



# *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

*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





## One Course Alternate Drop

\$38 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

\$48 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

\$58 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*

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 fraîche 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 16



# Buffet

\$48 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





## 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 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 16





# Cocktail

\$35 per person for 1 hour

\$45 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

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 fraîche (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

### BEVERAGE PACKAGE REFER TO PAGE 16



## CHILDREN'S MENU

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\$15 per person

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### 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

# Morning & Afternoon Tea

\$18 - \$25 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

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### 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 16

# *Beverage Packages*





## BEVERAGE PACKAGES

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### 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

## CONTACT US

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