

BIRTHDAYS & PARTIES

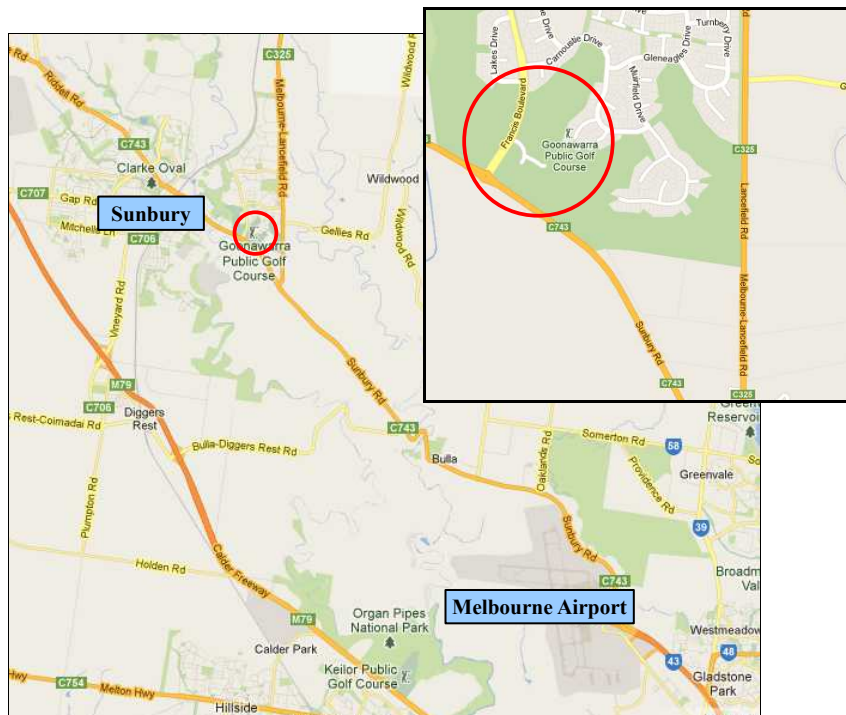
Goonawarra Golf Club with its cathedral architecture, cedar wood, slate tile construction and stunning golf course views is the perfect venue for your next birthday or party

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

Proper Little Classic Beef Party Pies, Chicken and
Camembert Party Pies and Gourmet Sausage Rolls
Variety Party Quiches
Cocktail vegetarian Spring rolls and Samosas
Mini Beef Dim Sims

\$12.50 per person

The Tiger in the middle

Proper Little Classic Beef Party Pies, Chicken and
Camembert Party Pies and Gourmet Sausage Rolls
Variety Party Quiches
Cocktail vegetarian Spring rolls and Samosas
Mini Beef Dim Sims
Prawn Twisters, Crumbed Calamari and Fish bites

\$14.50 per person

The Norman deluxe

Proper Little Classic 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
Prawn Twisters, Crumbed Calamari and Fish bites

\$18.50 per person

Gluten Free Platter (6 Pieces of each) \$60

Party Pies, Sausage Rolls, Spring Rolls, Veggie Bites,
Nuggets

Vegetarian Platter (6 pieces of each) \$60

Plant based Sausage Rolls, Party Pies, Pasties, Spring
Rolls, Samosas and Arancini Balls

Sandwich Platter (40 points) \$50

Assortment of Egg and Lettuce, Ham Cheese and
Pickles, Salmon Mix and Turkey, Brie and Camembert

- Public holiday will incur 20% catering surcharge
- Platters are add ons to catering Packages
- 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
G O L F C L U B

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