



Celebrations & Events





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 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

\$40 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 \$4 per person

Two Course Alternate Drop

\$54 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 \$4 per person





Three Course Alternate Drop

\$64 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 \$4 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 \$20pp

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Your celebration cake cut and plated with vanilla ice cream, berry compote and cream for an extra \$4pp

BEVERAGE PACKAGE REFER TO PAGE 16

Buffet

\$48 per person

Buffet Package includes:

Your selection of salads, mains and sides 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

Penne pasta bake with tomato and basil (v)

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

Add a dessert buffet for \$10pp

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 and a self service tea and coffee station

OPTIONAL

Your celebration cake cut and plated with vanilla ice cream, berry compote and cream for an extra \$4pp

BEVERAGE PACKAGE REFER TO PAGE 16



Cocktail

\$38 per person for 1 hour

\$48 per person for 2 hours

Cocktail Packages include:

Your selection of seven canapés for one hour package

Your selection of nine 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 nine canapés for the room

SUBSTANTIAL

*One Hour - Maximum of One
Two Hour - 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

\$20 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

Morning & Afternoon Tea

\$20 - \$28 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

\$20 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

Curried egg, chives

PREMIUM MENU

\$28 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

Curried egg, chives

INCLUSIONS

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

BEVERAGE PACKAGE REFER TO PAGE 16

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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