

# Celebrations

at Windaroo Lakes



windaroo lakes  
golf - cafe - restaurant - bar

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# Thank you

Thank you for considering us as the location for your special celebration. 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 in a way like no other.

Windaroo Lakes offers several location options for the perfect function of any kind. Our well-appointed function spaces vary in size and design and can accommodate up to 100 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.

We pride ourselves on providing excellent service. Our experienced Events Team will do everything necessary to make your event as stress-free as possible.

We would love to talk to you to discuss package options and to inspect our venue.







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# Celebration Venues

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## The Eagle Lounge

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This room allows the perfect opportunity to celebrate any special occasion, from a small, intimate gathering to a larger work conference, allowing your event to be memorable, stylish and enjoyable.

### Capacities

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- Banquet 60 guests
- Cocktail 80 guests

### Features

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- Free room hire
- Private bar (minimum \$1,000 spend)
- Built-in PA system compatible with an AUX input
- Fully air-conditioned
- Rectangle tables, 6-8 pax
- Cocktail tables

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# Inclusions

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Included for all celebrations and functions

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- Dedicated Events Organiser
- 5 hour venue hire
- Rectangle tables, seating 5-8 guests each
- Uncovered chairs
- Cutlery and glassware
- Water station

# Trading Hours

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7 days a week

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10am - 10pm



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# Additional Costs

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## Additional extras you can add\*

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- Chair covers (choice of black or white) - \$5 per chair
- Centrepieces (2 options) - \$100
- Helium balloons - \$2 per balloon (dependent on size)
- Welcome sign - \$150
- White table linen and skirting - From \$100
- Projector (The Eagle Lounge only) - \$30
- Set up fee for The Birdie View

\*All additional costs to be discussed with Events Manager



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# Food Packages

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## Mini Substantial's

Hand held box selection. Great for the more casual stand up and relaxed celebration.

### Silver - \$20pp (2 choices)

- Beer battered fish and crisp fries
- Char siu hokkien noodle (v)
- Chicken tikka masala with coconut rice

### Gold - \$25pp (3 choices)

- Garlic prawns with rice
- Reef fish with romesco and penne
- Mushroom and spinach risotto, with truffle oil and shaved parmesan cheese
- Peaking duck breast with Asian greens and noodles
- House crumbed chicken tenders and chips with chipotle mayo

(v) Vegetarian; (gf) Gluten Free





## Build your own Burger

\$25 per person, minimum of 40 guests

- Milk bun, gluten free bun available
- Marinated wagyu beef patty, chicken breast patty, lentil and chickpea patty (v)
- Beer battered fries
- Lettuce, tomato, onion, pineapple, beetroot, pickles and cheese
- Tomato sauce, BBQ sauce and American mustard

## Cheese Board

\$99 (mkt\*)

An assortment of cheese, crackers and fruit

## Petite Fours

\$10 per person

Mixed assortment of desserts

(v) Vegetarian; (gf) Gluten Free

\*Market price may vary



## Canapes

Silver - \$15pp

5 options

- Selection of mini canape cups (v)
- Cajun prawn pops
- Onion rings (v)
- Chips (v)
- Sweet potato fries (v)
- Beef and cheese sliders (gf)
- Arancini
- Szechuan pepper calamari (gf)
- Fish goujons
- Samosa
- Mini mixed quiches (v)
- Party pies
- Mini sausage rolls
- Spring rolls (v)

Minimum of 30 guests

Gold - \$25pp

9 options





## Premium Canapes

Silver - \$35pp

6 options

Gold - \$55pp

9 options

- Buffalo wings in adobo sauce, blue cheese and celery dipping sauce (gf)
- Stout battered butterflied king prawns with caper mayo
- Four cheese arancini (v)
- Pulled Texas beef and cheese sliders
- Spinach and feta pastry pinwheels (v)
- Roasted pumpkin, smoked feta and garlic chive tarts
- Duck spring rolls and chilli plum dressing
- Spicy vegetable samosa and minted yoghurt (v)
- Smoked salmon and dill mousse en croute
- Midori and Melon oyster shooter (gf)
- Deviled egg, cucumber, micro salad (gf)
- Braised lamb, thyme, corn dumpling

Minimum of 40 guests





## Alternate Drop

Perfect for the more formal celebration.  
Minimum of 40 guests

### Silver - \$50pp

2 courses  
Main and entrée or dessert  
2 choices from each course

### Gold - \$65pp

3 courses  
Entrée, Main and dessert  
2 choices from each course

### Entrée

- Master stock braised pork belly with spiced apple chutney
- Char Siu duck breast with crispy Asian salad
- Salt and pepper calamari with lime rocket salad (gf)
- Duck spring rolls with chilli plum sauce

### Main

- Sage and prosciutto wrapped chicken breast with crisp greens, crispy chat rosemary potato and lemon butter reduction (gf)
- Pork cutlet served with dual potato rosti and apple walnut salad (g)
- Crispy skinned salmon with fried sweet potato scallop, crisp greens topped with lemon and dill sauce (gf)
- Ratatouille with romesco sauce and balsamic glaze (gf)

### Dessert

- Vanilla coconut panna cotta with mango sorbet, toasted coconut chips, fresh mango pieces and a golden macadamia crumb (gfa) (v)
- Eton mess with meringue shards, mixed berries, fresh vanilla cream topped with strawberry coulis (gf) (v)
- Mini baked New York cheesecake with berry compote (v)
- Fudgy chocolate brownie with chocolate mousse, honeycomb pieces and vanilla bean ice cream (v)

(v) Vegetarian; (gf) Gluten Free; (gfa) Gluten Free Available



# Buffet

Perfect for all occasions  
Minimum of 40 guests

## Silver - \$50pp

2 x carvery, 2 x hot dishes,  
3 x sides, 1 x dessert and  
condiments

### Carvery

- Salted port with apple chutney
- Roast lamb, mustard rubbed
- Memphis corned beef

### Hot dishes

- Steamed reef fish with romesco sauce
- Char Siu hokkien noodle stir fry (v)
- Beef bourguignon (gf)
- Chicken wings in a dry rub

### Dessert

- Seasonal fruit (v) (gf)
- Mixed petite fours (v)
- Sticky date pudding with butterscotch sauce (v)
- Cheeseboard (v)

(v) Vegetarian; (gf) Gluten Free

## Gold - \$65pp

3 x carvery, 4 x hot dishes,  
4 x sides, 2 x dessert and  
condiments

### Condiments

- Gravy (gf)
- BBQ and tomato sauce
- Mustard

### Side dishes

- Roast pumpkin and steamed vegetables (v) (gf)
- Potato gratin
- Crisp garden salad (v) (gf)
- Coleslaw (v) (gf)
- Mediterranean pasta salad





## For the kids

12 years and under

### Set Menu - \$10pp

- Battered fish and chips
- Calamari and chips
- Chicken nuggets and chips

### Buffet and Plated Meals

12 years and under - Half price

13 and over are classed as adults

## Breakfast Buffet

\$20 per person, minimum of 40 people

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



## Coffee Break

### Tea and Coffee Station

\$3.75 per person

### Tea and Coffee Station with Biscuits

\$7.50 per person

### Morning or Afternoon Tea

\$9.50 per person

A choice of one of the following

- Continental pastries - individual muffins and danishes
- Toasted croissants - filled with ham and cheese
- Assorted mini quiches - spinach and feta quiche Lorraine (gf)
- Sweet bites - Chefs selection

Additional choices available - \$2.75

## Lunch in a box

\$20 per person

- Fresh salad sandwich
- A piece of fruit
- Chocolate bar
- Potato chips
- A bottle of water





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# Beverage Packages

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## Bronze

4 hours - \$40pp

- Full, mid and light domestic bottled beer
- Bottled house wine
- Bottled sparkling wine
- Soft drink and juice

\*For all guests

## Silver

4 hours - \$50pp

- Bronze package
- Premium and imported bottled beer

\*For all guests

## Gold

4 hours - \$70pp

- Bronze package
- Silver package
- Basic spirits

\*For all guests

## Pay as you go

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



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# Suppliers

We want to help in every way we can to make this day perfect. So we have put together a list of suppliers we have worked with and would recommend.

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## Celebration Cake

Michelle Varady's Cake  
Creations  
0403 802 149  
Facebook - @MVaradycakes

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## DJ

DJ DS Dansav  
0416 821 226  
Facebook - @DanDjDsSav

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## Photo Booth Hire

Captured Booths  
0404 354 819  
capturedbooths@outlook.com  
Facebook -  
@CapturedPhotoBoothHire





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# General Information

## 1. Liquor Licence

Windaroo Lakes Golf Club is licensed to 12am and therefore can not serve customers beyond this time.

## 2. Deposits

A \$200 non-refundable deposit is required on confirmation of booking.

## 3. Dietary requirements

Dietary requirement details are to be confirmed 5 working days prior to the event.

## 4. Early setup and access to the room

This is dependent on availability. Please contact us to discuss further.

## 5. Payment

Full payment of your account is required 3 days prior to the event. Cash, credit card or EFTPOS is accepted.

## 6. Children

3 years and under are complimentary. Ages 4 to 12 years are half price and 13 years and older are considered adults.

## 7. Food and beverage

Guests are not permitted to bring their own food or beverage onto the premises, with the exception of the wedding cake.

## 8. Damages

The customer is responsible for any property damage to the Windaroo Lakes venue and surroundings, including sound systems and golf carts.

## 9. Parking

Limited parking is available. Additional car parking is offered beside the driving range.

## 10. Getting here

Our address is 1-5 Anna Louise Terrace, Windaroo, 4207.