



*Corporate*





# AUDITORIUM

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5 Hours Room Hire

Use of Audio Visual Equipment  
(Sound, Microphone, Projector & Screen)

In-Room Tea & Coffee Set Up

Dedicated Events Coordination

Room Configuration to Suit Your Needs

**60pax: \$200**

**60-180pax: \$400**

# BOARD ROOM

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5 Hours Room Hire

Use of Smart TV

In-Room Tea & Coffee Set Up

Dedicated Events Coordination

Boardroom Style Table with Leather Chairs

**\$200**

*Please note that pads of paper, pens and whiteboard are available for the boardroom hire.*

# 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

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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)

# Contact Us

## WYONG GOLF CLUB

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