

Celebrations & Events



Welcome to Headland

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.

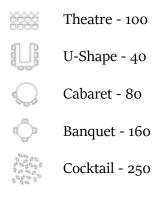
With first class catering, exceptional service and a dedicated event coordinator, Headland will make your special event truly memorable.

Skyline Room

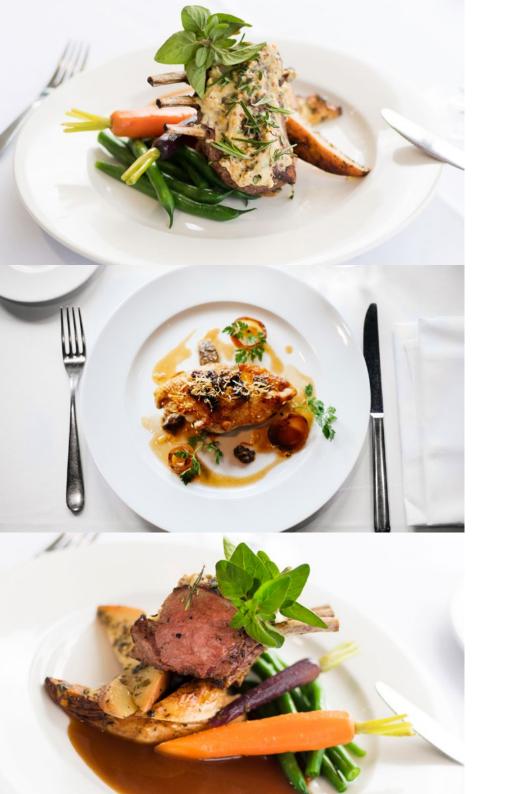
Intimate setting with stunning views

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:



3 Evening functions will incur a room hire fee. No fee applies to day time functions.



One Course Alternate Drop

\$35 per person

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

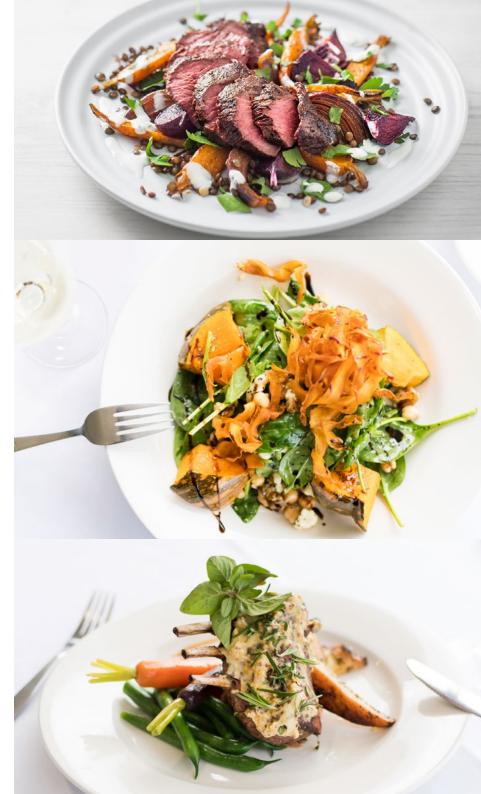
Two Course Alternate Drop

\$45 per person

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

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	MAINS	DESSERTS	
Two entrées served alternate drop	Two mains served alternate drop	Two desserts served alternate drop	INCLUSIONS
Chefs seasonal soup with Turkish bread croutons Smoked salmon on a delicate potato	Chicken breast filled with spinach and feta, crushed potato, blistered heirloom tomatoes, lemon thyme beurre blanc (gf)	Classic crème brulee with berry compote (gf) Seasonal fruit plate with Colin James	Our alternate drop packages include ciabatta bread rolls and a tea and coffee station
salad with horseradish and dill	Drime with fillet (med) notate gratin	gelato (gf)	
cream (gf)	Prime rib fillet (med), potato gratin, broccolini, Diane sauce and tempura onion rings	Lemon citrus tart with crème fraiche and raspberry sorbet	
King prawn salad with black bean spaghetti, avocado and toasted macadamias (gf)	Twice cooked pork belly, jasmine rice, Asian greens with yellow	Raspberry pavlova roulade on crème anglaise with passionfruit drizzle (gf)	OPTIONAL UPGRADE
Crispy pork belly on cauliflower puree with sticky sesame sauce (gf)	curry sauce (gf) Atlantic salmon, cous cous salad,	Caramel panna cotta on honeycomb crumble with raspberry coulis	Have your celebration cake cut and plated with vanilla ice cream, berry compote and cream for an extra \$2.50pp
Lamb confit with sun dried tomato and olive risotto, basil pesto, parmesan wafer (gf)	beetroot hummus and lemon caper beurre blanc (gf)	Belgian chocolate mousse, hazelnut vacherin, berries and cream (gf)	erean for an extra \$2.30pp
Roast Mediterranean vegetable tart with goats cheese, cold pressed olive oil (v)	Moroccan lamb shoulder, braised potatoes, snap peas, gremolata and puy lentil jus	Sticky date pudding, butterscotch sauce, candied pecans and vanilla ice cream	BEVERAGE PACKAGE REFER TO PAGE 16
Vietnamese style chicken tenderloins and cashew nut salad (gf)	Braised beef cheek on sweet potato mash with forest mushrooms and baby carrots	Profiteroles filled with Grand Marnier pastry cream and chocolate sauce	
Wok seared beef fillet on a rice noodle salad with nam jim dressing (gf)	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)		

(gf)

Buffet

\$45 per person

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

SALADS

Select three salads

cashews (gf v)

and croutons

olives (gf v)

salad (gf v)

(gfv)

Creamy pasta salad (v)

Asian noodle salad with roasted

Caesar salad, crispy bacon, egg

Greek salad with feta cheese and

Roast pumpkin, spinach & quinoa

Roast beetroot, rocket and pine nuts

MAINS

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

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

Moroccan spiced chicken on fragrant cous cous

apple compote and crackling

Slow roasted sovereign lamb shoulder

SIDES

Included in buffet

Roast root vegetables

Steamed jasmine rice

Steamed greens

Mixed leaf salad

Condiments



Cocktail

\$30 per person for 1 hour \$40 per person for 2 hours

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

One hour package: select a total	НОТ	SWEET	
of seven canapes for the room	Assorted mini quiche (v)	Fresh fruit skewers (gf)	INCLUSIONS
<i>Two hour package: select a total of ten canapes for the room</i>	Grilled bruschetta with variety of toppings (v)	Petite lemon tarts Chocolate macadamia brownies	Our cocktail package includes a tea and coffe station and
SUBSTANTIAL	Tartlet of caramelized red onion and goat's cheese (v)	Chocolate macadanna brownies	your celebration cake cut and served platter style
Maximum of Two	Chicken satay skewers, spicy coconut peanut sauce (gf)		
BBQ pulled pork slider with house slaw	Pumpkin and mushroom arancini balls, lime aioli (v)		
Noodle box with Penang chicken curry (gf)	Teriyaki marinated beef fillet skewers (gf)		BEVERAGE PACKAGE REFER TO PAGE 16
Mongolian lamb with jasmine rice	Thai fish cakes, sweet chilli sauce (gf)		
Crispy battered fish and chip buckets	Popcorn cauliflower, smoky chilli jam (gf v)		
COLD	Flame grilled meat balls, tomato relish		
King prawn blini mild wasabi cream	King Prawn skewers with chilli and garlic (gf)		
Oysters natural with lime salsa (gf)	Local whiting fillets in tempura batter,		
Selection of handmade sushi nori	remoulade sauce		
(gf v)	House made sausage and herb rolls, rich tomato sauce		

Smoked salmon crepe roulade, cream cheese and asparagus

Peking duck rice paper wrap with mint and coriander

rich tomato sauce

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

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

\$20 per person

START	MAINS	DESSERT	
Ciabatta Bread Roll	Select one of the following mains:	Vanilla ice cream with topping	10 YEARS & UNDER The children's menu applies to children aged 10 years and under only.
	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		

Applicable to all alternate drop, buffet and cocktail packages

Morning & Afternoon Vea

\$15 - \$22 per person

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



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

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"



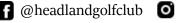




Headland Golf Club

CONTACT US

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