



**CHRISTMAS GUIDE 2024**





*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 is the ideal event location.

We look forward to working with you to create a memorable event!

*Lynsey Burke*

Events Manager

*Giriraj Paudel*

Head Chef





# Marquees

## **GREENSIDE MARQUEE**

- High ceilings
- Decorative fairy-lights
- Garden and lawn views
- Pop up bar
- Layout of your choice
- Spacious open plan marquee
- Christmas theming

Minimum 40  
Venue hire fees apply

## **LAWN MARQUEE**

- Open air marquee
- Decorative fairy-lights
- Flexible seating plan
- Pop up bar
- Ideal for intimate events
- Christmas theming

Minimum 10 - Maximum 40  
Venue hire fees apply



# Canapés Menu

## CHRISTMAS CANAPES

MINIMUM 20 GUESTS  
MAXIMUM 80 GUESTS

5 CANAPES \$35<sup>PP</sup>  
6 CANAPES \$42<sup>PP</sup>  
7 CANAPES \$49<sup>PP</sup>

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

- Grilled tandoori chicken skewers with Tzatziki sauce & toasted sesame (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 sauce, carrot & celery (GF)



# Christmas Menu

## THE CHRISTMAS BUFFET

MINIMUM 20 GUESTS  
MAXIMUM 80 GUESTS  
\$59<sup>PP</sup> CHOICE OF 2 MEATS

Select 2 Main Options from below:

- Christmas style ham
- Braised lamb shoulder with Chimichurri
- Creole spiced roasted chicken with pan jus
- Golf Central curry
- Rolled porchetta stuffed with sage, rosemary, thyme & fennel

Includes:

- Grazing platter on arrival
- Pilaf rice with dried fruits
- Truffle potato salad
- Roasted broccolini with pecorino cheese
- Roasted pumpkin
- Cos lettuce and candid pecan salad
- Mixed green salad of cucumber tomato & onion
- Rocket salad
- Warm soft pita bread
- Toasted sourdough with butter
- Gravy, sauces & condiments

## THE CHRISTMAS SLICE

MINIMUM 20 GUESTS  
\$32<sup>PP</sup>

- Selection of classic & gourmet pizzas
- Garlic bread platter
- Leafy greens, traditional coleslaw & potato salad
- Bowls of French fries



# Platter Menu

## **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, sun dried tomato, zucchini, sourdough & crackers (GFA).

## **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.

## **SOURDOUGH & DIPS PLATTER**

SUITABLE FOR UP TO 15 GUESTS  
\$90 PER PLATTER

Delicious crisp sourdough with a serving of three dips.

## **SLIDERS PLATTER**

INCLUDES 16 SLIDERS  
\$120 PER PLATTER

A selection of our most popular sliders including: pork slaw, lamb Tzatziki, chicken chipotle & halloumi.

## **HOT SEAFOOD PLATTER**

SUITABLE FOR UP TO 15 GUESTS  
\$150 PER PLATTER

Includes a selection of crumbed prawns, fried calamari, fish goujons, house sauce & condiments.

## **TASTE OF ASIA PLATTER**

SUITABLE FOR UP TO 15 GUESTS  
\$110 PER PLATTER

A selection of chef made spring rolls, dumplings & samosas.

Platter menu available for groups of 20 guests and under.





# Platter Menu

## **FRESH FRUIT PLATTER (GF)**

SUITABLE FOR UP TO 20 GUESTS  
\$90 PER PLATTER

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

## **CHURROS & CHOCOLATE PLATTER**

SUITABLE FOR 10-12 GUESTS  
\$90 PER PLATTER

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

## **WARM MINI DONUT PLATTER**

INCLUDES 45 DONUTS  
\$90 PER PLATTER

Warm mini stuffed donuts served with cream caramel & berries.

## **VEGETARIAN PLATTER (V)**

SUITABLE FOR UP TO 15 GUESTS  
\$90 PER PLATTER

Arancini with parmesan aioli, fried cauliflower, chickpea & parsley falafel with hummus & spring rolls.

## **DESSERT PLATTER**

SUITABLE FOR 10-15 GUESTS  
\$90 PER PLATTER

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

## **CHEESE BOARD**

SUITABLE FOR UP TO 15 GUESTS  
\$90 PER PLATTER

Australian soft & hard cheeses served with crackers & condiments.

Platter menu available for groups of 20 guests and under.



# Add Ons

## PRIVATE BAR

AT THE DRIVING RANGE  
\$200 PER EVENT

Choice of:

- \*Up to 4 Beers & Ciders from the fridge range
- 1 Red Wine
- 1 White Wine
- 1 Sparkling Wine
- Private bartender
- \*Subject to availability. Additional beverage selection available on request

## MINI GOLF

SUITABLE FOR 10+ GUESTS\*  
ADULTS \$16<sup>PP</sup> KIDS \$10<sup>PP</sup>

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

## PLAY BAYS

SUITABLE FOR UP TO 6 PLAYERS PER BAY  
FROM \$90 PER HOUR

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

## PLATTERS

SUITABLE FOR LARGE GROUPS

- Available in addition to your Christmas menu choice