



windaroo lakes
golf – cafe – restaurant – bar

CORPORATE, CELEBRATION WEDDING & 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

FUNCTIONS

BIRTHDAYS

WEDDINGS

CORPORATE DAYS



Congratulations

The dedicated and talented Events Team at Windaroo Lakes welcomes you to our luxurious estate. The natural beauty of our venue will enhance your celebration, garden party or corporate function, in a way like no other.

Windaroo Lakes Golf Club is home to an 18-hole championship golf course, ideally situated half way between Brisbane and the Gold Coast, easily accessible just minutes from the M1 Motorway.

Nestled along the picturesque Albert River, the Ross Watson-designed layout provides a memorable experience for all that play, offering a challenge to all levels of golfer from the social player to the low-handicapper.

Windaroo Lakes offers several options for the perfect function of any kind. Our well-appointed function spaces vary in size and design and can accommodate up to 80 seated guests.

Our experienced and professional staff will prioritise your needs and assist you through every stage in the planning process. There is no detail too small or task too large for our resourceful planning team.

Our chef has created a diverse set of menus including set menus, cocktail menus and lavish buffets. Our beverage menu celebrates wines that will pair beautifully with your menu selections



The mini substantials – hand held box selection

great for the more casual stand up or golf function on deck

Option one - \$15 per person

- Beer battered fish and crisp fries
- Green Thai fish curry with coconut rice
- Butter chicken with coconut rice

Option two - \$20 per person

- Garlic prawns with rice
- Penne pasta with house sun dried cherry tomato and a rocket and pine nut pesto
- Mushroom and spinach risotto with truffle oil and shaved parmesan cheese
- Duck breast with Asian greens and noodles

Burger deal - \$15 per person

- 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

Build your own burger option available

Lunch in a Box \$ 15 per person

- Fresh salad sandwich, piece of fruit, chocolate bar, potato chips and a bottle of water

Platters

Perfect for the more regular celebration, platters serve maximum of 15 pax

Meat platter - \$70 per platter

- BBQ chicken wings
- Beef skewer with red onion and capsicum marinated in a chipotle BBQ sauce
- Lamb and haloumi skewers with capsicum
- Corn dogs with mustard and ketchup
- Onion rings

Seafood platter - \$85 per platter

- Salt and pepper calamari
- Coconut crumbed prawns
- Fresh oysters with lemon
- Mini salmon quiche
- Battered fish

Vego platter \$55 per platter

- Mac and cheese croquettes
- Mini veg quiche
- Bruschetta
- Veg arancini balls
- Sweet potato fries

American style platter \$65 per platter

- Mac and cheese croquettes
- Spicy chilli wings
- Corn dogs with mustard and ketchup
- Dirty grilled corn with lime and pepper butter and parmesan cheese
- Onion rings

Sushi platter - \$85 per platter

- Assorted sushi

Slider platter \$85 per platter

- Pulled pork and an Asian slaw
- Crumbed chicken with aioli and lettuce
- Beef pattie with caramelised onion, pickles and mustard
- Prawn and lettuce with chipotle aioli
- Onion rings

Aussie platter \$60 per platter

- Mini pies
- Sausage rolls
- Mini quiche
- Meatballs
- fries

Alternate drop

Perfect for wedding and formal occasions

Option 1 – One Course - \$35 per person

- Main – two choices alternate drop

Option 2 - Two Courses - \$50 per person

- Entrée or Dessert and Main – two choices alternate drop

Option 3 – Three Course - \$65 per person

- Entrée, Dessert and Main – two choices alternate drop

Entrée

- Crispy skin sticky pork belly with an asain salad
- Coconut and pumpkin soup served with warm bread
- Salt and pepper calamari with lime and pepper aioli
- Duck spring rolls with plum sauce

Main

- Beef tenderloin cooked medium with crisp greens, crispy chat rosemary potato and red wine jus
- Chicken Ballantine stuffed with mushrooms and spinach served on a bed pf creamy polenta and crisp greens topped with red wine jus
- Crispy skinned salmon with roasted sweet potato, crisp greens topped with lemon and dill sauce
- Mushroom and spinach risotto with truffle oil and shaved parmesan cheese

Dessert

- Vanilla coconut pannacotta with mango sorbet, toasted coconut chips, fresh mango pieces and a golden macadamia crumb
- Eaten mess with meringue shards, mixed berries, fresh vanilla cream topped with shaved chocolate
- chocolate mousse with mint sorbet and a chocolate crumb
- fudgy chocolate brownie with chocolate mousse, honeycomb pieces and vanilla bean ice cream

Buffet Menu

Perfect for all occasions

Option One - \$40 per person

- 1 x Carvery, 2 x Fork, 2 x Sides, 1 x Dessert and Condiments

Option Two - \$45 per person

- 2 x Carvery, 2 x Fork Dishes, 3 x Sides, 1 x Dessert and Condiments

Option Three - \$55 per person

- 3 x Carvery, 4 x Fork Dishes, 4 x Sides, 2 x Dessert and Condiments

Carvery

- roast pork with honey and soy
- roast lamb with lemon and thyme
- quarter chickens marinated in a delicious dry rub
- slow cooked beef ribs

Wet dishes

- beef lasagne
- veg lasagne
- green Thai fish curry with rice
- baked chicken enchiladas
- vegetarian hokkien noodle stir fry
- potato bake

Side dishes

- buttered steamed vegetables
- roast vegetables
- garden salad
- coleslaw
- onion rings

Condiments

- gravy
- bread rolls with butter
- BBQ, tomato and mustard

Dessert

- Sticky date pudding with butterscotch sauce
- Apple crumble with custard



BBQ Menu

Ideal for the events hosted for the Deck and outdoor areas

\$39 per person (min 30 PAX)

Includes all below items

- BBQ Beef Ribs
- Buffalo Chicken Wings
- Roast Pork
- Cajun Lamb Skewers
- Oven Roasted Vegetables
- Freshly Baked Bread Rolls with butter
- Coleslaw
- Caesar Salad
- Tossed Green Salad
- House made Gravy

Kids menu

Set Menu Options - \$20

- Mini kids steak and chips
- Chicken nuggets and chips
- Battered fish and chips

Buffet & Plated Meals Package \$20

Kids options available for 12 and under

13 and over are classed as adults

Cake Cutting

PER GUEST

Presented on the buffet table \$0.50

Presented on platter for each guest, at each table \$1.00

Presented on plate for each guest \$1.50

Coffee Breaks

Tea & Coffee Station

- \$3.75 per person

Tea & Coffee Station, tea and biscuits

- \$7.50 per person

Morning or Afternoon tea

- \$9.50 per person
 - Choice of one of the following
 - Continental Pastries – individual muffins and danishes
 - Toasted Croissants – filled with ham and cheese
 - Assorted min quiches – spinach & fetta quiche Lorraine **gf**
 - Sweet Bites – chefs selection
 - Additional choices - \$2.75per person

Breakfast

Buffet \$16 per person

- Assorted pastries & croissants
- Grilled tomato with cheese and herbs
- Scrambled eggs
- Grilled bacon rashers
- Chipolatas
- Sautéed mushrooms
- Hash browns
- Coffee & Tea station

Continental \$12 per person

- Assorted cereals & Muesli, preserves, fruit and yoghurt,
- white and multigrain toast, tea and coffee station

Combined \$20 per person

Lakes Beverage Packages

BRONZE PACKAGE

- Full, Mid and Light Domestic Bottled Beer
- Bottled House Wine
- Bottled Sparkling Wine
- Soft Drink and Juice

4 hours \$40.00 per guest

5 hours \$50.00 per guest

SILVER PACKAGE

- Bronze Package
- Premium and Imported Bottled Beer

4 hours \$50.00 per guest

5 hours \$60.00 per guest

GOLD PACKAGE

- Bronze Package
- Silver Package
- Basic Spirits

4 hours \$70.00 per guest

5 hours \$80.00 per guest

PAY AS YOU GO PACKAGE

Nominate drinks to be available for your guests to a set amount