

Heidelberg Golf Club

Sit Down Packages



ROOM HIRE FEE

Room	Cost	Capacity
Eaglemont Room	\$400	80-250
Bryn Teg Room	\$300	30-80

No minimum spend

5 hour hire

*Air-conditioned, Heated, Surround sound system, microphone, parking
dance floor and stage (Eaglemont Room only)*

If \$2,000 spent on Bar in Eaglemont Room we waive the room hire fee

If \$1,000 spent on Bar in Bryn Teg Room we waive the room hire fee

2 Course Meal

Choose from Entrée and Main or Main and Dessert

\$44 per person

(Add \$6 per person if you would like alternating meals)

3 Course Meal

Choose an Entrée, Main and Dessert

\$54 per person

(Add \$10 per person if you would like alternating meals)

Add on to your Package

Cheese Platter \$30 per platter

Antipasto Platter \$30 per platter

Crunchy Platter \$15 per platter

Dessert Buffet \$7 per person

Cocktail on Arrival \$10

Cakeage:

Served on Platter to cake table - \$50

Served individually to each guest \$2 per person

Chair cover and Sash \$3 per chair

Barefoot Lawn Bowls \$5 per person

Drinks Packages

Packages includes Beer, Wine, Soft drink, Tea/Coffee

3hr Drinks Package - \$40

4hr Drinks Package - \$45

4.5hr Drinks Package - \$50

5hr Drinks Package - \$55

Or we can charge your drinks on consumption

Purchase a drinks package for over 100 people and receive a free dessert buffet

Heidleberg Golf Club

Sit Down Menu



ENTRÉE

Thai Pumpkin Soup
Minestrone Soup
Zucchini and Bacon Soup
Peking Duck Pancakes
Vietnamese Chicken Skewers
Vietnamese Chicken Salad
Tempura Prawns with chilli, coriander and a lime mayo
Pumpkin Gnocchi with a tomato and basil sauce
Caesar Salad
Fresh Calamari on rocket with a citrus drizzle
Porcini mushroom risotto with roast butternut pumpkin
and baby spinach
Housemade traditional cannelloni
Lamb Koftas with minted yogurt
Housemade Thai fishcakes with nam jim dipping sauce
Housemade salt and pepper and smoked paprika squid with aioli dipping sauce

MAIN

Rolled Roast Sirloin with prosciutto, sundried tomatoes, baby spinach and bocconcini served with
roast chat potatoes and baked truss tomatoes
Eye Fillet on porcini mash with smashed peas
Slow cooked beef cheeks with thyme and mushroom on creamy mash
Lamb Shank served on mash potato
Maple infused crispy pork Belly on cous cous
Barramundi served on a noodle pancake
Atlantic Salmon on rosti potato with dill hollandaise
Chicken Breast in lemon and dill panko crumbs topped
with Mexican salsa and trio of cheeses
Kale & Feta Frittata with sweet potato
Spinach and Blackjack cheese stuffed chicken breast
wrapped in bacon

DESSERT

Individual Housemade traditional Tiramisu with a coffee en glaze
and king island double cream

Individual White Chocolate and Raspberry Tiramisu with cream

Berry Pavlova with praline shard

Triple Chocolate Mousse

Lemon and Berry steamed pudding with vanilla bean ice
cream and a berry coulis

Orange and Almond Cake (GF)

Individual Sticky Date Pudding with butterscotch sauce
and double cream

Apple and Blackberry strudel with vanilla bean ice cream

Dessert Sharing Platter - Served high tea style to table

Choc dipped strawberries, assorted macaroons, caramel
slice and mini tartlets

Individual Apple Crumble with vanilla bean ice cream