



# Headland Golf Club Weddings





# Welcome

Rolling green hills and coastline views, all in one amazing wedding venue. Voted #1 Golf Club Wedding Venue in Brides Choice Sunshine Coast Awards two years running, Headland Golf Club is the ideal venue for your wedding ceremony and reception. 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 and a dedicated Wedding Coordinator, Headland will make your special day truly memorable.



# Ceremonies

\$400

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*Say 'I do' in a beautiful ceremony overlooking the rolling green hills of the golf course*

Ceremony Package includes:

Antique garden or white timber arbour

Faux floral arbour arrangement

Carpet runner to walk down the aisle

24 white clothed chairs with sash

Signing table with two clothed chairs

Ceremony Location:

Ceremonies are held on our synthetic green, and offer stunning views of the rolling green hills of the golf course.

Your nuptials can take place from 3pm onwards.

*"It was a stunning ceremony location,  
the day was simply perfect"*



# Course Photos

\$100 for 1 hour

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*Capture your special day*

The historic Headland golf course boasts natural water features, lush grass and bush surrounds, making it an ideal location for your wedding photos

Course Photo Package includes:

Access to the golf course from 4pm

Photo opportunities on the 10th, 11th and 12th holes

Two carts (each cart holds two people)

Add additional carts for the bridal party for \$25 per cart





*"It was what we always dreamed of"*



## *Garden Bar*

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During the bridal party photos, your guests will enjoy refreshments and grazing platters in our Garden Bar

Alfresco area overlooking the golf course  
Set up with dry bars, casual seating and hanging lights

Private bar for your guests  
Chef's selection of grazing platters  
Complimentary tea and coffee  
Option to add a tab or cash bar

Access to Garden Bar:

Ceremony & Reception - 30 minutes prior to ceremony

Reception only - from 4pm

# Skyline Reception Room

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*Intimate setting with stunning views*

Spacious deck overlooking the golf course and coastline

Floor to ceiling windows

Rich timber dance floor

High ceilings with exposed beams

Adjacent bar area

PA system

Access to the reception room from 6.30pm

Room Capacities:

 Banquet - 160

 Cocktail - 250





# One Course Alternate Drop

\$70 per person

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One Course Alternate Drop Package includes:

Venue hire

Grazing platters served in the Garden Bar

Your selection of two mains served alternate drop

Your wedding cake cut and plated with accompaniments

Tea and coffee station

Bridal table with white box pleat skirt

Cake table with white box pleat skirt

Guests tables with fresh white linen tablecloths and white linen napkins

White chair covers with organza or satin sash

Set up and pack down

Discounted rates for children and suppliers

Experienced wedding coordinator

# Two Course Alternate Drop

\$80 per person

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Two Course Alternate Drop Package includes:

Venue hire

Grazing platters served in the Garden Bar

Your selection of two entrées and mains served alternate drop

Your wedding cake cut and plated with accompaniments

Tea and coffee station

Bridal table with white box pleat skirt

Cake table with white box pleat skirt

Guests tables with fresh white linen tablecloths and white linen napkins

White chair covers with organza or satin sash

Set up and pack down

Discounted rates for children and suppliers

Experienced wedding coordinator





# Three Course Alternate Drop

\$90 per person

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Three Course Alternate Drop Package includes:

Venue hire

Grazing platters served in the Garden Bar

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

Your wedding cake cut and plated with accompaniments

Tea and coffee station

Bridal table with white box pleat skirt

Cake table with white box pleat skirt

Guests tables with fresh white linen tablecloths and white linen napkins

White chair covers with organza or satin sash

Set up and pack down

Discounted rates for children and suppliers

Experienced wedding coordinator

## ALTERNATE DROP MENU

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### 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 grazing platters, ciabatta bread rolls, a tea and coffee station and your wedding cake cut and plated with vanilla ice cream, berry compote and cream

### BEVERAGE PACKAGE REFER TO PAGE 19

# Buffet

\$75 per person

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Buffet Package includes:

Venue hire

Grazing platters served in the Garden Bar

Your selection of salads, mains and sides served buffet style

Your wedding cake cut and plated with accompaniments

Tea and coffee station

Bridal table with white box pleat skirt

Cake table with white box pleat skirt

Guests tables with fresh white linen tablecloths and white linen napkins

White chair covers with organza or satin sash

Set up and pack down

Discounted rates for children and suppliers

Experienced wedding 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)

### POTATOES

*Select one potato dish*

Potato gratin bake (gf v)

Greek potatoes in lemon, herbs, virgin olive oil (gf v)

Garlic and rosemary chat potatoes (gf v)

### 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

### SIDES

*Included in buffet*

Roast root vegetables

Steamed jasmine rice and greens

Penne pasta bake with tomato and basil

Mixed leaf salad

Condiments

### ADD A DESSERT BUFFET

*Add a dessert buffet for \$10pp  
Select three desserts*

Seasonal tropical fruit platter (gf)

Macadamia chocolate brownies, berry compote and cream

Raspberry pavlova roulade with passionfruit drizzle (gf)

Sticky date pudding, butterscotch sauce and vanilla ice cream

Profiteroles filled with Grand Marnier pastry cream and chocolate sauce

Local cheese board, quince paste, dried fruits, cracker selection

### INCLUSIONS

Our buffet package includes grazing platters, ciabatta bread rolls, a tea and coffee station and your wedding cake cut and plated with vanilla ice cream, berry compote and cream

### BEVERAGE PACKAGE REFER TO PAGE 19



# Cocktail

\$60 per person

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Cocktail Package includes:

Venue hire

Grazing platters served in the Garden Bar

Your selection of ten canapes

Your wedding cake cut and served platter style with accompaniments

Tea and coffee station

Discounted rates for children and suppliers

Experienced wedding coordinator

Option to add styling

## COCKTAIL MENU

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*Select a total of ten canapes for the reception room*

### **SUBSTANTIAL**

*Maximum of 2*

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 grazing platters, a tea and coffee station and your wedding cake cut and served platter style with berry compote and cream

### **BEVERAGE PACKAGE REFER TO PAGE 19**

## CHILDREN'S MENU

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\$30 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 packages, including alternate drop, buffet and cocktail

*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



# Styling

*Classic Package: add \$4 per person*

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- Table runner or mirror base
- Tea light candles for guest and bridal table
- Choice of centrepiece for guest tables
- Choice of wishing well for card collection
- Easel for your guest seating chart
- Placement of your name cards and guest favours
- Set up and pack down

*Premium Package: add \$6 per person*

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- Table runner or mirror base
- Tea light candles for guest and bridal table
- Choice of centrepiece for guest tables
- Fairy lights for the bridal and cake table
- Bridal table centrepiece or candle décor
- Choice of wishing well for card collection
- Easel for your guest seating chart
- Placement of your name cards and guest favours
- Set up and pack down

Optional upgrade: Add a white chiffon bridal table backdrop with curtain fairy lights to any styling package for \$200

*"Absolutely magical"*





# Headland Golf Club Weddings

CONTACT US

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