



windaroo lakes
golf – cafe – restaurant – bar

FUNCTIONS

BIRTHDAYS

WEDDINGS

CORPORATE DAYS



CORPORATE, CELEBRATION & FUNCTION PACKAGES

Windaroo Golf Club
1-5 Anna Louise Drive
Windaroo, Queensland 4207

www.windaroolakes.com.au

For enquiries please phone our Function Co-ordinator on (07)38040655 or email functions@windaroolakes.com.au

Celebration & Function Packages

Finger Food Canapes Options

Bronze Canape - select 5 options \$11 pp

- Party Pies
- Spring Rolls
- Battered Onion Rings
- Fish Goujons
- Arancini Balls
- Turkish Pizza's
- Mini Quiches
- Sausage Rolls
- Pork Wontons
- Somasos
- Spicy Meat Balls
- Dim Sims
- Chicken Goujon

Silver Canape - select 5 options \$15 pp

- Assorted Sushi
- Chicken Satay Skewers
- Tomato & Avocado Bruschetta
- Pumpkin & Spinach Frittata
- Chicken & Noodle
- Rice Paper Rolls
- Mascarpone & Wild Mushroom Tartlets
- Chicken, Carmalized Onion & Ricotta on coute Lemon Pepper Calamari
- Brie on Olive Toast
- Thai Beef with Wakame

Gold Canape - select 5 options \$19 pp

- Pepper Beef with Mustard Cream
- Crispy Wonton Prawns
- Honey Soy Pork Belly
- Crab & Avocado on Coute
- Duck Rice Paper Rolls
- Pumpkin & Persian Fetta Tarts
- Tempura Oysters with Aioli
- Creamed Leek with Scallops
- Assorted Sushi

Add Pizza's to the Canape package's for \$15 a Pizza

- BBQ Pulled Pork - BBQ sauce, pulled pork, leg ham, smoked chill sausage, red onion and mozzarella.
- Hungarian Salami - Napolitano sauce, Hungarian salami, semi dried tomato, capsicum, spring onion and mozzarella.



Celebration & Function Packages

Add the following to finger food package for \$20 per selection

- Beer battered onion rings (1kg)
- Wedges with sweet chilli and sour cream (2kg)
- Beer Battered steak fries (2kg)
- Honey and soy marinated chicken pieces (1kg)
- Chicken wing dings (1kg)
- Flame grilled meatballs (1kg)
- Tempura chicken nuggets (1kg) with chips



Platters

Fruit platter - \$50 per platter

Chef's selection of fresh seasonal fruit (serves 10ppl)

Fresh sandwich platter - \$55 per platter

Chef's selection of fresh sandwiches (serves 10ppl)

Antipasto platter - \$80 per platter

Consisting of chef's selection of trio of dips, cheeses, cold meats, Mediterranean vegetables, cheese crackers and condiments (serves 10 ppl)

Dessert platter - \$80 per platter

- A selection of petite bite size desserts

Celebration Function Packages

Buffet Packages

Continental Buffet Breakfast - \$12 pp

Assorted cereals & muesli, assorted preserves, seasonal fruit & yoghurt. White and multigrain toast

(Minimum 30 people)

Hot Buffet Breakfast - \$16 pp

Eggs of the day, bacon rashers, chipolatas, mushrooms, hash browns, white & multi-grain toast with condiments.

(Minimum 30 people)

Combination Breakfast - \$20 pp

Combined continental buffet + hot buffet breakfast.

(Minimum 30 people)

Sausage Sizzle All You Can Eat - \$8 pp

BBQ sausages and grilled onions with fresh bread and condiments

(Minimum 30 people)

BBQ Buffet - \$20 pp

Marinated pork, beef sausages, bourbon glazed chicken, seasoned chips

Chef's selection of salads with fresh bread and condiments

(Minimum 30 people)

Burger deal - \$13 pp

Beef patty – Ice Burg lettuce, tomato, cheese, beetroot, onion, BBQ Sauce and seasoned steak fries

Chicken Breast – cheddar cheese, Asian slaw, bacon, aoli and seasoned steak fries

(Minimum 10 people)

Build your own Burger \$15 pp

Beef patty or crumbed chicken burger, lettuce, tomato, beetroot, cheese, Spanish onion

Seasoned chips and condiments

(Minimum of 30 people)

Lunch in A Box \$ 15 pp

Fresh salad sandwich, piece of fruit, chocolate bar, muffin and a bottle of water

(Minimum of 20 people)



Celebration Package

Buffet Packages

Windaroo Lakes Buffet \$45 pp

Choice of 2 roasts

Slow roasted pork striploin w apple sauce and pan gravy

Roasted lamb shoulder w pan gravy and mint jelly

Herb roasted chicken Maryland with pan gravy

Slow cooked beef with red wine jus

Choice of 2 wet dishes

Sweet and sour pork with Asian vegetables

Fragrant beef curry Chicken carbonara

House made curried sausages

Braised beef casserole

Medley of roasted root vegetables

Buttered peas, carrots and corn

Steamed basmati rice

Garden salad

Caesar style salad

Coleslaw

Fresh bread rolls with butter

A selection of condiments and sauces

Desserts

House made apple crumble with custard

Pavlova with mixed berry compote and fresh strawberries

Side of fresh whipped cream

Complimentary tea and coffee station

We are able to customise our Buffet to your needs please see our food and beverage manager to discuss further details.

Minimum of 30 full paying Guests

Celebration Package

Buffet Packages

Windaroo Lakes Set Menu \$ 45 pp

(Alternate drop choice of 2 entrées 2 mains and 2 desserts)

Entrée

Slow roasted creamy butternut pumpkin soup

Toasted baguette with garlic aioli and basil pesto

Golden crumbed salt and pepper calamari with Lime aioli

Grilled prawns with avocado and mango salsa

Mains

Frenched lamb cutlets, roasted root vegetables, wild rocket
Drizzled with red wine jus

Chicken breast, Honey brown mushroom and pine nut risotto,
Parmesan cheese, jus and truffle oil

Slow roasted pork striploin, Paris Mash potato, Buttered Greens
- Topped with caramelised onion jus

Grilled Atlantic salmon, potato rosti, sautéed greens
with lemon Wedges and Béarnaise sauce

Desserts

Pavlova with berry compote, Chantilly cream and ice-cream

Vanilla bean panna cotta, praline and ice cream

Rich chocolate mud cake,
chocolate mousse and ice cream

Berry cheese cake, compote and ice cream

Celebration Package

Also included in our packages with over 40 people is:

- Room Hire for 5 Hours (subject to availability)
- 🔗 Staff to conduct food and beverage service during function
- 🔗 Microphone & Lectern for speeches or presentations
- 🔗 Cake and Gift Table
- 🔗 Projector if required
- 🔗 Some small Balloon Decorations in your choice of colours

We can customize packages for most of your needs, please talk to our food and beverage manager for details.

Please notify our food and beverage manager with any food allergies, in-tolerances, or special requests at time of booking. Due to the nature of food production we cannot 100% guarantee allergens will not be present. However, all reasonable food and safety precautions and procedures will be taken to prevent cross contamination.

