

Celebrations

TWIN WATERS GOLF CLUB



Whatever the occasion Twin Waters Golf Club offers highly personalized attention, spectacular surroundings, excellent catering and flexible packages.

Whether a special birthday, engagement party, corporate day or cocktail party, we will work with you to create a package suitable for any budget.

Cocktail
Celebrations

Engagements

Special
Occasions

Birthdays

The Terrace Function Room

The Main Function Room

Overlooking the picturesque gardens and greens, this function room, and adjoining undercover terrace is perfect for smaller groups, cocktail and birthday parties, and intimate functions.

Our large function room has the flexibility to suit any celebration. There is also a terrace which overlooks the picturesque gardens of the golf club.

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|---------------|----------|---------------------------|---------------|
| | | Full Day Hire: | \$400.00 |
| Room Hire: | \$250.00 | Half Day Hire: | \$250.00 |
| Evening Hire: | \$400.00 | Evening Hire: | \$400.00 |
| Dance Floor | \$150.00 | Lectern & Microphone | Complimentary |
| Projector | \$150.00 | Flip Chart or Whiteboards | \$20.00 |



Buffet options

PEBBLE BEACH BBQ

\$27.00 PER PERSON

AVAILABLE FOR 20 OR MORE GUESTS

Barbecued rib fillet steak
Chicken skewer
Beef sausages
Balsamic grilled onions
Salad dressings and accompaniments
Dinner roll

Salads:

- Tossed garden salad
- Potato salad with bacon, egg and dill mayonnaise dressing
- Coleslaw with fried noodles

Dessert option - add \$5 per person

Selection of 2

Fresh seasonal fruit platter
Black forest cheesecake
Passionfruit panna cotta
Apple crumble
Chocolate mousse
Peach cobbler
Selection of petite fours

Cheese platter - add \$7 per person

Danish blue vein, king island smoked cheedar,
South Cape brie, Quince paste, assorted dried fruit
and crackers

AUGUSTA BUFFET

\$37.00 PER PERSON

AVAILABLE FOR 30 OR MORE GUESTS

Lamb (GF,DF)

Slow cooked lamb leg glazed with pomegranate
and honey

Barramundi

Skinless Barramundi topped with a lemon and herb
crust

Chicken (GF,DF)

Portuguese spiced Chicken served with fresh
pineapple and mint salsa

Pasta (V)

Bake creamy mushroom and spinach tortellini

Garlic, sea salt and rosemary roasted potatoes

Buttered corn on the cob

Your choice of 3 of the following salads

- Coleslaw with crunchy fried noodles and Japanese dressing
- Quinoa tabbouleh salad with zesty lemon dressing
- Caesar salad, crispy bacon, egg, croutons and a creamy Caesar dressing
- Green bean and toasted flaked almond salad, sesame dressing
- Masala lentil salad with spiced roasted carrots



Canape's

Selection of 4 - \$20.00

Selection of 6 - \$26.00

Selection of 8 - \$32.00

Salmon and dill Blini

Smoked salmon and dill cream cheese served on a savoury pancake

Apricot chicken roulade

Apricot blended chicken breast topped with turmeric mayonnaise

Vegetable rice paper rolls

Fresh vegetable strips hand wrapped in rice paper served with chilli dipping sauce

Sushi

Assorted handmade sushi including beef teriyaki, tuna salad, California, chicken avocado
- served with wasabi and Japanese mayonnaise

Goats cheese and caramelised onion tart

Individual petite tarts filled with creamy goats cheese and caramelised onion relish

Antipasto skewer

Skewered baby bocconcini, black olives, salami, cherry tomatoes, artichoke hearts,- drizzled with balsamic glaze

Cucumber and fetta rolls

Fetta and sundried tomato bites wrapped in thinly sliced cucumber strips

Coconut poached chicken and avocado crostini

Shredded coconut scented chicken served on mini toasts topped with a tomato and avocado salsa

Blue cheese Arancini balls

Golden crumbed blue cheese risotto balls with aioli

Lamb kofta

Grilled lamb kofta served with minted yoghurt

Duck and maple rolls

Duck and maple mince wrapped in golden puffed pastry accompanied by a plum dipping sauce

Thai fish cakes

Mini fish cakes topped with a fresh dill and tomato salsa

Filo wrapped prawns

Garlic prawns wrapped in a crispy fried filo pastry

Vegetable pakora

Golden battered vegetable bites with a coriander and spinach dipping sauce

Satay chicken

Grilled satay chicken skewers with sweet chilli sauce

Mini frittata Individual spinach, fetta and mushroom frittatas



Lunch or Dinner Set Menus

ENTREE

SALT PEPPER SQUID (GF)

Lightly fried salt and pepper coated squid served on a bed of salad leaves with a creamy dill dressing

BEEF CARPACCIO (GF)

Tender slices of eye fillet with toasted pine nuts, rocket, olive oil and lemon

DUCK AND MAPLE MUSHROOMS

Duck and maple mince stuffed field mushrooms with a sweet soy sauce

PROSCIUTTO WRAPPED CHICKEN

Lemon and sage stuffed chicken wrapped in prosciutto served on a bed of watercress leaves

MAIN

PANGRITATA CHICKEN

Chicken breast coated in crispy pangritata crumbs served with creamy mash potato and grilled asparagus drizzled with a rich plum sauce

CRISPY SKIN SALMON (GF)

Grilled crispy skin salmon served with broccolini and creamy mash potato, finished with a caper cream sauce

LAMB RUMP (GF)

Oven roasted lamb rump served with garlic and herb smashed chat potatoes, peas, rosemary jus and sweet potato crisps

VEGETABLE STACK (VEG, GF)

Layered grilled vegetables and haloumi cheese finished with a lemon and thyme basil pesto

DESSERT

COCONUT LIM PANNA COTTA (GF)

Malibu spiked coconut and lime pannacotta with sugared lime and orange segments

PAVLOVA (GF)

Individual pavlova topped with fresh fruit and sweet whipped cream

CREME CARAMEL (GF)

Baked delicate custard with caramel sauce

BLACK FOREST CHEESECAKE

Sweet black cherry cheesecake with a chocolate biscuit base

2 course alternate drop - \$40

3 course alternate drop - \$50

Price does not include room hire

Beverages

STANDARD BEVERAGE PACKAGE

Local tap beers, bottled house wines, bottled house sparkling wine, juices and soft drinks

- 2 hour package - \$29 per person
- 3 hour package - \$35 per person
- 4 hour package - \$40 per person
- 5 hour package - \$45 per person

PREMIER BEVERAGE PACKAGE

All tap tap beers, bottled house wines, bottled house sparkling wine, juices and soft drinks

- 2 hour package - \$35 per person
- 3 hour package - \$40 per person
- 4 hour package - \$45 per person
- 5 hour package - \$50 per person

ALL INCLUSIVE BEVERAGE PACKAGE

Standard spirits, local tap beers, bottled house wines, bottled house sparkling wine, juices and soft drinks

- 2 hour package - \$46 per person
- 3 hour package - \$51 per person
- 4 hour package - \$56 per person
- 5 hour package - \$61 per person

BAR TAB

If you would prefer we are able to offer you the option of running a bar tab. With a bar tab you select the beverages that you would like served to your guests and then allocate a pre determined amount. Drinks as consumed will be calculated on the day and staff will liaise with you as it reaches your limit. You can extend your limit at any time with on site staff.

Please ask and a current wine & beverage price list will be given to you.

BOOKING FORM

Contact Name: _____

Contact Details: _____

Ph: _____

Mobile: _____

Email: _____

Address: _____

Function date: _____

Function type: _____

Approximate numbers: _____

Catering option: _____

Preferred seating style: _____

Other Details: _____

How did you hear about us?: _____

TERMS AND CONDITIONS

DEPOSIT - your deposit is non-refundable however if you need to change your conference date, we may be able to transfer the deposit to the new date. Should the conference or event cancel within 30 days of the event, the full amount of the entire conference or event will be payable.

CONFIRMATION - Once you have decided to proceed with your booking, please forward to us the completed booking form. You will then receive a contract which will state all terms, conditions and deposits. Your booking is not considered confirmed until we have received your deposit and a signed copy of your contract.

NUMBERS - An estimate of numbers is required 30 days prior to the event. Guaranteed final numbers are required seven working days prior to the event and will represent the minimum amount you will be charged.

PACKAGE CHANGES - As the packages are compiled based on the items shown, any changes to these packages may result in an additional cost. Similarly any items not required could result in the package price remaining the same.

MENUS - Menus are based on the seasonal availability of ingredients and may be subject to change.

PRICES - Prices and conditions are current for Conferences & Events held during 2018 but are subject to change without notice. The organiser will be advised as far in advance as possible of any relevant changes.

A surcharge may apply to your prices should you choose to book your event on a public holiday.

CREDIT CARD CHARGES - A 3% surcharge will be applied to all American Express.

A 0.7% surcharge will be applied to all Visa & MasterCard Transactions