



# 2024

# CATERING PACKAGES

Thank you for considering Wyong Golf Club to celebrate your event. We pride ourselves on outstanding service, quality food and beverages, in a comfortable and relaxed environment, at an affordable cost.

## **FUNCTION SPACES**

### **The Auditorium - Maximum seating: 120 guests**

Perfect for all celebrations and parties or large meetings and gatherings

Large windows with a view over our Golf Course

Can open up to the main bar area

Room equipped with a data projector and sound system

Air-conditioned

Room Hire From \$400

### **The Board Room - Maximum seating capacity 20 guests**

Perfect for meetings, small support or training groups

Can open up to Restaurant and Bar

Private balcony

In-room tea & coffee set up

Air-conditioned

TV with HDMI for laptop compatibility

Whiteboard

Room Hire \$200



*The kitchen team at the Wyong golf club are pleased to present the following menu options for your upcoming function. If you can't find something here that is suitable we would be happy to customise a menu that is perfect for your needs.*

**Chef selection platters 60 pieces for \$140**  
(up to 5 kinds per platter)

Assorted mini pies  
Mini sausage rolls  
Vegetable spring rolls  
Vegetable samosas  
Dim sims  
Cheese Arancini

Meatballs  
Salt & pepper squid  
Calamari rings  
Tempura fish bites  
Crumbed prawn cutlets  
Mushroom arancini

**Assorted sandwich platters \$85**

40 triangle sandwiches  
(10-12ppl)

**Assorted wrap platters \$95**

30 pieces  
(10-12ppl)

**Cheese Board \$75**

(8-10ppl)  
3 types of cheese  
(soft, cheddar and a blue)  
Lavosh, water crackers  
& quince paste

**Seasonal Fruit platter \$105**

(10-12ppl)  
Seasonal fruit; May Include  
watermelon, honeydew,  
rock melon, pineapple, grapes,  
berries & passion fruit

**Charcuterie Board (A) \$120**

(10-15ppl)  
Prosciutto, leg ham, sopressa,  
2 cheeses, water crackers,  
Lavosh and quince paste.

**Charcuterie Board (B) \$160**

(15-20ppl)  
Prosciutto, leg ham, sopressa,  
3 cheeses, Pate, Humus dip,  
beetroot dip, quince paste, pickles,  
water crackers and lavosh.

**Celebration of Life \$28 pp**

(Min 20ppl)

*Taking the guesswork out of everything for you during this trying time we ensure all guests will be well catered for.*

*Our Celebration of Life package includes the below.*

Chef Selection of Hot Food (3 varieties)

Assortment of sandwiches & wraps

Charcuterie Board B

Seasonal Fruit



*When a few platters just wont do, the following are nothing short of  
impressive, capturing the essence of style that  
elevates your entire event.*

*These offerings leave a lasting impression on every attendee. From artisanal  
cheese displays and charcuterie boards to seafood buffets  
like nothing else found on the central coast.*

## **Farmers Charcuterie Table A**

**\$490**

Suits approx. 45-55 people

Prosciutto, leg ham, sopressa  
4 cheeses  
(Camembert, cheddar, blue and brie)  
Hummus, beetroot dip, avocado dip  
Roast vegetables  
(zucchini, eggplant, red capsicum)  
Assorted toasted nuts  
(almonds, walnuts and cashews)  
Pickles and cornichons  
Blueberries, strawberries, grapes &  
watermelon  
Dried fruit (apples, apricots and pears)  
Water crackers, lavosh, grissini & sliced  
French stick bread & butter

## **Dessert Table A**

Min 30 people

Coming Soon

## **Farmers Charcuterie Table B**

**\$790**

Suits approx. 55-65 people

### **All items from Table A**

**+**

Natural Hawkesbury river  
Sydney rock oysters  
Cold fresh king prawns  
Large garden salad, fresh bread rolls  
Pineapple, honeydew and rock melon

## **Dessert Table B**

Min 30 people

### **All of Buffet A**

**+**

Coming Soon





# Seafood Buffet

Min 30 people

## Cold Seafood Buffet A

**\$55pp**

Fresh bread rolls, lemon wedges, Cocktail sauce and avocado fans

Hawkesbury River Sydney rock oysters

Cold fresh king prawns

Steamed chili, garlic and parsley Kinkawokka mussels (served cold)

Smoked salmon with chives and sour cream

Assorted sushi (60 pieces min) with soy and wasabi

Beetroot & Gin cured Salmon gravlax

Large garden salad

Fresh coleslaw

## Cold Seafood Buffet B

**\$65pp**

### All of Buffet A

+

Additional sushi (120 pieces min)

Rocket, pear and parmesan salad with aged balsamic

Fresh watermelon slices.

### Select 1

Kingfish carpaccio with extra virgin olive oil, toasted carraway seeds and lime.

Steamed Balmain bugs with lemon aioli (served cold)



# Seafood Buffet

Min 30 people

## Hot Seafood Buffet A

**\$60pp**

Grilled snapper  
Grilled Barramundi  
Large garden salad  
Calamari rings  
Tempura fish bites  
Salt and pepper squid  
Panko crumbed prawn cutlets  
Plenty of hot chips  
Fresh coleslaw  
Fanned avocado  
Fresh bread rolls, butter, lemon wedges, lemon aioli, tartare sauce

## Hot Seafood Buffet B

**\$75pp**

### All of Buffet A

+

Mussels Provençale.

### Select 1

Garlic prawn skewers  
Mornay oysters  
Kilpatrick oysters

### Select 1

Prosciutto wrapped scallops  
Garlic and parsley butter scallops  
Mornay Balmain bugs  
Garlic butter Balmain bugs  
Rocket, pear and parmesan salad with aged balsamic.  
Fresh watermelon slices.



# International Cuisine Buffets

Min 30 people

## ITALIAN STYLE

Buffet A  
\$37 pp

Fresh bread rolls with Olive oil & balsamic.  
Garlic focaccia bread  
Beef lasagna (vegetarian option av.)  
Penne Boscaiola  
Pesto chicken spaghetti  
Chicken cacciatore  
Roasted Mediterranean vegetables  
Large garden salad  
Rocket pear and parmesan salad with aged balsamic.

Buffet B  
\$47 pp

**All of buffet A**

+

**Select 1**

Blue swimmer crab cannelloni with ricotta, pine nuts and rocket.  
Linguini with prawns, basil, cherry tomato, spinach & aged parmesan.

+

**Select 1**

Saffron chicken gnocchi.  
Gnocchi lamb ragout with kalamata olives feta.

+

Assorted Sweet cannoli.

## MEXICAN STYLE

Fiesta A  
\$35 pp

Soft tacos  
Taco baskets  
Corn chips  
Spice ground beef  
(your choice of spiciness!)  
Chopped garlic BBQ chicken  
Chipotle pulled pork  
Guacamole  
Sour cream  
Shredded iceberg lettuce  
Chopped tomato  
Shredded cheese

Fiesta B  
\$45pp

**All of buffet A**

+

Roast corn and coriander salsa  
Pico de gallo  
Chopped chili prawn with garlic & coriander  
Chicken rice pilaf  
Bunelos with Mexican caramel sauce  
“cajeta” and whipped cream



# INDIAN STYLE

## Buffet A \$37 pp

Naan bread  
Garlic Naan bread  
Pappadums  
Vegetable samosas  
Chicken tikka  
Pickled vegetables  
Cucumber raita  
Fragrant turmeric rice  
Butter chicken  
Chickpea vegetable curry  
Beef Vindaloo (adjustable heat) with  
minted yoghurt  
Steamed mixed greens

## Buffet B \$47 pp

### All of buffet A

+

#### Select 1

A choice between Prawns Malabar.  
Snapper curry.

+

#### Select 1

Lamb Korma  
Goat tagine.

# CHINESE STYLE

## Buffet A \$37 pp

Prawn crackers  
Mini spring rolls with dipping sauce  
Money bags with dipping sauce  
Steamed rice  
Fried rice  
Lemon and honey chicken  
Oyster sauce Beef and vegetables  
Plum & hoisin Pork belly with bok  
choy  
Garlic BBQ chicken  
Garlic & soy stir fry vegetables  
Fortune cookies

## Buffet B \$47 pp

### All of buffet A

+

#### Select 1

Prawn cutlets with plum sauce &  
lemon wedges.  
Satay chicken skewers

+

#### Select 1

Mongolian Lamb  
Garlic & chili prawns



# Canape Function

Min 40 people

## Package A

\$42 pp

Select 4 from package A - Min 12 pieces per head

Mini tomato bruschetta with smoked feta, basil & aged balsamic. (V)

Caramalised onion, feta & parsley tart. (V)

Chicken breast satay skewers (G.F).

Smoked chicken w/ aioli, tomato, coriander & corn salsa on a corn chip (G.F)

Natural Hawkesbury river Sydney rock oysters

Teriyaki beef skewers (G.F)

Vietnamese rice paper roll (V, G.F)

Rice paper prawn dumpling with garlic soy dressing. (G.F)

Mushroom arancini w/ truffle aioli

Chipotle pulled pork sliders with crunchy slaw & smokey BBQ sauce

Chicken slider with cheddar cheese, tomato relish & crunchy Cos lettuce.

Crumbed cauliflower Bites with Testarossa sauce (V)

## Package B

\$54 pp

Select 5 from package A or B - min 12 pieces per head

Mornay oysters

Kilpatrick oysters (G.F)

Wagyu beef sliders with tomato, cheese & shredded lettuce and BBQ sauce.

Garlic prawn skewers (G.F)

Pulled lamb shoulder tart with feta & caramalised onion.

Saffron jerk chicken gnocchi boat with spinach, cherry tomato & parmesan

Scallops with garlic butter & parsley

Plum & hoisin pork belly bites with lime aioli slaw

Crispy pork belly bites on Apple & parsnip puree & green apple julienne

Sticky BBQ Beef brisket bites on garlic potato puree

## Package C

\$66 pp

Select 6 from packages A, B, or C - Min 14 pieces per head

Garlic butter lobster in lemon sauce on Chinese spoons

Blue swimmer crab linguine with tomato sugo, garlic,

parsley & parmesan mini bowls

Mornay Balmain bug halves

Nepalese pork belly & prawn noodle mini bowls with bok choy & mini corn.

BBQ Large banana prawn skewers marinated in chili, garlic & coriander

Garlic Lamb mince kofta with minted yoghurt dressing.



# 2 or 3 Course

Alternative Drop - Min 30 people

## Package 1

**2 Course Main & Dessert \$37 pp**

Select 2 mains from 'package 1' list

Select 2 desserts from the dessert list

**2 Course Entree & Main \$42 pp**

Select 2 entrees & 2 mains from 'package 1' list

**3 Course Entree, Main & Dessert \$52 pp**

Select 2 entrees & 2 mains from 'package 1' list

Select 2 desserts from the dessert list

## Package 1

### Entrées

Smoked chicken salad w/ watermelon, rocket, feta & caramelized onion.

Dressed with aged balsamic. (G.F)

Chicken Ballantine w/ Roast beetroot, pine nut,

spring salad & lemon dressing. (G.F)

Heirloom tomato bruschetta w/ stracciatella cheese,

Spanish onion, basil pesto and balsamic. (V)

Prawn salad w/ aioli, dill, parsley & a mango & pomegranate salad. (G.F)

Smoked salmon salad w/ fried capers, cornichon, Lebanese cucumber, cherry

tomato, Spanish onion, anchovy, lemon & dill dressing. (G.F)

Wild mushroom & smoked feta filo tart with dressed rocket salad. (V)

Mushroom arancini w/ truffle aioli, aged parmesan & parsley. (V)

Crispy pork belly with pea puree, charred Dutch carrot & jus. (G.F)

Beetroot & feta ravioli with burnt butter, pine nuts, sage & parmesan (V)

Saffron chicken gnocchi w/ sugo, cream, cherry tomatoes & feta. (G.F)

Pumpkin, ricotta & spinach cannelloni with tomato sugo & Parmesan (V)

Chipotle pulled pork slider with shoestring fries  
& lemon aioli.



# 2 or 3 Course

Alternative Drop - Min 30 people

## Package 1

### Mains

Roast chicken supreme w/ rosemary chat potatoes, blistered vine cherry tomatoes & chicken gravy. (G.F)

Red curry beef cheek w/ rice pilaf & bok choy. (G.F)

Crispy pork belly w/ kumara mash, sautéed leek, apple & fig compote & jus. (G.F)

Mustard crusted rare roast beef striploin, colcannon, roast eschalot, pea puree & beef jus. (G.F)

Beef lasagna w/ aged parmesan & crisp spring garden salad.

Crispy skin Barramundi w/ saffron mash, broccolini & lemon butter sauce. (G.F)

Truffle mushroom risotto w/ spinach, peas & parmesan cheese. (G.F, V)

Chicken Kiev w/ mushroom duxelles, broccolini & garlic crème sauce.

Crispy skin salmon with potato fondant, roast cauliflower puree, beans & salsa Verde. (G.F)

250g Beef rump steak w/ chips, salad & Beef jus.  
(served medium) (G.F)

Snapper fillet, pesto mash, Dutch carrots, grilled Brussel sprouts & beurre Blanc. (G.F)

Chicken & leek pie with rocket, semi-dry tomato, caramelized onion & balsamic salad.

Beef & Burgundy pie with garlic mash & peas.

Pumpkin, ricotta, pine nut & spinach pastie w/ garden salad & lemon dressing (V)



# 2 or 3 Course

Alternative Drop - Min 30 people

## Package 2

### 2 Course Main & Dessert \$42 pp

Select 2 mains from 'package 1' or, 'package 2' lists

Select 2 desserts from the dessert list

### 2 Course Entree & Main \$52 pp

Select 2 entrees & 2 mains from 'package 1' or, 'package 2' lists

### 3 Course Entree, Main & Dessert \$62 pp

Select 2 entrees & 2 mains from 'package 1' or, 'package 2' lists

Select 2 desserts from the dessert list

## Package 2

### Entrées

Grilled scallops w/ roast cauliflower puree, salsa Verde and micro herb

Oysters Kilpatrick

Oysters mornay

Garlic & chili prawns w/ tomato sugo, parsley & dipping bread.

Blue swimmer crab cannelloni w/ ricotta, garlic, parsley,  
parmesan & napolitana sauce

Prawn & crab ravioli w/ cherry tomato & burnt butter sauce.

Garlic prawn skewers with Asian salad & lime wedge.

Slow cooked Lamb shoulder tart with caramelized onion & smoked feta, rocket  
& minted verde.

Handmade prawn Vietnamese rolls w/ sesame lime dipping sauce.

Kingfish sashimi w/ wasabi oil & wakame seaweed.

Handmade beef & currant sausage rolls w/ Testarossa tomato sauce.

Beetroot and gin cured salmon gravlax w/ salmon pearls & micro salad.

Prosciutto & rockmelon salad w/ mesclun leaves, cucumber, mini heirloom  
tomato & Spanish onion. Dressed w/ a lemon mustard dressing.

Beef bresaola w/ toasted caraway seeds, lemon zest  
& extra virgin olive oil



# 2 or 3 Course

Alternative Drop - Min 30 people

## Package 2

### Mains

Snapper & leek pie w/ golden mash top  
w/ rocket & pomegranate salad.

Crispy pork belly w/ Dutch carrots, roast cauliflower, broccolini,  
twin seared scallops & cinnamon apple sauce & jus.

Butterflied grilled banana prawns w/ miso butter & lemon zest.  
Served w/ crunchy smashed chat potatoes & parsley.

Beef Wellington w/ mushroom duxelles, green beans & jus.

Conchigliani Marinara w/ snapper, prawns, mussels, squid,  
& aged parmesan.

Garlic prawn, mint & pea risotto w/ Meredith cheese & Romano.

Braised lamb shoulder w/ honey carrot, horse radish mash,  
mint pea puree & red wine jus.

Jack Daniels & coke sticky beef rib. Slow cooked w/ potato hash,  
blistered mini heirloom tomatoes & rocket.

Pan seared Muscovy duck breast w/ roast eschalot,  
braised leeks, apple & fig confit & jus.

Crumbed lamb cutlets w/ truffle mash,  
broccolini & minted gravy.





# 2 or 3 Course

Alternative Drop - Min 30 people

## Desserts List

Select 2

Coming Soon



# Terms & Conditions

## Confirmation

To confirm your booking we require a signed copy of the enclosed agreement form to be returned to us with the requested deposit.

## Dress Rules

Club Dress Regulations apply to all functions.

## Payment

The client is liable to pay all money due under this agreement. We do not provide credit. All catering accounts must be finalised with a credit card or cash seven days (7) before the date of your function. Beverage accounts (Bar Tabs) must be paid at the completion of the event.

## Final Numbers

The final numbers are to be confirmed at least seven (7) days before the event. Increases may be acceptable if adequate notice is given. It is your responsibility to notify us of the final numbers.

## Catering Menu Selection

Please choose your menus carefully. Quantities will be recommended for general consumption. Whilst every effort will be made to exceed you and your guests' expectations, we cannot be responsible for overconsumption, incorrect menu selection or quantities ordered by you. Additional charges will apply for extra catering provided. Consideration will need to be given to your guests' needs and any special dietary requirements before your menu selection.

## Cancellations

In the event of cancellations the following terms will apply:

- All cancellations must be in writing.
- If an event is cancelled three (3) months before the function date the deposit will be refunded in full.
- If an event is cancelled within three (3) months from the function date the deposit may not be refunded.
- Cancellation within seven (7) days of the event date will incur the full cost.

## Consumption Drugs

Wyong Golf Club does not condone the use of drugs. Any guest or attendee found to be using or supplying drugs at Wyong Golf Club will be removed from the premises and the function shut down immediately

## Security

Security may be required for any function at the discretion of Wyong Golf Club. All 21st birthday parties require security.

## Duty of Care

In accordance with our Responsible Service of Alcohol policy, we reserve the right to refuse supply of liquor if we feel the client or guest appears to show signs of intoxication or is underage.

## Contractors/Suppliers

Wyong Golf Club can supply you with a list of preferred suppliers. You may also choose to engage a supplier of your own. Please advise your event coordinator of all contractors/suppliers contact information 7 days before your function. We do not permit the use of confetti, rice, crepe paper, open flame candles or sprinkles within premises. No smoke or fog machines are permitted. Decorators, contractors and suppliers hired must be fully insured and be able to provide a copy of their Public Liability Certificate. Wyong Golf Club accepts no responsibility for the damage or loss of equipment or goods left on the premises before and after a function. Clients are responsible for any damage caused by their guests and contractors/suppliers used for the event.

## Delivery and Pick Up of Equipment

The Club must be notified in advance of all deliveries and collections made on behalf of the client. No Payment for the delivery of goods from third-party operators will be accepted and must be made by the client in advance. Assistance in moving equipment will only be permitted if prior arrangement has been made and resources allocated to assist.

## Consumption of Food and Beverage

Wyong Golf Club does not allow for any food to be brought onto the premises (special occasion cakes excluded e.g. Wedding, birthday cake). Wyong Golf Club does not permit the removal of any food from the premises. The consumption of beverages not purchased on premise is not permitted.