

Nelcome

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.

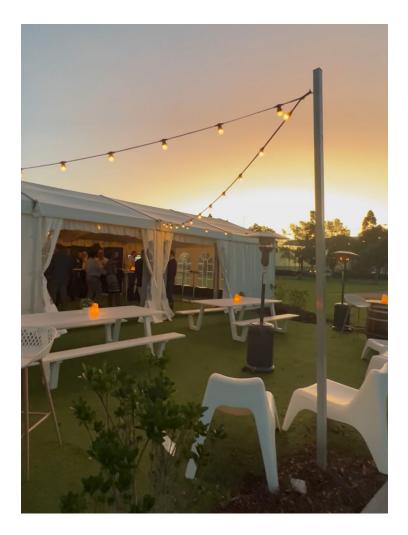
We look forward to working with you to create a memorable event!

**Events Manager** 

Jyngey Burke Giri raj Paudel

Head Chef





Marqueez

#### **GREENSIDE MARQUEE**

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

> Minimum 40 Venue hire fees apply

# LAWN MARQUEE

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

> Minimum 10 - Maximum 40 Venue hire fees apply





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#### **MORNING TEA PLATTER**

MINIMUM 8 GUESTS MAXIMUM 30 GUESTS \$22 PP

- Freshly made Sandwiches
- Danishes

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- Baked Muffins
- Toasted banana bread served with butter
  - Granola and yoghurt cups with berries
- Sliced in-season fruit

### **AFTERNOON TEA PLATTER**

MINIMUM 8 GUESTS MAXIMUM 30 GUESTS \$25 PP

- Selection of Sandwiches & Wraps
- Individual Quiche
- Homemade Gourmet Pies & Sausage Rolls
- Seasonal Salad Bowls

# THE CLUBHOUSE

Take advantage of our fresh offerings from the clubhouse menu and pre-order from our current mouth-watering menu. Perfect for those small team meetings.





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#### **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 Tzatziki & 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)





### THE BUNKER

MINIMUM 12 GUESTS MAXIMUM 80 GUESTS \$30 PP

Create your ultimate burger masterpiece with this build your own burger station. Includes:

- Beef & chicken patties
- Brioche & whole wheat buns
- Selection of cheese
- Salads lettuce, tomato, onion, pickles, jalapenos, mushrooms, avocado, bacon, fried egg, coleslaw
- Selection of sauces ketchup, mustard, mayonnaise, BBQ, ranch dressing, buffalo, sriracha mayonnaise, aioli
- Sides French fries, sweet potato fries, side salad, coleslaw

OPTIONAL ADD ONS: Onion Rings \$3<sup>pp</sup> Guacamole \$1<sup>pp</sup> Mac and Cheese \$4<sup>pp</sup> Extra Patty \$4<sup>pp</sup>

# THE SLICE

MINIMUM 12 GUESTS MAXIMUM 80 GUESTS \$25 PP

- Selection of our stone baked traditional & gourmet pizzas
- Garlic bread

OPTIONAL ADD ON: Gourmet salad & French fries \$5<sup>pp</sup>

# **GOLF CENTRAL BANQUET**

MINIMUM 20 GUESTS MAXIMUM 80 GUESTS \$49 PP

- Chefs selection of dips and bread
- Charcuterie
- Fried polenta and mushroom sauce
- Portuguese style chicken
- Slow braised lamb ragu pasta
- Whole roasted beef rump
- Broccoloni
- Artisan bread roll
- Caesar salad
- Warm cauliflower salad
- Selection of condiments





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### **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.





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#### **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

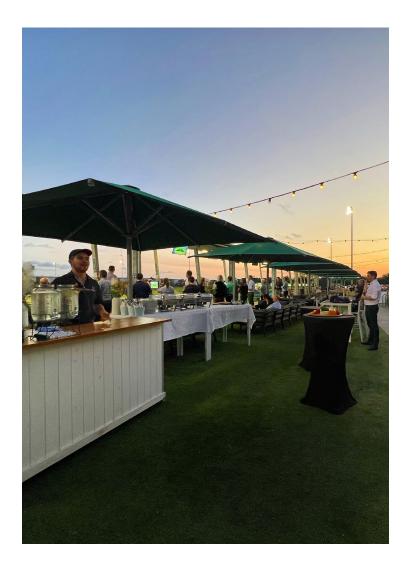
A selection of chef made treats including mouth watering mini tarts, cakes, slices, garnished with fresh berries. Gluten free available on request.

# **CHEESE BOARD**

SUITABLE FOR UP TO 15 GUESTS \$90 PER PLATTER

Australian soft & hard cheeses served with crackers & condiments.





## 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

