



Function Set & Buffet Menus



Our Function Spaces

		HORTON	Mt. COOLUM ROOM		
		Boardroom	Entire Room	Half Room (South)	Half Room (North)
				AV facilities	No AV facilities
Dimensions		50 sqm. (10m x 5m)	176 sqm. (16m x 11m)	88 sqm. (8m x 11m)	88 sqm. (8m x 11m)
CONFIGURATION CAPACITY					
BOARDROOM	Single long table setting . Ideal for executive meetings, small group training.	20		20	20
CLASSROOM	Individual square tables of varying sizes. Suitable for conferencing, group workshops.	20	60	30	30
U-SHAPE	Formal conference / long meeting setting. Ideal for training and corporate workshopping.		35	16	16
COCKTAIL	Combination of standing, high bar and standard table seating. Ideal for informal gatherings.		150	70	70
FORMAL	Round tables of 8. Ideal for formal meal service and events with presentation elements.		120	32	40
THEATRE	Seating only facing presentation area. Ideal for short meetings / formal presentations.		120	50	50
ROOM HIRE PRICING					
FULL DAY	Longer than 4 hours booking	\$475	\$600	\$300	\$300
HALF DAY	Less than 4 hours	\$275	\$350	\$175	\$175

Whole of venue hire available. (p.o.a)





Catering Options

Standard Function Set Menu

Minimum of 30 people

Select any two (2) from each category to be alternately served:

Entrée

Smoked Salmon Ciabatta - Toasted ciabatta, smoked salmon, lemon aioli, capers, red onions, parsley & dill.

Lamb Koftas - Spiced lamb kofta skewers with petite Greek style salad & cucumber yoghurt.

Vegetable Tartlet - Roasted pumpkin, zucchini, eggplant tartlet, rocket, pesto fetta & tomato relish.

Main Course

Grilled 250gm Rump Steak - Grain fed 250gm rump steak, potato mash, confit field mushroom, sauteed greens with red wine reduction.

Crispy Skin Salmon - Pan fried salmon fillet, garlic, thyme, crushed potatoes, wilted greens, roast cherry tomatoes, parsley with lemon butter sauce.

Herb Roasted Chicken Supreme - Roasted chicken supreme, wild mushroom & leek risotto, greens, garlic & chive cream sauce.

Rosemary & Garlic Lamb Rump - Marinated lamb rump, sweet potato & seeded mustard puree, greens, rosemary & mint red wine reduction.

Dessert

Vanilla Bean Panna Cotta - Classic vanilla panna cotta with fresh strawberry coulis & toasted oat crumble.

Black Forest Cheesecake - Cold set cheesecake, cinnamon spiced cherry compote, chocolate sauce & crushed nuts.

Espresso Creme Brulee - Coffee and vanilla creme brulee served with short bread cookies.

2 Courses - \$45 per person

3 Courses - \$55 per person



Christmas Set Menu

Minimum 30 People

Select any two (2) from each category to be alternately served:

Main Course

Roast Pork - Roasted loin of pork with baked potatoes, greens, spiced apple relish & red wine gravy.

Crispy Skin Salmon - Pan fried salmon filet, garlic crushed potatoes, wilted greens, parsley & lemon butter sauce.

Roast Turkey Breast - Chestnut, sage & onion stuffed roast turkey breast, baked potatoes, greens, cranberry & red wine gravy.

Slow Roast Beef - Mustard crusted slow roast beef, baked potatoes, greens, horseradish cream & red wine gravy.

Dessert

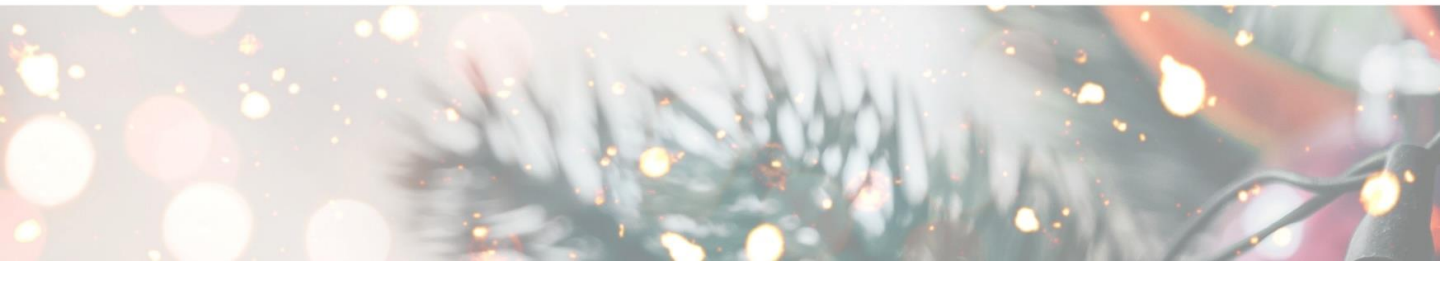
XMas Panna Cotta - Classic vanilla & cinnamon panna cotta with spiced blueberry compote & chiffonade wafers.

Black Forest Cheesecake - Cold set cheesecake, cinnamon spiced cherry compote, chocolate sauce & crushed nuts.

Plum Pudding - Warm plum pudding with cinnamon cream anglaise.

Passionfruit Pavlova Roulade - Passionfruit mousse filled pavlova scroll, with toasted coconut, mango coulis & chantilly cream.

2 Courses - \$45 per person





BBQ Buffet Packages

Minimum 50 people

Package A - \$18 per person

Choose either of:

Butchers crafted thick pork sausages (GF) or
Marinated chicken skewers (add \$2 per person)

Freshly made salads

- Traditional style slaw
- Garden salad (GF)

Large crusty hotdog style roll

Assorted Condiments

Package B - \$30 per person

Choice of proteins including:

- 250gm grain fed rump steak (GF)
- Marinated chicken breast (GF)
- Butchers crafted thick pork sausage (GF)

Freshly made salads

- Caesar salad (GFA)
- Garden salad (GF)
- Penne pasta salad

Garlic butter roasted potatoes

Fresh dinner roll

Assorted condiments



Commemorative Menu

Minimum 30 People

Assorted freshly made sandwiches on white and wholemeal bread.

Mini beef pies with tomato sauce.

Ham and cheese frittata bites (GF).

Cocktail sausage rolls with tomato sauce.

\$19 per person

Morning & Afternoon Tea

Muffins - \$7.50 per person.

Ham & cheese croissants - \$9 per person.

Scones with jam & cream - \$9 per person.

Social Golf Groups

Bacon & Egg Burger - \$15 per person.

Golfers Burger & Chips - \$16 per person.

Golfers Lunch Pack - Ham & Salad wrap, chocolate bar, piece of fruit and bottle of water - \$18 per person.



Standard Terms & Conditions

Terms and conditions serve the Maroochy River Golf Club, hereto referred to as "The Club".

1. CONFIRMATION OF BOOKING

- a. A function deposit equivalent to the Room Hire portion of a function may be required to secure a function event. The Club will apply a first come first served basis for competing dates. The Club reserves the right to make a final decision in this instance and will notify both parties in writing.
- b. A booking is not considered confirmed until a signed confirmation and acceptance of these terms and conditions AND a deposit (if required) has been received by functions@maroochyrivergolfclub.com.au.
- c. For catering purposes children are those guests up to and including 12 years of age. Meals for all children are pre-arranged and charged at a lesser cost.

2. CANCELLATION POLICY

- a. Notice of cancellation must be received in writing not less than 7 days prior to a function in order to receive any deposit refund.
- b. Failure to cancel an event in writing not less than 7 days prior will constitute a forfeiture of any deposit held by the Club for the event.

3. FORCE MAJEURE

- a. Notwithstanding anything to the contrary contained in this agreement, the Club shall be excused from our obligations under this agreement whenever it shall be prevented from the performance of such obligations by any Force Majeure Event.
- b. "Force Majeure Event" is defined here as any one or more of the following circumstances that, alone or in combination, directly or indirectly, adversely affects in any material respect our operation of the Club: fire, earthquake, unseasonal storm, flood or other casualty; strikes, lockouts, serious power outage or other labour interruptions; war, rebellion, riots, acts of terrorism, or other civil unrest; pandemics, quarantine or any other public health restrictions or public health advisories.
- c. In the event of a Force Majeure Event, the client will have the option of receiving a full refund of your deposit (if taken) or re-scheduling the event on the first available, mutually agreed date.

4. CATERING PLANNING DEADLINES

- a. To ensure smooth and successful delivery of function catering, the following deadlines apply:
 - Preliminary numbers and catering selections must be provided at the time of booking.
 - Final written confirmation of catering numbers (+/- 3) and dietary requirements is required 7 days prior to the event.
- b. Decreases in catering numbers within 3 business days of an event will not constitute a reduction in catering charges unless extenuating circumstances apply. This will be at the final discretion of the Club.
- c. Payment of Accounts. Payment of all room hire, beverage, catering, and equipment hire charges is required on the day of the event, unless by prior written arrangement with the Club.

5. CONDITIONS OF ROOM HIRE

- a. Full day Room Hire is from 8am until ordinary venue close. A half day room hire charge constitutes a period of not more than 4 hours, unless otherwise approved in writing by the Club.
- b. Room Hire includes one initial set up.
- c. Access is guaranteed 30 minutes prior to your event. Additional access may be negotiated on a case by case basis.

Standard Terms & Conditions (cont.)

- d. Access for all external suppliers must be approved by the Club prior to the event. External contractors who are not known to the Club may be refused access to the venue.
- e. A room hire surcharge of 50% will apply to Public Holidays. The Club also applies a 10% surcharge to all food and beverage on Public Holidays.
- f. The client assumes responsibility for any and all damage caused by organisers or guests at any time during their event, either in the function room, or anywhere on the Club site. Additional charges will apply for broken fixtures, hired equipment, fittings or permanently soiled items such as carpets etc.
- g. General cleaning is included in the Room Hire Fee however additional charges will apply if cleaning requirements are deemed by the Club to be excessive or out of the ordinary.

6. LICENSING CONDITIONS – Food, Beverage, Gaming, Entertainment & Smoking

- a. The Club promotes the Responsible Service of Alcohol and Gambling and will not engage in practices that encourage the rapid, excessive or unlawful service of alcohol, food or wagering.
- b. The Club will not tolerate any harassment or aggressive conduct towards patrons or staff of any kind. Offending patrons will be asked to leave.
- c. Under Council & Food Safety laws no Food or Beverage is permitted to be brought onto or removed from the premises, except for any pre-arranged celebration cakes or infant feeding requirements.
- d. Smoking is not permitted inside the function area or anywhere food and beverage is being served. Smoking is only permitted within designated smoking areas.
- e. The Club makes available ambient music and zoneable PA systems throughout the venue. DJs or Bands (maximum four piece) are required to play within the Club's licensed sound restrictions (80 decibels) and must cease by 11:30pm to ensure pack down before midnight.
- f. All Music, where in-house, DJ or Band remains under the sole control of Club Management. Managers will routinely check to maintain compliance to levels and behavioral standards.
- g. The client agrees to begin their event at the scheduled time and agrees to have their guests, invitees and other persons vacate the clubhouse prior to Club closing times.
- h. Where minors are attending an event where alcohol is being served, they must remain under direct, line-of-sight supervision and control of parents or legal guardians.
- i. Minors are not permitted in the Club's gaming lounge at any time.
- j. No guest is permitted on the Club Golf Course at any time unless by prior written arrangements.
- k. Photography of Club Employees is not permitted.
- l. The Club accepts no liability for loss or injury incurred by persons not adhering to these rules.

7. PERSONAL EFFECTS

- a. Any personal effects, including gifts, personal devices (e.g. phones, laptops etc), and decorations belonging to the client must be removed at the end of your event. The Club takes no responsibility for items left on the premises at the end of your function.

8. UNDERSTANDING AND AGREEMENT TO THESE TERMS & CONDITIONS

- a. By confirming your event booking with The Club, the client acknowledges they have read, understood and agree to comply to all the above Terms and Conditions.

