



Christmas





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





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

**BEVERAGE PACKAGE
REFER TO PAGE 15**

Two 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

ENTRÉES

Two entrées served alternate drop

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

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

Lamb confit with sun dried tomato and olive risotto, basil pesto, parmesan wafer (gf)

Vietnamese style chicken tenderloins and cashew nut salad (gf)

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

MAINS

Two mains served alternate drop

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

Slow roast maple glazed pork, roast pumpkin, beans, hot apple chutney (gf)

Grilled barramundi on a Greek style cous cous salad, pesto drizzle

Chicken ballotine with a pistachio apricot filling, crushed potato, broccolini, cranberry jus (gf)

Duck leg confit a l'orange with braised potatoes and pickled fennel salad (gf)

DESSERTS

Two desserts served alternate drop

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

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

Baked cherry tart with anglaise and coconut gelato

Profiteroles filled with Grand Marnier pastry cream, chocolate fudge sauce

Traditional plum pudding with brandy custard, vanilla ice cream

INCLUSIONS

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

UPGRADES

Chefs selection of canapés for an extra \$20pp

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

Included in Buffet

Mixed leaf salad, olive oil dressing
Coleslaw, Asian style dressing
Greek salad with feta and olives
Roast pumpkin, spinach and quinoa salad

HOT SELECTION

Included in Buffet

Roast turkey and maple baked ham, marjoram seasoning
Grilled barramundi, zesty lime mojo (gf)
Maple glazed slow roast pork with crackling (gf)
Roast pumpkin and sweet potato (gf v)
Steamed chat potatoes with lemon and thyme (gf v)
Medley of steamed vegetables (gf v)
Spiced apple compote, gravy, 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)

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 15

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
set menu, 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

CONTACT US

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