



WYONG
GOLF CLUB

Events Menu



Finger Food

OPTION A

Mixed Party Pies
Party Sausage Rolls
Italian Meatballs
Curry Samosas
Vegetarian Spring Rolls
Marinated Satay Chicken Skewers
Cherry Tomato, Bocconcini & Basil Skewer
Salt & Pepper Squid

All Items Served with Associated Dipping Sauces

Choice of 3 items: \$10pp

Choice of 5 items: \$15pp

Minimum 30pax

OPTION B

(Select 5 Items)

Wild Mushroom Arancini with Basil Pesto Sauce
Bruschetta
Lamb Kofta Skewers
Satay Chicken Skewers
American Cheeseburger Sliders
Mini Yorkshire Pudding with Roast Beef & Horse Radish
Garlic and Herb Prawn Skewers
Smoked Salmon & Dill Fishcakes
Gourmet Cocktail Pies

All Items Served with Associated Dipping Sauces

\$23pp

Minimum 30pax



PREMIUM CANAPES

Served as Pre Function Appetisers
(Select 5 Items)

Pulled Pork Slider with Slaw
Smoked Salmon & Barramundi Fishcakes with Tartare & Dill
Slow Roasted Pork Belly with Braised Red Cabbage & Spiced Apple Sauce
Caramelised Onion & Goats Cheese Tartlets
Garlic, Lemon & Dill King Prawn Skewers
Crumbed Camembert Fritters with Cranberry Jelly
Salt & Pepper Squid with Tartare Sauce
Chinese BBQ Pork Spring Rolls with Dipping Sauce
Prawn Cracker topped with Vietnamese Chicken Salad
Spicy Chicken & Asian Slaw Bao Buns
Arancini Wild Mushroom and Goats Cheese
Crumbed Lamb Cutlets with Romesco Sauce
Roast Beef & Beer Battered Onion Crostini

\$28pp

Minimum 30pax



Buffet

OPTION A

(Select 3 Items Below)

Potato Salad with Crispy Bacon
Pasta Salad with Pesto & Mediterranean Vegetables
Crispy Homemade Coleslaw
Traditional Caesar Salad
Greek Salad
Tossed Garden Salad

Served with Grilled Sausages, Dauphinoise Potatoes and Roast Chicken pieces.

Buffet served with Bread Rolls and Butter

\$19.90pp

Minimum 30pax

OPTION B

HOT MEALS

(Select 3 Items Below)

Honey Chicken

Mongolian Lamb

Peppered Beef & Mushroom Casserole

Thai Green Chicken Curry

Spinach & Ricotta Cannelloni, with Napolitana

Braised Beef Stroganoff

Creamy Chicken, Pesto & Cherry Tomato Penne Pasta

Sweet & Sour Pork

SIDES

(Select 3 Items Below)

Steamed Rice

Creamy Mash Potato

Roast Potatoes

Steamed Green Beans

Peas

SALADS

(Select 3 Items Below)

Tossed Garden Salad

Traditional Caesar Salad

Greek Salad

Potato Salad with Crispy Bacon

Crispy Homemade Coleslaw

Pasta Salad with Mediterranean Vegetables

Buffet served with Bread Rolls and Butter

\$25pp

Minimum 30pax

OPTION C

COLD ANTIPASTO PLATTERS

Includes a selection of Cheese, Cold Meats, Dips and Accompaniments

CARVERY

(Select 2 Items Below)

Roast Angus Beef Rump

Roast Pork Leg

Roast Chicken

HOT MEALS

(Select 3 Items Below)

Honey Chicken

Mongolian Lamb

Peppered Beef & Mushroom Casserole

Thai Green Chicken Curry

Spinach & Ricotta Cannelloni, with Napolitana

Braised Beef Stroganoff

Creamy Chicken, Pesto & Cherry Tomato Penne Pasta

Sweet & Sour Pork

SIDES

(Select 3 Items Below)

Steamed Rice

Creamy Mash Potato

Roast Potatoes

Steamed Green Beans

Peas

Fried Rice

Creamy Potato Bake

Baked Potatoes

continue next page...



OPTION C CONTINUED...

SALADS

(Select 3 Items Below)

Tossed Garden Salad

Traditional Caesar Salad

Greek Salad

Potato Salad with Crispy Bacon

Crispy Homemade Coleslaw

Pasta Salad with Mediterranean Vegetables

Green Bean Salad with Goats Cheese & Roasted Almonds

Roast Pumpkin, Chickpea, Lentil Salad

DESSERT

Selection of Mini Cakes, Pastries & Sweet Treats

Buffet served with Bread Rolls & Butter

\$48pp

Minimum 30pax

OPTION D

COLD ANTIPASTO PLATTERS

Includes a selection of Cheese, Cold Meats, Dips & Accompaniments

CARVERY

(Select 2 Items Below)

Roast Angus Beef Rump

Roast Pork Leg

Roast Chicken

Lamb Leg Roast

HOT MEALS

(Select 3 Items Below)

Chicken, Pumpkin & Sage in a Cream Sauce

Curry Lamb with Steamed Basmati Rice

Peppered Beef & Mushroom Casserole

Thai Chicken Curry with Steamed Rice

Spinach & Ricotta Cannelloni

Cajun Pork Medallions with Thyme Cream Sauce

Beef Stroganoff with Steamed Rice

Chicken, Pesto & Cherry Tomato Penne Pasta

Chargrilled Chermoula Chicken Thighs

SIDES

(Select 3 Items Below)

Steamed Rice

Creamy Mash Potato

Roast Potatoes

Steamed Green Beans

Peas

Fried Rice

Creamy Potato Bake

Baked Potatoes

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OPTION D CONTINUED...

SEAFOOD

(Select 3 Items Below)

Sydney Rock Oysters served natural with lemon

Australian Fresh Cooked King Prawns

Whole Baked Atlantic Salmon

Grilled Barramundi in Lemon Butter Sauce

SALADS

(Select 3 Items Below)

Tossed Garden Salad

Traditional Caesar Salad

Greek Salad

Potato Salad with Crispy Bacon

Crispy Homemade Coleslaw

Pasta Salad with Pesto & Mediterranean Vegetables

DESSERT

Selection of Mini Cakes, Pastries & Sweet Treats

Buffet served with Bread Rolls & Butter

\$60pp

Minimum 30pax



Alternate Drop

OPTION A

ENTREE

(Select 2 Items Below)

Salt and Pepper Squid

Tomato, Olive & Feta Bruschetta

Wild Mushroom Risotto topped with White Truffle Oil

Cos Lettuce with Crisp Bacon, Shaved Parmesan, Croutons & Egg,
with traditional Caesar dressing

Satay Chicken Skewers with Steamed Rice

MAIN

(Select 2 Items Below)

Roast Angus Beef Rump served with seasoned roast potatoes,
steamed medley of vegetables & gravy

Chicken & Prawns with Roast Pumpkin, Asparagus & Béarnaise Sauce

Grilled Barramundi Fillet served with Sweet Potato Mash steamed Bok Choy,
Lemon & Parsley butter sauce

DESSERT

(Select 2 Items Below)

Crème Brulee served with Biscotti

Traditional Individual Pavlova

Baked New York Cheesecake, with Strawberry Coulis & Whipped Cream

Lemon Meringue Pie, with Dollop of Cream and Raspberry Compote

Death by Chocolate Cake, with Vanilla Bean Ice Cream

Two Courses: \$30pp

Three Courses: \$36pp

Minimum 30pax

OPTION B

ENTREE

(Select 2 Items Below)

Prawn & Avocado Roulade drizzled with a traditional thousand island dressing

Mushroom Risotto Arancini with Ratatouille

BBQ Pork Spring Rolls with Asian Dipping Sauce

MAIN

(Select 2 Items Below)

Slow Braised Lamb Shank served with creamy mash potato, buttered greens
& a garlic, rosemary & red wine jus

Char grilled Black Angus Sirloin served with a potato fondant,
sautéed medley of vegetables finished with a port jus

Baked Atlantic Salmon Fillet served with lemon & thyme infused roast potatoes,
sautéed medley of vegetables, topped with a caper, dill butter sauce

Chicken & Camembert Filo Parcel served with creamy mash potato,
buttered greens & a dijon mustard cream sauce

DESSERT

(Select 2 Items Below)

Gluten Free Chocolate Fondant with Vanilla Ice-Cream

Classic Lemon Meringue Pie with Vanilla Ice-Cream

Tiramisu slice served with Mocha Cream & Strawberries

Passionfruit Tart with Raspberry Coulis & a Dollop of Clotted Cream

Two Courses: \$40pp
Three Courses: \$45pp

Minimum 30pax

OPTION C

ENTREE

(Select 2 Items Below)

Portobello Mushroom Arancini, with a Pesto Cream Sauce & Shaved Parmesan

Tarragon Poached Chicken Caesar Salad, with Anchovies

Peking Duck Spring Rolls, with Asian Slaw & Hoisin Dipping Sauce

MAIN

(Select 2 Items Below)

Grilled Lamb Rack with semi dried tomato & Feta cheese crust, served with sweet potato mash, red wine juice & buttered greens

Grasslands Beef Tenderloin wrapped in Parma ham char grilled served with garlic infused mash potato, honey glazed carrots & buttered greens, finished with a port jus

Free range chicken breast supreme stuffed with a goat's cheese, kalamata olive & semi dried tomato pesto farce, oven roasted & served with garlic & thyme potatoes, sweet pea puree & baby carrots

Grilled Barramundi fillet, served with root vegetable gratin, grilled asparagus and caramelised lemon

DESSERT

(Select 2 Items Below)

Apple & Rhubarb Crumble. Served with custard & whipped cream

Belgian Chocolate Tart. Served with double cream and raspberries

Bailey's Cheesecake. Served with mocha cream and cocoa

Trio of fruit tarts with mixed berry compote

Two Courses: \$47pp
Three Courses: \$55pp

Minimum 30pax

Additional Options

SANDWICH PLATTER (32 Pieces, Cut in 1/4)

Mixed selection of standard sandwiches

\$50/platter

Mixed selection of gourmet sandwiches

\$70/platter

WRAPS PLATTER (7 Wraps, Cut in 1/2)

Mixed selection of standard wraps

\$60/platter

Mixed selection of gourmet wrap fillings

\$80/platter

SEASONAL FRUIT PLATTER (Feeds 10-12)

Assorted selection of fruit

\$50/platter

ASSORTED DELI PLATTER (Feeds 10-12)

Selection of cold meats, cheddar cheese & crackers

\$60/platter

ASSORTED CHEESE PLATTER (Feeds 10-12)

Selection of gourmet cheeses & crackers

\$70/platter

ASSORTED ANTIPASTO PLATTER (Feeds 10-12)

Selections of olives marinated vegetables,
cured meats & sundried tomatoes

\$80/platter

MIXED HOT FOOD PLATTER (Feeds 10-12)

15 Sausage Rolls, 15 Party Pies, 40 Samosas
& 40 Spring Rolls

\$95/platter

CAKE PLATTER (20 Individual Pieces)

Coffee portion sizes of cake served with icing

\$50/platter

Platters feed between 10-12 guests

*Only full platters can be ordered

GRAZING TABLES also available from \$22pp
Minimum 30pax

Other Meals

BREAKFAST

HOT BREAKFAST

Bacon & Egg Rolls (\$7ea)

Assorted Fruit Platter

Tea & Coffee

\$15 pp (min. 20 people)

BUFFET BREAKFAST

Grilled Bacon

Grilled Breakfast Sausage

Scrambled Eggs

Hash Brown

Baked Beans

Sautéed Mushrooms

Tea & Coffee

Assorted Fruit Platter

Toast and Condiments

\$25 pp (min. 30 people)

MORNING / AFTERNOON TEA

Scones with Jam & Cream

Assorted Fruit Platter

Assorted Muffins

Tea & Coffee

\$15 pp (min. 20 people)

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OTHER MEALS CONTINUED...

KIDS PARTY

ASSORTED PLATTERS

Chicken Nuggets

Party Pies

Party Sausage Rolls

Cocktail Frankfurt

Fruit Platters

Ice-Cream Cake

Includes Use of Playground

\$15 pp (min. 15)

EXTRAS

Can be ordered from the RESTAURANT

Lollies

Chips



Contact Us

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