



EMERALD LAKES  
GOLF . DINING . LEISURE

# Events



NIGHT OR DAY  
**COME & PLAY**

[emeraldakesgolf.com.au](http://emeraldakesgolf.com.au)

# Platters

(To be served buffet style)

## Sandwiches \$110

Fresh White & Multigrain Bread

Ham, Cheese, Tomato & Mustard Pickle (10)

Egg & Lettuce (10)

Chicken, Mayonnaise & Lettuce (10)

Cheese, Tomato, Lettuce, Cucumber & Aioli (10)

## Gourmet Wraps \$140

Assortment of Fillings on fresh rolled wraps

Ham, Brie, Tomato & Baby Spinach (12)

Chicken Caesar (12)

Bacon, Lettuce & Tomato (12)

Smoked Salmon, Rocket & Cream Cheese (12)

## Sweet Bites \$115

(50 pieces)

Chefs Selection of Sweets

Served with Fresh Strawberries

## Scones \$80

(40 halves)

Served with Strawberries, Jam & Cream

## Seasonal Fruit \$95

Chefs Selection of Fresh Seasonal Fruits

SUBJECT TO AVAILABILITY

# Platters

(To be served buffet style)

## Savoury Bites \$125

Mini Beef Pies (12)

Baked Sausage Rolls (12)

Mini Quiches (12)

Beer Battered Flathead Fillets (12)

served with Tartare & Tomato Sauce

## Chicken Wings \$100

Devil Chicken Wings (Spicy) (20)

Oven Roasted Wings (20)

served with Blue Cheese Sauce & Buffalo Hot Sauce

## Spring Rolls \$125

Chicken & Vegetable (20)

Peking Duck (20)

Vegetable (20)

Served with Plum Sauce, Aioli & Tomato Relish

## Arancini \$120

Porcini & Truffle (20)

Mushroom & White Wine (20)

Tomato & Mozzarella (20)

Served with Sweet Chilli Sauce

## Gluten Free & Vegan \$140

Falafel Bites (10)

Pumpkin Arancini (10)

Vegetarian Spring Rolls (10)

Sweet Potato Croquettes (10)

Sausage Rolls (10)

Served with Tomato Relish

SUBJECT TO AVAILABILITY

# Gourmet Platters

(To be served buffet style)

## Breads & Dips \$80

Warmed Rosemary & Sea Salt Breads  
with Assorted Dips

## Cheese Board \$95

Selection of Brie, Camembert, Blue Cheese & Tasty Cheese  
Served with a Variety of Dried Fruits, Nuts & Crackers

## Antipasto Grazing Board \$250

(Serves 10-15 guests)

A Selection of Meats, Charred & Fresh Vegetables,  
Cheeses, Nuts, Dips & Crackers

## Garlic Prawn Skewers \$160

(30 skewers)

King Prawns Marinated in Garlic & Parsley Butter

## Seafood \$170

Garlic Prawns Skewers, Prawn Twister (15)

Salt & Pepper Calamari (15)

Tempura Prawns (15)

Beer Battered Flat Head (15)

served with Lemon, Tartare & Sweet Chilli Dips

## Lamb Kofta \$150

(40 pieces)

with Tzatziki Dipping Sauce

## Sliders \$165

Crumbed Chicken, Lettuce, Tomato, Cheese & Aioli (40)

Served on a Brioche Buns

SUBJECT TO AVAILABILITY

# Individual Noodle Boxes

SELECT ONE

\$20 per person

Beer Battered Fish Fillets with Chips

Szechuan Salt & Pepper Calamari & Fries

Sticky Pork Belly Salad

Wild Mushroom, Chicken & Baby Spinach Risotto

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 \$60 per person

3 Course \$68 per person

Warmed Bread Roll and Butter

Please select TWO from each course to be served alternatively

## Entrée

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

Spinach & Ricotta Ravioli served with a Rosa Cream Sauce & Fresh Parmesan

Roasted Vegetable & Ricotta Tart, Herb Salad & Balsamic Glaze

Roasted Duck Breast with Fig & Port Sauce & Toasted Brioche

## Main

Panfried Atlantic Salmon, Carrot Puree,  
Rustic Potato Rosti, Seared Greens & Dill Hollandaise

Herb Chicken Breast served with Potato Fondant, Baby Carrots  
& Asparagus with a Creamy Mushroom & Garlic Sauce

Confit Duck Leg with Sweet Pickle Beetroot Salad

200g Eye Fillet, Hasselback Potato, Seasonal Roasted Vegetables,  
Celeriac Puree & Red Wine Jus

## Dessert

Rich Chocolate Mud Cake served with Berrie Coulis & Double Cream

Salted Carmel Cheesecake & Double Cream

Tangy Citrus Tart with Double Cream & Fresh Berries

Mini Pavlova topped with Double Cream & Fresh Berries

**MINIMUM 30 GUESTS  
MENU SUBJECT TO CHANGE**

# Beverage Selection

## Beer on Tap

Stella Artois  
Carlton Draught  
Great Northern Original  
Great Northern Super Crisp  
Bulmer's Cider

## Wines

Bay of Stones Brut Cuvee  
Jacobs Creek Sauvignon Blanc  
Jacobs Creek Pinot Grigio  
Jacobs Creek Moscato  
Bay of Stones Shiraz

## Non-Alcoholic

Soft Drink

Juices

Tea & Coffee

## House Package

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

2 Hours	\$49pp
3 Hours	\$69pp
4 Hours	\$79pp

PLEASE NOTE

Beverage Packages MUST be pre-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 \$1500 (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 written 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 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 sole 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 which 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.
20. Please note that there is a **0.40% surcharge** on all EFTPOS, Visa and Mastercard transactions



# 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 \_\_\_\_\_

Entertainment details for management approval:

\_\_\_\_\_

**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 note that there is a 0.40% surcharge on all EFTPOS, Visa and Mastercard transactions***

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