



Corporate Packages



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 function unique.

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

Skyline Room

Spacious setting with stunning views

Deck overlooking the golf course and coastline

Floor to ceiling windows

Timber floors

High ceilings with exposed beams

Air conditioning

PA system and projector

Room Capacities and Layouts:

 Theatre - 100

 U-Shape - 40

 Cabaret - 80

 Banquet - 160

 Cocktail - 250





Buffet Breakfast

\$20-30 per person

Buffet Breakfast Packages include:

Your choice of classic or premium menus

Tea, coffee and juice station

Tables with fresh white linen tablecloths

Minimum numbers of 30 persons apply for Buffet Breakfast menu

BUFFET BREAKFAST MENU

CLASSIC MENU

\$20 per person

Bircher muesli or chia pudding (gf)

House made maple granola

Variety of Greek yoghurts

Seasonal fresh fruit salad (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

\$30 per person

Bircher muesli or chia pudding (gf)

House made maple granola

Variety of Greek yoghurts

Seasonal fresh fruit salad (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

Alternate Drop Breakfast

\$30 per person

Alternate Drop Breakfast Package includes:

Your choice of two breakfast options served alternate drop

Fresh seasonal fruit cups with Greek yoghurt

Assorted mixed Danish pastries

Chilled orange juice and iced water jugs placed on tables

Tea and coffee station

Tables with fresh white linen tablecloths



ALTERNATE DROP BREAKFAST MENU

CLASSIC MENU

Two breakfast options served alternate drop

Poached eggs, smoked salmon, rocket, hollandaise and capers with grilled herb tomato on sourdough (gf*)

Sweetcorn, pea and mint fritters served with salad greens and avocado, topped with beetroot relish (v)

Eggs benedict with ham, poached eggs and hollandaise on toasted Turkish bread with sautéed spinach and asparagus with pine nuts

Big breakfast including scrambled eggs, crispy maple bacon, chipolata sausage, grilled tomato, house beans and potato rosti

Loaded breakfast omelette with ham, cheese, spinach and fresh herbs with a side of collard greens and avocado (gf)

Buttermilk pancakes with fruit compote, maple syrup and whipped cream, garnished with maple toasted nut crumble

ADDITIONAL INCLUSIONS

Fresh seasonal fruit cups with Greek yoghurt

Assorted mixed Danish pastries

Chilled orange juice and iced water jugs placed on tables

Tea and coffee station

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

Morning & Afternoon Tea

\$18 - \$25 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



MORNING & AFTERNOON TEA MENU

CLASSIC MENU

\$18 per person

Set Menu

Smoked salmon crepe roulade, cream cheese and asparagus

Selection of slices, including gluten free option

Seasonal fruit skewers (gf)

Fresh assorted sandwich platters, including variations of:

Chicken, celery, tarragon

Turkey, cranberry, lettuce, cream cheese

Ham, cheese, tomato, relish

Tuna, cucumber, mayonnaise

Egg, lettuce, chives

PREMIUM MENU

\$25 per person

Set Menu

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

Assorted mini quiches, party pies and sausage rolls

Smoked salmon crepe roulade, cream cheese and asparagus

Selection of slices, including gluten free option

Seasonal fruit skewers (gf)

Fresh assorted sandwich platters, including variations of:

Chicken, celery, tarragon

Turkey, cranberry, lettuce, cream cheese

Ham, cheese, tomato, relish

Tuna, cucumber, mayonnaise

Egg, lettuce, chives

INCLUSIONS

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

BEVERAGE PACKAGE REFER TO PAGE 20



One Course Alternate Drop

\$38 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

\$48 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

\$58 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

Two entrées served alternate drop

Your choice of soup with garnish

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

King prawn salad, rocket, avocado and toasted macadamias (gf)

Crispy pork belly on cauliflower purée with sticky sesame sauce

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)

Peking duck salad with gow gee, hoisin sauce and plum drizzle

MAINS

Two mains served alternate drop

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

Rib fillet steak frites (med), cafe de Paris, smoked carrot purée, snap peas, crispy fries and shiraz jus

Honey glazed pork belly with Catalan style greens and patatas bravas (gf)

Barramundi on Thai green curry sauce (mild), wilted Asian greens and steamed jasmine rice (gf)

Moroccan lamb shoulder, braised potatoes, snap peas, gremolata and du puy lentil jus (gf)

Braised beef cheek on sweet potato mash with forest mushrooms and broccolini (gf)

Spinach filled 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 brûlée with berry compote (gf)

Seasonal fruit plate with Colin James gelato (gf)

Lemon citrus crepe with crème fraiche and strawberry sorbet

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

Coconut panna cotta with char grilled pineapple, Caribbean rum drizzle (gf)

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, chocolate fudge sauce

INCLUSIONS

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

UPGRADES

Chefs selection of canapés for an extra \$15pp

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

BEVERAGE PACKAGE REFER TO PAGE 20

Buffet

\$48 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



BUFFET MENU

SALADS

Select three salads

Creamy pasta salad (v)

Asian noodle salad with roasted cashews (gf v)

Roast beetroot, rocket and pine nut salad (gf v)

Caesar salad with crispy bacon, egg and croutons

Greek salad with feta and olives (gf v)

Roast pumpkin, spinach and 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 Thai green curry sauce (gf)

Prime rib fillet of beef with seeded mustard jus

Maple glazed slow roast pork with spiced apple compote and crackling (gf)

Moroccan spiced chicken on fragrant cous cous

Slow roasted sovereign lamb shoulder (gf)

DESSERTS

Select three desserts

Seasonal tropical fruit platter (gf)

Macadamia chocolate brownies, berry compote and cream (gf)

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, chocolate fudge sauce

INCLUSIONS

Our buffet package includes ciabatta bread rolls, tea and coffee station and your celebration cake cut and served platter style

BEVERAGE PACKAGE REFER TO PAGE 20



Cocktail

\$35 per person for 1 hour

\$45 per person for 2 hours

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

Discounted rates for children

Dedicated event coordinator

COCKTAIL MENU

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

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

SUBSTANTIAL

Maximum of Two

BBQ pulled pork slider with house slaw

Noodle box with chicken tikka masala (gf)

Mongolian lamb with jasmine rice

Crispy battered fish and chip buckets

COLD

King prawn blini mild wasabi cream

Selection of handmade sushi nori (gf v)

Smoked salmon crepe roulade, cream cheese and asparagus

Parmesan shortbread with honey mustard, crème fraiche (gf)

Peking duck wonton cups

Mediterranean frittata (gf v)

HOT

Assorted mini quiche (v)

Grilled bruschetta with variety of toppings (v)

Chicken satay, spicy coconut peanut sauce (gf)

Pumpkin and mushroom arancini balls, lime aioli (v)

Teriyaki marinated beef fillet skewers (gf)

Thai Barramundi cakes, sweet chilli sauce (gf)

Popcorn cauliflower, smoky chilli jam (gf v)

Flame grilled meatballs, tomato relish

King prawn skewers with chilli and garlic (gf)

Local whiting fillets in tempura batter, remoulade sauce

Housemade 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 (gf)

INCLUSIONS

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

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CHILDREN'S MENU

\$15 per person

START

Ciabatta bread roll

MAINS

Select one of the following mains:

Mini cheeseburger, chips and salad

Steak, mash potato, peas and gravy

Battered flathead, chips and salad

Crumbed chicken nuggets, 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

Beverage Packages



BEVERAGE PACKAGES

CLASSIC PACKAGE

3 hour package: \$50pp

4 hour package: \$55pp

5 hour package: \$60pp

Selection of Tap Beers

Rusty Yak Ginger Beer, Balter Captain Sensible Pale Ale, Great Northern Original, Great Northern Super Crisp, 4 Pines Pacific Ale, Glass House Draught, Peroni Leggera, Carlton Mid, Carlton Black, Victoria Bitter, Cascade Light, XXXX Gold

Selection of Wines

Rothbury Estate Sauvignon Blanc, Rothbury Estate Cabernet Merlot, Rothbury Estate Chardonnay, Rothbury Estate Sparkling, Hartog's Plate Moscato

Soft Drinks & Juice

PREMIUM PACKAGE

3 hour package: \$60pp

4 hour package: \$65pp

5 hour package: \$70pp

Selection of Tap Beers

Rusty Yak Ginger Beer, Balter Captain Sensible Pale Ale, Great Northern Original, Great Northern Super Crisp, 4 Pines Pacific Ale, Glass House Draught, Peroni Leggera, Carlton Mid, Carlton Black, Victoria Bitter, Cascade Light, XXXX Gold

Selection of Bottled Beers & Cider

Corona, James Squire 150 Lashes, Asahi, Pure Blonde Organic Cider, Somersby Apple Cider

Selection of Wines

Wirra Wirra Adelaide Sauvignon Blanc, Wirra Wirra Adelaide Shiraz, Wirra Wirra Adelaide Chardonnay, Dunes & Greene Sparkling, Hartog's Plate Moscato

Soft Drinks & Juice

TABLE SERVICE

All beverage packages include complimentary table service for you and your guests

BAR TABS

Bar tabs available for all function packages

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







Headland Golf Club

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