



Platters, Canapes & Finger Food



Platters

PARTY PLATTER - \$120

Party pies, sausage rolls, grilled meatballs, arancini balls, mozzarella sticks accompanied with tomato sauce, BBQ sauce and aioli for approx. 8 - 10 adults.

PIZZA PLATTER - \$120

A selection of House Supreme, BBQ Meatlovers, Margarita, Mexi Chicken and Vegetarian pizza for approx. 8-10 adults.

SEAFOOD PLATTER - \$140

Panko crumbed calamari rings, tempura prawns, battered fish bites & seafood sticks accompanied with tartare, aioli & lemon for approx. 8-10 adults.

FRUIT PLATTER - \$50

Seasonal mixed fruit platters suitable for up to 10 adults.

SANDWICH PLATTER - \$12 per person (min 10 persons)

A selection of fresh made sandwiches on white, wholemeal or multigrain. Average serving of approximately 1.5 standard sandwiches per person.

KIDS PARTY PLATTER - \$12 per person (min 10 persons)

Mini party pies, mini sausage rolls, cheerio mini sausages, tempura chicken nuggets, hot chips, selection of sauces.





Canapes & Finger Food

PACKAGE A - \$22 per person

Canapes

- Bruschetta with tomato, red onion, garlic, basil & olive oil.
- Cajun spiced chicken, roasted corn, lemon & paprika aioli.

Hot Finger Food

- Tempura style fish bites with caper lime aioli.
- Mixed mini beef pies and pork sausage rolls with tomato sauce.
- Balinese grilled chicken satay skewers with coriander & crispy shallots.



Canapes & Finger Food

PACKAGE B - \$27 per person

Select any three (3) options from each course

Canapes

- Rare roast beef with horseradish cream & fried rosemary.
- Cajun spiced chicken, roasted corn, lemon paprika aioli.
 - Steamed prawn, lime avocado smash & dill.
- Balsamic red onion jam, rosemary, lemon, thyme & feta.
 - Smoked salmon, dill & lime aioli & baby capers.
- Bruschetta with tomato, red onion, garlic, basil & olive oil.

Hot Finger Food

- Cracked pepper crusted beef skewers with mustard aioli.
- Cheeseburger sliders, onion, pickle, mustard, sauce & cheese.
 - Szechuan salt flake calamari with lemon & parsley aioli.
- Balinese grilled chicken satay skewers with coriander and crispy shallots.
 - Pulled pork sliders, smokey BBQ, maple slaw & chipotle aioli.
 - Tempura style fish bites with caper & lime aioli.
- Chicken san choi bow, witlof cups, minced chicken breast, hoisin, garlic, shallots & bean sprouts.



Canapes & Finger Food

PACKAGE C - \$35 per person

Select any four (4) options from each course

Canapes

- Rare roast beef with horseradish cream & fried rosemary.
- Steamed prawn lime avocado smash, cane pepper & dill.
- Pulled beef brisket, pickled red cabbage & blue cheese dressing.
- Balsamic red onion jam, rosemary, lemon, thyme & feta.
- Master stock braised pork belly topped with charred pineapple, chilli lime salsa, palm sugar & orange caramel.
- Smoked salmon mousse, chive, cream cheese, lime, baby capers, dill in a filo shell.
- Spicy slow cooked Mexican style chicken, avocado mousse & coriander on a tortilla crisp.

Hot / Substantial Finger Food

- Herb and parmesan panko crumbed calamari & chips with citrus and herb aioli (mini box).
- Pulled pork sliders, smokey BBQ, maple slaw, chipotle aioli.
- Prawn baguette, oak lettuce, onion, avocado puree, prawn & cayenne pepper spiced cocktail sauce.
- Tempura fish and chips with caper aioli (mini box).
- Moroccan spiced lamb skewers with green peppers, halloumi & served with mint yoghurt.
- Wok tossed vegetable and Hokkien noodle stir fry finished with soy & oyster sauce blend & toasted sesame seeds.
- Chicken san choi bow, witlof cups, minced chicken breast, hoi sin, garlic, shallots & bean sprouts.
- Black sesame tempura prawns with citrus & wasabi mayonnaise.
- Trio of mushroom arancini with parmesan, thyme, truffle oil & chive aioli.
- Harissa spiced lamb cutlets with fried kale, herb & lemon yoghurt.

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.

