



Christmas Events

GOLF CENTRAL BNE 2023

Welcome

With picturesque views overlooking our beautifully manicured lawns and gardens, we've got the perfect space for your next event. Whether it's team building or celebrating a special event we can help you plan a memorable experience for groups of 10 to 150 guests.

Our experienced events team will work with you to deliver the perfect event. With delicious food, unique game play and friendly service, Golf Central BNE is the ideal event location.

Leah Lorraine

Events Manager

Blanche Fiddacliff

Marketing Manager

Giri raj pandel

Head Chef



Marquees

GREENSIDE MARQUEE

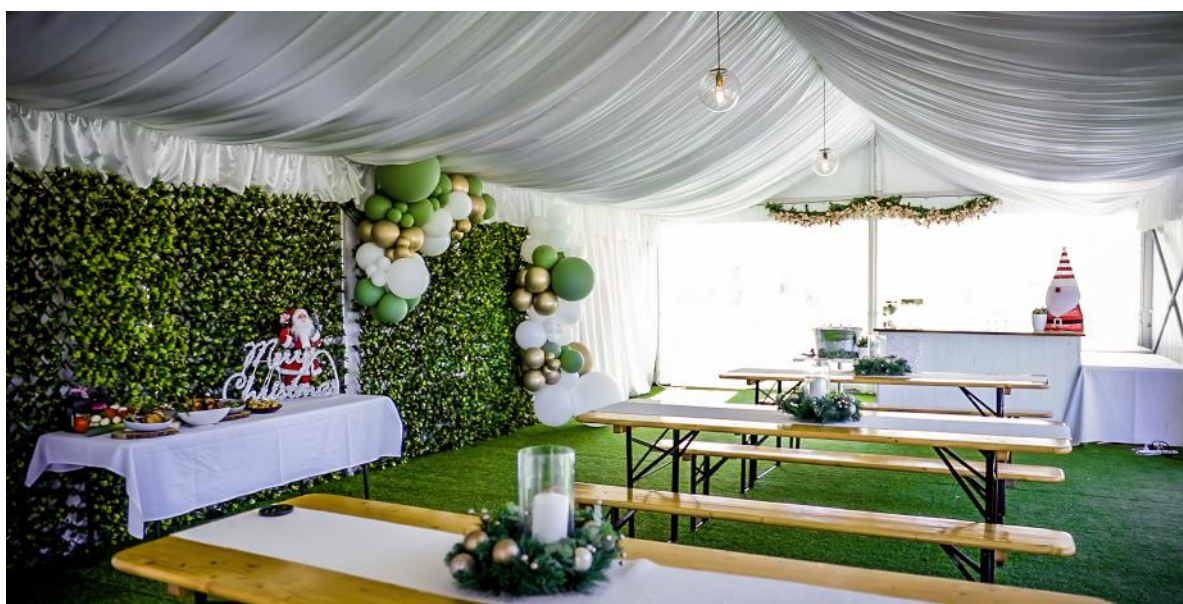
High ceilings
Option to play your own music
Garden and lawn views
Ability to add portable bar
Feature photo wall
Layout of your choice
Spacious open plan marquee

Minimum 40
Space Hire: \$500

LAWN MARQUEE

Open air marquee
Decorative fairy-lights
Flexible seating plan
Ideal for intimate events
Overlooking lush golf landscapes and the driving range

Minimum 10 - Maximum 40
Space Hire: \$250



Christmas Menu

GLUTEN FREE, VEGETARIAN & VEGAN OPTIONS AVAILABLE UPON REQUEST.
ADDITIONAL CHARGES MAY APPLY.

THE CHRISTMAS BUFFET

MINIMUM 20 GUESTS
MAXIMUM 80 GUESTS
\$56^{PP} CHOICE OF 2 MEATS

- Includes grazing station on arrival

Select 2 of the following:

- Christmas style ham
- Braised lamb shoulder with chimichurri
- Creole spiced whole chicken
- Nepalese style chicken curry
- Rolled roasted porchetta
- Pilaf rice
- Roasted vegetables
- Bread rolls
- Condiments
- Christmas theming

THE CHRISTMAS SLICE

MINIMUM 20 GUESTS
\$32^{PP}

- Selection of traditional & gourmet pizzas
- Garlic bread platter
- Leafy greens, traditional coleslaw & potato salads
- Bowls of french fries
- Christmas theming

CHRISTMAS CANAPES

MINIMUM 20 GUESTS
MAXIMUM 80 GUESTS

5 CANAPES \$35^{PP}
6 CANAPES \$42^{PP}
7 CANAPES \$49^{PP}

Includes grazing platter on arrival. Select from the following canape choices:

- Grilled tandoori chicken skewers with Tatziki sauce & toasted seasmé (GF)
- 4 cheese arancini, truffle oil, parmesan cheese
- Vegan fried cauliflower with vegan aioli (V, VG)
- Sliders (Chicken, pork, lamb, mushroom)
- Flash fried calamari with nouch cham dressing (GF)
- Crumbed fresh Qld prawns with homemade tartare sauce
- Chicken wings with blue cheese suace, carrot & celery (GF)

ADD ON A CHURROS PLATTER

10-12 GUESTS
\$75^{PP} PER PLATTER

- Spanish churros dusted in cinnamon sugar
- Pots of thick hot melted chocolate

Share Menu

LIGHT SHARE OPTIONS, A PERFECT ADD ON FOR YOUR EVENT. GLUTEN FREE, VEGETARIAN & VEGAN OPTIONS AVAILABLE UPON REQUEST. ADDITIONAL CHARGES MAY APPLY.

ANTIPASTO PLATTER (GFA)

SUITABLE FOR LARGE GROUPS
\$120

Served as a grazing station this includes a selection of: prosciutto, pastrami, salami, cheeses, artichoke, peppers, olives, dry tomato, zucchini, sourdough and crackers (GFA).

SLIDERS PLATTER

INCLUDES 16 SLIDERS
\$120 PER PLATTER

A selection of our most popular sliders including: Pork slaw, Lamb Tzatziki, Chicken Chipotle and Haloumi.

PIZZA PLATTER (GFA)

SUITABLE FOR UP TO 20 GUESTS
\$100 PER PLATTER

A selection of 5 stone baked with gourmet toppings. Gluten free, Vegetarian & Vegan available on request.

TASTE OF ASIA PLATTER

SUITABLE FOR UP TO 15 GUESTS
\$75 PER PLATTER

A selection of chef made springrolls, dumplings and samosas.

CHURROS & CHOCOLATE PLATTER

SUITABLE FOR 10-12 GUESTS
\$75 PER PLATTER

Spanish churros dusted in cinnamon sugar. Pots of thick hot melted chocolate

DESSERT PLATTER

SUITABLE FOR 10-15 GUESTS
\$75 PER PLATTER

A selection of chef made treats including mouth watering mini tarts, cakes, slices, garnished with fresh berries. Gluten free available on request.

SOURDOUGH & DIPS PLATTER

SUITABLE FOR UP TO 15 GUESTS
\$90 PER PLATTER

Delicious crisp sourdough with a serving of three dips.

CHEESE BOARD (GFA)

SUITABLE FOR UP TO 15 GUESTS
\$90 PER PLATTER

Australian soft and hard cheeses served with crackers and condiments. Gluten free available on request.

HOT SEAFOOD PLATTER

SUITABLE FOR UP TO 15 GUESTS
\$150 PER PLATTER

Includes a selection of crumbed prawns, fried calamari, fish gojuns, house sauce and condiments.

FRESH SEAFOOD PLATTER (GF)

AVAILABLE AS A PRE ORDER

Oysters, fresh cooked prawns, smoked salmon with condiments.

FRESH FRUIT PLATTER (GF)

SUITABLE FOR UP TO 20 GUESTS
\$90 PER PLATTER

A selection of the freshest fruits of the season sliced and presented by our chefs.

Beverage Packages

AVAILABLE WITH THE PURCHASE OF A FOOD PACKAGE.

THE BIRDIE

HOUSE PACKAGE

MINIMUM 10 GUESTS

2HR PACKAGE: \$35^{PP}

3HR PACKAGE: \$40^{PP}

4HR PACKAGE: \$45^{PP}

Inclusions:

Hahn Light

XXXX Gold

Hahn Super Dry

House Red

House White

House Moscato

Somersby Pear Cider

Soft drinks

Sparkling water

Juice

THE ALBATROSS

PLATINUM UPGRADE

MINIMUM 10 GUESTS

2HR PACKAGE: \$47^{PP}

3HR PACKAGE: \$56^{PP}

4HR PACKAGE: \$63^{PP}

Inclusions:

Corona

Green Beacon Wayfarer

Balter

Ciders

Ginger beer

Premium wines

Soft drink

Sparkling water

Juice

THE WATERING HOLE

SOFT DRINK PACKAGE

MINIMUM 10 GUESTS

2HR PACKAGE: \$15^{PP} ADULT / \$10^{PP} CHILD

3HR PACKAGE: \$20^{PP} ADULT / \$15^{PP} CHILD

Inclusions:

Soft drink

Juice

Water (inc. sparkling)



Add-Ons

PRIVATE BAR

MINIMUM 30 GUESTS*
\$200

Choice of:

- Up to 2 Beers & Ciders from the fridge range
- 3 Tap Beers
- 1 Red Wine
- 1 White Wine
- 1 Sparkling Wine
- **Available for bar tabs only**
- Private bartender
- *Subject to availability

DRIVING RANGE

SUITABLE FOR 6+ GUESTS
FROM \$90 PER HOUR

- Reserved bay with Toptracer access
- Club hire
- Unlimited range balls

MINI GOLF

SUITABLE FOR 10+ GUESTS*
ADULTS \$14^{PP} KIDS \$10^{PP}

- 1 round of mini golf
- Equipment provided
- *Available when booked with event catering





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