

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

\$600

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 and chiffon drape arbour arrangement Aisle carpet runner and lanterns 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

\$150 for 1 hour

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 Package includes:

Access to the golf course from 5pm Photo opportunities on the 10th, 11th and 12th holes Two motorised carts (each cart holds two people) Add additional carts for the bridal party for \$25 per cart







Garden Bar

During the bridal party photos your guests will enjoy refreshments and canapés 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 canapés 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

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 Access to the reception room from 6.30pm to 11.30pm

Room Capacities:Image: Banquet - 160Image: Cocktail - 250





One Course Alternate Drop

\$80 per person

One Course Alternate Drop Package includes:

Venue hire

Canapés 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 Tables with fresh white linen tablecloths and white linen napkins Discounted rates for children and suppliers Experienced wedding coordinator

Two Course Alternate Drop

\$90 per person

Two Course Alternate Drop Package includes:

Venue hire Canapés 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 Tables with fresh white linen tablecloths and white linen napkins Discounted rates for children and suppliers Experienced wedding coordinator





Three Course Alternate Drop

\$100 per person

Three Course Alternate Drop Package includes:

Venue hire

Canapés 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 Tables with fresh white linen tablecloths and white linen napkins Discounted rates for children and suppliers Experienced wedding coordinator

# ALTERNATE DROP MENU

ENTRÉES	MAINS	DESSERTS	
Two entrées served alternate drop	Two mains served alternate drop	Two desserts served alternate drop	INCLUSIONS
Your choice of soup with garnish Smoked salmon on a delicate potato	Chicken breast filled with spinach and feta, crushed potato, blistered heirloom tomatoes, lemon thyme	Classic crème brulée with berry compote (gf)	Our alternate drop packages include our chef's selection of
salad with horseradish and dill cream (gf)	beurre blanc (gf) Rib fillet steak frites (med), cafe de	Seasonal fruit plate with Colin James gelato (gf)	canapés, ciabatta bread rolls, tea and coffee station and your wedding cake cut and plated
King prawn salad, rocket, avocado and toasted macadamias (gf)	Paris, smoked carrot purée, snap peas, crispy fries and shiraz jus	Lemon citrus crepe with crème fraiche and strawberry sorbet	with vanilla ice cream, berry compote and cream
Crispy pork belly on cauliflower	Honey glazed pork belly with Catalan	Raspberry pavlova roulade on crème	
puree with sticky sesame sauce	style greens and patatas bravas (gf)	anglaise with passionfruit drizzle (gf)	
Lamb confit with sun dried tomato and olive risotto, basil pesto, parmesan wafer (gf)	Barramundi on Thai green curry sauce (mild), wilted Asian greens and steamed jasmine rice (gf)	Coconut panna cotta with char grilled pineapple, Caribbean rum drizzle (gf)	BEVERAGE PACKAGE REFER TO PAGE 19
Roast Mediterranean vegetable tart with goats cheese, cold pressed	Moroccan lamb shoulder, braised	Belgian chocolate mousse, hazelnut vacherin, berries and cream (gf)	
olive oil (v)	potatoes, snap peas, gremolata and du puy lentil jus (gf)	Sticky date pudding, butterscotch sauce, candied pecans and vanilla	
Vietnamese style chicken tenderloins and cashew nut salad (gf)	Braised beef cheek on sweet potato mash with forest mushrooms and	ice cream	
Peking duck salad with gow gee,	broccolini (gf)	Profiteroles filled with Grand Marnier pastry cream, chocolate fudge sauce	
hoisin sauce and plum drizzle	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)		

Buffet

\$85 per person

Buffet Package includes:

Venue hire Canapés 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 Tables with fresh white linen tablecloths and white linen napkins Discounted rates for children and suppliers Experienced wedding 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)

## 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 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)

## SIDES

Included in buffet

Roast root vegetables

Steamed jasmine rice

Steamed greens

Penne pasta bake with tomato and basil (v)

Mixed leaf salad

## 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 (gf)

Raspberry pavlova roulade with passionfruit drizzle (gf)

Sticky date pudding, butterscotch sauce and vanilla ice cream

Profiteroles filled with Grand Marnier pastry cream, chocolate fudge sauce

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

### **INCLUSIONS**

Our buffet package includes our chef's selection of canapés, ciabatta bread rolls, 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

# \$80 per person

Cocktail Package includes:

Venue hire Grazing platters served in the Garden Bar Your selection of ten canapés Your wedding cake cut and served platter style with accompaniments Tea and coffee station Discounted rates for children and suppliers Experienced wedding coordinator

# COCKTAIL MENU

Select a total of ten canapés for	НОТ	SWEET	
the reception room	Assorted mini quiche (v)	Fresh fruit skewers (gf)	INCLUSIONS
SUBSTANTIAL	Grilled bruschetta with variety of toppings (v)	Petite lemon tarts	Our cocktail package includes
Maximum of 2	Chicken satay, spicy coconut peanut	Chocolate macadamia brownies	grazing platters, tea and coffee station and your wedding cake cut and served platter style
BBQ pulled pork slider with	sauce (gf)		with berry compote and cream
house slaw Noodle box with chicken tikka	Pumpkin and mushroom arancini balls, lime aioli (v)		
masala (gf)	Teriyaki marinated beef fillet		
Mongolian lamb with jasmine rice	skewers (gf)		
Crispy battered fish and chip buckets	Thai Barramundi cakes, sweet chilli sauce (gf))		BEVERAGE PACKAGE REFER TO PAGE 19
COLD	Popcorn cauliflower, smoky chilli jam (gf v)		
<b>COLD</b> King prawn blini mild wasabi cream			
	(gf v)		
King prawn blini mild wasabi cream Selection of handmade sushi nori	(gf v) Flame grilled meat balls, tomato relish King Prawn skewers with chilli and		
King prawn blini mild wasabi cream Selection of handmade sushi nori (gf v) Smoked salmon crepe roulade, cream	(gf v) Flame grilled meat balls, tomato relish King Prawn skewers with chilli and garlic (gf) Local whiting fillets in tempura batter,		
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	<ul> <li>(gf v)</li> <li>Flame grilled meat balls, tomato relish</li> <li>King Prawn skewers with chilli and garlic (gf)</li> <li>Local whiting fillets in tempura batter, remoulade sauce</li> <li>House made sausage and herb rolls, rich tomato sauce</li> <li>Spanakopita Greek pastry filled with</li> </ul>		
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)	<ul> <li>(gf v)</li> <li>Flame grilled meat balls, tomato relish</li> <li>King Prawn skewers with chilli and garlic (gf)</li> <li>Local whiting fillets in tempura batter, remoulade sauce</li> <li>House made sausage and herb rolls, rich tomato sauce</li> </ul>		

# CHILDREN & SUPPLIERS MENU

# **CHILDREN'S MENU**

*\$30 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

# SUPPLIERS MENU

*\$30 per person* 

START

Ciabatta bread roll

## MAIN

Chef's selection of main

## **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

#### **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 wedding packages



### **CLASSIC PACKAGE**

\$12 per person

White chair covers with organza or satin sash Bridal table with white box pleat skirt Cake table with white box pleat skirt Gift table with white box pleat skirt Set up and pack down

## **OPTIONAL UPGRADE**

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

#### **DELUXE PACKAGE**

\$16 per person

White chair covers with organza or satin sash Bridal table with white box pleat skirt Cake table with white box pleat skirt Gift table with white box pleat skirt 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 Assortment of table numbers for guest tables Set up and pack down

#### **PREMIUM PACKAGE**

\$19 per person

White chair covers with organza or satin sash Bridal table with white box pleat skirt Cake table with white box pleat skirt Gift table with white box pleat skirt 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 Assortment of table numbers for guest tables Placement of name cards and guest favours Fairy lights for the bridal and cake table Bridal table centrepiece or candle décor Set up and pack down





Headland Jolf Club Weddings

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