



CITY GOLF CLUB
TOOWOOMBA

Corporate Pack

— 2021 —

Breakfast



All options Include Iced Water, Mints and Freshly Brewed Coffee, Tea and Juice

BUFFET

CONTINENTAL \$19.90PP

Toast and Preserves
Selection of Cereals
Burcher Muesli
Croissant and Danishes
Mini Fruit Muffins
Fruit and Yoghurt Cups
Seasonal Fruit Platter

SMORGASBORD \$29.90PP

Scrambled Eggs
Smoked Bacon
Hash browns
Slow Roasted Tomato
Sautéed Mushroom and Spinach
Waffles with Maple Syrup and Vanilla Chantilly Cream
Fruit Platter
Toast and Spread
Burcher Muesli
Fruit and Yoghurt Cups
Croissants and Danishes

PLATED BREAKFAST

EGGS BENEDICT \$22.90PP

Poached eggs, hollandaise, mushrooms & buttered baby spinach on an english muffin.

SMASHED AVOCADO \$25.90PP

With coriander, spanish onion, tomato, feta & fresh lime on toasted turkish bread with bacon

CLASSIC \$29.90PP

Smoked bacon, Scrambled eggs, mushrooms, spinach, hash brown & kranisky with toasted turkish bread.

Delegate packs

CLASSIC RANGE

House Made Scones with Jam and Chantilly Cream

Selection of house made Biscuits

Savoury Slices

Assorted Danishes

Assorted Cakes

Seasonal Fruit

GOURMET RANGE

Ham and Cheese Croissants

Boutique Slices

Premium Cheese

Cold Canapes

DAY DELEGATE ONE

Includes Iced Water, Mints and Freshly Brewed Coffee and Tea

Choice from either a half day or full day package

HALF DAY \$27.50

Morning Tea and Lunch

Or Lunch and Afternoon Tea

FULL DAY \$34.90

Morning Tea, Lunch and Afternoon Tea

Morning Tea

House Made Scones with Jam and Chantilly Cream

Lunch

Gourmet Sandwiches and Wraps, Seasonal Fruit Platter and Orange Juice

Afternoon Tea

Selection of freshly baked Biscuits

DAY DELEGATE TWO

Includes Iced Water, Mints and Freshly Brewed Coffee and Tea

Choice from either a half day or full day package

HALF DAY \$34.50

Morning Tea and Lunch

Or Lunch and Afternoon Tea

FULL DAY \$47.90

Morning Tea, Lunch and Afternoon Tea

Morning Tea

Choice of two items from Classic Range

Lunch

Gourmet Sandwiches and Wraps, Hot Savouries from The Petite Bites Range, Seasonal Fruit Platter, Orange Juice

Afternoon Tea

Choice of two items from Classic Range

DAY DELEGATE THREE

Includes Iced Water, Mints and Freshly Brewed Coffee and Tea

Choice from either a half day or full day package

HALF DAY \$41.50

Morning Tea and Lunch

Or Lunch and Afternoon Tea

FULL DAY \$49.90

Morning Tea, Lunch and Afternoon Tea

Morning Tea

Choice of two items from Gourmet Range or Classic Range

Lunch

Gourmet Sandwiches and Wraps, Hot Savouries, Seasonal Fruit Platter & Juice

Afternoon Tea

Choice of two items from Gourmet Range or Classic Range



Delegate packs

MORNING TEA OR AFTERNOON TEA

Includes Iced Water, Mints and Freshly Brewed Coffee and Tea

CLASSIC RANGE

1 OPTION \$10.90
2 OPTIONS \$17.90

GOURMET RANGE

1 OPTION \$13.90
2 OPTIONS \$20.90

GOURMET & CLASSIC RANGE

2 OPTIONS \$12.40
2 OPTIONS \$19.40

BEVERAGE OPTIONS

Includes Iced Water, Mints and Freshly Brewed Coffee and Tea

SINGLE SERVE

TEA AND COFFEE \$3
ORANGE JUICE \$2

CONTINUOUS

TEA AND COFFEE \$5
ORANGE JUICE \$3

JUGS

SOFT DRINK \$13.50
LEMON LIME BITTERS \$14

BAR ACCOUNTS

Personalised bar arrangements for every client. Choose the time period, credit limit and drinks allowed to be charged to your final account.

Due to the type of venue we are we have a wide selection of Beers, Wines, Spirits and Soft drinks.


COFFEE CART WITH BARISTA MADE HOT BEVERAGES

What a great way to welcome your attendees with barista made hot beverages on arrival.

Coffee cart making hot beverages to order \$200 per hour

Pre conference welcome hot beverage \$5pp

ADD ANY OF THE CORPORATE MEALS TO CREATE YOUR OWN PERSONALISED CATERING ARRANGEMENT.



Canapes

5 PIECES \$14.50PP
8 PIECES \$23.50PP

TASTE OF ASIA

Japanese Karaage
Crispy Chicken Mini
Chicken Dim
SimsIndian Vegan Curry
Samosas Pork & Shitake Gyoza
Barra & Asian Greens Spring Rolls

PETITE BITES

Four Cheese Arancini Balls
Vegetarian Prawn Cigars
Crumbed Chicken Tenderloins
Vegan Spring Rolls
Szechuan Black Sesame Squid

HEARTY SNACKS

Swedish Meatballs Spinach and Feta Pinwheels
Falafel Bites - Vegan and Gluten
Free Sweet Potato Croquettes- Vegan and Gluten
Free Beer Battered Flathead Fillets

GRAZING

Assortment of Dips, Crackers, Kabana,
Cheese and Veggies

TURKISH

Tomato and fior di latte Bruschetta
Balsamic and basil
Vietnamese Rice Paper Rolls
Dips and Crudites
Cream Cheese Tarts

PREMIUM CHEESE

A selection of Cheese, dried fruits, nuts,
cured meats and crackers



Corporate Meals

THE WORKERS MEAL

Served in pre portioned noodle boxes designed for a working lunch

1 MEAL PER PERSON \$24.90

Choice of 2 Options for under 30 pax

Choice of 3 Options for over 30 pax

Served with Rice

Fried Mixed Vegetable (V/GF)

Combo Fried (GF)

Served with Noodles

Chicken Mee Goreng

Tofu Stir fry

Hokkien Combo

Hokkien Combo

FAMILY, FRIENDS AND COLLEAGUES ROAST MEAL

Choose of two options - served alternately

1 COURSE \$24.90

2 COURSE \$34.90

3 COURSE \$44.90

Entrée:

Sweet chilli Calamari with a zesty lime salad

Beef tortellini with a tomato and garlic sauce

Vegetarian spring rolls with a crisp green salad

Mains:

Oven baked dinner rolls and butter

Roasted pork with crackling

Seasoned Roast Chicken

Slow roasted Beef

All Served with Roasted root vegetables, seasonal greens and a traditional gravy

Desserts:

Apple crumble served with crème anglaise and raspberry coulis

Sticky date pudding with butterscotch sauce and ice cream

Pavlova with cream and fruit



Classic Buffet

(MINIMUM 30PAX)

MAIN \$49.90

ADD DESSERT \$ 59.90

Assorted bread rolls and butter

Honey mustard roast beef with onion gravy

Roast Pork with crackling, apple compote and creamy gravy

Spinach and ricotta lasagne

Honey sesame soy chicken pieces

Roast seasonal vegetables

Steamed seasonal vegetables

Garden salad

Coleslaw

Pavlova with Chantilly cream and berry compote

Apple crumble slice with vanilla custard

Chefs cake squares

Seasonal fruit platter



Supreme Menu

Choice of two options
Served alternately

1 COURSE \$44.90

2 COURSE \$54.90

3 COURSE \$64.90

Entrée

Vegetarian Spring Rolls with Crisp Green Salad
Sticky Soy and Sweet chilli

Slow roasted beef with broccolini and quinoa
salad and coconut lime ginger dressing

Moroccan chicken with carrot, toasted almond
and cous cous salad with a citrus dressing

Double crunch Salt and Pepper Prawns with
wombok, toasted cashew and snow pea salad,
siracher mayo

Main

Char grilled rib fillet served with potato
dauphinoise, seasonal vegetables and red wine jus

Chicken Supreme with kumara mash, seasonal
vegetables and honey mustard cream sauce

Moisture infused Pork Cutlet, potto rosti, seasonal
vegetables, spiced apple compote and demi glaze

Macadamia crusted barramundi with butternut
squash and sage risotto, seasonal vegetable and
lemon garlic butter sage

Dessert

Lemon Meringue Tart with passionfruit curd and
vanilla bean frozen yoghurt

Espresso Brulee with chocolate ganache, biscotti
and English toffee ice-cream

Chocolate Brownie with sour cherry compote and
dark chocolate ice cream

New York Backed Cheesecake with berry
compote and a white chocolate and raspberry ice
cream

