



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

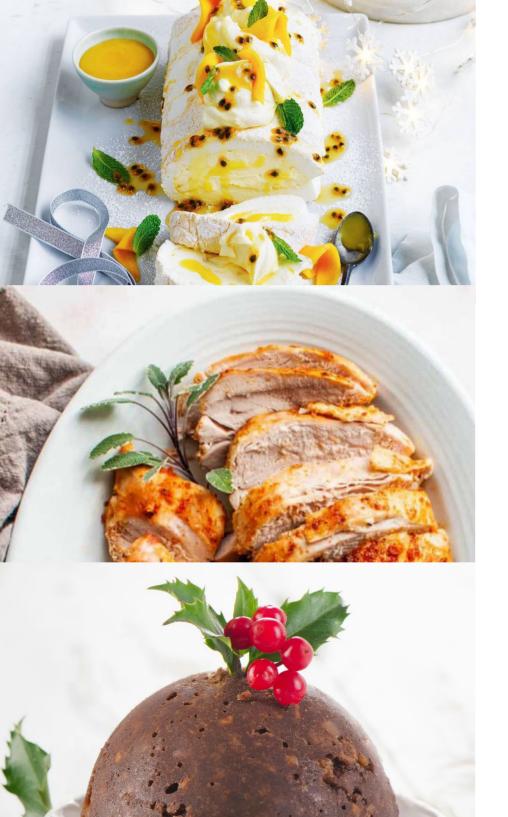


Banquet - 160



Cocktail - 250







\$40 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



# \$50 per person

Two Course Alternate Drop Package includes:

Your selection of two entrées, mains or desserts served alternate drop

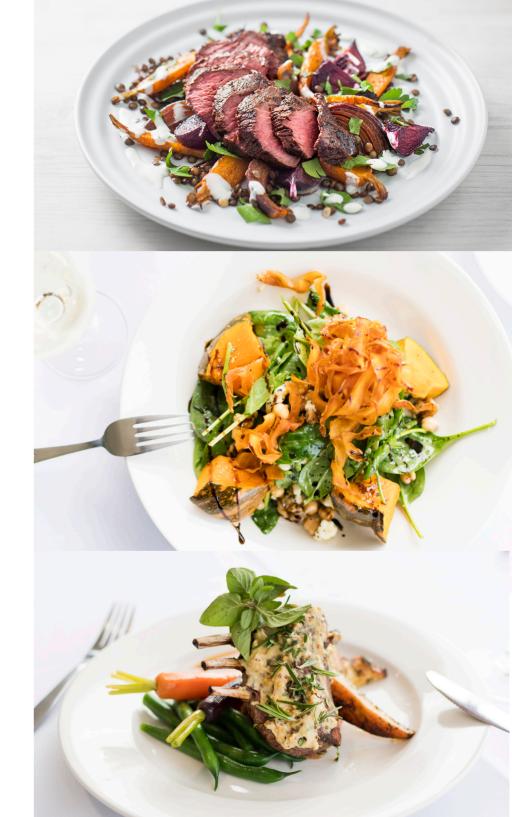
Tea and coffee station

Tables with fresh white linen tablecloths

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Three Course Alternate Drop

\$60 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 stack (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)

Barramundi topped with a macadamia and herb crust, fennel citrus salad and lemon beurre blanc

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

Braised beef cheek with sweet potato mash, forest mushrooms and brocolini (gf)

### **DESSERTS**

Two desserts served alternate drop

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

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

Baked cherry tart with anglaise and coconut gelato

Profiteroles filled with 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

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**

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Included in Buffet

Mixed leaf salad, olive oil dressing

Classic coleslaw

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 with lemon beurre blanc (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 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





\$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

# CHILDREN'S MENU

# \$20 per person

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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 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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