

Everyone's favourite function venue















<u>Carpentaria Golf Club – everyone's favourite function venue</u>

Carpentaria Golf Club can cater for all your function requirements large or small. We host weddings, community events, disco nights, birthdays, Christmas parties, fundraisers, wakes and any other type of celebration you can think of. Call us to tailor a package especially suited to your needs.

Our club Chef, Nathan Wade, has a wealth of experience and has produced a package menu to choose from, or you can adapt the menus to suit your needs.

- Alternate Drop Menu
- BBQ menus including Deluxe, Premium and Standard choices
- Buffets with Deluxe, Premium and Standard choices
- Christmas Buffets including Deluxe, Premium and Standard choices
- Pizza Menus
- Cold Platters for finger food
- Savoury Platters for finger food
- Bamboo Boats, Cones and Slider Menus

For more information or any bookings please contact:

Club Manager Sarah Colee - 07 4069 7332, cgclub@bigpond.net.au

Club Chef Nathan Wade - 07 4069 7332, cgclubchef@outlook.com



Alternate Drop Plate-up

| Single Course - \$25 per person | 2 Course - \$40 per person | 3 Course - \$55 per person

ENTREES

- Coconut Crumbed Prawn Cutlets
- Pork & Noodle Spring Roll
- Tomato & Bocconcini Bruschetta
- Chicken, Fetta & Spinach Tartlet
- Soy, Ginger Marinated Beef Skewers

MAINS

- Braised Garlic & Rosemary Lamb Shanks
- Crispy Skin Salmon w/ Pea Risotto
- 300g Sirloin Steak
- Pan-seared Lamb Cutlets
- Balinese Chicken Maryland
- Pumpkin & Spinach Ravioli, White Wine Sauce
- Dukkah-crusted Pork Cutlet
- Braised Beef Cheeks

DESSERTS

- Caramel Cheesecake w/ Berry Compote
- Mixed Berry Pavlova
- Mississippi Mud Cake
- White Chocolate Mousse w/ Raspberry Drip
- Key Lime Tart



Deluxe BBQ

| \$45 per adult | \$15 per child (under 12)

- · Cheese Platters on arrival
- 100g Rib Fillet Minute Steaks
- Beef or Pork Herbed Sausages
- Hamburger Patties
- Marinated Chicken Winglets
- Garlic Lamb Chops
- BBQ Onions
- Cheesy Potato Bake
- Tossed Garden Salad
- Classic Coleslaw
- Creamy Potato or Pasta Salad
- Selection of Breads w/ Butter
- Cooked Tiger Prawns on Ice
- Condiments & Sauces
- Choice of 1 Hot Dessert: Apricot Crumble | Apple Crumble | Chocolate Pudding

Premium BBQ

| \$30 per adult | \$15 per child (under 12)

- 100g Rib Fillet Minute Steaks
- Beef or Pork Herbed Sausages
- Hamburger Patties
- Marinated Chicken Winglets
- BBQ Onions
- Tossed Garden Salad
- Classic Coleslaw
- Creamy Potato or Pasta Salad
- Selection of Breads w/ Butter
- Condiments & Sauces
- Choice of 1 Hot Dessert: Apricot Crumble | Chocolate Pudding



Standard BBQ

| \$20 per adult | \$10 per child (under 12)

- Beef or Pork Herbed Sausages
- Hamburger Patties
- Marinated Chicken Winglets
- BBQ Onions
- Tossed Garden Salad
- Classic Coleslaw
- Selection of Breads w/ Butter
- Condiments & Sauces

Deluxe Buffet

| \$65 per adult | \$15 per child (under 12)

- Cheese Platters on arrival
- Choice of 2 roast:
 - Mustard Crusted Roast Beef
 - Roast Pork w/ Crackling & Apple Sauce
 - Herb Roasted Chicken w/ Stuffing
 - Roast Lamb Leg w/ Mint Jelly
 - Poached Orange Corned Silverside
- Herb Roasted Potato
- Honey Roasted Pumpkin & Carrot
- Steamed Cauliflower Mornay
- Buttered Green Peas
- Creamy Carbonara Pasta Bake
- House Gravy
- Tossed Garden Salad
- Classic Coleslaw
- Creamy Pasta or Potato Salad
- Warm Dinner Rolls w/ Butter
- Cooked Tiger Prawns on Ice
- Choice of 1 Hot Dessert: Warm Apple Crumble w/ Custard | Chocolate Pudding w/ Custard | Apple Pie



Premium Buffet

| \$35 per adult | \$15 per child (under 12)

- Choice of 2 roast:
 - Mustard Crusted Roast Beef
 - Roast Pork w/ Crackling & Apple Sauce
 - Herb Roasted Chicken w/ Stuffing
 - Roast Lamb Leg w/ Mint Jelly
 - Poached Orange Corned Silverside
- Herb Roasted Potato
- Honey Roasted Pumpkin & Carrot
- Steamed Broccoli Florettes
- Buttered Green Peas
- House Gravy
- Tossed Garden Salad
- Classic Coleslaw
- Creamy Pasta or Potato Salad
- Warm Dinner Rolls w/ Butter
- Choice of 1 Hot Dessert: Warm Apple Crumble w/ Custard | Chocolate Pudding w/ Custard

Standard Buffet

| \$25 per adult | \$15 per child (under 12)

- Choice of 2 roast:
 - Mustard Crusted Roast Beef
 - Roast Pork w/ Crackling & Apple Sauce
 - Herb Roasted Chicken w/ Stuffing
- Herb Roasted Potato
- Honey Roasted Pumpkin & Carrot
- Steamed Broccoli Florettes
- Buttered Green Peas
- House Gravy
- Tossed Garden Salad
- Warm Dinner Rolls w/ Butter
- Fresh Fruit Platter



Deluxe Christmas Buffet

| \$65 per adult | \$15 per child (under 12)

- Cheese Platters on arrival
- Choice of 2 roast:
 - Mustard Crusted Roast Beef
 - Roast Pork w/ Crackling & Apple Sauce
 - Herb Roasted Turkey w/ Cranberry
 - Roast Lamb Leg w/ Mint Jelly
 - Honey Glazed Ham
 - Baked Fish w/ Pineapple Salsa
- Herb Roasted Potato
- Honey Roasted Pumpkin & Carrot
- Steamed Broccoli Florettes
- Baked Cauliflower Mornay
- Buttered Green Peas
- Creamy Carbonara Pasta Bake
- House Gravy
- Tossed Garden Salad
- Classic Coleslaw
- Creamy Pasta or Potato Salad
- Warm Dinner Rolls w/ Butter
- Cooked Tiger Prawns on Ice
- Choice of 2 Desserts: Plum Pudding w/ Custard | Chocolate Pudding w/ Custard
 | Pavlova w/ Fresh Cream | Trifle



Premium Christmas Buffet

| \$35 per adult | \$15 per child (under 12)

- Choice of 2 roast:
 - Mustard Crusted Roast Beef
 - Roast Pork w/ Crackling & Apple Sauce
 - Herb Roasted Turkey Breast w/ Cranberry Jelly
 - Roast Lamb Leg w/ Mint Jelly
 - Honey Glazed Leg Ham
- Herb Roasted Potato
- Honey Roasted Pumpkin & Carrot
- Steamed Broccoli Florettes
- Buttered Green Peas
- House Gravy
- Tossed Garden Salad
- Classic Coleslaw
- Creamy Pasta or Potato Salad
- Warm Dinner Rolls w/ Butter
- Prawn Cocktails
- Choice of 1 Dessert: Plum Pudding w/ Custard | Pavlova w/ Fresh Cream

Standard Christmas Buffet

| \$25 per adult | \$15 per child (under 12)

- Choice of 2 roast:
 - Honey Glazed Leg Ham
 - Roast Pork Leg w/ Apple Sauce
 - Herb Roasted Turkey Breast
- Herb Roasted Potato
- Honey Roasted Pumpkin & Carrot
- Steamed Broccoli Florettes
- Buttered Green Peas
- House Gravy
- Tossed Garden Salad
- Warm Dinner Rolls w/ Butter
- Plum Pudding w/ Custard
- Christmas Bon Bons



Bamboo Boats

\$5 each Boat

- Butter Chicken & Jasmine Rice
- Beef Noodle Chowmein Stirfry
- Chicken & Veg in Oyster Sauce
- Fish & Chips
- Chilli Pork & Fried Rice

Bamboo Cones

\$5 each Cone

- Crumbed Fish & Chips
- Crumbed Calamari Rings & Chips
- Fried Chicken Strips & Chips

Sliders

\$5 each Slider

- Jamaican Jerk Pulled Pork
- Cajun Pulled Beef
- Southern Fried Chicken & Slaw

Cold Platters

| \$45 (3-5 Guests) | \$65 (5-10 Guests)

- · Variety of Sandwiches
- Variety of Wraps
- Fresh Fruit Platter
- Cheese & Crackers Platter
- Open Sandwiches
- Variety of Baguettes
- Morning Tea Variety Platter
- Afternoon Tea Variety Platter



Savoury Finger Food Platters

| \$35 (Choose 3 options | 3-5 Guests) | \$65 (Choose 5 options | 5-10 Guests)

- Battered Mackerel Bites
- Mini Dim Sims
- Cocktail Spring Rolls
- Party Pies
- Cocktail Sausage Rolls
- Crumbed Calamari Rings
- Mini Quiche Lorraine
- Chicken Satay Skewers
- Crumbed Prawn Cutlets
- Spiced Potato Wedges
- Chicken Nuggets
- Marinated Winglets
- Cheesy Garlic Pizza Bread
- Potato Gems

Pizza

| Eat in or Takeaway | Minimum 10 Pizzas | Any Main Pizza \$20

- Pepperoni
- Hawaiian
- Garlic Prawn
- Prosciutto
- Mexicana
- Old Salty
- Meatlovers
- BBQ Chicken
- · Lamb of God
- La Pumpkina
- Margherita