

# Heidleberg 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 from Entrée and Main or 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**

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## Sit Down Menu



### 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