

Barbecue Menu

Option One

(Minimum 30 adults)

\$30.00 per person

Sausages

Beef steak

Chicken Pieces

Marinated Mussels

Warm Smoked Fish

Served with

Tossed Green Garden Salad

Beetroot

Potato Salad

Dessert

Fresh Fruit Salad & Cream

Option Two

(Minimum 30 adults)

\$40 per person

Scotch Fillet Steak

Chicken Kebabs

Pork Sausages

New Potatoes or Fries

Fish in Garlic, Cream & Wine Sauce

Served with

Four Salads

Breads

Dessert

Fresh Fruit Salad & Cream

We are happy to customise a menu selection for you

Roast Buffet

(Minimum 30 adults)

\$38.00 per person

Carvery

Garlic Roast Beef Sirloin
Roast Pork with Apple, Mustard Sauce & Crispy Crackling
Roast Lamb with Mint Jelly

Served with

Seasoned Split Roast Potatoes
Honey Roast Kumara
Cauliflower au Gratin
Fresh Minted Green Peas
Lime & Orange Glazed Carrots
Bread Selection
Gravy & Condiments

Dessert

Chocolate Log
Apple Crumble with Sauce Anglaise
Fresh Fruit Salad

Tea & Coffee

We are happy to customise a menu selection for you

Full Buffet Menu

(Minimum 50 Adults)
\$65 per person

Starters

Mini Spring Rolls with Dipping Sauce
Assorted Cocktail Sandwiches
Seafood – Oysters Half Shell
Shrimp & Surimi Salad
Marinated Mussels
Smoked Salmon

Cold Meats

Chicken, Pastrami, Ham, Salami
Salads - Chef's Selection of Four

Carvery (Selection of Two)

Roast Sirloin
Roast Lamb
Roast Pork

Hot Vegetables

Selection of Seasonal Vegetables
Vegetables Lasagne
Roast Baby Potatoes

Desserts

Fruit Salad
Cheesecake
Pavlova

Tea & Coffee

We are happy to customise a menu selection for you

Wedding Package

(Minimum 40 adults)
\$48.00 per person

Carvery (Selection of Two)

Roast Pork with Apple & Mustard Sauce
Roast Chicken with Cranberry
Roast Lamb with Mint Jelly

Seafood Selection

Fresh Half Shell Oysters with Lemon Wedges
New Zealand Mussel Platter
Shrimp & Surimi with Seafood Sauce

Served with

Gourmet Potatoes in Parsley Butter
Honey Glazed Kumara
Seasonal Vegetables
Selection of Salads
Breads
Rich Gravy & Condiments

Desserts

Pavlova
Tropical Cheesecake with Fresh Fruit Salad & Cream
or
Combination Cheese Board / Fruit Platter
Tea & Coffee

We are happy to customise a menu selection for you

Wedding Package

with Pre-Dinner Nibbles

(Minimum 40 adults)

\$58.00 per person

Selection of Five Canapés

Cocktail Blinis, Vol au Vents, Savoury Skewers, Smoked Mussels on Melba Toast, Stuffed Mushrooms, Oriental Dumplings & Assorted Starters

Carvery

Roast Sirloin Fillet with Japanese Five Spice Pepper
Cherry Glazed Ham
Seafood Selection
Fresh Half Shell Oysters with Lemon

Vegetables

Split Roast Potatoes
Kumara with Brandied Marmalade Glaze
East Mediterranean Salad
Fresh Seasonal Salads
Selection of Breads
Gravy & Condiments

Desserts (Selection of Three)

Fresh Fruit Salad
Ambrosia
Fruit Topped Pavlova
Chocolate Log
Home Made Trifle
Tea & Coffee

We are happy to customise a menu selection for you

Finger Food Menu

Suggestions

Option 1

\$15.00 per person

Mini Spring Rolls - Thai Sweet Chilli Sauce
Fish Pieces - Lemon Tartare
Assorted Club Sandwiches
Mini Chicken Kebabs - Satay Sauce
Sausage Rolls
Marinated Mussels

Option 2

\$18.00 per person

As per Option 1 plus:

Assorted Sushi

Option 3

\$22.00 per person

As per Option 1 plus:

Assorted Sushi
Blini/Crostini with Cream Cheese & Salmon

Entrée Platters

\$8 per person

Selection of Two Items

Assorted Cocktail Sandwiches
Spring Rolls & Samosas with Dipping Sauce
Fish Pieces with Lemon & Tartare
Honey & Soy Chicken Nibbles
Assorted Sushi

Dessert Menu (Selection of Three)

\$12 per person

Fresh Fruit Salad
Apricot Ambrosia
Fruit Topped Pavlova
Chocolate Log for Chocolate Lovers
Home Made Trifle
Cheesecake
Brandy Snaps
Lemon Meringue Pie
Fruit Platter

Cheese Board/ Fruit Platter

\$9 per person

Cheesecake
Cream Brandy Snaps
Fresh Fruit Platter
Zesty Lemon Meringue Pie

Premium Cocktail Menu

(Minimum 40 Adults)

\$28.00 per person

Oysters in Half Shell with Lemon Wedges

Sausage Rolls

Mini Quiche - Chicken & Cheese

Sushi Selection - Wasabi & Soy Sauce

Club Sandwiches - Asparagus Rolls

Assorted Canapés

Mini Capsicum Crêpes with Prosciutto

Prawn Pikelets with chilli Sauce

Spinach Feta & Olive Crêpes with Fresh Tomato Salsa

Smoked Salmon Blinis with Lime Cream

Spicy Italian Meatballs with Sour Cream Sauce

Stuffed Mushrooms

Fruit Platter

Links Cafe

Golf Group Menus

\$9.00 per person

Hamburger & Chips
Tea & Coffee

Steak or Fish Meal

Premium Scotch Fillet Steak \$22 per person

Or

Fresh Pan Fried or Deep Fried Fish \$18 per person

Served with

New Potatoes with Mint Dressing or Fries
Selection of Breads & Four Fresh Salads
Tea & Coffee Extra \$2.50 per person

Roast Meal

\$18 per person

Prime Roast Beef
Crispy Roast Potatoes
Fresh Vegetables, Kumara, Gravy
A Selection of Two Fresh Salads

Roast Meal Dessert

\$2 per person

Apple Crumble with Custard & Cream

Tea & Coffee

Luncheon Buffet

\$20 per person

Champagne Ham on the Bone
Succulent Roast Chicken
New Potatoes
Choice of Four Fresh Salads
Selection of Breads

Full Luncheon Buffet

\$30 per person

Champagne Ham on the Bone
Crispy Roast Chicken
Prime Roast Garlic Beef
Seafood Platter
New Season Potatoes
Choice of Four Fresh Salads
Selection of Breads

After Game Golf Buffet

\$23.00 per person
(minimum 40 people)

Curry & Rice
Select one of the Following
Champagne Ham on the Bone
Prime Roast Beef
Crispy Roast Chicken
Selection of Three Fresh Salads
Gourmet Potatoes
Selection of Breads

Golf Group Platter Menu

Four People

Combination 1

\$24.00 per Platter

Fries, Mini Spring Rolls, Mini Samosas,
Meatballs, Marinated Mussels & Sausages Rolls

Combination 2

\$30.00 per Platter

(Select 8 of the following)

Fries, Mini Spring Rolls, Mini Samosas, Meatballs,
Marinated Mussels, Sausage Rolls, Club Sandwiches,
Assorted Canapés, Chicken Nibbles, Oriental Dumplings

Combination 3

\$36.00 per Platter

(Select 8 of the following)

Fries, Mini Spring Rolls, Mini Samosas, Meatballs,
Marinated Mussels, Sausage Rolls, Club Sandwiches,
Assorted Canapés, Chicken Nibbles, Oriental Dumplings,
Sushi, Blini/Crostini with Cream Cheese & Salmon
Assorted hors d'oeuvres

Corporate Golf Day Menu

Premium Selection

Registration

\$5.00 per person

On arrival there will be tea, coffee & a variety of scones

Lunch

\$10.50 per person

There will be a table set out with gourmet sandwiches, salad rolls, slices/cakes, fruit & bottles of water from which players may select their lunch

Sausage Sizzle

\$5.00 per person

There will be a traditional sausage sizzle barbecue with bread, sauces etc, at the Eagles Rest (10th Tee)

After Game Menu Options

Premium Cocktail Menu		\$28.00	per person
Finger Food	Option 1	\$15.00	per person
	Option 2	\$18.00	per person
	Option 3	\$22.00	per person
Golf Group Platters	Combination 1	\$24.00	
	Combination 2	\$30.00	
	Combination 3	\$36.00	

Prize Giving Buffet \$23.00 per person

CHRISTMAS FEAST

Menu

Glazed Champagne Ham on the Bone
Dressed with Fresh Pineapple
Roast Turkey with Cranberry Sauce
Prime Garlic Roast Beef with Gravy
Parmesan Potatoes or New Potatoes
Dressed Kumara drizzled with brandied
marmalade glaze
Broccoli & Cauliflower with
Sour Cream Sauce

Chef's selection from 4 seasonal salads

Christmas Pudding with
Custard & Cream

Fresh Fruit Salad & Chocolate Log

All this for only \$30.00 per head