



EMERALD LAKES
GOLF · DINING · LEISURE



NIGHT OR DAY
COME & PLAY

emerald lakesgolf.com.au

Platters

(To be served buffet style)

COLD SELECTION

Sandwiches \$90

40 Assorted Sandwich Points

Fresh White & Multigrain

Ham, Cheese, Tomato & Mustard Pickle

Egg & Lettuce

Chicken, Mayonnaise, Cheese & Lettuce

Gourmet Bread Rolls \$110

36 Assorted Rolls

Assortment of Freshly Baked Bread Rolls

Ham, Brie & Baby Spinach

Chicken Caesar

Bacon, Lettuce & Tomato

Sweet Bites \$100

45 Pieces

Chefs Selection of Profiteroles & Macaroons

Served with Seasonal Fruit

Scones \$60

40 Halves

Served with Strawberries, Jam & Cream

Seasonal Fruit \$80

Chefs Selection of Fresh Fruits

Platters

(To be served buffet style)
Each Platter contains 45 Pieces

\$105

Each platter contains 45 Pieces
(Select one of the following items per platter)

Mini Beef Pies

Baked Sausage Rolls

Assorted Baby Quiches

Beer Battered Flathead Fillets

\$110

Each platter contains 45 Pieces

Chicken Satay Skewers (Gluten Free on request)

Mini Chicken Kiev Balls

Spring Rolls

Peking Duck or Chicken & Vegetable

Arancini Balls (Vegetarian)

Pizzaiola, Tomato & Mozzarella or Porcini & Truffle

\$125

Gluten Free & Vegetarian

Falafel Bites(10), Pumpkin Aranchini(10),
Spring Rolls(10), Sweet Potato Croquettes(10),
Sausage Rolls(10)

Vegan

Spring Rolls(10) Sausage Rolls(10)
Empanada (10) Sweet Potato Croquette(10)
Mushroom White Wine Arancini Balls (10)

Gourmet Platters

(To be served buffet style)
Each Platter contains 30 Pieces
\$150

Lamb Kofta
With Tzatziki Dipping Sauce

Garlic Prawn Skewers
(3 per skewer)

Mini Hot Dogs
Cocktail Frankfurt, Caramelised Onion, Ketchup, Cheese & Mustard

Beef Sliders
Beef Patty, Cheese, Pickles & Onion Relish
served on a Brioche Bun

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Breads and Dips
Warmed Rosemary and Sea Salt Breads
with Assorted Dips
\$60

Antipasto Grazing Board
A Selection of Meats, Charred and Fresh Vegetables, Cheeses,
Nuts, Dips and Cracker Assortment
\$250
(SERVES 10-15 GUESTS)

Seafood Platter (50 pieces)
Garlic Prawns Skewers (10) Salt & Pepper Calamari (20)
Tempura Prawns (10) Beer Battered Flat Head (10)
\$160

Individual Noodle Boxes

SELECT ONE

\$18 per person

Beer Battered Fish Fillets with Chips

Szechuan Salt & Pepper Calamari & Fries

Sticky Pork Belly Salad

Chicken Satay, Jasmine Rice, Coriander and Shallots

Caesar Salad, Croutons, Egg, Bacon & Parmesan Twill

MINIMUM 30 GUESTS
MENU SUBJECT TO CHANGE

Plated Set Menu

2 Course \$55 per person

3 Course \$65 per person

Please select TWO from each course to be served alternatively

Entrée

Honey Smoked Ham, Asparagus & Cheese Mini Quiche served with a Creamy Pumpkin Puree & Micro Herbs

House Smoked Tasmanian Salmon, Beetroot Puree & Watercress Salad, Horseradish Dressing and Croute

Penne Pasta, Blistered Heirloom Tomatoes, Baby Spinach, Garlic Butter & Parmesan

Petit Caesar, Baby Cos Wedge, Parmesan Crisp, Croute, Bacon Crumble & Egg

Main

Macadamia Nut Crusted Barramundi, Potato Rosti, Seasonal Greens, Prosciutto Crisp & Lemon Butter Sauce

Herb Rubbed Chicken Breast, Parmesan Crusted Potato Wedges, Honey Buttered Baby Carrots with Rosemary and Garlic Jus

Lamb Rump, Smashed Peas, Sweet Potato Mash & Shiraz Reduction

Eye Fillet of Beef, Creamed Truffle Mash, Roasted Field Mushroom, Seasonal Greens & Jus

Dessert

Chocolate Mud Cake, Berries & Double Cream

New York Baked Cheesecake, Double Cream & Berries

Sticky Date Pudding, Caramel Sauce, Double Cream & Berries

Orange & Almond Cake, Orange Syrup & Double Cream

**MINIMUM 30 GUESTS
MENU SUBJECT TO CHANGE**

Beverage Selection

Beer on Tap

Carlton Draught
Carlton Dry
Great Northern Original
Great Northern Super Crisp
Pure Blonde
Victorian Bitter
Cider

Wines

Bay of Stones Chardonnay
Jacobs Creek Sauvignon Blanc
Jacobs Creek Cool Harvest Pinot Grigio
Jacobs Creek Moscato
Bay of Stones Shiraz

Sparkling Wine

Bay of Stones Brut Cuvee

Non-Alcoholic

Soft Drink
Juices
Tea & Coffee

House Package

Includes Tap Beers, Wines/Sparkling & Soft Drinks
for the duration selected

2 Hours	\$45pp
3 Hours	\$65pp
4 Hours	\$75pp

PLEASE NOTE

Beverage Packages MUST be purchased for each guests attending

Venue Hire

From \$750-\$1000

Please discuss at time of booking

Inclusions

Linens and Dressed Tables

Presentation Table

Flat Screen TVs

AV Equipment

Bluetooth Speaker

Personal Signage

Extras

Mobile Terrace Bar \$1000 (minimum spend)

Chair Covers from \$9pp

DJ from \$800

Juke Box from \$500

Floral Centerpieces from \$60 per piece

Fairy Light Backdrop (Black/White) from \$650

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!



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 receives 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 of food, beverage and room hire on public holidays.
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 Dinners 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 (RSA) practices, in particular:
 1. Not permitting and controlling underage drinking
 2. Unduly intoxicated patrons will be refused service and will be asked to leave the propertyClub 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. The client acknowledges that all pre-paid alcohol packages will be served within our RSA guidelines and any person within your group that shows sign of being unduly intoxicated will be refused service.
14. Emerald Lakes Golf Club is licensed until 12am (midnight) all alcohol service and consumption must cease at this point with no exceptions.
15. 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.
16. 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 detail with the events team upon booking.
17. 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.
18. 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.
19. 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.



Function Booking Form

CONTACT DETAILS

Names: _____

Address: _____

Mobile: _____ Phone (Home) _____

Email Address: _____

FUNCTION DETAILS

Date: _____ Time: _____ AM/PM

Function area: _____ Event: _____

No. Guests: _____ Room Hire \$ _____

Menu _____

Bar Tab _____

Deposit & Security \$200 (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.*

OFFICE USE ONLY:

DATE: _____ DEPOSIT: _____

DEBTOR—

NBI—

PG—