



Breakfast Plated Menu \$16.00 pp

Selection

(Please select one item from the following)

Vegetable Frittata, served w Italian Chipolatas, Mushroom Compote & Grilled Tomato

OR

Gourmet Vegetarian & Mozzarella Cheese Omelette w Fresh Herbs

OR

Poached Egg, Crispy Bacon, Golden Hash Brown, Grilled Tomato & Gourmet Sausage

OR

Toasted Turkish Bread w Asparagus Spears, Sautéed Field Mushroom, Avocado & Roma Tomatoes

Beverages

Freshly Brewed Coffee & Tea

Minimum of 20 people
Menu & prices subject to change



EMERALD LAKES
GOLF CLUB

Canapés

(This menu is waiter serviced)

Cold selection

Lamb on Pea Pancake w Roast Cherry Tomato & Mint
Seared Beef, Roasted Pumpkin & Caramelised Onion
Sand Crab Cocktail on Lemon Pepper Blini
Blue Cheese & Pear on Croute, Walnut & Caramelised Shallot
Roast Tomato Tartlet w Persian Fetta & Balsamic
Seared Scallops & Leek Tartlet w Pancetta
Poached chicken mousse, garlic croute, chive cream fraiche

Hot selection

Spiced Lamb Kofta w Mint Yoghurt
Char Grilled Chicken w Almond Satay
Duck Spring Rolls
Herb Salmon Skewers w Lemon Hollandaise
Thai Fishcake w Lime Coriander Dip
Tempura Prawns w Chilli Dressing
Mini Lamb & Rosemary Pie
Pizza w Roast Pepper, Goats Cheese, Rockette Pesto

6 pieces per person \$18
10 pieces per person \$27
12 pieces per person \$30

Bowl Selection

\$5 per dish

Steak & Guinness Pot Pie w Rosemary
Chicken & Mushroom Casserole w Puff pastry
Wild Mushroom Risotto
Warm Chicken Caesar Salad
Butterfly Whiting, Chips & Tartare

functions on the lake

Minimum 20 people.
Menu & prices subject to change



EMERALD LAKES
GOLF CLUB

Platters

(Each platters caters for 10 people
and are placed on a buffet for self service)

Cold Selection

Australian Cheeseboard

Brie, Edam, Tasty Blue Cheese, Vintage Cheddar Cheese served w Dried Fruit & Gourmet
Water Crackers

\$70.00

Sushi

Assorted Sushi Rolls including Salmon, Tuna, Teriyaki Chicken & California Rolls

\$75.00

Sandwich

Fresh White, Wholemeal & Multigrain bread is filled w smoked Turkey, Champagne Ham
& Cajun Chicken w all the trimmings

\$65.00

Gourmet Sandwiches

A combination of Smoked Salmon, B.L.T. on Turkish Bread, Ham, Cheese & Tomato
Baguette & Spiced Chicken Lavosh Wrap

\$75.00



EMERALD LAKES
GOLF CLUB

Platters

(Each platters caters for 10 people
and are placed on buffet for self service)

Hot Selection

Gourmet Pizza

Char-Grilled Vegetables w Bocconcini & Fresh Basil
Roma Tomato, Basil, Kalamata Olives and Danish Fetta
BBO Meat lovers w Smoked Leg Ham, Chorizo Sausage, Pepperoni, Capsicum & Mozzarella Spiced
Spiced Chicken w Procuitto, Mushrooms, Semi dried Tomatoes, Shallots, Mozzarella & Basil
Pesto
\$70.00

Asian Platter

Mini Dim Sims
Vietnamese Spring Rolls
Vegetarian Curry Samosas
Chicken Karage
\$75.00

East meets West Platter

Beef Bourginonin Puff Pastry Parcels
Assorted Mini Quiche
Chicken Almond Satay Skewers
Spring Rolls
\$80.00

Seafood Platter

Prawns Twisters
Calamari
Mussels Provencale
Battered Fish
Lemon Scented Seared Scallops
\$90.00

Dessert

Seasonal Fruit - \$45.00

Chef's Selection of Cakes & Petite Fours- \$70.00

functions on the lake



EMERALD LAKES
GOLF CLUB

BBO Buffet \$30pp

Freshly Baked Bread

Prime Rump Steak Marinated in Garlic & Thyme

BBO Barramundi Fillets w Shaved Lemon & Parsley

Marinated Chicken Pieces

BBO Pork Sausages w Caramelised Onion

Roasted Chats Potatoes w Sour Cream

Traditional Coleslaw

Cumin Spiced Roasted Pumpkin Salad w Roasted Vegetables
& Baby Spinach

Roma tomato, Fetta & Basil Salad w Balsamic Olive Oil

Tossed Garden Salad w Walnut Dressing

Dessert (additional \$7pp)

Seasonal Fresh Fruit Plate

Or

Chocolate Mud cake, Fresh Strawberries & Cream

Or

Australian Cheese Plate

Or

Baked Cheese Cake, Berry Coulis & Chantilly Cream

Minimum 50 people.

functions on the lake



EMERALD LAKES
GOLF CLUB

Set menu

Three Course - \$45pp

Two Course - \$35pp

Please select two to be served alternatively

Entree

Prosciutto Wrapped Scallops on Citrus w Champagne Vinaigrette

Marinated Roast Quail w Caramelised Baby Beetroot, Grilled Haloumi w Pine Nut Dressing

Spiced Prawn Brochette on Lime Scented Rice w Warm Coconut Milk Dressing

Roast Cherry Tomato & Capsicum Tartlet w Danish Fetta & Rockette

Main

Herb Crusted Eye Fillet w Fondant Potato, Butter Spinach & Port Wine Jus

Chicken Mignon on Crushed Kipler Potato Grilled Asparagus w Mustard Butter

Barramundi Fillet w Potato & Shallot Croquette w Micro Herbs & Lime & Black Pepper
Buerre Blanc

Lamb Loin on Sweet Potato, Roast Baby Beetroot & Goats Cheese w Cabernet Sauvignon
Reduction

Grilled Tasmanian Salmon on Citrus & Shaved Fennel Risotto w Blood Orange Glaze

Dessert

Lemon Tart, Crème Fraiche

Mint Chocolate Mousse w Chocolate Pencil

Apple & Raspberry Crumble Tartlet w Vanilla Anglaise & Ice Cream

Australian Cheese Plate w Seasonal Fresh Fruit

Cheesecake served w Berry Compote & Fresh Cream

Minimum 20 people.
Menus & prices subject to change

functions on the lake



EMERALD LAKES
GOLF CLUB

Beverage Package

Enjoy our beverage packages consisting of;
Emerald Lakes red & white wine, sparkling wine, heavy & light
beers, soft drink & orange juice.

2 hours - \$25.00pp

3 hours - \$32.50pp

4 hours - \$37.50pp

5 hours - \$45.00pp

Beer on tap

Cascade Light

Carlton Midstrength

XXXX Gold

Victoria Bitter

Carlton Draught

House wines

Bay of Stones Chardonnay

Bay of Stones Sauvignon Blanc

Bay of Stones Shiraz

Sparkling wine

Bay of Stones Chardonnay Pint Noir

Non-Alcoholic

Soft Drink

Orange Juice

Freshly Brewed Tea & Coffee

Minimum 20 people.
Menu & prices subject to change

functions on the lake



EMERALD LAKES
GOLF CLUB

Venue Hire

\$150 – Part area hire (not private and sectioned off with plants)
Suitable for 20-30 people maximum

\$300 Full hire—area for your exclusive use sectioned with plants or
petitions & private function sign at entrance

Extra's

- Chair Covers in black or white w a range of coloured sashes
\$6.50pp
 - DJ 4 hours \$450.00 or 5 hours \$500.00
 - Juke Box \$260.00 or Juke box w karaoke \$300.00
 - Flowers and floral centerpieces from \$4pp
 - Event Photography—Contact DBV Photography
ph -0433773273
 - Mini golf from \$5pp
 - 9 holes of golf under lights from \$37pp
 - 18 Holes with motorized cart \$72pp
(group discounts will apply)

functions on the lake



EMERALD LAKES
GOLF CLUB

Terms & Conditions

1. All Events must commence at the scheduled time and all guests must vacate the premises at the designated time. The client will assume full responsibility for the conduct of their guests. The client and their guests must conduct themselves in an orderly manner, in full compliance with applicable laws. The client must ensure no disturbances or nuisances will be caused to any guests, visitors or neighbors of Emerald Lakes Golf Club. Management reserves the right and will remove any guest from the event whose behavior is objectionable or undesirable.
2. Any damages caused by the client, their guests or any contractors engaged by the client for the event will be charged directly to the client via credit card details provided at the time of booking. The client must obtain consent from Emerald Lakes Golf Club before engaging any contractors for their event. All contractors must have professional and public liability insurance, before commencing contract work of any kind on Emerald Lakes Golf Club premises.
3. The client further agrees to reimburse Emerald Lakes Golf Club for any overtime wage payments, other expenses or damages incurred to the designated function area or course because of the clients failure to comply with regulations. Additionally, if Club Management chooses, security may be required for this event at an additional charge to the client. The client and their guests will be subject to the direction of Club Management and shall at all times comply with the direction so given.
4. No swimming is permitted in any of the feature lakes either out on course or surrounding the golf club.
5. No Booking will be confirmed until Club Management receives signed terms & conditions including payment of \$200 deposit, with credit card details which will be held on file until the completion of the event. Your deposit payment confirms your reservation; holds your required date and is credited towards your event.
6. Cancellation policy—
6 months or more prior to event – Full deposit refunded
180-90 days prior to event – 50% deposit will be refunded
90 days month prior to event – No deposit refunded

Cancellation within 7 days of event date, the following costs will be payable: Full estimated food costs (based on current guest numbers)
Any outstanding costs or refunds will be debited/credited to the credit card details on file.
7. A 15% surcharge will apply to the total food and beverage account on public holidays, which can be negotiated on confirmation of the event at the discretion of Club Management.
8. Final payment is strictly required no later than 3 days before the event. Final payment can be made via cash, bank cheque or credit card (*excluding American Express and Diners Club*) Once final numbers have been received and confirmed, this is considered your final guarantee and is not subject to reduction.
9. The client must ensure that no guest in attendance at the event will bring any beverage of any kind onto the Emerald Lakes Golf Club property for the purpose of consumption during the event. The violation or breach of this policy & Liquor Licensing Law will be dealt with accordingly by Club Management.
11. Please note that all Food and Beverage prices are subject to change, and certain menu options may be changed due to availability of product.
12. Smoking is prohibited in most areas of the clubhouse and golf facilities. We request that patrons smoke in the designated smoking areas only. Smoking on course is only permitted at the tee boxes.
13. Emerald Lakes Management and staff promote Responsible Service of Alcohol practices, in particular:
 1. Not permitting and controlling underage drinking
 2. Unduly intoxicated patrons will be refused service and will be asked to leave the property
 Club Management reserve the right and have soul discretion with these matters. The client understands and agrees to abide by this policy and to uphold the laws of the State.
14. Emerald Lakes Golf Club is licensed until 12am (midnight) all alcohol service and consumption must cease at this point with no exceptions.
15. You must have written permission to use the Emerald Lakes Golf Club logo in print and/or audiovisual displays, and all proposed artwork must be approved by Emerald Lakes Golf Club management prior to publication.
16. A \$300 room hire fee will be applicable for guests occupying the full function area. A part room hire fee of \$150 will be charged when only a portion of the area is used. Unless otherwise indicated, room hire is for the duration of 5 hours, additional time is available at \$150 per hour.
17. The client and their guests attend the function/event at their own risk and indemnify the club against all costs, charges and expenses which may be incurred due to any person suffering injury or loss of property related directly or indirectly to the event/function. The client agrees to hold harmless the club, from any and all claims, actions, suits or allegations for damages to person or property. Further, the client agrees to indemnify the club for any and all costs or losses which may be incurred by the club as a result of such claims, actions, suits or allegations, including but not limited to legal fees and expenses of litigation.
18. Where permitted, tabletop centerpieces, course sponsor signage or any personal decoration must meet all local fire regulations, health department regulations, and any other governmental regulations. Nothing may be affixed to the walls of the facility. Any signage or decorations must be removed at the end of the function. Emerald Lakes Golf Club take no responsibility for signage or decorations during the event or material not removed at the completion

Signature

Signature.....

Date.....



Function Booking Form

CONTACT DETAILS

Name(s) _____

Address _____

Phone (Home) _____ (Work) _____

(Mobile) _____ (Fax) _____

Email address _____

FUNCTION DETAILS

Date _____ Time _____AM/PM

Function area _____ Event _____

No. Guests _____ Room Hire \$ _____

Menu _____

Bar Tab _____

Deposit—(payable only by Cash / Bank cheque / Visa or MasterCard)

C/C No. _____ Expiry date ____/____/____

Card holder's signature _____

I, We have read and agree to abide by the conditions as outlined in the Emerald Lakes function package.

Signed _____

Signed _____

Date ____/____/____

Date ____/____/____