



# *Corporate Packages*







# 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 function unique.

With first class catering, exceptional service and a dedicated event coordinator, Headland will make your next corporate 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





# Buffet Breakfast

\$20-25 per person

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Breakfast Packages include:

Your choice of classic or premium menus

Tea, coffee and juice station

Tables with fresh white linen tablecloths

## BUFFET BREAKFAST MENU

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### CLASSIC MENU

\$20 per person

Bircher muesli or chia pudding (gf)

House made maple granola

Fruit and Greek yogurts

Seasonal fresh fruits and compote (gf)

Danish pastries and croissants

Mini blueberry muffins

Toast with butter, jams and spreads

Chilled juice (orange, apple) and iced water

Tea and coffee station

### PREMIUM MENU

\$25 per person

Bircher muesli or chia pudding (gf)

House made maple granola

Fruit and Greek yogurts

Seasonal fresh fruits and compote (gf)

Danish pastries and croissants

Mini blueberry muffins

Toast with butter, jams and spreads

Eggs benedict with ham, wilted spinach and hollandaise

House made beans (gf v)

Grilled tomatoes and sautéed mushrooms (gf v)

House made hash browns (v)

Crispy maple bacon

Chipolata pork and parsley sausages

Chilled juice (orange, apple) and iced water

Tea and coffee station

Get in touch if you are  
interested in booking in a  
regular breakfast meeting



# 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



MORNING/AFTERNOON TEA MENU

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

BEVERAGE PACKAGE  
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# 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

Dedicated event coordinator



# 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

Dedicated event coordinator





## 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

Dedicated event coordinator





## 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

### BEVERAGE PACKAGE REFER TO PAGE 17

# 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

Dedicated event coordinator





## 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

### BEVERAGE PACKAGE REFER TO PAGE 17



# Cocktail

\$30 per person for 1 hour

\$40 per person for 2 hours

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Cocktail Packages include:

Your selection of seven canapés for one hour package

Your selection of ten canapés for two hour package

Tea and coffee station

Tables with fresh white linen tablecloths

Dedicated event coordinator



## COCKTAIL MENU

*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 coffe station

### BEVERAGE PACKAGE REFER TO PAGE 17

# *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

Ask us about bar tabs or on consumption beverage service







# Headland Golf Club

## CONTACT US

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