



Welcome to
North Lakes Resort Golf Club
“The Best Serving The Best” – Beyond the Fairways!

Planning an engagement, anniversary, christening or just an excuse to have a party!

Our Clubhouse features a beautifully appointed function room, with floor to ceiling windows overlooking our manicured Championship Golf Course. Our picturesque gardens offer endless opportunities and create an atmosphere to suit your needs. North Lakes Resort Golf Club will provide five star, personal service to enhance your event and to meet the expectations of you and your guests.

Ample parking is available and a relaxed environment will enable you to conduct any type of function with great success.

The information provided is only a brief guide of the options available for your consideration. I would be delighted to sit down and tailor the arrangements to suit your own personal ideas and special requests.

I would like to invite you to meet with me to view the stylish Clubhouse, its facilities and our world class Championship Golf Course.

I look forward to arranging a time for you to inspect our exceptional venue and assist you in making your function become triumphant!

Kind Regards

Kellie

Kellie Stewart

Function Coordinator

Telephone: 07 3480 9213

Facsimile: 07 3480 9211

Email: functions@nlgolfclub.com



North Lakes Resort Golf Club 2008 Function Packages Room Capacity

Rooms	Dinner	Cocktail	3 hours	5 hours
The Classic	50	60	\$250.00	\$450.00
The Masters	50	60	\$250.00	\$450.00
The Champions	50	60	\$250.00	\$450.00
The Masters/Classic Function Room	100	150	N/A	\$550.00
The Lounge and terrace (Available for night function only)	200	400	POA	

Note: Surcharge applies for functions that require a format that extends the room capacity

All packages include the following:

- Light background music – 5 disc CD player
 - Appropriate levels of staff
 - Lectern and microphone
 - Skirted gift and cake table
- Round tables or scattered tables with linen
- Dance floor included in 5 hour room hire

Surcharges/Late Night and Evening Charges

All packages are bases on a minimum of 40 guests.

A surcharge of \$200.00 will apply for less than 40 guests.

An Evening function will attract a \$200.00 surcharge for under 40 guests and you will be charged for a minimum of 20 guests.

A surcharge of 7% will apply to the total food and beverage account on Sundays

A surcharge of 15% will apply to the total food and beverage account on public holidays.

If you wish to extend over your room hire duration an hourly labour fee of **\$200.00 per hour**, or part thereof, will apply to cover increased staffing costs. Evening events are scheduled to conclude by midnight. A charge of **\$500.00** will apply for each additional hour or part thereof, an event after midnight.

The organiser is fully responsible for ensuring that the event runs to schedule and adheres to conclusion times that have been arranged. If the times extend past the given conclusion times, then a surcharge fee may be implemented.

Ideas to enhance your function

Add a table runner in your selected colour to your tables \$10.00 per table

Use the Wishing well for the gift table OR Timber treasure chest - \$45.00

Place Fairy lights on the Club terrace - \$175.00

Two Pillars with urns and silk arrangements to decorate the room - \$100.00

Elegant Chair covers and Sashes in a range of colours - \$5.50 per chair



Breakfast Menu

FULL BUFFET BREAKFAST

Scrambled eggs
Crispy bacon
Grilled tomato
Golden hash brown
Toast with condiments
Assorted Danish pastries
Fresh seasonal sliced fruit
platter
Freshly brewed tea and
coffee
Fresh apple and orange
juices
Iced water

\$19.50 per person

HOT PLATED BREAKFAST

Scrambled eggs
Toast
Crispy bacon
Grilled tomato
Golden hash brown
Freshly brewed tea and
coffee
Fresh apple and orange
juices
Iced water

\$16.00 per person

CONTINENTAL BREAKFAST

(may be served on platters to the
tables)

Assorted muffins and
scones with condiments
Assorted Danish pastries
Fresh seasonal sliced fruit
platter
Freshly brewed tea and
coffee
Fresh apple and orange
juice
Iced water

\$12.00 per person

Prices are inclusive of GST, excludes beverages and are valid until 31st December 2008. Packages are based on a minimum of 40 guests. A surcharge will apply for less than 40 guests. Special dietary requirements are catered for upon request.



Morning Tea Menu

Morning Tea:

**A chef's selection of sweets which may include the following
Freshly Baked Biscuits, Homemade Muffins, Fresh Danish Pastries & fresh fruit**

**Self service beverage station consisting of fresh juice and jugs of soft drink
Self service tea and coffee station**

\$14.50 per person

Afternoon Tea Menu

Afternoon Tea:

**A chef's selection of afternoon snacks which may include the following:
Individual Mini Quiche, Ham, Cheese & Tomato Croissants, Savory Scones &
Savory Muffins**

**Self service beverage station consisting of fresh juice and jugs of soft drink
Self service tea and coffee station**

\$14.50 per person

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All Occasion Cocktail Party

Perfect for a real party atmosphere where everyone can mingle!

Choose from the following packages:

½ hour service of chef's selection of canapés	\$14.00 per person
1 hour service of chef's selection of canapés	\$21.00 per person
1 ½ hours service of chef's selection of canapés	\$24.00 per person
2 hours service of chef's selection of canapés	\$27.00 per person
½ hour service of dessert canapés	\$14.00 per person

Chef's selection of canapés may consist from the following list:

**Antipasto Station with Marinated olives, Vegetables & mushrooms
King Island Cheese Station with Spiced Fig Paste & Lavosh**

Cold Canapés

Smoked Salmon, Cucumber & Crème Fraiche
Rare Roast Beef En Croute & Horseradish
Pacific Oysters En Japanese Spoon W Pickled Cucumber & Salmon Pearl
Midori Poached Melon Balls
Mushroom & Leek Frittata W Aioli
Assorted Sushi

Hot Canapés

Tempura Prawn & Lime Skewers
Macadamia Crusted Chicken
Lemongrass & Lime Fish Goujons
Beef & Black Bean Spring Rolls
Assorted Mini Quiches
Salt & Pepper Squid
Steamed Wontons
Authentic Curry Puffs
Water Chestnut & Shittake Mushroom Cups
Mini Hamburgers
Chicken Satay Skewers W Spicy Peanut Sauce

Dessert Canapés

Passion Fruit & Galliano Shots
Chocolate & Frangelico Tart
Bittersweet Lemon Curd Tarts
Midori Poached Melon
Honey Comb
Dark Chocolate Brownie
Assorted Petite Cheesecakes
King Island Cheese Station

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Gourmet Buffet Menu **\$55.00 per person**

Basket of petit gourmet dinner rolls

Cold Selection

Choose five of the following items:

Marinated Chilled Chicken Pieces
Creamy Potato Salad w Semi-Dried Tomatoes & Baby Spinach
Roasted Pumpkin & Fetta Salad w Balsamic Reduction
Build your own Caesar station
Tomato & Boccocini Platter w Fresh Basil
Seasonal Garden Salad
Greek Salad
Assorted Cold Meat Platter- (Ham, Salami, pastrami)
Mediterranean Pasta Salad
Bavarian Coleslaw
Baby Beets w Orange
Antipasto Selection of Marinated Vegetables, Olives, Fetta & condiments

Chefs Carvery

Choose one of the following meats:

Roasted Sirloin of Beef
Roasted Pork Loin
Roasted Lamb leg
Whole Baked Fish of the day

Carvery served with panache of seasonal steamed vegetables and roasted vegetables
And traditional condiments

Hot Selection

Choose three of the following:

Fillets of Barramundi encrusted w Lime & Garlic & finished
w a White Wine Crème Reduction
Reef Fish Fillet's accompanied w a Mango & Chili Salsa
Moroccan Marinated Chicken Pieces w an Apricot & Sultana Cous Cous
& Yoghurt Dressing
Mild Butter Chicken Served w Jasmine Rice & Pappadums
Chicken Cacciatore
Warm basil infused Tomato based sauce w Olives,
Spanish onions & garlic
Beef Stroganoff
Braised Baby Lamb Shanks w Red Wine & Garlic
Veal Tortellini Carbonara w wild Mushrooms, Bacon, Garlic & White Wine
Tempura Sweet & Sour Pork w Glass Noodles



AUSTRALIAN BBQ BUFFET MENU **\$26.00 per person**

Basket of Assorted Bread Rolls
Seasonal Garden Salad
Bavarian Coleslaw
Tomato & Boccocini salad w fresh Basil
Creamy Potato Salad
W Sautéed chorizo & Semi-Dried Tomato's

Beef & Honey Sausages
Marinated Rib Fillet
Cajun Spiced Chicken Pieces
Rum Butter Corn
Garlic, Sour Cream & Chive Chatt Potatoes
Traditional Condiments

Freshly brewed tea and coffee served with chocolates

Add \$10.00 per person
For plated dessert

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Buffet Dessert Menu **Add \$10.00 per person**

Your Dessert will be plated and served to your guests
Choose two of the following;

Lemon Meringue Pie
Italian Meringue & Rich Lemon Curd

Blueberry Charlotte
Patterned Jaconde Sponge, Layered blueberry cream

Chocolate Dianne
Layers of Chocolate Ganache, Rich Chocolate Sponge
White & Dark Chocolate Cigar

Lemon Baked Cheesecake
Double Cream & Roasted Pine Nuts

Individual Cheese Plate
King Island Cheese, fig Paste & Lavosh

Caramel & Pistachio Terrine
Butterscotch Sauce

Freshly brewed tea and coffee served with chocolates

Upgrade options for your buffet:

Upgrade your plated dessert to a petit platter per table \$10.00 per person
Choose and extra cold selection \$3.50 per person
Choose an extra hot selection \$8.00 per person
Choose an extra Roast selection \$8.50 per person
Add Fresh Seafood \$24.00 per person
Add a ½ hour of canapé service before your buffet \$12.00 per person.

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Plated Meal Selection

Choose 2 for meals from each selection for an alternate drop

Entrée and Main meal-	\$40.00 per person
Main Meal and Dessert-	\$45.00 per person
Three (3) course menu-	\$55.00 per person

Fresh dinner rolls with butter

Entrée Selection

Pan seared lamb loin
Wild Mushroom Risotto
Salsa Verde

Szechwan Pepper Spiced Chicken
Orange & Watercress Salad

Confit shallot, apple & walnut tart
Balsamic Reduction

Wood Smoked Salmon
Danish Fetta, Confit Tomato
Sauce Vierge

Ocean Kings Prawns
Goats Cheese Terrine En Crusted W Fines Herbs

Main Course Selection

Coal Roasted Tenderloin of Beef
Roasted Root Vegetable, Almond Buttered Beans
Red Wine Jus

Oven Roasted Chicken Breast
Wrapped in Bacon and stuffed
w Brie, Semidried Tomato & Spinach
Buttered Chatt Potatoes
Sauce Hollandaise

Oven Roasted Chicken Breast
Dukkah Roasted Pumpkin, Semi- Dried Tomato & Pine Nut Salad



Pan Seared Snapper
Sautéed Asian Vegetables, Crispy Spring Roll
Mild Thai Green Coconut Sauce

Atlantic Salmon
Garlic Crushed Kipfler Potatoes, Sautéed Baby Spinach
Roasted Tomato reduction

Pan Seared Lamb Rump
Parmesan Polenta, Brocolini, Roasted Roma Tomato
Balsamic Jus

Char Grilled Vegetable Tian
Char Grilled Vegetables, Baby Spinach, Fetta
Tomato & Oregano Sauce

Desserts selection

Lemon Meringue Pie
Italian Meringue & Rich Lemon Curd

Blueberry Charlotte
Patterned Jaconde Sponge, Layered blueberry cream

Chocolate Dianne
Layers of Chocolate Ganache, Rich Chocolate Sponge
White & Dark Chocolate Cigar

Lemon Baked Cheesecake
Double Cream & Roasted Pine Nuts

Individual Cheese Plate
King Island Cheese, fig Paste & Lavosh

Caramel & Pistachio Terrine
Butterscotch Sauce

Freshly brewed tea and coffee served with chocolates.

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2008 Beverage Options

Beverage Packages:

Soft drink five hour package - \$15.00 per person

Maison – White and Rose
Orange, Pineapple and Apple juice
Soft drinks - Coke, Diet Coke, Lemon Lift, Lemonade, Ginger Ale and Soda Water

Standard - four hour package- \$23.00 per person

Local draught beer -cascade light and carton midstrength
Hardy's Chardonnay or Sauvignon Blanc
Hardy's Cabernet Merlot
Hardy's sparkling brut
Orange juice and soft drinks

Add \$3.00 per person to upgrade to a five hour package

Deluxe - four hour package - \$29.00 per person

Local draught beers (cascade light and carton midstrength)
2 x bottle beer (your selection from: XXXX Gold, XXXX Bitters, Hahn Premium Light, VB,
Toohey's Extra Dry)
Nobilo Chardonnay, NZ
Nobilo Sauvignon Blanc, NZ
Moondah Brook Cabernet Sauvignon, WA
Yellowglen Yellow, SA
Orange juice and soft drinks

Add \$3.00 per person to upgrade to a five hour package

**Please note prices and inclusions may change before event,
North Lakes will advise if this applies.**

Cash Bar:

Each bar customer is responsible for covering the cost of their order when it is placed. Guests have full selection of all bar items.

Bar Tab:

You select the beverage inclusions from our extensive list of available beverages and you set the limit on the amount of money you wish to spend. Guests are served from your selection of beverages. Bar staff will advise you when your limit is approaching. You are only charged for beverages consumed. Duration that beverages are served is unpredictable. Often a 'top up' of funds may be required and you can decide on the night to extend the bar tab. Additional bar tab amounts must be paid for at the end of your event. Please note that if you limit on the bar tab is not reached, you will receive a refund after you event. The above packages (or a pre-selected combination of packages) will apply to all guests attending any function, excluding those under the age of 18 years. North Lakes Management reserves the right to withhold service of alcohol to any person deemed to be intoxicated or unable to provide valid proof of age



Function Information

Please ask to see terms and conditions for full details

Tentative Bookings

Tentative dates with no deposit will be held for a maximum period of 14 days, after which time a deposit must be made to secure the date. If a second party expresses interest in the same date after a tentative booking has been made, North Lakes will advise both parties of the situation. Under these conditions, the first party to confirm the booking by means of a paid deposit will secure the date in question.

Payment Schedule

A deposit of \$200.00 is required within (7) days together with a signed copy of the terms and conditions, to confirm your booking. Final Payment is required (48) hours before/prior to the date of the event. **Failure to provide payment for the event in advance will result in cancellation of the booking by North Lakes Resort Golf Club.**

Guaranteed Numbers

A guaranteed minimum number of guests attending the event will be required (7) days prior to the event. Charges will be rendered according to the guaranteed number of people attending the event or the number on the day of your event, whichever is greater. If notice is not given, North Lakes Resort Golf Club will cater for the estimated number. North Lakes Resort Golf Club shall not be required to cater for more than a 10% increase to the guests attendance confirmed.

18th and 21st functions

Management reserves the right to refuse any applications for 18th and 21st functions, which fail to meet the requirements of our internal risk assessment.

As an added condition to the above function if accepted, the client is to cover the clubs cost of hiring security personnel, whom in return will remain within the function for its duration at a cost of \$200.00 (under 50 guests) and a cost of \$400.00 (over 50 guests).

Booking of Functions in the Clubhouse/Function Rooms or Terrace.

Where a function takes place in any of the above rooms or areas, North Lakes Resort Golf Club has the right to entertain another function on the same morning, afternoon or evening. There is no guarantee, unless in writing, that the sole use of the Clubhouse will exist.



Enquiry Form

Please fill out this form and return it to
North Lakes Resort Golf Club – Function Manager
Email: functions@nlgolfclub.com
Telephone: 07 3480 9213
Facsimile: 07 3480 9211
Postal Address: PO Box 155, Mango Hill QLD 4509

Date of Event			
Anticipated time of arrival:			
Approximate number of guests:			
Type of Event:			
Menu option selected:			
Other comments:			
Contact name:			
Postal address:			
Phone Numbers:	Work:	Home:	Mobile:
Email:			
Other comments:			

I originally discovered North Lakes Resort Golf Club through (please tick):

- Yellow Pages Newspaper Friend
The Bride's Diary Return Client Internet
Wedding Ideas Centre

Other: _____

