



CELEBRATIONS 2017



Cocktail Celebrations

Engagements

Birthdays

Special Occasions

WELCOME TO 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.

Our function room can cater for up to 130 for a sit down function, or more than 150 guests for a cocktail party. Or you may wish to use the terrace, overlooking the beautiful golf course for something more casual.

Our Terrace function room and under cover area is also perfect for smaller more intimate functions.

Choose from our menu options and beverage packages or let us create something individual for you.



ROOM HIRE

Main Function Room

Full Day Hire \$400.00

Half Day Hire (Morning or Afternoon) \$250.00

Evening Hire (max 4 hrs) \$400.00

The Terrace Function Room

Room Hire \$250.00

Evening Hire (max 4hrs) \$400.00

OTHER ITEMS FOR HIRE

Dance Floor \$150.00

Projector \$150.00

Lectern & Microphone Complimentary

Flip Chart or Whiteboards \$20.00

Buffet

Pebble Beach Barbecue

\$25 per person

Minimum 20 guests

Barbecued rib fillet steak

Grilled marinated chicken

Grilled onions

Condiments and sauces

Fresh bakery rolls

Your choice of 3 chef's salads (see below)

Salads:

- Tossed garden salad
- Gourmet potato salad
- Roasted Beetroot, cumin and balsamic
 - Coleslaw with fried noodles
 - Roasted vegetable salad
 - Caesar salad
- Red kidney bean and vegetable salad
 - Bowtie pasta and seafood salad
 - Sweet potato and fetta salad
- Roasted pumpkin, spinach and pepita salad
- Couscous salad with citrus yogurt dressing
 - Greek salad

Augusta Buffet

\$35.00 per person

Minimum 30 guests

Basket of Swiss bread rolls with butter

Roasted vegetable salad

Tomato, basil and boconcini salad with balsamic glaze

Greek salad drizzled with raspberry dressing

Garlic and onion roasted chat potatoes

Steamed corn on the cob with parsley and pepper butter

Baked barramundi with lemon beurre blanc

Mustard rubbed whole porterhouse beef

Marinated chicken

Chef's selection of cakes served with coulis and whipped cream

Additional extras:

\$5.00 per person

Brie, blue, and tasty cheeses with crackers and dried fruit

Tea, coffee & fruit juice station

Price does not include room hire

BUFFET

The Dunes Buffet
\$45.00 per person
Minimum 30 people

Cold meat platter
Your choice of 3 chef's salads (see below)

Salads:

Tossed garden salad

- Gourmet potato salad
- Roasted Beetroot, cumin and balsamic
 - Coleslaw with fried noodles
 - Roasted vegetable salad
 - Caesar salad
- Red kidney bean and vegetable salad
 - Bowtie pasta and seafood salad
 - Sweet potato and fetta salad
- Roasted pumpkin, spinach and pepita salad
- Couscous salad with citrus yogurt dressing
 - Greek salad

Mustard rubbed roasted beef with creamy mash potato

Chicken cacciatore

Lamb Rogan josh

Steamed rice

Warm bread rolls

Condiments and dressings

Panache of steamed vegetables

Chef's selection of cakes, tortes and berry coulis

Fresh fruit & cream and cheese platter



CANAPE'S

Cold

Nori Roll – californian, teriyaki, tuna

Mini rice paper cones filled with carrot, cucumber and smoked chicken

Thai beef salad

Grilled scallop with wakame salad

Chilled gazpacho soup

Oysters with beetroot ceviche, pickled fennel, apple cucumber and mint

HOT

Blue cheese asparagus arancini balls

Duck and maple sausage roll with plum sauce

Teriyaki chicken with seasoned rice

Salt and pepper calamari

Mini grilled rib fillet steak with pomme frites, baby fried tomato, cheese omelette, tomato relish

Lamb and chickpea curry with cauliflower rice

Selection of 4 - \$20.00

Selection of 6 - \$26.00

Selection of 8 - \$32.00

Price does not include room hire

LUNCHEON OR DINNER SET MENUS

Entrées

Warm vegetable tart with pesto, roasted capsicum, asparagus, red onion, green olives, baby mozzarella, balsamic glaze, smoked bell pepper and baby herbs

Huon cold smoked salmon salad with baby capers, red onions, cucumber and blue cheese and dill dressing

Moroccan pencil lamb fillet, cucumber, red onion, kalamata olives, fetta stuffed baby bell pepper, tomatoes and balsamic dressing

Ricotta cheese and potato crique, tomato pesto, sour cream, chive dressing and baby tatsoi

Main

Lamb shank with creamy mash potato, warm carrot, celery and leek salad

Chicken ballontine with sweet potato mash, broccolini and thyme jus

Cone bay baked barramundi fillet with mash potato, beetroot, onion, asparagus and sweet soy beurre blanc

Fillet steak with potato gratin, sautéed leek, mushroom, beans and beurre monté

Pumpkin and chive risotto with grana padano cheese

Dessert

Sticky date pudding served with butterscotch sauce and cream

Individual pavlova served with cream, fresh fruit and berry coulis

Citrus tart with berry compote and clotted cream

Orange scented chocolate mousse

Price does not include room hire

2 Course Alternate Drop \$35 per person (room hire not inc.)

3 Course Alternate Drop \$50 per person (room hire not inc.)

Set menu based on a minimum of 30 guests

BEVERAGES

Standard Beverage Package

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

2 hour package \$29.00 per person
3 hour package \$35.00 per person
4 hour package \$40.00 per person
5 hour package \$45.00 per person

Premier Beverage Package

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

2 hour package \$35.00 per person
3 hour package \$40.00 per person
4 hour package \$45.00 per person
5 hour package \$50.00 per person

All Inclusive Beverage Package

Standard spirits, all tap and bottle beers, bottled house wines, bottled house sparkling wine, juices and soft drink

2 hour package \$46.00 per person
3 hour package \$51.00 per person
4 hour package \$56.00 per person
5 hour package \$61.00 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.

TERMS AND CONDITIONS

DEPOSIT

Your deposit is non-refundable however if you need to change your function date, we may be able to transfer the deposit to the new date. Should the function or event cancel within 30 days of the event, the full amount of the entire function 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 (7) 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 events held during 2016 but are subject to change without notice. The organiser will be advised as far in advance as possible of any relevant changes.

PUBLIC HOLIDAYS

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 & Diners Club Transactions.
A 1% surcharge will be applied to all Visa & Mastercard Transactions.

BOOKING FORM

Contact Name	
Contact address and phone Number	
Contact Email	
Function Date	
Function Type	
Approximate Numbers	
Catering option	
Seating Plan	
Other Details	
How did you hear about us?	