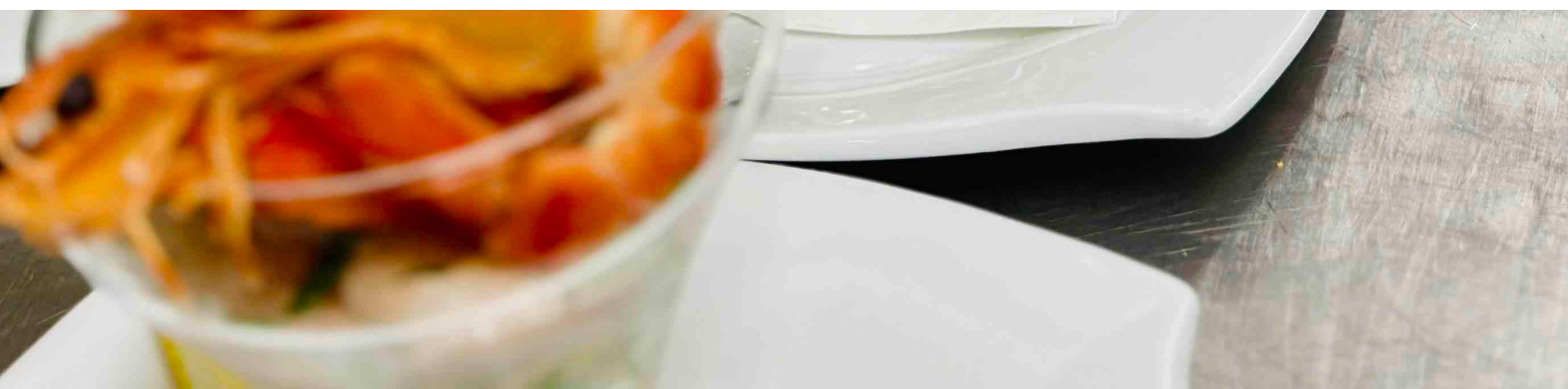




| SPECIAL EVENTS CATERING



SUNSET ROOM - ROOM HIRE ONLY

ROOM HIRE

HALF DAY (1-3hrs): \$400

WEEK DAY: \$600

WEEKEND: \$700

Size: 200m² (20m x 10m)

Audio visual: HD projector, (HDMI), Audio-embedded, audio jack, microphone, WIFI

Features: Floor to ceiling windows, views over the golf course, balcony access, natural light

Seating options:

Cocktail	Boardroom	Banquet	U Shape	Class Room	Theatre	Hallow Square	Cabaret
220	65	145	60	-	220	75	100

MAGNOLIA ROOM - ROOM HIRE ONLY

ROOM HIRE

HALF DAY (1-3hrs): \$400

WEEK DAY: \$600

WEEKEND: \$700

Size: 210m² (11m x 10.5m)

Audio visual: HD projector, (HDMI), Audio-embedded, audio jack, microphone, WIFI

Features: Floor to ceiling windows, views over the golf course, balcony access, natural light

Seating options:

Cocktail	Boardroom	Banquet	U Shape	Class Room	Theatre	Hallow Square	Cabaret
160	36	100	45	70	120	75	80



BOARDROOM - ROOM HIRE ONLY

ROOM HIRE

HALF DAY (1-3hrs): \$200

WEEK DAY: \$300

WEEKEND: \$350

Size: 19m² (5.5m x 3.5m)

Audio visual: HD TV (HDMI), WIFI

Features: Large windows, views over the golf course, natural light

Seating options:

Cocktail	Boardroom	Banquet	U Shape	Class Room	Theatre	Hallow Square	Cabaret
-	10	-	-	-	-	-	-

CLUB - ROOM HIRE ONLY

ROOM HIRE

HALF DAY (1-3hrs): \$250

WEEK DAY: \$350

WEEKEND: \$400

Size: 33m² (11m x 3m)

Audio visual: HD TV (HDMI), WIFI

Features: Large windows, views over the golf course, natural light

Seating options:

Cocktail	Boardroom	Banquet	U Shape	Class Room	Theatre	Hallow Square	Cabaret
-	18	-	-	25	-	-	-

FAIRWAYS - ROOM HIRE ONLY

ROOM HIRE

HALF DAY (1-3hrs): \$200

WEEK DAY: \$250

WEEKEND: \$300

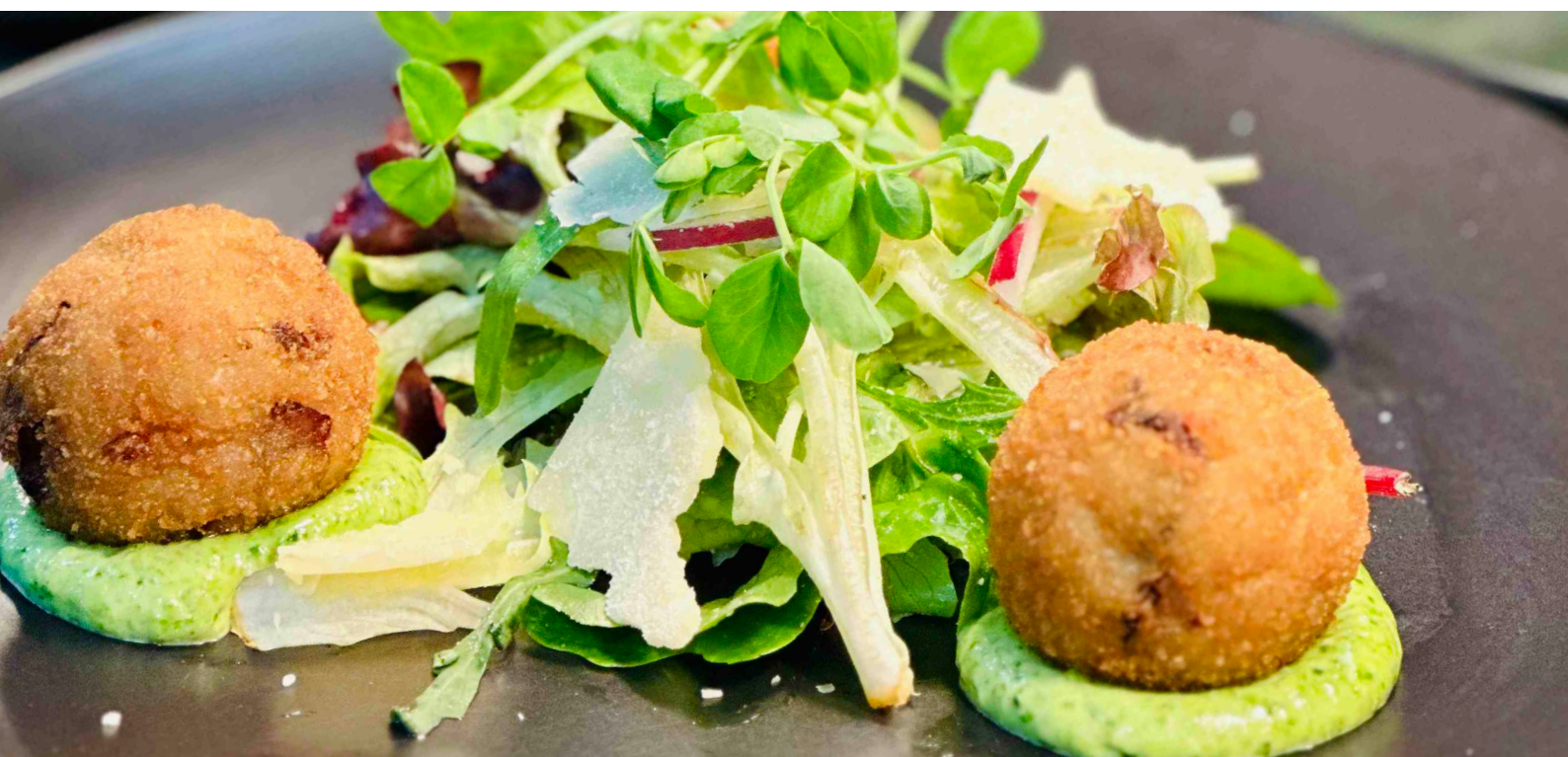
Size: 20m² (4m x 5m)

Audio visual: HD TV (HDMI), WIFI

Features: Large windows, views over the golf course, natural light

Seating options:

Cocktail	Boardroom	Banquet	U Shape	Class Room	Theatre	Hallow Square	Cabaret
-	15	-	-	20	-	-	-



CORPORATE EVENT PACKAGE

\$45 PER HEAD SILVER PACKAGE

Morning Tea – Sweets platter with tea, and coffee.

Lunch - Gourmet sandwiches, and wraps, seasonal fruit platter, tea and coffee, and juice.

\$55 PER HEAD GOLD PACKAGE

Morning Tea - Sweets platter with tea, and coffee.

Hot Buffet Lunch

- Butter Chicken Curry
- Massaman Beef Curry
- Thai Green Chicken Curry
- Beef Stroganoff
- Slow cooked lamb ragu
- Beef OR Vegetarian Lasagne
- Honey mustard chicken and vegetable

Dinner rolls, garden salad, condiments and sides included to suit selection.

ADD A SWEETS PLATTER FOR \$5 PER HEAD EXTRA

GOURMET BREAKFAST BUFFET

\$45 PER HEAD Minimum 25 guests \$5 PER HEAD Optional extras

- Seasonal sliced fruit platter
- Yoghurt, compote, and granola
- Scrambled Eggs
- Bacon
- Chicken and thyme chipolatas
- Herb roasted tomatoes
- Marinated mushrooms
- Selection of breads

- Includes complimentary tea and coffee sachets, and orange juice on arrival
- Optional extras: barista made coffees and assorted patite pastries (\$5 per person).

Please advise if alternative milk is required.



BUFFET MENU

\$45 PER HEAD

Bronze Buffet Selection

Choose 2:

- Butter Chicken Curry
- Massaman Beef Curry
- Thai Green Chicken Curry
- Beef Stroganoff
- Slow cooked lamb ragu
- Honey mustard chicken

With the choice of two of the following sides:

- Pilaf Basmati Rice
- Penne Pasta
- Seasonal Steam Vegetables

\$55 PER HEAD

Silver Buffet Selection

Choose two from silver or bronze selection:

- Roast Pork Striploin with mustard jus
- Slow Cooked Herb Shredded Lamb with rosemary minted jus
- Seeded Mustard Roast Beef with Red

wine jus

- Greek Marinated Chicken Breast Supreme with jus
- Slow Braised Red Wine Shredded Beef with rosemary red wine jus

\$65 PER HEAD

Gold Buffet Selection

Choose two from gold, silver or bronze selection:

- Roast Pork Striploin with mustard jus
- Slow Cooked Herb Shredded Lamb with rosemary minted jus
- Seeded Mustard Roast Beef with Red wine jus
- Greek Marinated Chicken Breast Supreme with jus

- Slow Braised Red Wine Shredded Beef with rosemary red wine jus
- Whole Baked Barramundi Fillet with salsa Verde
- Lemon Herb Baked Salmon Fillet with lemon dill hollandaise
- Fresh Australian Prawns with house cocktail sauce

With the choice of three of the following or from silver or bronze selection:

- Seasonal Herb Roast Root Vegetables
- Gourmet Potato Bake
- Seasonal Steam Vegetables
- Seeded Mustard Potato Salad
- Risoni Pasta Salad with roquette, cherry tomatoes, Spanish onion,

cucumber, pesto

- Mediterranean Quinoa Salad with mixed marinated tomatoes, capsicum, olives, mixed leaf
- Greek Salad with fetta, cucumber, tomato, capsicum, Spanish onion, oregano, lemon, olive oil

\$15 PER HEAD

Dessert platters

- Mini pavlovas with seasonal fresh fruit and cream
- Sticky date pudding with butterscotch sauce
- Apple crumble bake with warm custard



EVENT SET MENU

\$60 PER HEAD

Two courses

\$75 PER HEAD

Three courses

Two selections from each group, served alternatively. Served with a complimentary dinner roll.

Entrée

- Thai beef, vermicelli noodles, fresh herbs, carrot, cabbage, cucumber, tomato (GF)
- Prosciutto, pumpkin, caramelised onion, fetta, rocket, tart, balsamic glaze
- Lemon herb prawn skewers, petite salad, lemon dill hollandaise (GF)
- Slow cooked pork belly, sautéed cabbage, sweet potato puree, sticky Asian glaze
- Mushroom arancini, pesto aioli, parmesan, petite salad
- Pear, mixed leaf, walnut, blue vein cheese, white balsamic reduction (GF)
- Smoked salmon, mixed leaf, Spanish onion, capers, creamy brie, lemon dressing (GF)

Event set menu continues over next page.



EVENT SET MENU CONTINUED

\$60 PER HEAD

Two courses

\$75 PER HEAD

Three courses

Main

- Saltwater barramundi fillet, blistered cherry tomatoes, smashed chats, beans, salsa Verde (GF)
- Lemon herb chicken breast supreme, semi dried tomato, spinach, zucchini, fetta risotto (GF)
- Marinated lamb rump, honey carrots, crispy potatoes, green beans, pistachio crumb, juniper berry jus (GF)
- Mixed mushroom, pesto, spinach, fetta, gnocchi
- Chargrilled pork striploin, braised cabbage, bacon, carrots, maple mustard sauce (GF)
- Eye Fillet (served medium), mash potato, truss tomatoes, broccolini, red wine jus (GF)
- Teriyaki Salmon fillet, basmati fragrant rice, Asian greens, wasabi pea puree (GF)
- Mojito chicken breast, minted white rum syrup, Cuban black beans, mint gremolata

Dessert

- Sticky date and fig spiced cake, caramel sauce, salted caramel ice cream, gingersnap crumb
- Maple baked pear, pecan crumb, vanilla bean ice cream
- Citrus curd, biscuit crumb, meringue, lemon sorbet, raspberry coulis
- Coconut panna cotta, pineapple lime compote, toasted coconut
- Macerated strawberries, lemon scented cheesecake mix, macadamia biscuit crumb, lemon balm



PLATTERS

Simply choose your option below and select the platters to suit you. You can mix and match the options to cater to your guest numbers.

OPTION 1 - \$250

Six platters:

- 1 from gold
- 1 from silver
- 4 from bronze

Feeds 12 people as a meal or 24 as a snack

OPTION 2 - \$500

Nine platters:

- 2 from gold
- 2 from silver
- 5 from bronze

Feeds 18 people as a meal or 36 as a snack

OPTION 3 - \$750

Twelve platters:

- 3 from gold
- 3 from silver
- 6 from bronze

Feeds 24 people as a meal or 48 as a snack

GOLD PLATTERS

- Lemon Herb Prawn Skewers
- Pork and Prawn Gyozas
- Satay chicken skewers
- Gourmet Wraps
- Prawn Cones
- Thai Fish Cakes
- Mini Smoked Salmon Roll with cream cheese
- Chicken and Mushroom Arancini
- Antipasto Platter – Cured meats, marinated vegetables, variety of cheeses, dips and crackers
- Sweets Platter
- Seasonal Fruit Platter

SILVER PLATTERS

- Gourmet Beef Burgundy Pies & Butter Chicken Pies
- Pulled Pork Sliders with slaw
- Duck Spring Rolls with dipping sauce
- Mini Sausage Rolls and Party Pies
- Mixed Sandwiches
- Salt and Pepper Squid with aioli
- Rare Roast Beef Crostini - horseradish cream, pickle
- Crudités Platter - raw carrot, cucumber, capsicum, celery, cherry tomatoes, corn chips
- with beetroot hummus (V) (VEGAN)(GF)
- Scones with jam and cream

BRONZE PLATTERS

- Spinach and Fetta Triangles
- Dim Sims
- Smokey BBQ Meatballs
- Roast Vegetable Frittata
- Vegetable Spring Rolls
- Whiting Goujons
- Asian Spiced Chicken Wings

ADD ON PLATTERS

MARKET PRICE

- Fresh Australian Prawns with thousand island cocktail sauce (approx. 2kg)
- Fresh Oysters with mignonette (24 pieces)

YEAR 6 FORMAL

\$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, and help of our professional event manager

Extra available to add on:

- Jugs of soft drink per table \$15 per jug
- Lolly Bar \$10 per person
- Ice Cream cups with sprinkles \$5 per person

\$30 PER HEAD

STAFF MEALS

(please pre-order)

Staff Meals (please pre-order)

- Chicken breast schnitzel or parmigiana with chips and salad

OR

- Grilled Market Fish or Beer Battered Flathead with chips, salad and tartar



TERMS AND CONDITIONS

GENERAL EVENTS

GENERAL EVENTS DISCLAIMER	General pricing and packages shown are indicative of 2024 only. Packages and prices are subject to change at any time at management discretion. Please confirm all details with our events team.
ROOM HIRE AND SECURITY COSTS	Events with 0-50 people - 18th/21st: \$800 for room hire and a security guard - Any other party: \$550 for room hire. Events with 51-100 people - \$800 includes room hire and security guard Events with 101 or more people - \$1100 for room hire and 2 security guards.
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 Club's 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:

Todays Date:

Contact Name:

Contact PH:

Contact Email:

Signature:

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

TERMS AND CONDITIONS

18TH AND 21ST BIRTHDAYS

GENERAL EVENTS DISCLAIMER	General conditions pricing and packages shown are indicative of 2024 only. Packages and prices are subject to change at any time at management discretion.
DEPOSIT PRICING, PAYMENTS AND SECURITY	The cost for room hire and mandatory security guard/s starts at \$800 (for up to 50 guests). Additional security guard/s will be required when event numbers go above 50. Please speak with your function manager for costs and details. 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 and final payment will be due 7 days prior to the event. Management reserves the right to check bags for alcohol, weapons etc. Any seized goods will be made available to guests as they exit the premises. Any guests found drinking alcohol from an outside source will be ejected immediately. All guests over the age of 18 must sign into the club. All guests over the age of 18 must present their ID at the door, and will be given a wristband which will allow them to go to the bar. All guests under the age of 18 must present ID at the door, or be present with their guardian and will be given a stamp to gain entry to the room. Any person found providing alcohol to persons under the age of 18 will be immediately ejected. No shots will be served after 10.00pm- subject to change at the bars discretion. No drinks or glassware are permitted on the dance floor.
DAMAGES	Any damages or breakages that result or are suspected to have resulted from the function will be taken out of the \$500.00 bond. No burden of proof shall be required by the golf club to retain part of or this entire bond. If the function is closed due to fighting or bad behaviour, Gosford Golf & Function Centre reserves the right to retain the \$500.00 bond. Bonds will be returned no later than seven (7) days after the event. 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.
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.
EXTENSIONS	All bookings are made on a 5 hour usage of the function room. Should you wish to extend the room hire there is an additional charge of \$100 per hour.
FINAL NUMBERS	The club must be provided with an accurate alphabetical guest list, including first and lasts names for the party at least six (6) hours prior to the start time of your function. No outside food or alcohol is to be brought into the club. Birthday cakes are an exception.

Clients Name:	Event:
Event Date:	Todays 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

22 Racecourse Road Gosford NSW 2250

02 4337 3300

functions@gosfordgolf.com.au

www.gosfordgolf.com.au