

EVENTS

PACKAGE





## Function room hire - \$250

All prices listed are per person.

All selections, numbers and any dietary requirements must be confirmed minimum 14 days prior to the event taking place, excluding celebration of life. Failure to do so may result in the cancellation of your event.

A non-refundable deposit of \$500 or 10%, whichever is greater must be made to secure the room for the event. Until the deposit is accepted the room will be considered as still available and able to be booked by another party.

**(V)** Vegetarian **(V\*)** Vegetarian adaptable  
**(VE\*)** Vegan adaptable **(DF)** Dairy-free  
**(GF)** Gluten-free **(GF\*)** Gluten-free adaptable

# BUFFET PACKAGES

## GOLD

**\$59pp**

### Choose 2 salads:

- Caesar
- Greek (GF)
- Pesto pasta (V)
- Coleslaw (GF)
- Pumpkin
- cous cous (V)
- Potato (GF)
- Green (GF, VE)

### Choose 3 mains:

- Barramundi fillets with chimichurri (GF)
- Slow cooked pork ribs (GF)
- Beef Osso Buco
- Braised Lamb shoulder (GF)
- Chicken breast in creamy mushroom (GF)
- Vegan korma (GF, VE)
- Creamy ravioli (V)

### Choose 2 dessert options:

- Tiramisu
- Selection of French cheeses, lavosh, dried fruit, fresh berries and quince
- Classic housemade lemon meringue pies

## SILVER

**\$46pp**

### Choose 2 meats:

- Roasted lamb leg (GF)
- Roast pork leg with crackling (GF)
- Roasted sirloin (GF)
- Roasted turkey (GF) – This selection incurs a supplementary charge of \$2pp.

### All accompanied by:

- Roast potato (GF)
- Roast pumpkin (GF, VE)
- Steamed seasonal vegetables (GF, VE)
- House gravy (GF, VE)

### Choose 1 dessert option:

- Cakes, flans and slices
- Pavlova with Australian cream and fruit (GF)
- Cheese platter served with biscuits, quince and dried fruit

+ Add a sourdough bread roll and butter to either package for \$3 per person



**PLATED**

**PACKAGES**

# PLATED PACKAGES

## PLATINUM

Platinum packaged meals include a complimentary sourdough bread roll and butter

### Choose 2 options:

#### Entrée - \$28pp

- **Free Range Pork Belly**, cooked for 18 hours in Chinese 5 spice and served with apple raisin chutney, honey soy glaze, crisp pancetta and micro greens (GF)
- **Fresh Queensland King Prawns**, served with fresh lime, avocado mousse, fresh leaves and house made cocktail sauce (GF)
- **Beef Carpaccio**, Beetroot, Parsnip, grana Padano crisp, micro greens
- **Smoked Salmon Gravlax**, served with dill crème fraiche and frisee lettuce (GF)

#### Main - \$41pp

- **Specialty Italian Chicken Breast**, marinated in fresh herbs and served with sweet potato galette, buttered asparagus, vichy carrots and rich bearnaise sauce (GF)
- **Premium Sirloin** served with potato dauphinoise, gently steamed broccolini, vichy carrots, confit truss tomatoes and thyme jus (GF)
- **Premium Australian Lamb Rump** served with kipfler potatoes, vichy carrots, gently steamed baby broccolini, salsa verde and grana Padano tuile (GF)
- **Fresh Australian Barramundi Fillet**, pan seared and served with house made potato rosti, buttered asparagus, coriander aioli and crispy prosciutto (GF)
- **Seared Eye Fillet** served with parisian potato, vichy carrots, baby broccolini, thyme jus and crispy puff

#### Dessert - \$19pp

- **Triple French Chocolate Mousse Cake**, served with caramelized white chocolate ganache, fresh berries and micro lemonbalm
- **Coffee Brulee**, coffee custard served with a torched toffee top and served with almond biscotti, berry mélange, baby lemonbalm (GF)
- **Raspberry Cremeux**, vanilla sable, yuzu gel and white chocolate
- **Plate of French Cheese** with lavosh and fresh berries

# PLATED PACKAGES

## GOLD

+ Add a sourdough bread roll and butter to either package for \$3 per person . Alternate serve upgrade incurs a \$2 surcharge per person.

### Entrée - \$21pp

- **Satay Chicken Skewers**, Indonesian peanut sauce, wombok salad (GF)
- **Lamb Shank Filo Parcel** with persian fetta, served with siracha aioli
- **Coconut Poached Chicken**, served with sweet thai dressing, Asian noodle salad and cashews
- **Coconut Crumbed Prawns**, served with jasmine rice, lime aioli and radish

### Main - \$34pp

- **Cider and Mustard Marinated Pork Chop**, served with buttery mash, baby vegetables and apple jus (GF)
- **200g Sirloin Steak**, served with mashed potato, baby vegetables and pepper sauce (GF)
- **Fresh Salmon Fillet**, served with mashed potato, baby vegetables and bearnaise sauce (This dish incurs a \$2 surcharge per person) (GF)
- **250g Chicken Breast**, served with mash potato, baby veg and creamy mushroom and brandy sauce (GF)

### Dessert - \$16pp

- **Soft Centre Chocolate Pudding**, served with whipped cream and strawberry
- **Vegan Chocolate Mudcake**, served with cocoa sauce and berry mélange (VE)
- **Blueberry Brulee Cheesecake**, served with seasonal berries and cream
- **Classic Lemon Meringue Pie** served with lemon mascarpone

Gluten-free options available on request.



# PLATED PACKAGES

## SILVER

Alternate serve upgrade incurs a \$2 surcharge per person

### Entrée - \$14pp

- Tomato and fetta puffs, served with aioli (V)
- Vegetable frittata served with aioli (V)
- Seasonal soup (V, GF\*)

### Main - \$27pp

All silver package mains served with mash and salad

- Chicken breast served with cucumber raita (GF)
- 200g rump steak, served with gravy (GF)
- Seasonal fish fillet, served with aioli (GF)
- Spinach & fetta filo, served with aioli

### Dessert - \$13pp

All served with whipped cream and strawberry

- Pear and walnut cake (GF,DF)
- Sticky date pudding
- Raspberry cheesecake
- Chocolate pudding
- Fruit salad (GF, VE)





# CORPORATE GOLF PACKAGES



# CORPORATE GOLF

## BREAKFAST

### **Buffet breakfast - \$27**

Inclusive of:

- Scrambled eggs (GF, V)
- Traditional smoked bacon (GF)
- Veal and chive chipolatas (GF)
- Slow roasted tomato (GF, VE)
- Herb marinated mushroom (GF, V)
- Golden Hashbrowns (V)
- Assorted breads (GF\*, V)
- Yoghurt (GF, V)
- Chilled fruit juices (GF, V)
- Assorted cereals

OR

### **Bacon and egg roll - \$14**

Gluten-free bun available +\$2

Add a tea and coffee station to any meal time for \$4pp

## LUNCH

### **Packaged lunch to eat while you play - \$15pp.**

Includes:

- Chicken Caesar wrap OR vegetarian wrap (V\*)
- Fruit juice (GF, VE)
- Museli bar
- Fresh fruit (GF, VE)

### **BBQ lunch - \$31pp.**

- Assorted bread (GF\*, V)
- Beef brisket patties
- Minute steak OR Marinated chicken
- Sausages
- Assorted sauces
- Salad accompaniments (GF, V)
- Sliced cheese

Any corporate golf day may also pick off any other section of the events package if desired, for canapes or snacks at the end of a round please refer to cocktail style section of the package



**CONFERENCE**

**PACKAGES**

## MORNING & AFTERNOON TEA

2 selections are recommended

### Choose from:

- Mini Danish pastry (V) - \$8pp
- Mixed mini muffins (V) - \$7pp
- Mini ham and cheese croissants - \$8pp
- Scones with whipped cream and jam (V) - \$7pp
- Freshly baked cookies (V) - \$8pp
- Banana bread (GF\*) - \$8pp

### Extras

- Add a tea and coffee station to any meal time for \$4pp
- Barista made coffee option for \$5pp charged on consumption (Syrups, specialty milk and extra coffee shots incur a surcharge)
- Add chilled fruit juices to any meal time for \$4pp



## LUNCH

### Option 1:

#### Catering Station - \$25pp

Wraps, baguettes and open sandwiches – Choose one option from each category

#### Wraps:

- Chicken Caesar
- Vegetable and cheese (V)

#### Baguettes:

- Ham cheese tomato
- Chilli chicken mayo and rocket
- Marinated vegetable and spinach (V)

#### Open sandwiches, all served with mixed leaves

- Avocado and brie (V)
- Smoked salmon and cream cheese
- Chorizo and chilli jam

### Option 2:

#### Individually Plated - \$15pp

Guests to make a selection 14 days prior to event

#### Choose from:

- Classic beef lasagna, served with a side salad
- Quiche Lorraine, served with a side salad
- Frittata made with spinach, pumpkin, semi dried tomato and fetta, served with a side salad (GF, V)
- Freshly tossed beetroot and pumpkin salad with fetta and pine nuts dressed in sticky balsamic (V, VE\*)





**COCKTAIL STYLE**

**PACKAGES**

# COCKTAIL STYLE

## PLATINUM

Choose any number

### Cold

- Mini baby basil bruschetta, topped with sticky balsamic and persian fetta (V) - \$8pp
- Fresh kingfish, cured in gin botanicals and served with sour cherry gel and micro coriander (GF) - \$12pp
- Rare beef fillet, parmesan croute, chimichurri, micro mizuma (GF) - \$11pp
- Coconut poached chicken, crispy fried onion, micro shiso en croute - \$9pp

### Hot

- House made local mushroom arancini, served with truffle aioli and micro sorrel (V) - \$9pp
- Gourmet beef sliders, served with Murrumbidgee's house made burger sauce, mixed leaves, Bega cheese and pickle served on toasted brioche - \$12pp
- Pulled pork, charcoal bao, chipotle aioli, spring onion - \$9pp
- Prawn Gyoza, served with sweet thai dipping sauce - \$9pp
- Satay marinated chicken tenderloin, Indonesian peanut sauce (GF) - \$10pp



# COCKTAIL STYLE

## GOLD

Choose 1 cold and 4 hot options

### Cold

- Vegetable tartlet, fetta, Baba Ganoush (GF) - \$9pp
- Tandoori chicken, mint yoghurt, papadum- \$7pp
- Poached prawns, lime aioli (GF) - \$10pp

### Hot

- Spinach and cheese pastizzi served with cucumber raita (V) - \$8pp
- Salt and pepper squid served with sweet chilli sauce - \$8.5pp
- Chilli con carne empanadas served with mildly spicy salsa - \$8pp
- Lamb Kofta served with cucumber raita (GF) - \$7.5pp
- BBQ Pork bun served with hoisin sauce - \$8pp

## SILVER

Choose 4 hot options

### Hot

- Mini pies - \$8pp
- Cocktail sausage rolls - \$8pp
- Spinach filo triangles - \$7pp
- Cocktail spring rolls - \$5.5pp
- Cocktail samosas - \$5.5pp





# KIDS PARTIES

## **Kids Party Package - \$26pp**

Includes:

- Midi of soft drink or juice
- Chicken nuggets
- Chips (VE)
- Cocktail frankfurts (GF)
- Party pies
- Sausage rolls

## **Optional add ons:**

- Entertainment eg, face painting balloon animals etc can be organized by the club on your behalf and this will be charged out at the rate the third party provider selects
- Lolly bag - \$4pp



# CELEBRATION OF LIFE

Choose from any desired package. Add tea and coffee station for – \$4pp



# PLATTERS

Platters are suited for 10 people to share

## **Antipasto**

Ham, prosciutto and salami served with crackers, bocconcini, grissini, cornichons - \$110 per platter

## **Cheese**

Cheddar, brie and blue, served with lavosh, dried fruit, quince and strawberries (V) - \$90 per platter

## **Bread and dips**

Pita, sourdough and Turkish breads, served with hommus, beetroot and eggplant dips (V) - \$80 per platter

## **Fruit**

Seasonal sliced fruits, served with Greek yoghurt (GF, VE) - \$65 per platter

# KIDS MENU

For attendees under 12 only attending an event

## **Main - \$14pp**

Choose from:

- Battered fish
- Nuggets
- Spaghetti bolognaise.

## **Dessert - \$8pp**

Choose from:

- Jelly
- Ice cream
- Chocolate mousse

# CAKEAGE

Please note if you wish to bring a cake to your event this must be approved by club management prior to the event and you must select one of the below options

- Cut and plattered to share - \$2.5pp
- Plated – Cut and plated with whipped cream, strawberry, and raspberry sauce - \$5pp



  
Murrumbidgee Country Club

**ENQUIRE NOW**

**Call 02 6296 2888 or visit  
[www.murrumbidgeegolf.com.au](http://www.murrumbidgeegolf.com.au)**



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