



**LAKELANDS**  
GOLF CLUB



# **CORPORATE GOLF**

## **2019**

[www.lakelandgolfclub.com.au](http://www.lakelandgolfclub.com.au)

# Group Golf Pricing

Lakelands employs a team of professionals skilled and experienced in assessing and identifying the specific requirements of a wide range of groups. We will work with you to ensure that both you and your guests have an enjoyable day. Contact our Corporate Golf department today.

- From 16 to 32 people \$90.00 per person
- 33-50 people \$85.00 per person
- 51-80 people \$80.00 per person
- Half Day Course Hire 0715-0800 tee off or 1130-1300 Tee off  
Weekdays \$7,500.00, Weekends & Public Holidays \$8,500.00
- Full Day Course Hire (double shotgun start available or any time)  
Weekdays \$13,000.00, Weekends & Public Holidays \$14,000.00

\*Price on Application for Charity Golf Days

\*Maximum 120 players per field (suggested, surcharge may apply for more players)

**The above prices include the services below provided to you by Lakelands Golf Club**

Personal Event Coordinator

Printing of Team Draws and Cart Cards, player briefing, rules sheets

Organisation of on course novelty events – NTP's, longest drives, etc

Collation of scores assistance

Golf bag concierge service

On course Marshalling

On course setup for up to 6 holes included

## **Optional Services Not Included (surcharges apply)**

- Personalised golf bag tags, scoring assistance, range balls per player
- Pre-organised drinks/snacks vouchers for on course drinks cart, assist with organising prizes for your event
- Assist with organising Prizes &/or Gifts for your clients on the day, such as embroidered caps/towels/polos
- PGA experience – either accompany your groups on course, hit shots on a par 3 hole or pre-round clinic
  - Extra printing services

The following charges will apply for the set up of course signage and supply of ice & ice tubs for all beverages utilized on the golf course:

- 1 – 6 Holes – Free of charge
- 7 – 12 Holes - \$150 inclusive of GST
- 13 – 18 Holes - \$250 inclusive of GST

# Breakfast Selection

(Minimum of 30 guests)

*Served Individually*

- House baked scone, with strawberry jam and Chantilly cream w/ freshly brewed Tea & Coffee \$7.50 pp
  - Crispy Bacon, Egg and Cheese Muffin w/ Freshly Brewed Tea and Coffee \$10.00pp
- Buffet scrambled Eggs, Crispy Bacon, grilled Roma Tomato and hot Toast w/ freshly brewed tea and coffee \$16.00pp
- Buffet Scrambled Eggs, Crispy Bacon, Beef Sausage, grilled Roma Tomato, sautéed Mushrooms, Golden hash brown, hot toast w freshly brewed tea and coffee \$23.00pp

# Boxed Lunches

- Assorted Gourmet Sandwich, Chocolate Bar, Bottle of Mount Franklin water, packet of chips and a piece of seasonal fruit, \$17.00pp
- Gourmet Focaccia Roll, Cheese and Crackers, Chocolate Bar, Bottle of Mount Franklin water, packet of chips and a piece of seasonal fruit \$20.00pp

# Burger Buffets

- Gourmet Beef Sausages, oven baked rolls, caramelised onions, grated cheese, Traditional Coleslaw & assorted condiments and sauces, chunky fries \$13.00pp
- 100% pure Wagyu Beef Patties, oven baked rolls, caramelised onions, crisp lettuce, vine ripened tomatoes, Sliced Beetroot, grated cheese, assorted condiments and sauces, chunky fries \$18.00pp
- Crispy Spiced Chicken Breast, Oven Baked Rolls, crisp lettuce, vine ripened tomatoes, Sliced Pineapple, grated cheese, Smoked Paprika Mayonnaise, assorted condiments and sauces, chunky fries \$18.00pp

# Barbeque & Roast Buffet Options

**Option 1:** Choose 3 dishes from soup, salad and sides, choose 2 dishes from Main A  
\$26.00per person

**Option 2:** Choose 3 dishes from soup, salad and sides, choose 2 dishes from Main A & choose 1 dish from Main B  
\$31.00per person

**Option 3:** Choose 4 dishes from soup, salad and sides, choose 1 dish from Main A, Main B and Main C  
\$33.00per person

*(all options served with bread rolls)*

### **Soups**

Potato and leek (v/df/gf)

Pea and ham hock (gf/df)

Roasted pumpkin (v/gf)

### **Essential Salads**

Warm chat potato salad (gf/df)

Creamy coleslaw (v/df/gf)

Greek salad with Kalamata olives, Persian feta, cucumber, red onion, pine nuts & dill yoghurt dressing (v/gf)

Caesar salad tower with Romano lettuce, bacon, garlic croutons, parmesan & classic dressing

Rocket salad with shaved parmesan, sliced pear, crispy prosciutto & crostini with citrus vinaigrette

Baby beetroot salad with rocket, marinated tomato, red onion, Persian feta, w/ honey & balsamic glaze (v/gf)

Baked sweet potato salad, roasted onion and baby spinach with honey mustard mayo (v/gf/df)

Penne pasta, olives, sun dried tomatoes & roasted capsicum with basil pesto

### **Sides**

Seasonal vegetables w/ herb and garlic butter (v/gf)

Steamed Jasmin rice w/ crispy onion (v/gf/df)

Potato bake w/ bacon and gruyere cheese (gf)

Baked root vegetables w/ lemon & thyme (v/gf/df)

Beer battered Chips (v)

Seasoned wedges with sweet chilli & sour cream

Creamy mashed potato (v)

Roasted chat potatoes w/ rosemary butter (v/gf)

Cauliflower in béchamel w/ bread crumb & parmesan (v)

### **Mains A**

Vegetable lasagna with eggplant, zucchini, tomato & cheese (v)

Roasted pork leg, fried leek & spiced apple sauce (gf/df)

Butter chicken curry with crispy onion

Thick parsley & black pepper pork sausage with caramelised onion

Honey soy chicken drumsticks

Grilled prime rump steak with onion gravy

Roasted leg of lamb with rosemary scented jus (gf)

### **Mains B**

Pepper seared sirloin of beef with a Shiraz reduction and horseradish cream (gf)

Sirloin steak with mushroom cream (gf)

Braised beef cheek in a red wine and rosemary glaze with button mushrooms

Braised lamb shank in port wine & tomatoes

Crumbed pork loin with tomato & chilli jam

Marinated chicken fillets with prosciutto, sage & citrus sauce (gf)

### **Mains C**

Atlantic salmon fillets with cherry tomatoes, baby spinach & dill hollandaise (gf)

Grilled barramundi fillet with lemon butter (gf)

Chilli & garlic marinated grilled squid (gf)

Pan-fried lamb cutlets (gf)

Confit duck leg with cranberry jus (gf)

60 day dry aged rib fillet of beef, pan-fried (gf)

# Canapés

- ½ Hour Select 2 hot & 1 Cold options \$18.00pp
- 1 Hour Select 3 Hot & 2 Cold Options \$25.00pp
- 1 ½ Hours Select 3 Hot & 3 Cold Options \$31.00pp
- 2 Hours Select 4 Hot & 4 Cold Options \$36.00pp

## Cold

Bruschetta w/ balsamic glaze on ciabatta  
Thai beef spoon w/ soba noodle and Nam Jim dressing  
Smoked Salmon parfait drizzled w/ mint yoghurt on Melba toast  
Double Brie, tomato compote on Melba toast

Chef's Selection of Sushi including;  
Karaage Chicken and avocado, Atlantic Salmon and cucumber,  
Tuna with pickled ginger mayo and Tiger Prawn and avocado

Roast Corn Blini w/ Red Pepper and walnut  
Roast Corn Blini w/ Tasmanian Salmon and lemon ricotta  
Roast Corn Blini w/ Red Onion Jam and white anchovy

## Hot

- Tempura Tiger Prawn w/ pickled ginger mayo
- Chilli Prawn spoon w/ mango salsa
- Thai scented Tiger Prawn skewer
- Lemon Peppered squid w/ citrus aioli
- Tempura Salt and Pepper Squid
  
- Arancini w/ Mushrooms and pecorino
- Arancini w/ Baked Pumpkin and pine nuts
  
- Shitake Mushroom and Thai Chilli Spring Roll
- Samosas w/ cucumber mint yoghurt
- Toasted poppy seed filo filled w/ Spinach and Feta
- Petite Whiting fillet w/ dill tartare sauce
- Assorted mini quiches

# Platter Selections

(All platters serve 10 guests)

Crudités Platter \$35.00 (V & GF)

Select 2 Dips Per Platter, Served w/ Vegetable and Salad Sticks

Red Pepper and Walnut, Tomato and Persian Feta, Hummus w/ yogurt and roasted cumin, Moroccan Eggplant,  
Roast Pumpkin and Pinenut, Black Olive Tapenade, sweet corn and crème fraiche

Dip Platter \$60.00 (V)

Select 2 dips per platter, served with toasted Turkish Bread

Red Pepper and Walnut, Tomato and Persian Feta, Hummus w/ yogurt and roasted cumin, Moroccan Eggplant,  
Roast Pumpkin and Pinenut, Black Olive Tapenade, sweet corn and crème fraiche

Sandwich Platter \$65.00/Gourmet Sandwich Platter \$75.00/Wrap Platter \$75.00

Selection of ham, roast turkey, chicken, salmon, smoked salmon,  
with lettuce, tomato, avocado, red onion and condiments

Sushi Platter \$70.00

Karaage Chicken and avocado, Atlantic Salmon and cucumber,  
Tuna with pickled ginger mayo and Tiger Prawn and avocado

Antipasto Platter \$95.00

Premium selection of cold meats, ham, salami, turkey and chorizo sausage,  
Kalamata olives, balsamic roasted vegetables

Savoury Platter \$65.00

Mini beef pies, gourmet sausage rolls, condiments and sauces with Toasted Ciabiatta

Oriental Platter \$75.00

Spring rolls, samosas, prawn wontons and dim sims

Seafood Frito Misto \$95.00

Battered tiger prawns, whiting fillets, peppered squid, crumbed scallops,  
Homemade cocktail and tartare sauces with fresh lemon

Cheese Platter \$95.00

Double Brie, Gorgonzola, vintage cheddar with fresh and dried fruits,  
Nuts, crackers and lavosh

Danish Pastry Platter \$75.00

Assorted, chocolate, guava, apple, black cherry, vanilla and blueberry pastries

Cakes & Slices Platter \$65.00

Chef's selection of sweet and tart cakes and slices.

Fruit Platter \$65.00 (V+GF)

A selection of Fresh Fruits in season



# Beverage Options

At Lakelands you can tailor the beverage service to suit the size and style of your function, our options are:

## Cash Bar

Your guests are welcome to purchase their own drinks as they are ordered at the bar. If your function is a seated meal, we can do table service for a cash bar as well.

## Consumption Basis

Client can pre-select a range of beverages to be served on the day and pay for what is consumed at the conclusion of the event.

## Beverage Packages:

1 hour standard beverage package	\$21.00 per person
2 hour standard beverage package	\$31.50 per person
3 hour standard beverage package	\$38.50 per person
4 hour standard beverage package	\$42.00 per person
5 hour standard beverage package	\$45.00 per person

*Package includes:*

Rothbury Estate Select Red, White & Sparkling Wines - Semillon Sauvignon Blanc, Chardonnay, Shiraz  
Cabernet Sauvignon, Cabernet Sauvignon Merlot, Sparkling Cuvee.

Local Tap Beers – Hahn Premium Light, XXXX Gold and Tooheys New

Assorted Soft Drinks and Juices

## Beverage Package Upgrades:

Upgrade any 4 hour beverage package to include Corona bottles or Heineken on tap	\$5.00 pp
Upgrade any 4 hour beverage package to include basic spirits	\$15.00 pp

All wines that are to be supplied by the client for on course purposes must be served in plastic cups and approved by management prior to the event..

Lakelands Golf Club can provide personnel to man on course catering at a standard rate of \$35.00 per hour (minimum of 4 hours).

## Lakelands Golf Events

Golf Operations Manager  
Lakelands Golf Club  
T - 07 5510 6538 (direct line)  
F - 07 5579 8711  
E - operations@lakelandsgolfclub.com.au

# *Corporate Golf at its Finest*

