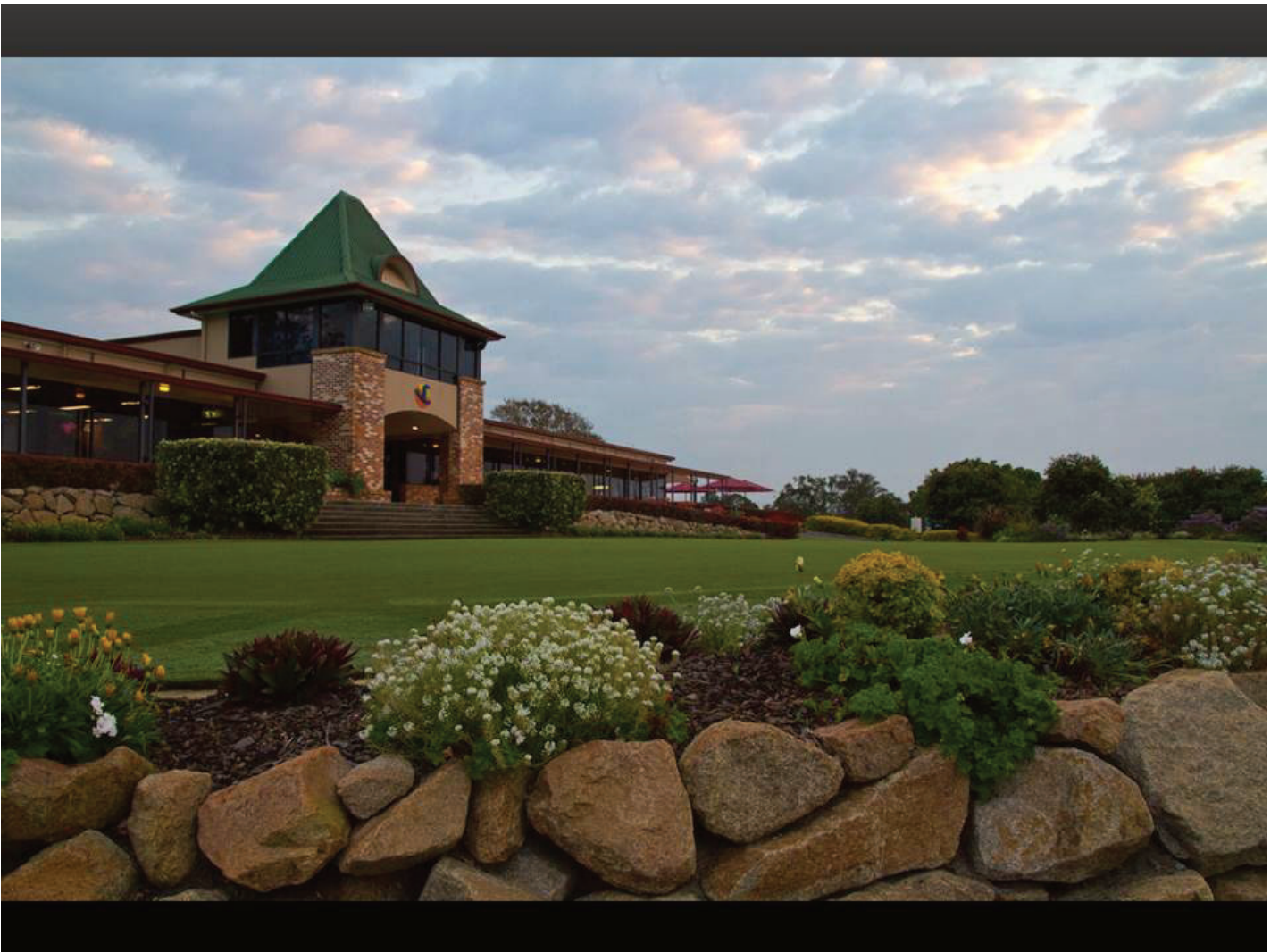




Nudgee Golf Club

FOR YOUR NEXT PARTY OR
CORPORATE FUNCTION



1207 Nudgee Road, Nudgee QLD 4014
P. 07 3267 7744 | E. functions@nudgeegolf.com.au

www.nudgeegolf.com.au



Welcome to Nudgee Golf Club

Our modern clubhouse offers comfortable surroundings and a welcoming atmosphere. Air conditioned and well appointed, it provides the ideal venue to celebrate your special occasion.

From a Wedding to a Birthday, we strive to offer a wide range of beverage & menu options that can be modified to suit your specific style and budget.

Situated halfway between the Gold and Sunshine Coast we are easily accessible off the Gateway Motorway with ample free parking for all of your guests. The Brisbane CBD & Airport are within a 20 minute drive and offer a wide choice of 3 to 5 star hotels.

Nudgee Golf Club really is the ideal Party Venue !!

For more details, or to come in and view our Function Room,
1207 Nudgee Road, Nudgee QLD 4014
please contact us on (07) 3267 7744
Or email functions@nudgeegolf.com.au



facebook



Function Facilities

VINEYARD ROOM

The 'Vineyard Room', is a suitable venue for any style of celebration.

A retractable wall gives us the ability to comfortably cater for up to 200 guests, whilst also providing a more intimate setting for small groups.

Large round tables comfortably seat up to 10 people in a spacious manner, and our portable dance floor gives you the freedom to create the room layout you desire.

\$400 Room Hire Fee
Minimum of 40 Guests

FACILITIES : BAR | DANCEFLOOR
CAPACITY - 250 COCKTAIL | 200 SEATED

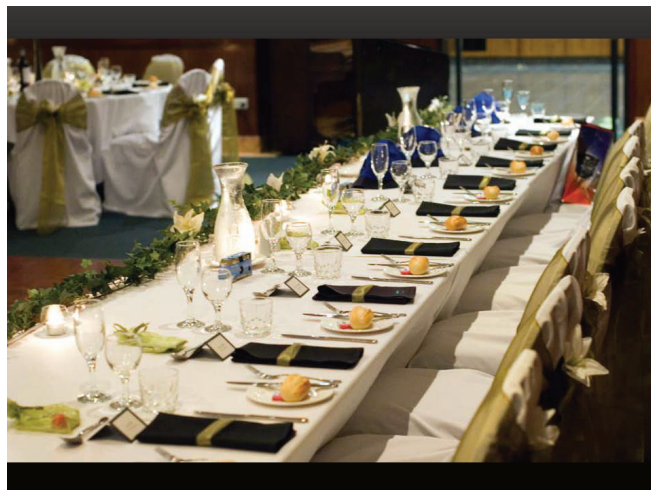
WILD DUCK TERRACE

Nudgee Wild Duck Terrace is the ideal spot for a relaxed informal gathering.

With stunning views over our Premier 36 Hole complex your guests are sure to relax and enjoy the serenity.

\$150 Booking Fee

FACILITIES : BBQ |
CAPACITY - 100 COCKTAIL | 50 SEATED



ADULTS \$30.00 & CHILDREN 4 to 12 \$15.00

Sit Down Menu 1 or 2

Available with Private Room or Patio Hire
with a Minimum of 40 Guests



ROAST TRADITION

Roast Pork with crackling

Honey Baked Ham

Served with Apple Sauce & Gravy

Roast Potato, Pumpkin & Season Vegetables

Dinner Roll

DESSERT (alternate drop)

Pavlova served with cream and seasonal fruit

Apple Crumble served with custard

NUDGEE GRILL

200gm Rump Steak or Chicken Breast

Served with Gravy

Chips & Salad

Dinner Roll

DESSERT (alternate drop)

Pavlova served with cream and seasonal fruit

Chocolate Mud Cake

INCLUDES

Tea and Coffee

Table Linen

ADULTS \$30.00 & CHILDREN 4 to 12 \$15.00

BUFFET

Menu 1 or 2

**Available with Private Room or Patio Hire
with a Minimum of 40 Guests**



BARBEQUE GRILL

Rib Fillet

Lemon & Herb or Chilli & Garlic Chicken Tenders

Beef and Pork Sausages

Roast Potatoes or Chips

SALADS

Garden Salad

Coleslaw

Sweet Potato, Lentil & Fetta Salad

Dinner Roll & Condiments

DESSERT

Pavlova served with cream and seasonal fruit

Chocolate Mud Cake

ROAST

Roast Port with crackling, apple sauce & gravy

Honey Baked Ham with Gravy

SIDES

Chefs selection of roast vegetables and seasonal greens
OR Salads

Condiments & Dinner rolls

DESSERT

Pavlova served with cream and seasonal fruit

Apple Crumble served with custard

INCLUDES

Tea and Coffee

Table Linen



OPTION 1 \$32 OR OPTION 2 \$47

Cocktail

OPTION 1

Choose 4 Cold or Hot canapes & 1 Bowl

OPTION 2

Add Grazing Buffet



COLD CANAPES

Tomato Brushetta

Rice Paper rolls

Smoked Salmon roulade

Sushi assorted

Mini Mexican salsa cups

HOT CANAPES

Salt and Pepper squid with aioli

Mozzarella crumbed with chipotle aioli

Tempura Whiting with tartare

Arancini balls

Prawn and Chorizo skewer

Chicken Kaarage with sriracha mayo

BOWL SELECTION

Beef Slider, chips & coleslaw

Lamb Kofta, tzatziki, mini greek salad

Vegetable Hokkien noodles and spring roll

Butter Chicken, rice & pappadum

Southern fried chicken strips, chips and coleslaw

Fish Taco with salsa and corn chips

GRAZING BUFFET

Cheeses, dips, olives, cured meats & kabana, pates,

pickled onions, crackers, breads & dried fruits

DESSERT add \$7.00 pp

Chefs Selection of sweets

INCLUDES

Tea and Coffee

Table Linen

Minimum \$800 spend

Platters

Maximum of 4 different types of platters per function
Each Platter feeds approx. 10 people as an appetiser

Gluten Free & Dietary options available



BASIC PLATTER \$100

Party Pies
Sausage Rolls
Quiche
Meat Balls

Served with Barbeque & Tomato Sauce

SEAFOOD PLATTER \$120

Fish Cocktails
Salt & Pepper Calamari
Prawn Cutlets
Hot Chips

Served with Tartare & Tomato Sauce

ASIAN PLATTER \$95

Spring Rolls
Dim Sims
Samosa
Chicken Satay Skewers

Served with Sweet Chilli & Soy dipping Sauce

VEGETARIAN PLATTER \$100

Spinach & Feta Triangles
Vegetable Samosa
Vegetable Pastie
Sweet Potato Chips

Served with Dipping Sauce

COLD PLATTER \$90

Cheese
Dips
Kabana
Carrot & Celery Crudites
Olives & Pickles
Water Crackers & Turkish Bread

SWEETS PLATTER \$80

Chefs Selection of assorted
Cakes & Slices

ADDITIONAL

Table Linen

Beverage Packages

STANDARD

\$35PP - 3 HOURS

\$45PP - 4 HOURS

Tap Beers: House tap beer

Wines: House white, red & sparkling

Includes all soft drinks and juices

PREMIUM

\$45PP - 3 HOURS

\$55PP - 4 HOURS

Beers: House tap beer and 2 premium

Wine: All wine sold by the bottle

Includes all soft drinks and juices

BAR TAB

\$0.00 - Your BUDGET Your CHOICE

HOUSE TAP BEERS

xxxx Gold

Great Northern Original

Great Northern Super Crisp

Carlton Mid Strength

Cascade Light

VB

PREMIUM TAP BEERS

Stella Artois

Lazy Yak

PREMIUM STUBBIES

Corona

Crown

Peroni

Cider

WHITE WINE

Tainui Marlborough Sauvignon Blanc

Credaro Five Tales Chardonnay

Endless Wine King Valley Pinot Grigio

Deakin Estate Moscato

SPARKLING

Bianca vigna Prosecco Brut

NV Cool Woods Sparkling Brut

Azahara Sparkling Chard Pinot NV

RED WINE

La La Land Rose

Reverie Rose

Thorn-clarke 'Sandpiper' Shiraz

Shiraz Endless Valley & Hill Pinot Noir

Cape Barren Cab Sav Merlot



Terms & Conditions

BOOKINGS & CONFIRMATION

Tentative bookings will be held for 14 days.

The Room Hire charge together with this form signed & completed will confirm your booking.

Nudgee Golf Club email
functions@nudgeegolf.com.au

PAYMENTS

Full payment for your event is required 5 working days prior to your function unless otherwise arranged

FINAL NUMBERS

Final number of guests with payment is required 5 working days prior to your function to allow for catering & staffing.

Final number of guests will be the cost charged for catering, if more guests arrive unexpectedly the undersigned is required to pay the extra.

There is no refund for guests that cancel.

BEVERAGES

Beverage Packages and or Bar Tab options are to be paid prior to your function and any additional costs accrued to an account must be settled on the day of your event.

CATERING AND BEVERAGES

Licensing restrictions and Club Policy prohibit food or beverages being brought onto club premises with the exception of celebration cakes.

CHILDREN'S MEALS

Guests 12 years and over are considered adults for catering purposes and are charged at Adult rates. Children under 12 years to 4 are charged at 50% of Adult rate or alternatively can order a kids meal.

GUEST ENTRY

Under Licensing Regulations, guests attending a function held by a private party are not required to sign the visitor's register. As a Host of a privation function, you are responsible for your guests

MINORS ON LICENSED PREMISES for a Function

Persons under the age of 18 years must remain in the company of their parent or legal guardian at all times. It is an offence for minors to approach or obtain service from the bar.

LICENSING & CONDUCT

Nudgee Golf Club Inc. is licensed until 12 midnight and therefore cannot serve guests beyond this time. The club enforces Responsible Service of Alcohol. The Liquor License Act prevents us from serving guests who show signs of intoxication & cannot produce ID.

DAMAGE

Any damages sustained other than a few broken glasses will be assessed or charged to the party at a later date. A Security Deposit may be required at the discretion of the Manager.

BIRTHDAY PARTIES & 21st

Birthday Parties and 21st require a \$500 Security Deposit. This will be returned in full when the premises is left in order. Security may also be required at the discretion of the Manager.

PERSONAL PROPERTY

Nudgee Golf Club does not accept or take responsibility for damage or loss of items left in function rooms before, during, or after the event.

PUBLIC HOLIDAY SURCHARGES

Bookings are not confirmed until the Room Hire Fee is received as the Deposit. A 15% Surcharge applies to all Menus on Sundays and Public Holidays

CANCELLATIONS

Notification of cancellation must be received in writing. Deposit refunds apply as follows:

- * Notice of 6 to 12 months from date of event - Full Refund
- * Notice of 3 to 6 months from date of event - 50% Refund
- * Notice of 1 week to 3 months from date of event - No Refund

I have read and agree to accept the above terms and conditions.

Print Name Signature

Date of your function Start & Finish Times

Contact Telephone Number or E-mail Address