



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

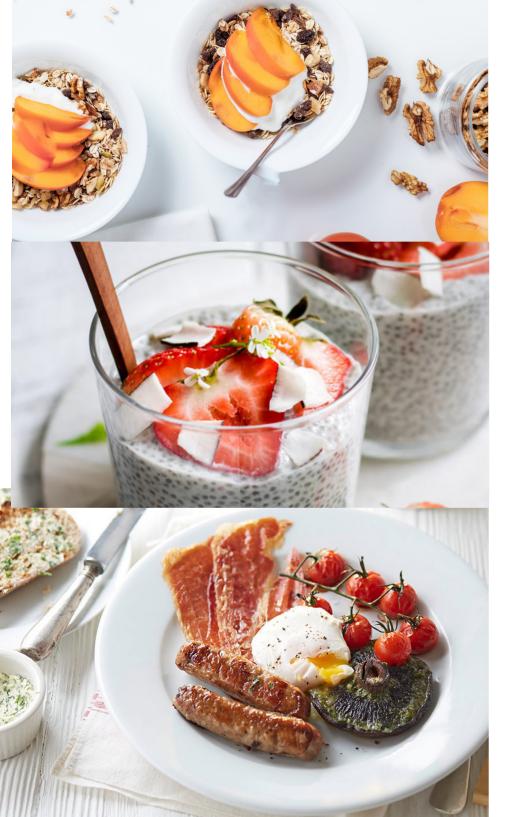


Banquet - 160



Cocktail - 250





Buffet Breakfast

\$22-\$33 per person

Buffet Breakfast Packages include:

Your choice of classic or premium menus

Tea, coffee and juice station

Tables with fresh white linen tablecloths

BUFFET BREAKFAST MENU

CLASSIC MENU

PREMIUM MENU

\$22 per person

\$33 per person

Bircher muesli or chia pudding (gf)

Bircher muesli or chia pudding (gf)

House made maple granola

House made maple granola

Variety of Greek yoghurts

Variety of Greek yoghurts

Seasonal fresh fruit salad (gf)

Seasonal fresh fruit salad (gf)

Danish pastries and croissants

Danish pastries and croissants

Mini blueberry muffins

Mini blueberry muffins

Toast with butter, jams and spreads

Toast with butter, jams and spreads

Chilled juice (orange, apple) and iced water

Eggs benedict with ham, wilted spinach and hollandaise

Tea and coffee station

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

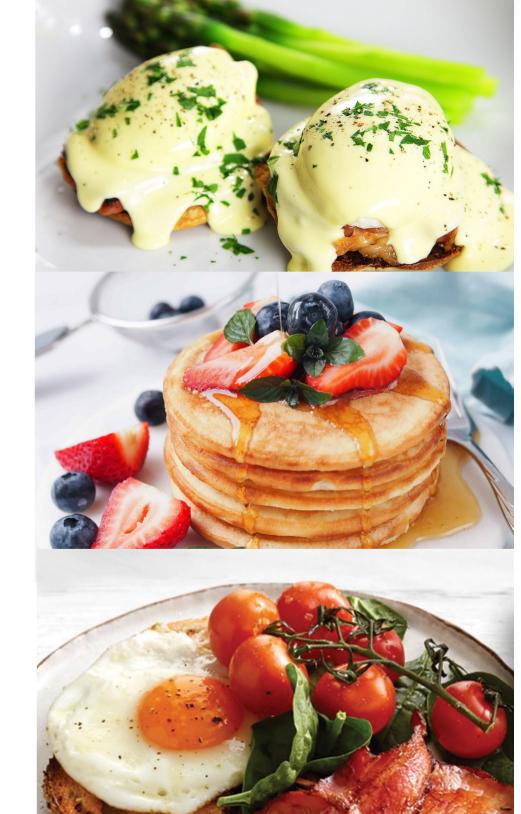
Get in touch if you are interested in booking in a regular breakfast meeting



\$33 per person

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

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



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



\$54 per person

Two Course Alternate Drop Package includes:

Your selection of two entrées and mains served alternate drop

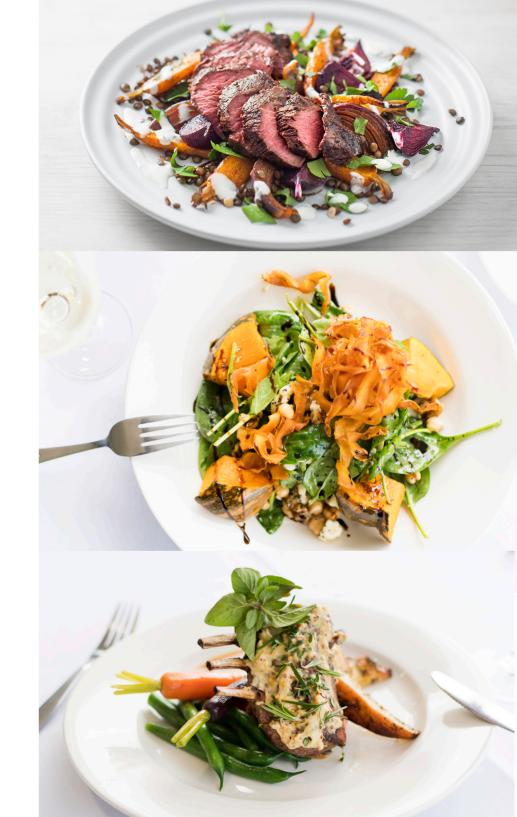
Tea and coffee station

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 stack (gf)
Crispy pork belly on cauliflower

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

purée with sticky sesame sauce

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 fraiche 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

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

BEVERAGE PACKAGE REFER TO PAGE 16

11

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 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





\$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 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 (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	MAINS	DESSERT
Ciabatta bread roll	Select one of the following mains:	Vanilla ice cream with topping
	Mini cheeseburger, chips and salad	
	Steak, mash potato, peas and gravy	
	Battered flathead, chips and salad	
	Crumbed chicken nuggets, chips and salad	

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 Vea

\$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

PREMIUM MENU HIGH TEA

\$36 per person

The Premium menu with the addition of scones, jam and cream seved 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

CLASSIC PACKAGE

3 hour package: \$50pp4 hour package: \$55pp5 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	e: \$60pp
4 hour package	e: \$65pp
5 hour package	e: \$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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