



# *Celebrations & Events*







# Welcome to Headland

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*Rolling green hills and coastline views,  
all in one amazing venue*

Centrally located in the hills of Buderim, with stunning views of the golf course and Sunshine Coast coastline, Headland exudes understated elegance and offers the perfect backdrop to make your celebration unique.

With first class catering, exceptional service and a dedicated event coordinator, Headland will make your special event truly memorable.



# Skyline Room

*Intimate setting with stunning views*

Spacious deck overlooking the golf course and coastline

Floor to ceiling windows

Rich timber floors

High ceilings with exposed beams

Adjacent bar area

PA system

Room Capacities and Layouts:



Theatre - 100



U-Shape - 40



Cabaret - 80



Banquet - 160



Cocktail - 250





## One Course Alternate Drop

\$35 per person

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One Course Alternate Drop Package includes:

Your selection of two mains served alternate drop

Tea and coffee station

Tables with fresh white linen tablecloths

Discounted rates for children

Dedicated event coordinator

Optional: have your celebration cake cut and plated with vanilla ice cream, berry compote and cream for an extra \$2.50 per person



# Two Course Alternate Drop

\$45 per person

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Two Course Alternate Drop Package includes:

Your selection of two entrées and mains served alternate drop

Tea and coffee station

Tables with fresh white linen tablecloths

Discounted rates for children

Dedicated event coordinator

Optional: have your celebration cake cut and plated with vanilla ice cream,  
berry compote and cream for an extra \$2.50 per person





## Three Course Alternate Drop

\$55 per person

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Three Course Alternate Drop Package includes:

Your selection of two entrées, mains and desserts served alternate drop

Tea and coffee station

Tables with fresh white linen tablecloths

Discounted rates for children

Dedicated event coordinator



Optional: have your celebration cake cut and plated with vanilla ice cream, berry compote and cream for an extra \$2.50 per person

## ALTERNATE DROP MENU

### ENTRÉES

*Two entrées served alternate drop*

Chefs seasonal soup with Turkish bread croutons

Smoked salmon on a delicate potato salad with horseradish and dill cream (gf)

King prawn salad with black bean spaghetti, avocado and toasted macadamias (gf)

Crispy pork belly on cauliflower puree with sticky sesame sauce (gf)

Lamb confit with sun dried tomato and olive risotto, basil pesto, parmesan wafer (gf)

Roast Mediterranean vegetable tart with goats cheese, cold pressed olive oil (v)

Vietnamese style chicken tenderloins and cashew nut salad (gf)

Wok seared beef fillet on a rice noodle salad with nam jim dressing (gf)

### MAINS

*Two mains served alternate drop*

Chicken breast filled with spinach and feta, crushed potato, blistered heirloom tomatoes, lemon thyme beurre blanc (gf)

Prime rib fillet (med), potato gratin, broccolini, Diane sauce and tempura onion rings

Twice cooked pork belly, jasmine rice, Asian greens with yellow curry sauce (gf)

Atlantic salmon, cous cous salad, beetroot hummus and lemon caper beurre blanc (gf)

Moroccan lamb shoulder, braised potatoes, snap peas, gremolata and puy lentil jus

Braised beef cheek on sweet potato mash with forest mushrooms and baby carrots

Field mushrooms, roast pumpkin on risotto with pesto, pine nuts and goats cheese (v)

Duck leg confit a l'orange with braised potatoes and steamed greens (gf)

### DESSERTS

*Two desserts served alternate drop*

Classic crème brulee with berry compote (gf)

Seasonal fruit plate with Colin James gelato (gf)

Lemon citrus tart with crème fraiche and raspberry sorbet

Raspberry pavlova roulade on crème anglaise with passionfruit drizzle (gf)

Caramel panna cotta on honeycomb crumble with raspberry coulis

Belgian chocolate mousse, hazelnut vacherin, berries and cream (gf)

Sticky date pudding, butterscotch sauce, candied pecans and vanilla ice cream

Profiteroles filled with Grand Marnier pastry cream and chocolate sauce

### INCLUSIONS

Our alternate drop packages include ciabatta bread rolls and a tea and coffee station

### OPTIONAL UPGRADE

Have your celebration cake cut and plated with vanilla ice cream, berry compote and cream for an extra \$2.50pp

### BEVERAGE PACKAGE REFER TO PAGE 16



# Buffet

\$45 per person

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Buffet Package includes:

Your selection of salads, mains, sides and desserts served buffet style

Tea and coffee station

Tables with fresh white linen tablecloths

Discounted rates for children

Dedicated event coordinator

Optional: have your celebration cake cut and plated with vanilla ice cream, berry compote and cream for an extra \$2.50 per person





## BUFFET MENU

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### SALADS

#### *Select three salads*

Creamy pasta salad (v)  
Asian noodle salad with roasted cashews (gf v)  
Roast beetroot, rocket and pine nuts (gf v)  
Caesar salad, crispy bacon, egg and croutons  
Greek salad with feta cheese and olives (gf v)  
Roast pumpkin, spinach & quinoa salad (gf v)

### SIDES

#### *Included in buffet*

Roast root vegetables  
Steamed jasmine rice  
Steamed greens  
Mixed leaf salad  
Condiments

### MAINS

#### *Select three mains*

Grilled barramundi with ginger and lime mojo (gf)  
Prime rib fillet of beef with seeded mustard jus  
Maple glazed roast pork with spiced apple compote and crackling  
Moroccan spiced chicken on fragrant cous cous  
Slow roasted sovereign lamb shoulder

### DESSERTS

#### *Select three desserts*

Seasonal tropical fruit platter (gf)  
Macadamia chocolate brownies, berry compote and cream  
Raspberry pavlova roulade with passionfruit drizzle (gf)  
Baked coconut, lime and Malibu cheesecake  
Sticky date pudding with butterscotch sauce and vanilla ice cream  
Profiteroles filled with Grand Marnier pastry cream and chocolate sauce

### INCLUSIONS

Our buffet package includes ciabatta bread rolls and a tea and coffee station

### OPTIONAL UPGRADE

Have your celebration cake cut and plated with vanilla ice cream, berry compote and cream for an extra \$2.50pp

### BEVERAGE PACKAGE REFER TO PAGE 16



# Cocktail

\$30 per person for 1 hour

\$40 per person for 2 hours

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Cocktail Packages include:

Your selection of seven canapes for one hour package

Your selection of ten canapes for two hour package

Your celebration cake cut and served platter style

Tea and coffee station

Tables with fresh white linen tablecloths

Discounted rates for children

Dedicated event coordinator



## COCKTAIL MENU

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*One hour package: select a total of seven canapes for the room*

*Two hour package: select a total of ten canapes for the room*

### **SUBSTANTIAL**

*Maximum of Two*

BBQ pulled pork slider with house slaw

Noodle box with Penang chicken curry (gf)

Mongolian lamb with jasmine rice

Crispy battered fish and chip buckets

### **COLD**

King prawn blini mild wasabi cream

Oysters natural with lime salsa (gf)

Selection of handmade sushi nori (gf v)

Smoked salmon crepe roulade, cream cheese and asparagus

Peking duck rice paper wrap with mint and coriander

### **HOT**

Assorted mini quiche (v)

Grilled bruschetta with variety of toppings (v)

Tartlet of caramelized red onion and goat's cheese (v)

Chicken satay skewers, spicy coconut peanut sauce (gf)

Pumpkin and mushroom arancini balls, lime aioli (v)

Teriyaki marinated beef fillet skewers (gf)

Thai fish cakes, sweet chilli sauce (gf)

Popcorn cauliflower, smoky chilli jam (gf v)

Flame grilled meat balls, tomato relish

King Prawn skewers with chilli and garlic (gf)

Local whiting fillets in tempura batter, remoulade sauce

House made sausage and herb rolls, rich tomato sauce

Spanakopita Greek pastry filled with baby spinach and feta (v)

Tender pork belly topped with sticky sesame sauce on spoons (gf)

### **SWEET**

Fresh fruit skewers (gf)

Petite lemon tarts

Chocolate macadamia brownies

### **INCLUSIONS**

Our cocktail package includes a tea and coffee station and your celebration cake cut and served platter style

### **BEVERAGE PACKAGE REFER TO PAGE 16**

## CHILDREN'S MENU

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\$20 per person

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### START

Ciabatta Bread Roll

### MAINS

*Select one of the following mains:*

Mini cheeseburger with chips and salad

Steak with mash potato, peas and gravy

Battered flathead with chips and salad

Crumbed chicken tenderloins with chips and salad

### DESSERT

Vanilla ice cream with topping

### 10 YEARS & UNDER

The children's menu applies to children aged 10 years and under only.

Applicable to all alternate drop, buffet and cocktail packages



# Morning & Afternoon Tea

\$15 - \$22 per person

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Morning/Afternoon Tea Packages include:

Your choice of classic or premium menus

Tea and coffee station

Tables with fresh white linen tablecloths

Dedicated event coordinator

Optional: have your celebration cake cut and plated with vanilla ice cream,  
berry compote and cream for an extra \$2.50 per person



# MORNING/AFTERNOON TEA MENU

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## CLASSIC MENU

\$15 per person

### *Set Menu*

Brie and grape tartlets  
Passionfruit slice (gf)  
Mini berry muffins  
Seasonal fruit skewers (gf)  
Fresh assorted sandwich platters

## PREMIUM MENU

\$22 per person

### *Set Menu*

Brie and grape tartlets  
Passionfruit slice (gf)  
Mini berry muffins  
Seasonal fruit skewers (gf)  
Fresh assorted sandwich platters  
Mini quiche  
Grilled bruschetta with variety of toppings  
Spanakopita Greek pastry filled with baby spinach and feta (v)

## INCLUSIONS

Our Morning/Afternoon Tea packages include a tea and coffee station

## OPTIONAL UPGRADE

Have your celebration cake cut and plated with vanilla ice cream, berry compote and cream for an extra \$2.50pp

## BEVERAGE PACKAGE REFER TO PAGE 16



# *Beverage Packages*



## BEVERAGE PACKAGES

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### CLASSIC PACKAGE

3 hour package: \$45pp

4 hour package: \$50pp

5 hour package: \$55pp

#### *Selection of Tap Beers and Cider*

Rusty Yak Ginger Beer, Lazy Yak Pale Ale, Great Northern Original, Great Northern Super Crisp, 4 Pines Pacific Ale, Your Mates Macca Lager, Carlton Mid, Carlton Black, Victoria Bitter, Cascade Light, XXXX Gold, Mercury Cider

#### *Selection of Wines*

Rothbury Estate Sauvignon Blanc, Rothbury Estate Cabernet Merlot, Rothbury Estate Chardonnay, Rothbury Estate Sparkling, Gapsted Moscato

#### *Soft Drink & Juice*

### PREMIUM PACKAGE

3 hour package: \$55pp

4 hour package: \$60pp

5 hour package: \$65pp

#### *Selection of Tap Beers and Cider*

Rusty Yak Ginger Beer, Lazy Yak Pale Ale, Great Northern Original, Great Northern Super Crisp, 4 Pines Pacific Ale, Your Mates Macca Lager, Carlton Mid, Carlton Black, Victoria Bitter, Cascade Light, XXXX Gold, Mercury Cider

#### *Selection of Bottled Beers*

Corona, James Squire 150 Lashes, Asahi

#### *Selection of Wines*

Wirra Wirra Adelaide Sauvignon Blanc, Wirra Wirra Adelaide Shiraz, Wirra Wirra Adelaide Chardonnay, Dunes & Greene Sparkling, Gapsted Moscato

#### *Soft Drink & Juice*

### TABLE SERVICE

All Beverage Packages include complimentary table service for you and your guests

Ask us about bar tabs or on consumption beverage service



*"Amazing views, friendly staff and exceptional food.  
Would highly recommend for a function"*







# Headland Golf Club

## CONTACT US

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