CITY GOLF CLUB
TOOWOOMBA

Weddings and Celebrations

2022

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

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

Classic Menu

Choice of two options
Served alternately

1 COURSE $44.90

2 COURSE $49.90

3 COURSE $59.90

Entrée

Veal tortellini with tomato, garlic and red win sugo, parmesan and basil pesto

Quinoa and grilled haloumi salad with smoked paprika dressing

Sweet chili calamari with a zesty lime salad

Main

Char grilled striploin served with seasonal vegetables, garlic crushed potatoes and red wine jus

Tandoori chicken supreme served with chickpea, tomato and potato curry, seasonal vegetables and tortilla crisp

Pork cutlet served with seasonal vegetables, potato gallete, apple compote and jus lie

Grilled Salmon served with roasted duck fat potatoes, seasonal vegetables, wilted spinach and béarnaise sauce

Dessert

Sticky date pudding served with butterscotch sauce and vanilla ice cream

Caramelized lemon tart with fresh berries, mascarpone and vanilla ice cream

Pavlova served with Chantilly cream and forest berry compote

Apple and rhubarb tart served with crème patisserie and toffee ice cream

Supreme Menu

Choice of two options
Served alternately

1 COURSE $49.90

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

Gala Menu

Choice of two options
Served alternately

1 COURSE $54.90

2 COURSE $59.90

3 COURSE $69.90

Entrée

Peking duck spring rolls with a crispy Asian salad and a plum dressing

Porcini mushroom risotto with Persian fetta and white truffle oil

Five spiced pork belly with sautéed Asian greens and a chili caramel dressing

Coconut prawns with rocket, mango and coconut salad and lime aioli

Main

Char grilled grain fed rib fillet with kumara puree, wilted spinach, truss cheery tomatoes and red wine jus

Chicken supreme stuffed with brie and sundried tomato, seasonal baby vegetables confit leek and a fried sage and garlic cream sauce

Pistachio crusted lamb rump with a parsnip puree, seasonal baby vegetables, saffron lemon croquette and a sherry jus

Honey mustard soy glazed Atlantic salmon, sesame roasted potato, sautéed bok-choy and seasonal baby vegetables

Dessert

Coconut pannacotta, passionfruit curd, meringue pieces, toasted coconut and mango sorbet

Dark chocolate ad pistachio tart, poached rhubarb, brandy snap, vanilla bean frozen yoghurt

Tiramisu, toasted pecan, salted caramel and malted ice cream

Raspberry opera cake, chocolate ganache, vanilla Chantilly, forest berry sorbet

Classic Buffet

(MINIMUM 30PAX)

MAIN $49.90
ADD DESSERT $ 59.90

CHILDREN 3-7 $9.90
CHILDREN 9-15 $24.90

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

Bbq maple 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

Modern Buffet

(MINIMUM 30PAX)

$74.90

CHILDREN $44.90

Assorted breads

Cheese and cured meats

Braised beef Cheek in an rich gravy sauce

Roast pork with apple compote, crackling and creamy gravy

Chicken and spinach lasagne

Mild lamb korma curry with saffron basmati rice

Roast kiphler and butternut pumpkin with flaked sea salt

Seasonal steamed baby vegetables

Vegetable ratatouille

3 salads of chefs choice

Chocolate brownie with macadamia and chocolate ganache

Pavlova served with Chantilly cream and berry compote

Mini Tartlets including caramel, fruit and chocolate

Apple crumble squares with vanilla custard

Seasonal fruit platter

CHILDREN'S MEALS

$14.00

Chicken Nuggets

Fish & Chips

Ham & Pineapple Pizza

Kids Steak

Mac & Cheese Croquettes (V)

Sausage & Mash

Napoli Pasta (V)

Bolognese

CAKE PLATED WITH CREAM AND A SAUCE TO MATCH THE CAKE

$2.50