

Private Functions

Let Macquarie Links International Golf Club form the picturesque backdrop for your function memories.

Macquarie Links International Golf Club and our employees are completely focused on ensuring your function runs to perfection.

Our facilities enable us to cater to whatever type of function that our Members and guests may choose. We believe that what makes a truly special occasion is the attention to detail that our team at Macquarie Links International Golf Club demonstrate in every aspect of what they do.

We recognise that where you choose to hold your function can be a direct reflection on you, therefore it is our priority to make your day truly memorable.

Macquarie Links International Golf Club has an experienced team who will assist in helping you plan every aspect of your function, incorporating gourmet menus, wine and beverage selection, decorations and themes.

We look forward to welcoming you and your guests to Macquarie Links International Golf Club.



Inclusions

Macquarie Links International Golf Club strives to make your function a memorable occasion. To ensure this, our professional team provides the following with every function package:

Venue Room Hire

Function Duration of up to 5 hours

Round tables of 6-10 guests

Crisp white table linen and coloured linen napkins

Cake table dressed in white skirting

Gift table dressed in skirting

Parquetry Dance Floor (5m x 5m)

Welcome board welcoming the guests

Easel with guest list and seating plan if required

Personalised menus on each guest table

Lectern and microphone

Professionally attired and attentive waiting and bar Employees

Assistance with any decoration set up

Complimentary car parking for your guests

Overview of Charges

DJ/MC (5 hours)	\$550.00
Projector Screen & Data Projector Hire	\$99.00
Set Menus	from \$36.50per person
Lunch Buffet Menus	from \$16.50per person
Dinner Buffet Menus	from \$45.00per person
Canapés	from \$34.50per person
Chair Covers with Coloured Chair Sashes	\$6.00per person
Coloured Table Overlays or Table Runners	\$3.00 per table
Coloured Linen Napkins	\$1.00per person
Beverages & Wines	On consumption basis (refer to beverage lists)

Any additional setup requirements will incur a charge.

Minimum Numbers

We require a minimum of 50 guests for Friday, Saturday or Sunday Night functions and a maximum of 130 guests.

Theme Buffets

Themed Buffet Menus available upon request. Buffets such as Italian, Indian, German, Cajun, Chinese, Thai or Malaysian can be customized and charges will depend on the nature of the dishes required.

Lunch Menus

Option 1 - \$16.50 per person

Selection of Gourmet Sandwiches or Wraps
Fresh Seasonal Fruit Platters
Freshly Brewed Tea and Coffee

Option 2 - \$21.50 per person (Min 30 guests)

Assorted Sandwich Platter
Assorted Gourmet Wrap Platter
Seasonal Fruit Platter
Cheese and Crackers Selection
Freshly Brewed Tea and Coffee

Option 3-HOMESTYLE BUFFET \$24.50 per person (Min 30 guests)

Fresh Bread Rolls and Butter
Salad of Caesar
Traditional Greek
Tomato Bocconcini
Sheppard's Pie with Piped Mash
Chicken Mushroom and Shallot Pasta in a Pesto Cream Sauce
Seasonal Fruit Platter
Freshly Brewed Tea and Coffee

Dinner Menus

STANDARD BUFFET - \$45.00 per person (Minimum 35 people)

Freshly Baked Bread Rolls

Starters

Traditional Caesar Salad with Shaved Parmesan

Fresh Mixed Leaf Salad

Traditional Greek Salad

Grilled Ham, Semi Dried Tomato and Mushroom Pasta Salad

Vietnamese Noodle Salad

Baby Beetroot, BBQ Capsicum and Rocket Salad

Chefs Selection of Complimenting Sauces, Mustards and Dressing.

Main Dishes

Marinated Rump Steaks with Pepper Sauce

Thin BBQ Sausages

Char Grilled Chicken Thigh Cutlets

Chinese Fried Rice

Pasta Arrabiata

Parmentier Potatoes

Steamed Vegetables

Dessert

Assorted Fruit Cuts

**PREMIUM BUFFET - \$50.00 per person
(Minimum 35 person)**

Freshly Baked Specialty Breads
With Margarine and Butter

Starters

Tomato and Cherry Bocconcini
Mexican Salad
Baby Beetroot, BBQ Capsicum and Rocket Salad
Tuna Nicoise with Lemon Vinaigrette
Antipasto Platter of Meat and Char Grilled Vegetables
Mixed Leaf Salad

Chefs Selection of Complimenting Sauces, Mustards and Dressing.

Main Dishes

Salt and Pepper Fish, Calamari and Mussels
Marinated Sirloin Steaks with Red Wine Jus
Garlic and Chili Roast Chicken with Thyme Jus
Beef Lasagna
Singapore Fried Noodles with Prawns
Glazed Potatoes with Butter and Shallots
Steamed Vegetables

Dessert

Lemon Meringue Pie
Assorted Fresh Fruit Platter

**CARVERY BUFFET - \$65.00 per Person
(Minimum 35 people)**

Freshly Baked Specialty Breads
With Margarine and Butter

Starters

Traditional Caesar Salad
Baby Beetroot, BBQ Capsicum and Rocket Salad
Tuna Nicoise with Lemon Vinaigrette
Antipasto Platter of Meat and Char Grilled Vegetables
Mixed Leaf Salad with Tabouli
Beef and Broccoli Hokkien Noodle salad

Chefs Selection of Complimenting Sauces, Mustards and Dressing.

Mains Selection

(Please Select 2 of the Items Below)

Roast Premium Sirloin of Beef with Rosemary Pepper Jus
Sugar Baked Ham on the Bone with Red Currant Jus
Roast Leg of Pork with Crackling and Apple Sauce
Cajun Spiced Roast Baby Chicken with Garlic Sauce
Roast Leg of Lamb with Mint Jelly

Served With

Baked Pumpkin, Sweet Potato and Chats
Steamed Vegetables
Chicken Lasagna
Salt and Pepper Fish Fillet
Chinese Fried Rice

Dessert

Fruit Pavlova
Selected Local and Imported Cheese Platter with Crackers
Fruit Compote
Assorted Fruit Platter

**DELUXE BUFFET - \$75.00 per Person
(Minimum 50 people)**

Freshly Baked Specialty Breads
With Margarine and Butter

Mirror Display Of: Continental Meat that includes, Salami, Pork neck, Chicken Roll, Prager Ham, Mortadella, Pastrami, Cabanossi and Pickled Vegetables

Cold Selection

BBQ Octopus Marinated
Green Lip Mussels
Cooked Prawns on Ice
Whole Baked Salmon
Fresh Oysters with Lemon Wedges

SALADS: Caesar Salad, Mix Leaf, Traditional Greek Salad,
Baby Beetroot BBQ Capsicum and Rocket Salad

Chefs Selection of Complimenting Sauces, Mustards and Dressing.

Hot Selection

Roast Leg of Pork with Crackling and Apple Sauce
Baked Pumpkin, Sweet Potato and Chats
Tempura Fish
Crumbed Calamari
Prawn and Bacon Pasta
Butter Chicken and Steamed Rice
Steam Vegetables

Dessert

A Selection of Cocktail Desserts of Tarts, Cream Brule, Pavlova, Cup Cakes
Selected Local and Imported Cheese Platter with Crackers
Fruit Compote
Assorted Fruit Platter

SET MENU

Mains Only: \$36.50 per Person

2 course \$48.00 per Person

3 course \$55.00 per Person

Choose two items from each course below to Accommodate Alternate Service

*Menu is inclusive of Fresh Bread Rolls

Entrée

Traditional Caesar Salad, Baby Cos, Croutons and Grana Parmesan

Prawn and Fennel Risotto with Mushroom, Shallots and Truffle oil

Salt and Pepper Calamari with Thai Style Salad and Black Bean Dressing

Caramelized Pumpkin Soup with Cheese Crouton

Chicken and Mushroom Filo Parcel set on Polynesian Tomato Salsa

Antipasto Plate of Goat's Cheese Stuffed Peppers, Premium Olives, Char Grilled Mediterranean Style Vegetables, Crostini and Balsamic Glaze

Roast Lamb set on Savoury Pancake, Baby Mesclun and Tomato Chili Jam

Main

Char Grilled Scotch Fillet, Shallot Mash, Baked Pumpkin, Green beans and Rosemary Pepper Sauce

Beef Tenderloin on Creamy Mash with Mushrooms, Tomato and Bacon-Pepper Jus

Char Grilled Chicken Kiev Breast, Shallot Mash, Baked Pumpkin, Green Beans and Peppered Cointreau Cream sauce

Cajun Crusted Barramundi Fillets with Creamed Pontiac Potatoes, Steamed Green Beans, Soft Cherry Tomatoes and Chermoula

Ling Fillet on Pasta Rigatoni with Tomato, Zucchini and Mushroom Ratatouille

Rack of Lamb with Potato Gratin, Green Beans, Broccoli and Minted Jus

Pork Medallions, Pontiac Potato Galette, Green Beans and Apple Compote

Dessert

Cheese and Fruit Plate with Crackers

Apple and Blue Berry Crumble with Ice Cream

Vanilla Cream Brule served with Melon Salsa

Sticky Date Pudding with Caramel Sauce and Strawberry

Baked White Chocolate Cheese Cake with Berry Compote

Steamed Chocolate Pudding with Vanilla Anglaise and a Sprig of Mint

Lemon Lime Tart with Cream Fraiche

CANAPE SELECTION

\$34.50 per person based on a one-hour period

\$39.50 per person based on a two-hour period

Choice of four (5) hot and four (5) cold canapés

HOT CANAPES

- ❖ Beef & Burgundy Tartlets topped with a Creamy Potato, Sour Cream and Chive Mash
- ❖ Thai Chicken Balls Served with Sweet Chilli Sauce
- ❖ Caramelized Red Onion & Feta Tartlets
- ❖ Chinese Chicken and Ginger Dumplings Served on Individual Spoons
- ❖ Chicken Tikka served on Savory Tart with Tomato Chili Jam
- ❖ Grilled Eye Fillet on Garlic Butter Crouton with Red Wine Sauce and Mushrooms
- ❖ Chicken Oregano Cake with Avocado Tomato Salsa
- ❖ Gnocchi served with Beef Bolognese Sauce on Individual Spoons
- ❖ Lamb and Rosemary Meat Pies
- ❖ Beef Meatball Skewers served with a Spicy Romesco Dipping Sauce
- ❖ Moroccan Chicken Strips served with a Char-Grilled Capsicum Dipping Sauce
- ❖ Prawn Hargau with Black Bean Dressing
- ❖ Cajun Chicken Skewers with Sweet Chili Sauce
- ❖ Crumbed Camembert Cheese and Tomato Chili Jam
- ❖ Portobello Mushroom and Guinness Beef Pie
- ❖ Mini Chicken and Mushroom Volauvent
- ❖ Spinach and Ricotta Tartlet
- ❖ Salt and Pepper Calamari with Lime Aioli
- ❖ Cocktail Beef Skewers
- ❖ Tempura Whiting with Lemon Aioli

COLD CANAPES

- ❖ Smoked Salmon on Estonian Rye with Baby Spinach Cherry Tomato and Herbed Sour Cream
- ❖ Char-Grilled Salmon in Vietnamese Rice Wrap with avocado salsa and Dill Mustard Dressing
- ❖ Mixed Baby Brushetta of Tomato basil, Char Grilled Zucchini and Marinated Mushroom
- ❖ Classic Prawn Cocktail in Savory Tartlet with Chiffonade of Ice Berg and 1000 Island Dressing
- ❖ Char-grilled Moroccan Spiced Lamb Fillet garnished with Eggplant Caviar and Spiced Yoghurt served on Crisp Gow Gee Wrappers
- ❖ Vietnamese Rice Paper Rolls filled with Asian Vegetables and Chinese BBQ Pork
- ❖ Ricotta, Char-Grilled Capsicum and Artichoke Bruschetta
- ❖ Handmade Assorted Japanese Sushi rolls
- ❖ Traditional Thai beef salad served on Spoon
- ❖ BBQ Duck in Rice Pastry with Black Bean Sauce
- ❖ Chicken Pate on Oyster Bread
- ❖ Cheese and Melon Skewers
- ❖ Tandoori Chicken Wrap with Riata in Vietnamese Wrap
- ❖ Grilled Fillet of Beef on Bread Gnocchi with Mustard Pickle
- ❖ Cocktail Antipasto Skewer with Bocconcini, Olives & Prosciutto
- ❖ Baby Spinach and Mushroom Frittata accompanied with Spanish Chorizo and Broad Bean Concasse.
- ❖ Dips of Avocado, Char Grilled capsicum and Tatziki with Crisps of Corn Chips, Crostini and Tortilla.
- ❖ Tuna Nicoise Tartlet with Apple Lime Mayonnaise
- ❖ Ham, Cheese, Avocado and Canapé Bite
- ❖ Prawn, Avocado, Sundried Tomato and Cucumber Cocktail Skewer

Children's Meals

Children's Meal (under 12) \$10.00

Choice of: Chicken Nuggets, Chicken Schnitzel, Fish or Calamari Rings served with Chips

Dessert of: Fruit Jelly and Vanilla Ice Cream

Beverage Options

Dry Till

Beverages are charged on a consumption basis to your account. Please see our beverage lists to make your selections.

Cash Bar

Guests are to pay individually for all beverages consumed.

For further information, terms and conditions or date enquiries, please contact:

Karina Baillon

Functions Coordinator

Email: kbaillon@mligolfclub.com

Phone: 02 8796 5888

Site Inspections are available
Tuesday – Friday by appointment only

Macquarie Links International Golf Club
Macquarie Links Drive
Macquarie Links NSW 2565
Website: www.macquarielinksgolfclub.com.au