

BIRTHDAYS & PARTIES

Goonawarra Golf Club with its cathedral architecture, cedar wood, slate tile construction and stunning golf course views is the perfect venue for your next birthday or party

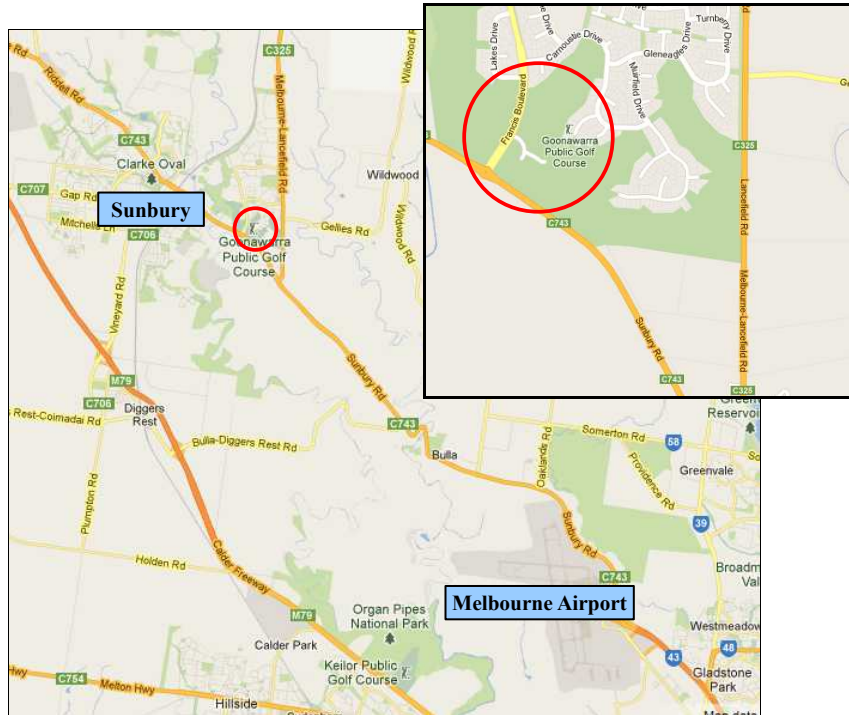
Golf course views
Ample car parking with over 120 car spaces
120 capacity (cocktail)
80 capacity (seated carvery or courses)





Location

Goonawarra Golf Club is located just 8 minutes drive from the Melbourne Airport in Sunbury Victoria, recently rated (Sunbury) as one of the Top 10 Global Travel Destinations. With commanding views of the local township, historical *Rupertswood Mansion* (Birthplace of the Ashes) and the magnificent Sunbury vineyards, there is much to do in this picturesque destination.



Facilities

The Clubhouse is built with a slate & cedar roof and cathedral ceiling truss, the immediate grounds are surrounded by manicured couch grass lawns and redbrick walkways. Internally, the function facility overlooks the 10th teeing ground and 18th green with a room capacity of 120 in a cocktail style event, or 80 in a seated meal event. Private bathrooms service the main function room and privacy is guaranteed.

The Club also has a full array of audio and visual equipment. A data projector, amplified sound system, whiteboard and projector screen are all available.

Catering

A complete range of catering options are available for all types of events. Please see attached for details.

Golf

Why not incorporate a round of golf into your event, Goonawarra Golf Course is an 18 hole, par 72 championship layout designed by renowned course architect Tony Cashmore.

The course is also a past Australian Open qualifying course and current home of the North Western Golf Classic.

Other course facilities include a full length (250mtr) driving and practice range and practice putting green.

More information including pictures, hole descriptions and pricing can be obtained from the clubs website. www.goonawarragolfclub.com.au

Pricing

(Room, furniture, AV and Bar Staff)

	Public	GGC Members
Friday Night	\$450	\$350
Sat & Sun Night	\$450	\$350
Sunday day	\$350	\$250
Mon - Fri day	\$250	\$150
Public Holiday	\$550	

(Other)

Whiteboard, projector screen and audio system are inclusive, the data-projector can be hired for \$80 per day.

[Catering](#) requirements can be selected from the following pages and our events co-ordinator can work with you to determine the best suitability.

[Bar](#) prices are available upon request, Goonawarra Golf Club is a Fully Licensed venue and no liquids can be brought onto the premises (No BYO). Full and limited accounts, customer pays, and lump sum deposits can all be arranged for Bar payment.



Cocktail Catering

*Minimum 40 Guests (lower numbers may incur and surcharge)
Approx 8-10 pieces of food per person*

The Palmer Starter

\$12.50 per person

Chunky beef party pies, chicken and camembert party pies and gourmet sausage rolls
Variety mini pizza mix
Cocktail vegetarian spring rolls and samosas
Mini beef dim sims
Meat balls with dipping sauce

The Tiger in the middle

\$14.50 per person

Assorted mini rolls with choice of 2

fillings:

*Salmon, dill and goats cheese Honey ham, mustard and salad
Turkey, cranberry and brie cheese Roast beef, tomato relish and salad*

Chunky beef party pies, chicken and camembert party pies Gourmet Sausage rolls
Cocktail vegetarian spring rolls and samosas
Mini beef dim sims
Variety mini pizza mix
Meatballs with dipping sauce
Crumbed prawns, calamari and fish bites

The Norman deluxe

\$18.50 per person

Mixture of sandwiches
Chunky beef party pies, chicken and camembert party pies and gourmet sausage rolls
Satay chicken skewers with dipping sauce
Mini beef burgers with cheese and tomato relish
Meatballs with dipping sauce
Variety mini pizza mix
Prawn twisters
Crumbed Calamari
Fish bites

- ⚡ **Gluten Free options available upon request at an extra \$2 per person
Public holiday will incur 20% catering surcharge**
- ⚡ Service staff are available for an extra fee of \$60 per staff member
(Platters circulated through out the 2 hour service period)
- ⚡ Urn for coffee and tea is included, but must be requested for set-up

Carvey and Grill

Minimum 40 Guests (lower numbers may incur and surcharge)

The Mickleson starter (1 course)

\$27.00 per person

Roast meat selection of 2

Roast Lamb, Roast Beef, Roast Pork, or Poached Chicken

Baked potato's, roast pumpkin, cauliflower and cheese sauce, honey carrots and peas.

Choice of 3 salads from the salad menu

Freshly baked rolls with butter portions

The Watson in the middle (2 course)

\$35.50 per person

Roast meat selection of 2

Roast Lamb, Roast Beef, Roast Pork, or Poached Chicken

Baked potato's, roast pumpkin, cauliflower and cheese sauce, honey carrots and peas

Pasta bolognaise or carbonara sauce

Choice of 3 salads from the salad menu

Freshly baked rolls with butter portions

Includes 2 desserts from the desserts menu.

The Nicklaus grill (2 course)

\$41.95 per person

Pork medallions in BBQ marinade

Chicken Kebab in honey and soy

Scotch fillet steak

King prawn tails in garlic butter

Continental gourmet sausages

Choice of 3 salads from the standard salad
and 1 from the premium menu

Freshly baked rolls with butter portions

Includes 2 desserts from the dessert menu.



GOONAWARRA
GOLF CLUB

Desserts and Salads

Desserts available

\$8.50 per person (if not included)

Tarts

- Dark chocolate and macadamia tartlet
- Lemon citrus tartlet GF

Cakes

- Nero Mud Cake
- Flourless orange & almond cake GF & DF
- Sticky date pudding with caramel sauce.
- Supreme Carrot cake

Cheesecake's

- Mango macadamia cheesecake GF
- Classic New York baked cheesecake
- Classic raspberry cheesecake
- Lemon and Lime cheesecake

Traditional fruit salad

- Classic passion-fruit pavlova
- Chocolate mousse

Salads available

Standard salads

- Cabbage coleslaw with whole egg mayonnaise
- Potato, honey seeded mustard, chive and bacon
- Mixed green, variety of lettuce, tomato, cucumber and red onion dressed with a tangy vinaigrette
- Pasta, green bean and broccoli dressed in lemon dressing

Premium salads (\$1 per person surcharge)

- Mushroom, lentil, chilli, parsley, garlic, onion, goats cheese, couscous, lemon dressing
- Broccoli, pasta, peas, mint, pine nuts, yogurt and lemon dressing
- Rice, celery, capsicums, spring onions, sultanas, apricots and almonds