

Heidleberg Golf Club

Sit Down Packages – Local Sporting and Community Clubs Only



**Host your next event
at the Heidelberg Golf Club
Stunning Views
Delicious Food and Great Service**



The Heidelberg Golf Club is proud to support the local community by offering local sporting clubs and community clubs a discounted rate

8 Main Road, Lower Plenty 3083

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ROOM HIRE FEE

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

No minimum spend

5 hour hire

*Airconditioned, 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

\$39 per person

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

3 Course Meal

Choose from Entrée and Main or Main and Dessert

\$49 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

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
Minimum spend applies**

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

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ENTREE

Thai Pumpkin Soup
Minestrone Soup
Zucchini and Bacon Soup
Vietnamese Chicken Skewers
Vietnamese Chicken Salad
Pumpkin Gnocchi with a tomato and basil sauce
Porcini mushroom risotto with roast butternut pumpkin

MAIN

Rolled Roast Sirloin with prosciutto, sundried tomatoes,
baby spinach and bocconcini served with roast chat potatoes and baked truss tomatoes
Lamb Shank served on mash potato
Maple infused crispy pork belly on cous cous
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

Housemade individual traditional Tiramisu with a coffee en glaze and king island double cream
Berry Pavlova with praline shard
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
Individual apple crumble with vanilla bean ice cream