



## MEETINGS & CONFERENCES

Twin Waters Golf Club, ideally located in the heart of the Sunshine Coast, minutes from the Sunshine Coast airport and less than ten minutes from Maroochydore CBD makes this the perfect meeting place for your next event.

The Clubhouse and Terrace Room both feature natural day light, garden views and pre event spaces for you to enjoy refreshments.

Twin Waters Golf Club provides highly personalised attention to detail, modern facilities, spectacular surroundings and excellent catering with a high level of service.

### Conference Types catered for include

- Board Meetings
- Whole Staff Meeting
- Day Conferences
- Half Day Conferences
- Seminars
- Presentations
- Trade Shows
- 10 - 200 Delegates
- Staging
- AV Requirements
- Theming
- Golfing Events

- Whiteboard \$20.00
- Flipchart \$35.00
- Projector \$150.00
- Wi-Fi internet connection On request





The Terrace Function Room	The Clubhouse room
With natural daylight and overlooking the picturesque gardens and greens, this function room is perfect for smaller groups, boardroom meetings and function.	A large function room that has the flexibility to suit any style of conference or meeting. There is also a terrace for morning or afternoon breaks which overlooks the beautifully maintained gardens and golf club.
Full Day \$250.00 Evening Hire \$400.00	Half Day \$250.00 Full Day \$400.00 Evening Hire \$400.00
Cocktail 80 Banquet 40 Classroom 25 Ushape 25 Theatre 40 Imperial 30	Cocktail 200 Banquet 150 Classroom 60 Ushape 50 Theatre 150 Imperial 200



## Tea & Coffee

Arrival tea and coffee

\$4.00 per person

Continuous tea and coffee

\$6.50 per person

Tea, coffee and cookies  
*Cookies: chocolate chip, coconut, cranberry & white chocolate*

\$6.00 per person

Jugs of soft drink

\$3.00 per person

## MENU SELECTIONS

## Morning & Afternoon Tea

Tea breaks include freshly brewed tea & coffee station, please select two from the following selection:

- Selection of sweet danish
- Blueberry Muffins
- Scones with jam & cream
- Lemon and Yoghurt Cake
- Lamingtons
- Carrot Cake
- Assorted Donuts
- Chocolate Brownie (GF, DF)
- Raspberry Friends (GF)
- Orange and Almond Cake
- Ham & cheese croissant
- Assorted Mini quiche
- Cheese and Chive Muffins (VEG)
- Vegetarian Frittata (GF, VEG)
- Mini Spinach & Ricotta Triangles (VEG)
- Gourmet petite Pies

\$13.00 per person



## Breakfast

### Pancakes

Freshly made pancakes with maple syrup and Ice cream dusted with icing Sugar

**\$10.00 per person**

### Bacon and Eggs Breakfast

Grilled Bacon, poached eggs and baby spinach served with toasted sourdough

**\$14.00 per person**

### English Breakfast

Fried egg with grilled bacon, chipolata sausage, tomato, hash brown, baby spinach, sautéed mushrooms, baked beans and toasted sourdough

**\$19.00 per person**

# Refreshments

## Sandwich Platters - min 15 guests

\$15.00 per person

Assorted sandwiches, wraps and rolls

## Seated Plated Lunch Options (Choice of 2) minimum 20 guests

\$18.00 per person

- Thai Green Curry with rice (GF)
- Haloumi and roasted vegetable burger with chips (VEG)
- Chicken satay skewers with Thai noodle salad
- Beef and bean burrito with creamy coleslaw
- Hamburger with chips
- Spinach and ricotta filo with gardens salad (VEG)
- Salt and pepper squid with salad (GF, DF)
- Chicken Caesar salad
- Beef vindaloo curry with rice

## Lunch Buffet minimum 30 guests

\$27.00 per person

- Beef Lasagna
- Chickpea curry with rice (GF, VEG, VEGAN)
- Balsamic marinated roasted chicken with vegetables (GF)
- Greek Salad (GF)
- Quinoa Salad (GF)
- Freshly baked dinner rolls and butter

## Lunch & Dinner Buffet minimum 30 guests

\$37.00 per person

- Slow cooked lamb leg glazed with pomegranate and honey
- Skinless Barramundi topped with a lemon and herb crust
- Portuguese spiced chicken served with fresh pineapple and mint salsa
- Baked creamy mushroom and spinach tortellini
- Garlic, sea salt and rosemary roasted potatoes
- Buttered corn on the cob
- Basket of bread rolls

## 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



# 2 course & 3 course Alternate Drop or Pre Order Menu

2 course \$40.00 per person - 3 courses \$52.00 per person

## 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 pinenuts, roquette, olive oil and lemon

## Duck and Maple Mushrooms

Duck and maple stuffed field mushrooms with sweet soy sauce

## Prosciutto wrapped Chicken

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



## Pangritata chicken

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

## Crispy Skin Salmon (GF)

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

## Lamb Rump (GF)

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

## Vegetable Stack (VEG, GF)

Layered gilled vegetables and haloumi cheese with a lemon and thyme basil pesto



## Coconut Lime Pana Cotta (GF)

Malibu spoked coconut and lime pana cotta with sugared lime and orange segments

## Pavlova (GF)

Individual pavlova topped with fresh fruit and sweet whipped cream

## Crème Caramel (GF)

Baked delicate custard with caramel sauce

## Black Forest Cheesecake

Sweet black cherry cheesecake with chocolate biscuit base



# BOOKING INFORMATION

Company Name: \_\_\_\_\_

Contact Name: \_\_\_\_\_

Contact Details: \_\_\_\_\_

Ph: \_\_\_\_\_

Mobile: \_\_\_\_\_

Email: \_\_\_\_\_

Address: \_\_\_\_\_

Conference / Event date: \_\_\_\_\_

How did you hear about us? \_\_\_\_\_

Access required from: \_\_\_\_\_

Preferred Package: \_\_\_\_\_

Approximate numbers: \_\_\_\_\_

Approximate start time: \_\_\_\_\_

Preferred seating style: Theatre / Classroom / U-shape / Boardroom / Cabaret  
Banquet / Cocktail Reception / Imperial

## TERMS AND CONDITIONS

**DEPOSIT** - your deposit ( \$250.00) 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 Event Order which will state all terms & conditions with deposit invoice. 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 2020/2021 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