

Heidleberg Golf Club

Barefoot Lawn Bowls Packages



ROOM HIRE FEE

Room	Cost	Capacity
Eaglemont Room	\$400	80-250
Bryn Teg Room	\$300	30-80
Bowls outdoor Alfresco Area	Complimentary	

Bronze Package \$35 per person

Complimentary Tutorial at beginning of game

Green Fees

Finger Food

Silver Package \$45 per person

Complimentary Tutorial at beginning of game

Green Fees

Gourmet BBQ or roast carvery prepared by our Chef

Gold Package \$50 per person

Complimentary Tutorial at beginning of game

Green Fees

Gourmet BBQ or roast carvery prepared by our Chef

Glass of Beer or Wine on arrival

Platinum Package \$90 per person

Complimentary Tutorial at beginning of game

Green Fees

Gourmet BBQ or roast carvery prepared by our Chef
3.5 hour drinks package including beer, wine and soft drink

Add on to your Package	
- Upgrade to sit down 2 or 3 course meal	Contact us for prices
- Cheese Platters	\$30 per platter
- Antipasto Platters	\$30 per platter
- Crunchy Platters	\$15 per platter
- Dessert Platter	\$7 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

Finger Food Menu

Select 5 of the following items

Add extra item for \$3 per person

Add 2 extra items for \$5 per person

COLD ITEMS

Sushi

Chicken and Dill Mini Club Sandwiches

Smoked Salmon on baguette crouton with a wedge of brie

Roast Fillet

Bruschetta

HOT ITEMS

Zucchini & Halloumi Fritters

Mini Beef Sliders

Bruschetta

Tempura Prawns in a coriander batter with housemade
chilli and lime mayo

Gyozas (Dumplings)
Crab Cakes
Spinach and Ricotta Triangles
Peri Peri Chicken Skewers
Lamb Kofta Skewers
Mini Gourmet Pies
Dumplings
Malaysian Meatballs
Individual Nachos
Peking Duck Rice Paper Rolls
Arancini Balls
Chicken Kiev Balls
Scallops wrapped in bacon or prosciutto
Halloumi wrapped in prosciutto
Pizza - Choose 1 of Moroccan Chicken, Pizza - Lamb &
Feta, Pulled Pork or Pepperoni

BBQ & ROAST PACKAGE

THE PLAYERS BBQ (included in silver package)

Chipolatas
Minute Steak
Vietnamese Chicken
Hamburgers
Sliced Onion
Coleslaw
Green Salad
Bread & Condiments

OR

Upgrade to the Professional BBQ for \$5 per person

THE PROFESSIONAL BBQ

Pork & Fennel Chipolatas
Bratwurst Chipolatas
Porterhouse Steaks
Lamb chops marinated in rosemary and garlic
Chicken Maryland Fillets
Atlantic Salmon pieces with caraway and dill
German Potato Salad with Pontian, bacon, seeded mustard,
house mayo and chives
Heidelberg Caesar Salad
Roast Vegetable Salad with capsicum, parsnip, mushroom,
eggplant, baby spinach & topped with Persian feta
Bread & Condiments

THE BIRDY CARVERY ROAST PACKAGE (included in silver package)

Choose 1 meat - Beef or Chicken
Sliced Onion
Coleslaw
Green Salad
Bread & Condiments

OR

Upgrade to the HOLE IN ONE ROAST CARVERY for \$5 per person

HOLE IN ONE ROAST CARVERY

Choose 2 meats - Beef, Pork, Lamb
German Potato Salad with Pontian, bacon, seeded mustard,
house mayo and chives
Heidelberg Caesar Salad
Roast Vegetable Salad with capsicum, parsnip, mushroom,
eggplant, baby spinach & topped with Persian feta
Bread & Condiments

2 COURSE MEAL

Choose Alternating Entrée and Main or Alternating Main and Dessert
(included in Platinum Package)

Add a 3rd course for \$10 per person

ENTREE

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
Filo tartlets

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
Lamb backstrap
Lamb Shank served on mash potato
Pork Belly on cous cous
Confit of Duck with a plum glaze
Barramundi served on a noodle pancake
Atlantic Salmon on rosti potato
Chicken Breast in lemon and dill panko crumbs topped
with mexican salsa and trio of cheeses
Kale & Feta Frittata with sweet potato
Pumpkin and Chicken Croquettes
Spinach and Blackjack cheese stuffed chicken breast
wrapped in bacon
Herb Crusted veal cutlet

DESSERT

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

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5hr Drinks Package	-	\$55

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Minimum spend applies

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