

The most unforgettable  
function venue in Brisbane?



A beautiful setting with people who enjoy looking after you, and an appetizing choice of menus. North Lakes Resort Golf Club has everything to make your function fantastic.

Just look at the location. Surrounded by a beautifully sculpted championship golf course and gardens, this is the kind of inspiring vista you won't find anywhere else in Brisbane.

And our purpose-designed function rooms ensure you can make the most of that amazing scenery, with floor to ceiling windows all the way around.

It's convenient, too. Only 25km from Brisbane CBD, and a short trip from the airport, North Lakes Resort Golf Club is easily reached from the motorway. And with ample, free parking, your guests will be pleased to avoid city congestion and car park fees.

But arriving here and taking in the view is only the start of the North Lakes Resort Golf Club experience. One of the things we are most passionate about is providing unparalleled service from your arrival, to your departure and every memorable minute in-between.

The function packages shown on the following pages are just a guide to what's available. We are always happy to sit down with you and tailor a menu to suit your needs. Pricing throughout this brochure is shown for groups of 40 or more, but we are flexible enough to accommodate larger or smaller parties.



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Thank you for a great Engagement celebratory afternoon for Ange and Josh. The feedback, especially the quality and quantity of food, friendly and helpful wait/bar staff plus the superb venue made this a great success.

**Ian and Cherie Sharry**

## Our function rooms

Purpose-designed with functions in mind, the rooms at North Lakes Resort Golf Club are adaptable to suit the size of your party. Of course, every room has fantastic views of the gardens and golf course.

### Room Hire Rates

	Mon - Thurs		Fri - Sat		Sun	
	3 Hours until 5pm	5 Hours until 5pm	3 Hours until Midnight	5 Hours until Midnight	3 Hours until 5pm	5 Hours until 5pm
Masters, Classic or Champions	\$200	\$350	\$300	\$400	\$300	\$400
Masters & Classic	\$350	\$450	\$500	\$550	\$500	\$550
\$POA for	Clubhouse & Terrace (5 Hours hire only)					
	Room Hire after 5pm Sun - Thurs					

All function room hire is inclusive of the following:

- Private terrace (*where available*) to mingle for pre dinner drinks and canapés
- Round, 10-person tables for sit-down dinners or scattered cocktail tables
- White linen table cloths and linen napkins
- Skirted gift and cake table
- Dance floor (subject to availability - 5 hour room hire only)
- CD player/iPod connectivity
- Service staff for your event
- Lectern and wireless microphone

Room	Seated Dinner	Cocktail Reception
The Masters, Classic or Champions	50	60
The Masters & Classic	100	150
The Clubhouse Terrace	120	250

Please Note: a cakeage charge of \$2 for platters & \$5 for plating with berry couli & cream for all celebration cakes

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Your staff were wonderful and should be congratulated and commended on a job well done. All of our guests commented on the food, the room and the whole night in general.

**Bill and Sharon May, Directors of Maycut**

**High Tea**  
**\$25.00 per person**  
*Minimum of 15 guests*

Sweet & Savoury items with a self-serve chilled fruit juice station



Includes

- Freshly baked scones with jam & cream
- Fresh Danish pastries
- Seasonal fruit
- Petit ham & cheese croissants
- Gourmet finger sandwiches

All the food for your special event is prepared on-site by our chef's expert team.

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## Canape Selection

1 hour \$26.00

1.5 hours \$29.00

2 hours \$33.00

*Minimum 40 guests*

We have some fantastic food choices for your guests to enjoy, including sumptuous canapés, waiter-served for the duration of your choice.

### Choose:

**3 x Cold options; 4 x Hot options; 1 x Noodle Box option**

#### Station Selection (Choose 1)

- King Island cheese station with homemade lavosh
- Assorted Italian breads & house made dips
- Mediterranean antipasto platter - consisting of semi-dried tomatoes, Kalamata olives, Danish fetta, marinated eggplant & watercress

#### Noodle Box Options (Choose 1)

- Battered fish & chips
- Beef & black bean stir fry
- Chicken satay stir fry, cashews, bok choy, Spanish onion & shallots
- Wok tossed Asian vegetables & glass noodles
- Sweet & sour pork with crispy Hokkien noodles, confit pin

#### Cold Options (Choose 3)

- Smoked Salmon, cucumber & creme fraiche
- Assorted marinated Spanish olives
- Pacific Oysters, pickled wakimi
- Avocado & Spanish Jamon on toasted sour dough & Danish fetta
- Sweet potato & Mediterranean vegetable frittata
- Thai vegetable rice paper rolls
- Poached Salmon & bush tomato jam
- Rare roast beef en croute with relish & micro herbs
- Poached chicken, Cumberland paste & brie en croute
- Cumin roasted pumpkin skewers with a Moroccan yoghurt dressing

#### Hot Options (Choose 4)

- Pulled Pork Sliders
- Mini beef cheeseburgers
- Rosemary & garlic flat bread
- Macadamia crumbed chicken with lemon & aioli
- Authentic chicken satay skewers
- Salt & pepper squid with aioli & lemon
- Authentic curry puffs with local sweet chili sauce
- Lamb & rosemary pies with caramelized onion
- Steamed seafood wontons with a sweet soy dressing
- Braised beef cheek & wild mushroom ragout tarts
- Confit pork belly & cherry glaze
- Peking duck wontons with a Thai basil dipping sauce
- Tandoor chicken skewer's with shredded cucumber tzatziki

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## Traditional Buffet

\$30.00 per person

*Minimum of 40 guests*

### Traditional Buffet

- Assorted bread rolls & butter
- Traditional Caesar salad (GFO)
- Garden salad (GF)
- Coleslaw
- Roasted marinated chicken breast pieces
- BBQ braised beef tenderloin with caramelized Spanish onion
- Crispy fries & aioli

## Signature Buffet

\$48.00 per person

*Minimum of 40 guests*

### Signature Buffet

- Assorted bread rolls & butter
- Traditional Caesar salad (GFO)
- Garden salad (GF)
- Creamy potato salad infused with semi dried tomatoes & watercress (GF)
- Mediterranean pasta salad
- Roasted marinated chicken breast pieces (GF)
- BBQ braised beef tenderloin with caramelized Spanish onion (GF)
- Roasted root vegetables & seasonal greens (GF)
- Assorted Reef fish with mango salsa (GF)

“

Many thanks for making our event last Saturday very successful. The only complaints so far have been along the lines of “why didn’t it last longer?”

**Sam Parkinson, The Lakes College**

## Set Menu Selections

Minimum 40 guests

2 Course \$50.00 per person

3 Course \$60.00 per person

### Entree's

- Braised Wagyu shoulder, assorted wild mushrooms, baby spinach & parmesan ragout (GF)
- Chicken, mushroom, brie & cranberry tart with watercress & almond salad
- Duck & shitake mushroom risotto, micro herbs & truffle oil (GF)
- Paperbark smoked salmon with tomato relish & micro herbs (GF)
- Spinach & ricotta ravioli roasted tomato sauce, grana Padano & micro herbs (GF)

### Mains

- Roasted beef tenderloin, pomme puree, seasonal greens, caramelised onions, port wine jus (GF)
- Atlantic salmon, warm potato & spinach salad, avocado & tomato salsa (GF)
- Oven roasted chicken breast, sweet potato puree, prosciutto wrapped asparagus, baby spinach, cumberland sauce (GF)
- Roasted pork cutlet, roasted sweet potato, seasonal green beans, broccolini & confit apple (GF)
- Moroccan vegetable tagine served with cous cous & Greek yoghurt (GF, V)
- Queensland Barramundi, roasted kipfler potatoes, braised leek & mustard salad, confit lemon & golden shallot

### Dessert

- Chocolate hazelnut baci, dark chocolate sauce & strawberry salad (GF)
- Berry & white chocolate cheesecake creme anglaise & mint
- Orange & almond cake, roasted almond & double cream (GF)
- Carrot & ginger cake, lemon curd & candied ginger
- Lemon Meringue, wild raspberry puree & fresh berries



## Share Table Selections

\$40.00 per person

*Minimum 40 guests*

### Entree

#### **Tapas or 30 minutes of chef's selection of canapes**

*Choose 4 tapas selections*

- Chicken satay skewers
- Spicy chicken wings - Texas hot sauce
- Marinated Spanish olives
- Crispy potatoes with a mustard & white balsamic dressing
- Potato & yellow curry puff
- Salt & Pepper squid
- Macadamia chicken pieces
- Petite assorted quiches
- Crumbed Kalamata olives with house made aioli
- Lamb & rosemary pie

### Main

*Choose 2 Main selections*

- Coal roasted beef tenderloin with caramelised red onion & red wine jus
- Oven roasted chicken breast with golden honey carrots, Dukkah & Moroccan yoghurt
- Rosemary & garlic infused lamb shoulder served with roasted potatoes & rosemary infused jus
- Atlantic Salmon fillets with an avocado & tomato salsa

### Sides

*Choose 2 Sides to accompany your main selection*

- *Green beans with capers & Spanish salsa*
- *Buttered broccolini with toasted almonds*
- *Traditional Caesar salad*
- *Maple roasted pumpkin with pepitas & rocket*
- *Roasted New England potatoes with parmesan, sour cream & jamon*
- *Rocket, parmesan & aged balsamic*
- *Assortment of seasonal root vegetables roasted with garlic & fresh herbs served with Israeli cous cous*



**Garden Tea Party**  
**\$250 Lawn Hire**  
*Minimum*

A wide variety of beverages are available to suit your needs.  
Please refer to our separate drinks menu for full details.



Includes:

- 3 hours lawn hire
- Tea & coffee station
- CD player with iPod & USB connectivity for music
- Skirted gift table, cake table, catering table
- Lawn set up in your selected style
- Picnic blankets
- Lawn games

Lawn Games:

- Giant Connect 4
- Giant Jenga
- Croquet
- Mini PutPut

*Conditions*

- Wet weather - North Lakes Resort Golf Club reserves the right to postpone event if rained out & no function room is available.
- North Lakes Resort Golf Club reserves the right to change Champions Lawn if a Wedding gets booked on the same day
- Tea Parties available in morning or afternoon slots only. Excludes lunchtimes 12 - 2 pm

North Lakes Resort Golf Club is very easy to reach just off the Bruce Highway - a comfortable 30 minute drive from Brisbane CBD, or 20 minutes from the airport. And we have all the free parking you need...

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#### From the north

Heading south on the Bruce Highway, take the Redcliffe/Mango Hill exit and proceed east along Anzac Avenue. At the third set of traffic lights, turn left onto Discovery Drive. At the fifth roundabout, turn left onto Bridgeport Drive, and proceed to the end, where you will find the clubhouse and car park.

#### From Brisbane Airport

Follow signs for the Sunshine Coast to exit onto the Bruce Highway. Heading north on the Bruce Highway, take the Redcliffe/Petrie exit and proceed east along Anzac Avenue. At the third set of traffic lights, turn left onto Discovery Drive. At the fifth roundabout, turn left onto Bridgeport Drive, and proceed to the end, where you will find the clubhouse and car park.

#### From the south

Heading north on the Bruce Highway, take the Redcliffe/Petrie exit and proceed east along Anzac Avenue. At the third set of traffic lights, turn left onto Discovery Drive. At the fifth roundabout, turn left onto Bridgeport Drive, and proceed to the end, where you will find the clubhouse and car park.



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[www.northlakesgolfclub.com.au](http://www.northlakesgolfclub.com.au)

