

Breakfast BBQ Package 1

Served Buffet Style

Menu:

- ◆ *Fried Eggs - straight off the Hotplate*
- ◆ *Traditional Beef Sausages*
- ◆ *Smoked Bacon Rashers*
- ◆ *Fresh Cut Fruit & Natural Yoghurt*
- ◆ *Selection of Bread, Rolls & Butter*
- ◆ *Chef's Selection of Condiments & Dressings*
- ◆ *Vegetarian available on request*

\$15.50 per person for groups of 30 or more

\$100 surcharge fee for groups less than 30

Final numbers to be confirmed 5 business days prior to event

Breakfast BBQ Package 2

Served Buffet Style

Menu:

- ◆ *Fried Eggs - straight off the Hotplate*
- ◆ *Traditional Beef Sausages*
- ◆ *Smoked Bacon Rashers*
- ◆ *Buttered Field Mushrooms*
- ◆ *Grilled Tomato*
- ◆ *Fresh Baked Muffins*
- ◆ *Selection of Continental Breakfast Pastries*
- ◆ *Fresh Cut Fruit & Natural Yoghurt*
- ◆ *Selection of Bread, Rolls & Butter*
- ◆ *Chef's Selection of Condiments & Dressings*
- ◆ *Vegetarian available on request*

\$24.50 per person for groups of 30 or more

\$100 surcharge fee for groups less than 30

Final numbers to be confirmed 5 business days prior to event

Buffet Breakfast Package 1

Served Buffet Style in the Club House

Menu:

- ◆ *Selected Breakfast Cereals*
- ◆ *Freshly Baked Pastries from Laurent*
- ◆ *House Baked Sweet Muffins*
- ◆ *Fresh Cut Fruit with Natural Yoghurt*

\$18.50 per person for groups of 30 or more

\$100 surcharge fee for groups less than 30

Final numbers to be confirmed 5 business days prior to event

Buffet Breakfast Package 2

Served Buffet Style in the Club House

Menu:

- ◆ *Selected Breakfast Cereals*
- ◆ *Freshly Baked Pastries from Laurent*
- ◆ *Fresh Cut Fruit with Natural Yoghurt*
- ◆ *Scrambled Eggs*
- ◆ *Grilled Bacon Rashers*
- ◆ *Beef Sausages*
- ◆ *Hash Browns*
- ◆ *Grilled Mushrooms*
- ◆ *Grilled Tomato*
- ◆ *Toast*

\$28.50 per person for groups of 30 or more

\$100 surcharge fee for groups less than 30

Final numbers to be confirmed 5 business days prior to event

Luncheon Summer Buffet

Served Buffet Style in the Club House

Menu:

- ◆ *Roasted Breast of Turkey*
- ◆ *Twice Smoked Ham off the Bone*
- ◆ *Rare Roasted Beef*
- ◆ *Gold Coast Tiger Prawns*
- ◆ *Coffin Bay Oysters*
- ◆ *Chef's Selection of 3 Salads*
- ◆ *Selection of Bread, Rolls & Butter*
- ◆ *Chef's Selection of Condiments & Dressings*
- ◆ *Vegetarian available on request*
- ◆ *Fresh Fruit*
- ◆ *Passionfruit Pavlova*
- ◆ *New York Style Baked Cheese Cake*
- ◆ *Double Cream*

\$38.50 per person for groups of 30 or more

\$100 surcharge fee for groups less than 30

Final numbers to be confirmed 5 business days prior to event