



SPECIAL EVENTS 2023
Room hire and catering



EVENTS ARE SPECIAL AT GOSFORD GOLF CLUB

Events are a hit at Gosford Golf Club! Choose from our Sunset or Magnolia rooms with spectacular views over the 18th green, to our more intimate and private corporate spaces.

We provide flexibility in running your event, from fully catered (with our chef's delicious event menus) to function only, plus we can configure the room to suit your event's style – from 2 to 200 guests. All rooms are equipped with state-of-the-art audio and visual equipment and have wireless NBN available.

FIRST, CHOOSE YOUR ROOM...

ROOMS AND HIRE INCLUSIONS

All room hire includes room set up, data projector, microphone and linen. Please arrange a time to visit us to select which room is best for your event.

HIRE	MAGNOLIA	LINKS	SUNSET	BUNKER	FAIRWAY	BOARDROOM
WEEKDAY	\$500	\$300	\$500	\$150	\$200	\$200
WEEKEND	\$550	\$350	\$550	\$200	\$250	\$250

Each room can be set up in different configurations as follows.

SET UP	MAGNOLIA	LINKS	SUNSET	BUNKER	FAIRWAY	BOARDROOM
COCKTAIL	160	60	220	-	50	-
BOARDROOM	36	24	65	12	16	10
BANKQUET	100	40	145	12	35	-
U-SHAPE	45	20	60	12	20	-
CLASS ROOM	70	32	-	12	18	-
THEATRE	120	55	220	25	50	-
HOLLOW	36	30	75	12	20	-
CABARET	80	32	100	-	-	-

NOW, DECIDE ON YOUR MENU...

GOLF EVENT - MAIN LUNCH

\$25 PER HEAD

Alternate serve

Sample menu

- Coconut poached chicken, mixed leaf, vermicelli noodles, avocado, spanish onion, cucumber, green dressing
- Falafel, pearl cous cous, blistered capsicum cherry tomato roquette, citrus yoghurt (GF)
- Grilled chicken breast, crispy bacon, croutons parmesan, boiled egg, cos, Caesar dressing
- Beef patty, double cheese, bacon, pickles, caramelised onion, maple bacon aioli (GFA)
- Beetroot patty, mixed leaf, tomato, caramelised onion, citrus yoghurt dressing (GFA)
- Chicken Schnitzel served with chips, salad, and gravy
- Beer Battered Fish served with chips, salad, and tartare

BUFFET MENU - CARVERY BUFFET

\$35 PER HEAD

Carvery buffet choice of two meats: With the choice of three of the following:

- Roast Pork
- Roast Lamb
- Roast Beef
- Marinated Chicken
- Seasonal Roast Vegetables
- Potato Bake
- Seasonal Steam Vegetables
- Potato Salad
- Pasta Salad
- Quinoa Salad



The above sample menus may change. Please contact our events team to confirm seasonal menus.

ALL DAY DELEGATE PACKAGES

Morning Tea: Variety of cakes and slices with tea, and coffee.

\$60 PER HEAD

Minimum 25 guests

Shared Lunch Package: Gourmet sandwiches and wraps, seasonal fruit platter, tea and coffee, juice, and soft drink.

Afternoon Tea Package: Variety of cakes and slices with tea, and coffee.

HALF DAY DELEGATE PACKAGE

Morning Tea: Variety of cakes and slices with tea, and coffee.

OR

\$40 PER HEAD

Minimum 25 guests

Afternoon Tea Package: Variety of cakes and slices with tea, and coffee.

With a shared lunch of gourmet sandwiches and wraps, seasonal fruit platter, tea and coffee, juice, and soft drink.

The above sample menus may change. Please contact our events team to confirm seasonal menus.



HOT AND COLD BUFFET

\$55 PER HEAD

Minimum 25 guests

Selection of continental buffet:

- Assorted pastries and muffins
- Seasonal sliced fruit platter
- Muesli yoghurt cups
- Assorted breads and spreads
- Tea, coffee, and juice station

Selection of hot foods:

- Bacon
- Sausage
- Hash Brown
- Tomato
- Mushrooms
- Scrambled Eggs
- Tea, coffee and juice station

INDIVIDUALLY PLATED HOT BREAKFAST

\$65 PER HEAD

Minimum 25 guests

Served to guests

Selection of pastries, and seasonal fresh fruit served to the centre of the table

Individually plate meal: Scrambled eggs, bacon, mushrooms, sausages, tomatoes, hash browns

Tea, coffee, and juice station.

The above sample menus may change. Please contact our events team to confirm seasonal menus.



EVENT SET MENU

1 COURSE \$40 PER HEAD

2 COURSES \$60 PER HEAD

3 COURSES \$70 PER HEAD

Choice of two selections from each group, served alternate.

Entrée

- Marinated beef, vermicelli noodles, tomato, cucumber, fresh herbs
- Prawn, cucumber, cherry tomato salad, coconut lime dressing (GF)
- Pork belly, apple, cucumber, mixed leaves, Asian dressing
- Beetroot, caramelised onion, goat's cheese, roquette
- Coconut poached chicken, vermicelli salad

Main

- Salmon fillet, asparagus, peas, chats, lemon dill hollandaise (GF)
- Chicken breast supreme, potato mash, asparagus, zucchini, mustard jus (GF)
- Marinated lamb rump with carrots, crispy potatoes, green beans, pistachio crumb, juniper berry jus (GF)
- Mixed mushroom, pesto, spinach, fetta, pasta (Vegan available)
- Crispy pork belly, sweet potato mash, green beans, maple mustard sauce (GF)
- Eye Fillet (served medium), mash potato, truss tomatoes, broccolini, red wine jus (GF)
- Roast pumpkin, sage, goat's cheese, spinach, pinenuts risotto

Dessert

- Pineapple, coconut, and lime cake with coconut ice cream and candied lime
- Chocolate brownie, hazelnut crumb, chocolate fudge sauce and vanilla bean ice cream
- Citrus tart, meringue, passionfruit coulis and raspberry sorbet
- Caramelised white chocolate panna cotta, rhubarb compote, and macadamia praline (GF)
- Baked cheesecake, berry compote, vanilla bean ice cream, pistachio crumb



CANAPE MENU

\$70 PER HEAD

Choice of five selections

- Maple pulled pork sliders
- Asian wings
- Lemon, pea, zucchini arancini
- Satay chicken skewers
- Prawn toast with lemon dill hollandaise
- Asian pork belly bites
- Goat's cheese and cranberry tartlets
- Beetroot fritters
- Smoked salmon, cream cheese, and roquette pinwheels
- Roast beef crostini with horseradish cream
- Thai fish cakes with nam jim
- Mini bruschetta
- Popcorn cauliflower skewers
- Baby bocconcini skewers



PLATTERS

\$100 per platter

Asian Mix: Sticky baked Asian wings, spring rolls, prawn crackers, dim sims, pork and prawn gyoza, and satay chicken skewers

\$110 per platter

Seafood Basket: Tempura fish bites, salt and pepper squid, prawn twisters, Thai fish cakes, and chips

\$100 per platter

Australian Classics: Beef party pies, gourmet beef sausage rolls, mini quiches, spinach & fetta triangles, and chicken and mushroom arancini

\$90 per platter

Vegetarian: Popcorn cauliflower, baked spiced corn, falafels, crudité hummus with baked spiced flatbread

\$100 per platter

Charcuterie: Cured meats, marinated vegetables, variety of cheeses, dips and crackers

\$90 per platter

Mixed platter of house made fresh sandwiches

\$90 per platter

Mixed platter of house made wraps

\$90 per platter

Seasonal fruit platter

\$85 per platter

Something Sweet platter



YEAR 6 FORMALS

\$30 PER HEAD

Available Monday to Thursday
(subject to availability)

Choice of:

- Chicken schnitzel with chips and salad
- OR
- Battered fish with chips and salad

Linen tablecloths, cutlery, glasses, professional event organise to help organise the event



SOMETHING EXTRA

Below are just some of our additional items available on request. If you have a specific requirement please speak to our Events Coordinator.

- Data Projector \$50.00
- Laptop Hire \$50.00
- Microphone \$50.00
- Whiteboard \$10
- Flipchart \$10

Minimum 20 people, Maximum 130 people

Bar tab for on consumption drinks available on request.



TERMS AND CONDITIONS GENERAL

GENERAL EVENTS DISCLAIMER	General Pricing & packages shown are indicative of 2023 only. Packages and prices are subject to change at any time at management discretion. Please confirm all details with our events team.
DEPOSIT PRICING AND PAYMENTS	A tentative booking can be made which will be held for fourteen (14) Days, after which a deposit of \$500.00 for room hire is required to reserve your booking. The terms and conditions must be agreed to and signed when the initial deposit is made. Pricing is subject to change without notice. Final numbers, Catering Requirements & Final Payment will be due at least 7 days prior to the event. Any additional charges or guest accounts must be finalised within two (2) weeks post event or from the time invoice is received.
CANCELLATIONS	Cancellations In the event of a cancellation Gosford Golf and Function Centre will retain all monies taken in the form of a deposit. Pending on availability, the deposit may be transferred to a separate date, should that date suit both the client and the Club. Should there be no suitable date for both the client and the Club, the deposit will be retained by the club.
DAMAGES	Hirers will be held responsible for any malicious damage caused by guests during the reception. The use of walls for displaying materials is not permitted. No pins or sticky tape shall be used on walls or ceilings. Please do not use any confetti style decorations.
CLEANING FEE	At the Clubs discretion should the function room be left in an unacceptable state; a cleaning fee will be enforced.
VENUE HIRE EXTENSION	All bookings are made on a 5 hour usage of the function room. Should you wish to extend the room hire there may be an additional charge.
FINAL NUMBERS	Your final numbers must be the number advised one week (7 days) prior to the function. After that date increases in numbers will be accepted, but no decreases. No outside food or alcohol to be brought into the club, Birthday cakes are an exception,

Clients Name:

Event:

Event Date:

Today's Date:

Contact Name:

Contact PH:

Contact Email:

Signature:

Your signature verifies that you have read, understand and agree to the above terms and conditions



FOR AN AMAZING EVENT

BOOK WITH US TODAY

Events team

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