



EMERALD LAKES
GOLF . DINING . LEISURE

Functions & Events



NIGHT OR DAY
COME & PLAY

emeraldakesgolf.com.au

Breakfast Menu

\$19pp

(Please select one item from the following)

Eggs Benedict with Ham on Toasted Turkish Bread

OR

Poached Eggs with Tomato Bruchetta, Avocado & Sourdough

OR

Scrambled Egg, Crispy Bacon, Golden Hash Brown, Grilled Tomato & Chipolatas

OR

Corn Fritters layered with Avocado, Persian Fetta and Maple infused Bacon

Served with

Freshly Brewed Coffee & Tea

Minimum of 20 people
Menu & prices subject to change

Canapés

(This menu is waiter serviced)

Cold Selection

Seared Beef, Pumpkin Puree & Caramelised Onion

Smoked Salmon & Avocado Rice Paper Rolls

Roast Tomato Tartlet with Persian Fetta & Balsamic

BBQ King Prawn on Mini Toast with Avocado Salsa

Petit Cherry Tomato, Boccocini & Basil Skewers

Grilled Pumpkin & Swiss Cheese on Crossini

Hot Selection

Mini Bbq Wraps filled with Roasted Vegetables & Ricotta

Spiced Lamb & Fetta Kofta

Satay Chicken Skewers

Charred Mini Beef Medallions, Creamed Fetta & Shallots

Duck Spring Rolls with Asian Dipping Sauce

Thai Style King Prawn Springrolls

Beef Burgundy Pies

Thai Fish Cakes with Coriander & Garlic Aioli

Falafel Balls with Minted Yoghurt

6 pieces per person \$30

10 pieces per person \$43

12 pieces per person \$48

Bowl Selection

\$10.90 per dish

Stir-fry Hokkien Noodles & Asian Vegetables
with Chilli & Oyster Sauce

Lamb Tagine with Herb Cous Cous

Wild Mushroom Risotto

Grilled Chicken, Char-Grilled Vegetable & Quinoa Salad

Coconut Crusted King Prawns, Chips & Tartare

Pork & Peanut Salad with Rice Vermicelli

Thai Green Chicken Curry with Steamed Rice

Menu & prices subject to change

Minimum of 20 people

Platters

(Each platter caters for approximately 10 people
and are placed on a buffet for self service)

Sushi \$85

Assorted Sushi Rolls including
Fresh Salmon
Tuna
Teriyaki Chicken
California Rolls

Sandwich \$75

Fresh White & Wholemeal Bread filled with
Champagne Ham , Cheese & Tomato
Egg & Lettuce
Chicken, Cheese & Avocado
Salami, Cheese & Pickles

Gourmet Wraps \$85

Grilled Chicken, Bacon, Cos Lettuce & Caesar Dressing
Champagne Ham, Mustard & Salad
Smoked Salmon, Capers, Cream Cheese & Rocket

Gluten Free \$105

Chicken Satay with Peanut Sauce
Selection of Gourmet Pizzas
Assorted Gourmet Quiches
Vietnamese Rice Paper Rolls

Party Platter \$90

Chicken Nuggets
Battered Fish Pieces
Beef Party Pies
Mini Sausage Rolls
Fries

Menus and prices subject to change

Platters

(Each platter caters for approximately 10 people
and are placed on a buffet for self service)

Asian Bites \$95

Mini Beef Dim Sims
Thai Prawn Spring Rolls
Japanese Fried Chicken Karaage
Sweet Potato Money Bag
Thai Fish Cakes

Around the World \$110

Gourmet Beef Pies
Satay Chicken Skewers
Lamb Souvlaki Meatballs with Tzatziki
Atlantic Salmon Brochettes w Salsa Verde
Char Grilled Beef and Vegetable Skewers

From the Sea \$115

Coconut Crusted Prawns
Crispy Tempura Scallops
Beer Battered Flathead
Salt & Pepper Calamari
Prawn Twisters

Pizza Slabs \$85

Portuguese Chicken
Vegetarian
Hawaiian
BBQ Meat Lovers

The More the Merrier \$150

BBQ Pulled Pork Sliders
Spanish Chorizo Empanadas
Spicy Buffalo Chicken Drumettes
Mini Dogs wrapped in Puff Pastry
Potato Wedges w Sour Cream and Sweet Chilli

Menus and prices subject to change

Platters

(Each platter caters for approximately 10 people
and are placed on a buffet for self service)

Vegetarian Mezze \$85

Spinach & Cheese Triangles
Marinated Olives
Stuffed Mushroom Cups w Fetta and Pesto
Roasted Vegetable Skewers
Toasted Turkish Bread
Assorted Dips

Cheese Board \$85

Blue Cheese
Vintage Cheddar Cheese
Brie
Dried Fruit
Quince Paste
Gourmet Water Crackers

Something Sweet \$85

Chefs Selection of
Assorted Cakes & Petite Fours

Fresh Fruit Platter \$50

A Select Combination of Seasonal Fruit

Please note platter selections and pricings are subject to change

BBQ Buffet

\$38.90pp

Freshly Baked Bread Rolls

Hot Selection

Marinated Char-Grilled Rump Steak with Cajun Spice

BBQ Barramundi Fillets with Salsa Verde

Marinated Chicken Pieces

BBQ Pork Sausages with Caramelised Onion

Baked Potatoes with Sour Cream

Charred Vegetable Skewers

Cold Salads

Traditional Coleslaw

Potato Salad with Shallots & Chorizo

Greek Salad with Olives & Fetta

Tossed Garden Salad with House Dressing

Dessert Buffet

additional \$9.50pp

Chefs Selection of Petit Dessert Platters

Australian Cheese Platter with all the Condiments

Tropical Fruit Salad with Passionfruit Coulis

Minimum 50 people

Menus & prices subject to change

Carvery Buffet

\$42.90pp

Assorted Bread Basket

Please Select Two

Mustard & Thyme Rubbed Roast Beef

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Roasted Lamb Leg Shoulder with Rosemary, Garlic & Thyme

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Roast Pork Leg with Crackling & Apple Sauce

Served with

Roast Potatoes

Honey & Cumin Baked Pumpkin

Buttered Beans with Toasted Almonds

Honey Baked Carrots

Assorted Sauces & Condiments

Salads

Creamy Potato Salad with Échalots,
Bacon & Seeded Mustard Dressing

Greek Salad with Olives & Fetta

Asian Style Crispy Noodle Salad
with Lime and Soy Dressing

Dessert Buffet

additional \$9.50pp

Chefs Selection of Petit Dessert Platters

Australian Cheese Platter with all the Condiments

Tropical Fruit Salad with Passionfruit Coulis

Minimum 50 people
Menus & prices subject to change

Set Menu

2 Course - \$43pp

3 Course - \$53pp

Please select two from each course to be served alternatively

Entrée

Sticky Pork Belly Salad, Crispy Noodles, Asian Slaw & Lime Dressing

Vietnamese Duck Spring Roll, Petit Salad, Thai Chilli Jam &
Sweet Plum Dressing

Seared Salmon Salad, Asparagus, Spanish Onion & Cherry Tomatos with a
Fresh Herb & Lemon Dressing

Warm Chicken Salad with Grilled Tenderloins, Mediterrean Vegetables
& Yoghurt Dressing

Nicoise Salad, Green Beans, Roma Tomato, Poached Egg & Marinated Fetta

Mains

Pan Seared Barramundi, Creamy Mash, Baby Spinach,
Scallops & Pancetta with a Herb Butter Sauce

Moroccan Spiced Seafood Paella topped with a Rich Garlic Aioli

Char Grilled, Spiced Yoghurt, Boneless Lamb Shoulder, served with Marinated
Warm Vegetables & Sauce Verde

Eye Fillet with Parmesan & Herb Baked Potato Gratin, Baby Spinach, Brocollini & Blistered
Cherry Tomatos with a Port Wine Reduction

Herb Marinated Chicken Breast, Creamy Mash Potato & Baby Spinach topped with a
Chilli, Lime & Coriander Butter

Dessert

Cinnamon Poached Pears, Almond Biscotti & Chantilly Cream

Mini Chocolate Pudding with Chocolate Ganache & Strawberry Concasse

Australian Cheese Plate

Raspberry Cheesecake with Vanilla Cream, Chocolate Crumbs
& Fresh Berries

Individual Tiramisu with Chocolate & Cappuccino Ice-cream

Menus & prices subject to change
Minimum 20 people

Beverage Packages

Beer on Tap

Cascade Light
Carlton Draught
Carlton Dry
Carlton Mid Strength
Great Northern Original
Great Northern Super Crisp
Victorian Bitter
XXXX Gold

Basic Spirits

Absolut Vodka
Akropolis Ouzo
Bacardi Rum
Ballantines Scotch
Beefeater Gin
Bundaberg Rum
Jim Beam Bourbon

Wines

Bay of Stones Chardonnay
Bay of Stones Sauvignon Blanc
Bay of Stones Shiraz

Sparkling Wine

Bay Of Stones Brut Cuvee

Non-Alcoholic

Soft Drink
Orange Juice

House Package

(Includes Tap Beers, Bay of Stone Wines/
Sparkling & Soft Drinks)

2 Hours	\$27.50pp
3 Hours	\$35.00pp
4 Hours	\$40.00pp
5 Hours	\$45.00pp

Premium Package

(House + Basic Spirits)

2 Hours	\$37.50pp
3 Hours	\$45.00pp
4 Hours	\$50.00pp
5 Hours	\$55.00pp

** Extra hours can be increased on your package and are available on quotation
Prices Subject to Change

Venue Hire

Outside Terrace \$500
Inside Function Room \$500
5 Hour Venue Hire

Extras

Chair Covers from \$5.50pp

DJ from \$550

Juke Box from \$320.00

Floral centerpieces from \$40 per piece

Mini Golf from \$5pp

9 Holes Golf Under Lights from \$29pp

18 Holes with Cart from \$63pp

Fairy Light Backdrop (Black/White) from \$365

The Events Team at Emerald Lakes has access to a wide range of specialty suppliers. From photo booths to live entertainment, simply ask and we're happy to tailor a memorable occasion just for you!

Prices Subject to Change





Terms & Conditions

1. All events must commence at the scheduled time and all guests must vacate the premises at the designated time. The client will assume full responsibility for the conduct of their guests. The client and their guests must conduct themselves in an orderly manner, in full compliance with applicable laws. The client must ensure no disturbances or nuisances will be caused to any guests, visitors or neighbors of Emerald Lakes Golf Club. Management reserves the right and will remove any guest from the event whose behavior is objectionable or undesirable.
2. Any damages caused by the client, their guests or any contractors engaged by the client for the event will be charged directly to the client via credit card details provided at the time of booking. The client must obtain consent from Emerald Lakes Golf Club before engaging any contractors for their event. All contractors must have professional and public liability insurance, before commencing contract work of any kind on Emerald Lakes Golf Club premises.
3. The client further agrees to reimburse Emerald Lakes Golf Club for any overtime wage payments, other expenses or damages incurred to the designated function area or course because of the clients failure to comply with regulations. Additionally, if Club Management chooses, security may be required for this event at an additional charge to the client. The client and their guests will be subject to the direction of Club Management and shall at all times comply with the direction so given.
4. No swimming is permitted in any of the feature lakes either out on course or surrounding the golf club.
5. No booking will be confirmed until club management has received signed terms & conditions including payment of a \$200 deposit, with valid **credit card details** which will be held on file until after the completion of the event. Any damages to the venue, calling of security or any outstanding monies will be charged to this card on the next consecutive business day following your event if they are not settled at the completion of your event. Your deposit payment confirms your reservation and holds your required date and is credited towards your event.
6. Cancellation policy—
6 months or more prior to event – Full deposit refunded
180-90 days prior to event – 50% deposit will be refunded
90 days month prior to event – No deposit refunded
Cancellation within 7 days of event date, the following costs will be payable: Full estimated food costs (based on current guest numbers) Any outstanding costs or refunds will be debited/credited to the credit card details on file.
7. A 15% surcharge will apply to the total food and beverage account on public holidays, which can be negotiated on confirmation of the event at the discretion of club management.
8. Final payment is strictly required no later than 3 days before the event. Final payment can be made via cash, bank cheque or credit card (excluding American Express and Diners Club) with the exception of direct deposit which must be made 5 days prior to the event. Once final numbers have been received and confirmed, this is considered your final guarantee and is not subject to reduction.
9. The client must ensure that no guest in attendance at the event will bring any **food or beverage** of any kind onto the Emerald Lakes Golf Club property for the purpose of consumption during the event. The violation or breach of this policy & Liquor Licensing Law will be dealt with accordingly by club management.
10. Please note that all Food and Beverage prices are subject to change, and certain menu options may be changed due to availability of product.
11. Smoking is prohibited in most areas of the clubhouse and golf facilities. We request that patrons smoke in the designated smoking areas only. Smoking on course is only permitted at the tee boxes.
12. Emerald Lakes Management and staff promote Responsible Service of Alcohol practices, in particular:
- Not permitting and controlling underage drinking
- Unduly intoxicated patrons will be refused service and will be asked to leave the property
Club Management reserve the right and have soul discretion with these matters. The client understands and agrees to abide by this policy and to uphold the laws of the state.
13. Emerald Lakes Golf Club is licensed until 12am (midnight) all alcohol service and consumption must cease at this point with no exceptions.
14. You must have written permission to use the Emerald Lakes Golf Club logo in print and/or audiovisual displays, and all proposed artwork must be approved by Emerald Lakes Golf Club management prior to publication.
15. A room hire fee will be applicable for all guests occupying a function area. Along with a minimum catering and beverage requirement. Please discuss this in more details with the events team upon booking.
15. The client and their guests attend the function/event at their own risk and indemnify the club against all costs, charges and expenses witch may be incurred due to any person suffering injury or loss of property related directly or indirectly to the event/function. The client agrees to hold harmless the club, from any and all claims, actions, suits or allegations for damages to person or property. Further, the client agrees to indemnify the club for any and all costs or losses which may be incurred by the club as a result of such claims, actions, suits or allegations, including but not limited to legal fees and expenses of litigation.
17. Where permitted, tabletop centerpieces, course sponsor signage or any personal decoration must meet all local fire regulations, health department regulations, and any other governmental regulations. Nothing may be affixed to the walls of the facility. Any signage or decorations must be removed at the end of the function. Emerald Lakes Golf Club take no responsibility for signage or decorations during the event or material not removed immediately at the completion of event.
18. Emerald Lakes Golf Club Management reserves the right to cancel bookings in the event of severe weather conditions, which may present as harmful to both staff and patrons and damaging to the property.

Signature

Date.....



Function Booking Form

CONTACT DETAILS

Name(s) _____

Address _____

Phone (Home) _____ (Work) _____

(Mobile) _____ (Fax) _____

Email Address _____

FUNCTION DETAILS

Date _____ Time _____ AM/PM

Function area _____ Event _____

No. Guests _____ Room Hire \$ _____

Menu _____

Bar Tab _____

Deposit & Security (payable only by Visa or MasterCard)

C/C No. _____ Expiry date ____/____/____

Cardholder's Signature _____

I have read and agree to abide by the conditions as outlined in the Emerald Lakes Golf Clubs terms and conditions.

Signed _____ Date ____/____/____

*** Please see terms and conditions, credit card details must be provided and will be held until the completion of the event.**

