



EMERALD LAKES
GOLF . DINING . LEISURE

Events



NIGHT OR DAY
COME & PLAY

emeraldakesgolf.com.au

Platters

(To be served buffet style)

Sandwiches \$90

Fresh White & Multigrain Bread
(Cut in Triangles)

Ham, Cheese, Tomato & Mustard Pickle (12)
Egg & Lettuce (12)

Chicken, Mayonnaise & Lettuce (12)

Cheese, Tomato, Lettuce, Cucumber & Aioli (12)

Gourmet Wraps \$120

Assortment of Fillings on fresh rolled wraps
(Cut in Halves)

Ham, Brie, Tomato & Baby Spinach (12)
Chicken Caesar (12)

Bacon, Lettuce & Tomato (12)

Smoked Salmon, Rocket & Cream Cheese (12)

Sweet Bites & Pastries \$120

(50 pieces)

Chefs Selection of Sweets & Pastries
Served with Seasonal Fruit

Scones \$70

(40 halves)

Served with Strawberries, Jam & Cream

Seasonal Fruit \$95

Chefs Selection of Fresh Seasonal Fruits

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

Platters

(To be served buffet style)

Pizza Slabs \$75

Approximately 20 Pieces
(Select one option)

Pepperoni

Spicy Vegetarian

Lamb & Fetta

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 Tenders \$120

Crispy Coated Chicken Pieces
Served with Dipping Sauces

Spring Rolls \$125

Chicken & Vegetable (20)

Peking Duck (20)

Vegetable (20)

Served with Plum Sauce & Sweet Chilli Sauce

Arancini \$120

Porcini & Truffle (20)

Mushroom & White Wine (20)

Tomato & Mozzarella (20)

Served with Garlic Aioli

Skewers \$150

Satay Chicken Skewers (15)

Teriyaki Beef Skewers (15)

Lamb Koftas (15)

With Dipping Sauces

SUBJECT TO AVAILABILITY

Gourmet Platters

(To be served buffet style)

Breads & Dips \$70

Warmed Rosemary & Sea Salt Breads
with Assorted Dips

Cheese Board \$110

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

Antipasto Grazing Board \$230

(Serves 10-15 guests)

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

Sushi \$300

(100 Pieces)

Assortment of Sushi

Served with Soy Sauce, Wasabi & Pickled Ginger

Garlic Prawn Skewers \$150

(30 skewers)

King Prawns Marinated in Garlic & Parsley Butter

Seafood \$180

Garlic Prawns Skewers (15)

Prawn Twister (15)

Salt & Pepper Calamari (15)

Tempura Prawns (15)

Beer Battered Flat Head (15)

Served with Lemon, Tartare & Sweet Chilli Dips

Chicken Sliders \$165

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

Served on a Brioche Buns

SUBJECT TO AVAILABILITY

Plated Set Menu

2 Course \$65 per person

3 Course \$75 per person

Warmed Bread Roll and Butter

Please select TWO from each course for an alternate serve

Entrée

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

European Prawn Toast Delicate Prawn Mousse, Dill-infused Mayonnaise,
served on a Crisp Artisan Croute

Heirloom Beetroot Carpaccio & Spiced Goat's Cheese Log,
Crushed Pistachio & Micro Herbs

Braised Beef Cheek with Charred Sprouts

Main

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

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

Confit Duck Leg, Root Puree, Potato Gratin,
Seared Greens with Port & Fig Jus

200g Lamb Rump, Cauliflower Puree, Roasted Chat Potatoes,
Seasonal Vegetables & Chimichurri

Dessert

Rich Chocolate Mud Cake served with Berry Coulis & Double Cream

Warm Sticky Toffee Pudding with Double Cream

Tangy Citrus Tart with Double Cream & Fresh Berries

Eton Mess, Double Cream & Fresh Berries

**MINIMUM 30 GUESTS
MENU SUBJECT TO CHANGE**

Beverage Selection

Beer on Tap

Carlton Dry

Carlton Draught

Great Northern Original

Great Northern Super Crisp

Bulmer's Cider

Wines

Grant Burge Benchmark Brut NV

Grant Burge Benchmark Chardonnay

Jacobs Creek Sauvignon Blanc

Tatachilla Moscato

Grant Burge Benchmark 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

Venue Hire

From \$750-\$1250

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)

Table Runners \$5

Chair Covers from \$9pp

DJ from \$800

Juke Box from \$500

Floral Centerpieces from \$60 per piece

Fairy Light Backdrop (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 \$500 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 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. **All specialty dietary requirements must be submitted at least 3 days prior to the event. Any additional requests after this time will incur an extra charge which will be billed to the individual on the day of the event.**
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.
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 \$500 (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.***