



TWIN WATERS

GOLF CLUB

CELEBRATIONS COMPENDIUM



COCKTAIL RECEPTIONS,
ENGAGEMENTS, 21ST BIRTHDAYS OR
ANY SPECIAL OCCASION



Whatever the occasion Twin Waters Golf Club can offer highly personalized attention, spectacular surroundings, and excellent catering with a high level of service.

Whether a Special Birthday, Engagement, Company Christmas Party or Get Together, we can create a package sure to please.

Our Function Room can cater for 150 or more guests for a cocktail party or 120 guests for sit down dinner. Or utilise the Terrace overlooking the beautiful Golf Course for something more casual.

Our “nineteen” Restaurant and under cover area is also perfect for smaller more intimate Functions.

Choose from our menu options and beverage packages or let us create something individual for you.



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Function Room Full Day Room Hire	\$400.00
Function Room Half Day	\$250.00
Full night with access for set up from 1600	\$600.00

“nineteen” Restaurant Full Day	\$300.00
“nineteen” Restaurant Half Day	\$200.00

Dance Floor	\$150.00
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DJ’s and Bands sourced on request.
 Themeing available from “Cloud Nine” on request



Table D’hote Menus for restaurant bookings over 15 Guests
 are available on request.

Let our Chef create something unique for your event.

A 3% surcharge applies to all American Express and Diners Club transactions
 A \$1.00 surcharge applies to all MasterCard and Visa transactions.

LUNCHEON & DINNER MENUS

Select your function menu from here

2 Courses: \$50.00 per person alternate serve

3 Courses: \$68.00 per person alternate serve

Entrées

Pan seared Garlic Prawns

Served with lemon, olive oil and dressed with rocket leaves and shaved parmesan cheese.

Roast Vegetable Salad

Sweet potato, eggplant, & roma tomatoes roasted in garlic, rosemary & basil, tossed with rocket leaves, finished with a lemon & garlic dressing

Mediterranean Chicken Salad

Tender strips of marinated chicken, oven dried tomatoes, red onion fetta cheese & mixed leaves

Moroccan Spiced lamb

Marinated Lamb cutlets accompanied by baby spinach & basil leaves, avocado & vine ripend tomato salad dressed with a red wine & basil vinaigrette

Mains

Oven Roasted Chicken Breast

Served with a rosemary and garlic potato rosti and accompanied by a mixed seasonal ratatouille topped with a cream and basil sauce.

Garlic and Mint Marinated Lamb Rack

Roast Lamb rack with rosemary and garlic roast potatoes, honey glazed baby carrots and a red wine jus

Twice cooked Lamb Shanks

Braised with hearty country style vegetables and served with creamy garlic and mashed potatoes and fresh steamed buttered green beans.

Char Gilled Atlantic Salmon

Atlantic salmon char grilled accompanied by warm potato salad with roasted cherry tomatoes & asparagus topped with a lime & chilli hollandaise

Medium Rare Roast Rib Fillet

Roast Rib Fillet with red wine jus, gratin potatoes & wok tossed vegetables

Herb Crusted Reef fish

Fresh reef fish fillets with a crisp herb and macadamia crust, topped with pan seared prawns marinated in garlic and basil. served on a bed of warm potatoes, tomato and asparagus salad and dressed in seeded mustard and red wine vinaigrette.

Dessert

Vanilla Bean Panna Cotta

Vanilla bean & macadamia nut panna cotta with strawberries syrup double cream

Steamed Buderim Ginger and Banana Pudding

Steamed Buderim Ginger & banana pudding with golden syrup & double cream

Strawberry and Mango Parfait

Strawberry mango soaked in cointreau, with passion fruit ice cream & a lime tuile & cream

Chocolate and Hazelnut Pavlova

Chocolate & hazelnut Pavlova with fresh berries & chantilly cream

Orange and Almond Cake

*Orange and almond cake with lemon syrup served with double cream
(Gluten Free)*

BARBEQUE BUFFETS

*If you want something a little less formal served in a relaxed setting, why don't you try our BBQ's
Minimum 25 guests.*

True Blue - \$35.00 per person

- Guacamole with corn chips - Served with pre dinner drinks.
- Grilled rib fillet steak, tandoori chicken, lemon marinated reef fish fillets
- Baked potatoes with sour cream, chives and bacon
- Assorted bakery basket with rolls
- Selection of two fresh garden salads, condiments and dressings
- Dessert Buffet
- Tropical fruit salad
- Freshly brewed coffee and tea

Pacific Rim - \$40.00 per person

- Asian satay bar featuring chicken, beef and lamb satays with peanut and sweet chilli sauce - Served with Pre- Dinner drinks
- Beef sirloin steak
- Thai fish fillet
- Seven seas spiced chicken breast
- Baked potatoes with sour cream, chives and bacon
- Assorted bakery basket with rolls
- Selection of two garden salads, condiments and dressings
- Sliced seasonal and tropical fruit
- Dessert Buffet
- Freshly brewed coffee and tea

Additional Items:

Platters of Fresh Prawns - \$15.00 per person



BEVERAGE LIST

Our beverage packages give you a SET price per person for a period of 2 to 5 hours. This is a perfect option if you have a budget you want to stick to and still keep all your guests happy. Remember, these packages are also available in the bar before or after conference drinks. Ask your Conference Co-ordinator to design a package that suits you.

Standard Beverage Package -

Local beers, bottled house wines, bottled house sparkling wine,

- 2 hours / per person \$25.75
- 3 hours / per person \$30.50
- 4 hours / per person \$35.50
- 5 hours / per person \$41.25

All Inclusive Beverage Package

Standard spirits, local beers, bottled house wines, bottled house sparkling wine, juices & soft drinks

- 2 hours / per person \$29.50
- 3 hours / per person \$34.25
- 4 hours / per person \$39.25
- 5 hours / per person \$45.25

Premium Package

If you want something a little extra for your guests, Premium Beverage packages are available on request.

Responsible Service of Alcohol

Twin Waters Golf Club is committed to the responsible service of alcohol and our function staff has received specific training in this area.

Current Beverage List and prices available on request.



TAPAS

Perfect as a starter before your meal



Tapas Platter

Marinated Chilli and Lime Baby Octopus, Peri Peri Chicken Strips, Lamb Garlic and Rosemary Strips, Oven Dried Tomatoes, Marinated Olives, Marinated Fete Cheese, Caramelised Onion, Hommus and Turkish Bread

Min 10 pax \$12.50 per Head

Seafood Tapas

Marinated Chilli and Lime Baby Octopus, Lemon Chilli and Rosemary B.B.Q. Prawns, Oyster Kilpatrick, Salt and Pepper Squid, Marinated Olives, Oven Dried Tomatoes and Spicy Cocktail Sauce

Min10 Pax \$15.00 per Head

Mixed Platter

Dolmades, Peri Peri Chicken Strips, Lamb Garlic and Rosemary Strips, Hommus, Tzatziki, Caramelised Onion, Oven Dried Tomatoes, Marinated Olives and Turkish Bread

Min10 Pax \$7.50 per Head.

Australian Cheese Platter

Four Assorted Cheeses of the Chefs Choice, Dried and Fresh Fruit and Crispy Crackers

Min10 Pax \$8.50 per Head



CANAPES

A perfect Start

Selection of Eight Canapés - With a Minimum of two cold \$24.00 per person

Traditional Bruscetta: tomato, onion, and fresh basil salsa served on garlic flavoured croutons and drizzled with virgin olive oil.

Vietnamese Rice Paper Rolls: chicken and avocado, or vegetarian.

Smoked Salmon on a buckwheat blini served with dill and mascarpone

Pepper Crusted Roast Beef with caramelised onion served on a potato rosti.

Marinated Chicken Breast served on a fluffy sweet chilli, corn and coriander pancake.

Hot Canapés

Crispy Thai Fish Cakes

Lamb Koftas (spicy lamb mince skewers) with sweet tomato sauce

Tempura Prawns with mango and chilli sauce

Mini Zucchini Frittata

Coriander and Chilli Battered Fish with a spicy cocktail sauce

Salt and Pepper Squid with lime and chilli sauce

Perfect for a Stand-up Function or to be served before your guests sit down to their meal...



If you require any further Information call our helpful

Event Staff on:

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