



# *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







# Buffet Breakfast

\$22-\$33 per person

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Buffet Breakfast Packages include:

Your choice of classic or premium menus

Tea, coffee and juice station

Tables with fresh white linen tablecloths

Minimum numbers of 30 persons apply for Buffet Breakfast menu



## BUFFET BREAKFAST MENU

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### CLASSIC MENU

\$22 per person

Bircher muesli or chia pudding (gf)

House made maple granola

Variety of Greek yoghurts

Seasonal fresh fruit salad (gf)

Danish pastries and croissants

Mini blueberry muffins

Toast with butter, jams and spreads

Chilled juice (orange, apple) and iced water

Tea and coffee station

### PREMIUM MENU

\$33 per person

Bircher muesli or chia pudding (gf)

House made maple granola

Variety of Greek yoghurts

Seasonal fresh fruit salad (gf)

Danish pastries and croissants

Mini blueberry muffins

Toast with butter, jams and spreads

Eggs benedict with ham, wilted spinach and hollandaise

House made beans (gf v)

Grilled tomatoes and sautéed mushrooms (gf v)

House made hash browns (v)

Crispy maple bacon

Chipolata pork and parsley sausages

Chilled juice (orange, apple) and iced water

Tea and coffee station

Get in touch if you are  
interested in booking in a  
regular breakfast meeting



# Alternate Drop Breakfast

\$33 per person

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Alternate Drop Breakfast Package includes:

Your choice of two breakfast options served alternate drop

Fresh seasonal fruit cups with Greek yoghurt

Assorted mixed Danish pastries

Chilled orange juice and iced water jugs placed on tables

Tea and coffee station

Tables with fresh white linen tablecloths





## ALTERNATE DROP BREAKFAST MENU

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### CLASSIC MENU

*Two breakfast options served alternate drop*

Poached eggs, smoked salmon, rocket, hollandaise and capers with grilled herb tomato on sourdough (gf\*)

Sweetcorn, pea and mint fritters served with salad greens and avocado, topped with beetroot relish (v)

Eggs benedict with ham, poached eggs and hollandaise on toasted Turkish bread with sautéed spinach and asparagus with pine nuts

Big breakfast including scrambled eggs, crispy maple bacon, chipolata sausage, grilled tomato, house beans and potato rosti

Loaded breakfast omelette with ham, cheese, spinach and fresh herbs with a side of collard greens and avocado (gf)

Buttermilk pancakes with fruit compote, maple syrup and whipped cream, garnished with maple toasted nut crumble

### ADDITIONAL INCLUSIONS

Fresh seasonal fruit cups with Greek yoghurt

Assorted mixed Danish pastries

Chilled orange juice and iced water jugs placed on tables

Tea and coffee station

Get in touch if you are interested in booking in a regular breakfast meeting

Gluten Free (gf) Gluten Free on request (gf\*) Vegetarian (v) Dietary requirements catered for with prior notification





## One Course Alternate Drop

\$40 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 \$4 per person



# Two Course Alternate Drop

\$54 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 \$4 per person







## Three Course Alternate Drop

\$64 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 \$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 stack (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 brulée with berry compote (gf)

Seasonal fruit plate with Maleny gelato (gf)

Lemon citrus crepe with crème fraîche and strawberry sorbet

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

Coconut and vanilla panna cotta, tropical salsa and toasted coconut (gf) (df)

Belgian chocolate mousse, hazelnut vacherin, berries and cream (gf)

Sticky date pudding, butterscotch sauce, candied pecans and vanilla ice cream

Profiteroles filled with 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

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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

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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*

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 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

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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

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\$20 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

\$20 - \$28 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

\$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

### PREMIUM MENU HIGH TEA

\$36 per person

The Premium menu with the addition of scones, jam and cream served to your tables of 8-10.

#### INCLUSIONS

Our Morning & Afternoon Tea packages include a self service 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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