



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.

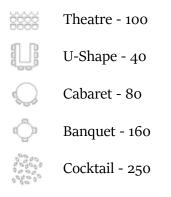
With first class catering, exceptional service and a dedicated event coordinator, Headland will make your special event truly memorable.

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:











Set Menu

\$38 per person

Set Menu Package includes:

One main and two desserts (desserts served alternate drop) Tea and coffee station Tables with fresh white linen tablecloths Christmas tree table decoration Discounted rates for children Dedicated event coordinator

# SET MENU

#### MAIN

One main

Roast turkey breast and thigh, maple glazed baked ham, marjoram seasoning, roast root vegetables, steamed greens, cranberry jus

#### DESSERTS

Two desserts served alternate drop

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

Traditional plum pudding with brandy custard, vanilla ice cream

### INCLUSIONS

Our set menu packages include ciabatta bread rolls and a tea and coffee station

#### UPGRADES

Chefs selection of canapés for an extra \$20pp

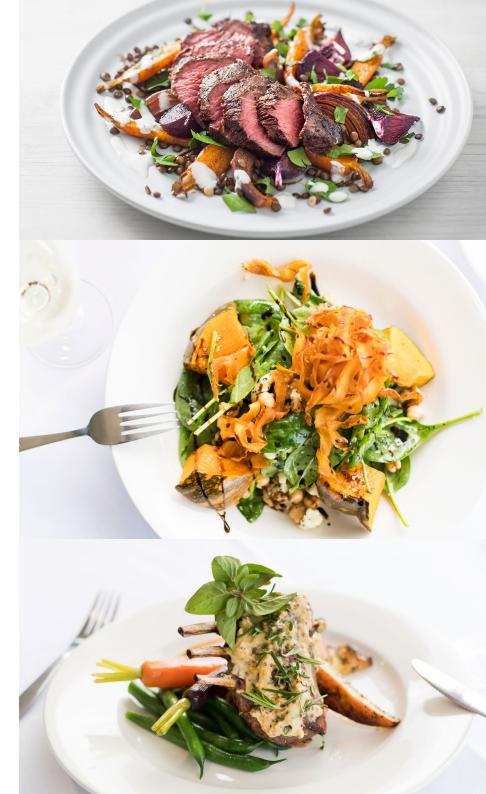
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Nwo Course Alternate Drop

\$48 per person

Two Course Alternate Drop Package includes:

Your selection of two entrées, mains or desserts served alternate drop Tea and coffee station Tables with fresh white linen tablecloths Christmas tree table decoration Discounted rates for children Dedicated event coordinator





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 Christmas tree table decoration Discounted rates for children Dedicated event coordinator

# ALTERNATE DROP MENU

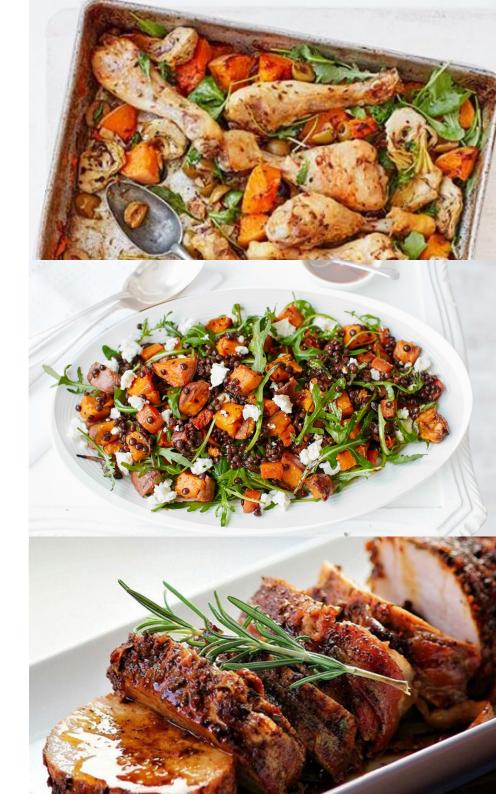
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ENTRÉES	MAINS	DESSERTS	
Two entrées served alternate drop	Two mains served alternate drop	Two desserts served alternate drop	INCLUSIONS
Smoked salmon on a delicate potato salad with horseradish and dill cream (gf)	Roast turkey breast and thigh, maple glazed baked ham, marjoram seasoning, roast root vegetables, steamed greens, cranberry jus	Mango pavlova roulade on crème anglaise with passionfruit drizzle (gf) Coconut panna cotta with char grilled	Our alternate drop packages include ciabatta bread rolls and a tea and coffee station
King prawn salad, rocket, avocado		pineapple, Caribbean rum drizzle (gf)	
and toasted macadamias (gf)	Slow roast maple glazed pork, roast		
Lamb confit with sun dried tomato and olive risotto, basil pesto,	pumpkin, beans, hot apple chutney (gf)	Baked cherry tart with anglaise and coconut gelato	UPGRADES
parmesan wafer (gf)	Grilled barramundi on a Greek style cous cous salad, pesto drizzle	Profiteroles filled with Grand Marnier pastry cream, chocolate fudge sauce	Chefs selection of canapés for
Vietnamese style chicken tenderloins and cashew nut salad (gf)	Chicken ballotine with a pistachio apricot filling, crushed potato,	Traditional plum pudding with brandy custard, vanilla ice cream	an extra \$20pp
Peking duck salad with gow gee,	brocollini, cranberry jus (gf)		
hoisin sauce and plum drizzle (gf)	Duck leg confit a l'orange with braised potatoes and pickled fennel salad (gf)		BEVERAGE PACKAGE REFER TO PAGE 15

Buffet

\$55 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 Christmas tree table decoration Discounted rates for children Dedicated event coordinator



# BUFFET MENU

#### SALADS

salad

Included in Buffet

Mixed leaf salad, olive oil dressing

Coleslaw, Asian style dressing

Greek salad with feta and olives

Roast pumpkin, spinach and quinoa

HOT SELECTION

Roast turkey and maple baked ham,

Grilled barramundi, zesty lime mojo

Maple glazed slow roast pork with

Roast pumpkin and sweet potato

Steamed chat potatoes with lemon

Medley of steamed vegetables (gf v)

Spiced apple compote, gravy,

Included in Buffet

marjoram seasoning

(gf)

(gf v)

crackling (gf)

and thyme (gfv)

cranberry sauce

#### DESSERTS

Select three desserts

Seasonal tropical fruit platter (gf)

Macadamia chocolate brownies, strawberries and cream (gf)

Mango pavlova roulade with passionfruit drizzle (gf)

Baked cherry cheesecake with cream and compote

Profiteroles filled with Grand Marnier pastry cream, chocolate fudge sauce

Traditional plum pudding with brandy custard, vanilla ice cream

### INCLUSIONS

Our buffet package includes ciabatta bread rolls and a tea and coffee station

## BEVERAGE PACKAGE REFER TO PAGE 15



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)  $% \left( {{\left( {{{{\mathbf{r}}_{{\mathbf{r}}}}} \right)}_{{\mathbf{r}}}}} \right)$ 

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  $(\mathrm{gf})$ 

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 15

# \$20 per person

START	MAINS	DESSERT	
Ciabatta bread roll	Select one of the following mains:	Vanilla ice cream with topping	<b>10 YEARS &amp; UNDER</b> The children's menu applies
	Mini cheeseburger, chips and salad		
	Steak, mash potato, peas and gravy		to children aged 10 years and under only
	Battered flathead, chips and salad		and under only
	Crumbed chicken nuggets, chips and salad		

Applicable to all set menu, alternate drop, buffet and cocktail 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

CONTACT US

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