all musicians and entertainers booked for four hours or more are entitled to a meal. There will be an additional charge per person. Any Alcohol served to the entertainers or photographers is to have prior approval of the organiser. All charges will be billed on a consumption basis to the client.

MENU 1

Your choice of two to be served alternate

MAINS

Roast Beef w' diane sauce.

Roast Pork w' mustard sauce.

Roast Lamb w' minted sauce.

Chicken Breast w' green peppercorn sauce.

All mains served with seasonal vegetables and potato

DESSERTS

Rich Chocolate Mud Cake

Apple Crumble Tart

Lemon Tart

Baked Cheese Cake

All dessert served with crème anglaise and ice cream

Tea & Coffee

\$28.00 per person

MENU 2

Your choice of two to be served alternate

MAINS

Medallions of Beef Fillet

w' baked potato, green vegetables & mustard cream sauce

Lamb Rump w' mash potato, red wine jus & a persal lemon relish

Parmesan Herb Crusted Chicken Breast

w' baby potato, seasonal vegetables & a roasted tomato sauce

Lemon, Thyme Pork Fillet w' mash potato and seasonal vegetables

DESSERTS

Apple & Rhubarb Crumble Tart w' vanilla ice cream.

Mini Pavlova w' fresh fruits & cream.

Passionfruit Cheese cake w' warm chocolate sauce

Pear & Almond Tart w' fudge sauce & ice cream

Tea & Coffee

\$30.00 per person

MENU 3

Your choice of two to be served alternate

Starter

*Choice of Garlic Bread or Grilled Sour Dough
w' olive oil balsamic vinegar*

MAINS

*Medallions of Beef Fillet
w' baked potato, green vegetables & mustard cream sauce*

*Lamb Rump w' mash potato, glazed carrots, red wine jus,
& beetroot relish*

*Stuffed Chicken Breast w' pancetta cheese, baby potato,
red port wine sauce & gremolata*

Lemon Thyme Pork Fillet w' roasted sweet potato & red wine jus

*Grilled Atlantic Salmon w' kiffler potato, seasonal vegetables,
spinach & white wine sauce*

DESSERTS

*Sticky Date Pudding w' butterscotch sauce
Rhubarb & Apple Crumble Tart w' crème anglaise & ice cream*

Pear & Almond Tart w' warm chocolate sauce & ice cream

Crepe Suzette w' vanilla ice cream

Passionfruit Cheese Cake w' mixed berry coulis

Lime tart w' crème anglaise & ice cream

Vanilla Crème Brulee w' biscotti biscuits

Tea & Coffee

\$38.00 per person

MENU 4

Your choice of two to be served alternate

ENTREES

Warm Honey Chicken Salad w' croutons, hommus & tahini dressing

Salt & Pepper Squid w' thai salad

Spinach and Ricotta Tart w' roquet salad, parmesan & balsamic dressing

Smoked Salmon filled crepe w' tomato coulis & mixed salad.

Thin Goats Cheese Tart w' onion jam & roquet salad

Cajun Prawns w' lemon chilli mayonnaise & mixed salad

*Pan Fried Potato Gnocchi w' roast tomato celery sauce,
roquet salad, pesto & parmesan cheese*

Herb Crusted Prawns glazed noodle salad & spicy lime leaf dressing

Menu 4 Continued over page

MAINS

*Grilled Lamb Brackstrap w' garlic mash potato,
Braised vegetables & gremolta relish*

*Grilled Chicken Breast w' pancetta cheese rosemary, spinach
& port wine sauce*

*Medium Rare Beef Fillet w' potato gratin, roast tomato,
red wine jus & béarnaise sauce*

*Rare Veal Brackstrap w' potato rosti, mushroom zucchini ragout,
aioli & roquet*

*Grilled Salmon Filet w' roast kipfler potato, snap peas, pesto &
hollandaise sauce*

Cajun Pork Fillet w' roast kumara, thyme jus & green vegetables

*Chicken Breast filled w' semi dried tomato pesto wrapped in prosciutto,
Potato rosti, green vegetables & honey garlic sauce*

DESSERTS

*Sticky Date Pudding w' butterscotch sauce
Pear & Almond Tart w' ice cream*

Brandy Snap Basket w' strawberries, warm chocolate sauce & ice cream

Passionfruit Cheese Cake w' mixed berry coulis

Rhubarb & Raspberry Crumble Tart w' vanilla ice cream

Vanilla Crème Brulee w' biscotti biscuits

Chocolate Barvarian w' frangelino cream

Tea & Coffee

\$48.00 per person

MENU 6 – BUFFET

Our experienced staff will assist your guests from our inviting buffet

SELECTION 1

<i>Roast Pork</i>	<i>Roast Lamb</i>
<i>Roast Beef</i>	<i>Baked Ham</i>
<i>Crispy Roasted Chicken</i>	

SELECTION 2

<i>Roast Vegetables</i>	<i>Buttered Bacon Beans</i>
<i>Corn Cobbettes</i>	<i>Cauliflower w cheese sauce</i>
<i>Mixed Steam Vegetables</i>	<i>Baked Potato</i>

SELECTION 3

Butter Chicken, rice, pappadum & chutney
Beef Lasagne
Chicken Mignon w' mustard sauce
Braised Beef w red wine gravy
Braised Chicken w spinach brie & white sauce
Lamb Curry, Rice & Chutney

SELECTION 4

<i>Potato Salad</i>	<i>Mixed Bean Salad</i>
<i>Fresh Cesar Salad</i>	<i>Coleslaw</i>
<i>Mixed Leaf Salad</i>	<i>Fresh Asparagus salad, roasted pinenuts</i>
<i>Tomato & Basil Salad</i>	<i>Roquet Parmesan w' semi dried tomato</i>

SELECTION 5

Cold King Prawns
Homemade Salmon Pie
Baked Fish of the Day
Seafood Platter (prawns, calamari, & fish dippers)

*All selections have steamed seasonal vegetables, sauces and bread rolls
 Tea and Coffee*

<i>Package Name</i>	<i>Price per Head</i>	<i>Selection 1</i>	<i>Selection 2</i>	<i>Selection 3</i>	<i>Selection 4</i>	<i>Selection 5</i>
<i>Hole In 1</i>	<i>\$48.00</i>	<i>2</i>	<i>2</i>	<i>2</i>	<i>3</i>	<i>2</i>
<i>Eagle</i>	<i>\$38.50</i>	<i>2</i>	<i>2</i>	<i>3</i>	<i>3</i>	
<i>Birdie</i>	<i>\$34.50</i>	<i>2</i>	<i>2</i>	<i>1</i>	<i>2</i>	
<i>Par</i>	<i>\$30.50</i>	<i>2</i>	<i>2</i>		<i>2</i>	

Package applies for minimum 40 people

MENU 7 - FINGERFOOD

SELECTION 1

Party Pies

Seasoned Wedges & dips

Mini Spring Rolls & dips

Mini Dim Sims & dips

Assorted Mini Quiches

Sausage Rolls

Chipolatas and dips

Italian Meatballs

Spinach Triangles

Fruit Platter

SELECTION 2

Honey Soy Chicken Wings

Cheese Platter & Biscuits

Tempura battered Barramundi pieces w dips

Cajun Chicken tenderloin skewers

Tomato Brushette

Crumbed Calamari w tartare sauce

Salt & Pepper Squid

Antipasto Platter - olives, sundried tomato, marinated artichokes,

Thai Fish Cakes w' cucumber relish

Baguet of Goat Cheese w' semi dried tomato

Vegetarian Frittata

SELECTION 3

Tempura Prawns w dips

Vegetarian Dim Sims

Tandoori Lamb tenderloin skewers w yoghurt & cucumber dip

Smoked Salmon & crostini horseradish cream

Rolled Chicken Breast w' macadamia pesto

Thai Coconut Prawn Spring Roll w' Mango Sauce

Sydney Rock Oysters (Natural or Kilpatrick)

Vietnamese Pork Rice Roll w' nan jim dressing

Cajun Prawns w' sweet chilli mayonnaise

<i>Package Name</i>	<i>Price per Head</i>	<i>Selection 1</i>	<i>Selection 2</i>	<i>Selection 3</i>
<i>Gold</i>	<i>\$28.50</i>	<i>2</i>	<i>2</i>	<i>4</i>
<i>Silver</i>	<i>\$25.00</i>	<i>2</i>	<i>4</i>	<i>2</i>
<i>Bronze</i>	<i>\$21.90</i>	<i>4</i>	<i>3</i>	<i>1</i>

*Package applies for minimum 20 people

Function Policies Terms & Conditions

Bookings and Security Deposit

Tentative bookings will be accepted securing your chosen date, and will be held for seven (7) days. A security deposit of \$200.00, paid within seven (7) days of booking secures your function date. The deposit is also held against damage to the Club or its property; however the clubs right to recover beyond the deposit amount is not limited. Where a tentative booking has been taken, but payment of the required deposit is not forthcoming within the required seven (7) days, management will deem that the date is again vacant for rebooking.

All security deposits are refunded 7 days after the function. Cancellations less than 4 weeks prior are subject to forfeiture of the full deposit.

A surcharge for Sundays & Public Holidays applies - 15% Sunday – 20% public holidays. On over all function.

Payment Of Account

All accounts are payable to “Highlands Golf Club Ltd.”

An approximate number of guests attending your function is required two (2) weeks prior to the function, (earlier if available).

Final numbers must be submitted and full payment must be received seven (7) days prior to the function. However, should your numbers change within those seven (7) days you should contact the Club / Function Manager immediately.

This number will used for catering purposes and your function account will be based on this number. If cancellation occurs within the 7 days, 50% of the of the full payment will be forfeited.

Accepted forms of payment are cash, credit card or bank cheque.

Room Hire

Room hire charges are included for the first four (4) hours of a function when a menu package is selected.

At the conclusion of four (4) hours, extensions of time are charged as follows:-

- \$100 per hour until 12.00 midnight
- \$150 per hour thereafter

Room hire including refundable deposit is charged as follows when a menu package ***is not chosen:***

- \$300 20-50 guests with refundable deposit of \$50
- \$400 50—120 guests with refundable deposit of \$50
- \$580 120 + guests with refundable deposit of \$100

Price Confirmation

All prices are subject to change without notice. You should contact the Club / Function Manager, 6 weeks prior to your function to confirm the costing of your function, if table service is required for your function 50 cents per drink ser charge applies.All drink tabs must be paid in full at end of the function.

Non Smoking Policy

To ensure that The Highlands Golf Club provides a safe and healthy environment for members and their guests, it is the Law that no smoking is allowed in the any part of the Highlands Golf Club. However, those wishing to smoke may do so in the designated areas.

Management reserve the right to remove any persons found not adhering to Club Policy from the premises.

Damage to Club Property

The person/persons booking the function is responsible for any damage caused to the Clubhouse or the surrounding golf course by any of their guests. Claims made by the Club against damages are not restricted to the amount of the deposit.

Confetti

Confetti is not allowed in the Clubhouse or the Golf Course grounds.

Nails sticky tape, hooks etc cannot be used at any time.

Gifts

The Club and staff will take reasonable precautions to ensure the safety of gifts brought to the Club, however we cannot accept responsibility for losses or damage.

Guests

All guests who are not members of The Highlands Golf Club, are required to sign the Club Register to conform with the Registered Clubs Act.

The organiser of the function is required to be a member of the club.

Any persons under the legal age of 18 years will not be served alcohol and are required to produce authentic proof of age when requested by staff at Highlands Golf Club and will not be permitted to enter the poker machine area or partake of any gambling whilst on the premises.

All persons attending any function under the legal age of 18 years must be accompanied and supervised by a responsible adult who has signed the Club Register At all times.

General information

No Food Beverages may be bought into the club,excluding wedding cakes or birthday cakes.

We also hire a range of equipment e.g data projector or screen and white boards etc at an additional cost.

Security

Where a function warrants the use of security, the function organisers are responsible for the cost of hiring security staff.

The management reserve the right in determining whether a function warrants the use of security.

I _____ Agree to comply with the above

Terms and conditions

Relating to the function held at Highlands Golf Club.

Signed _____

Today's Date _____

