

Celebrations

at Windaroo Lakes



windaroo lakes
golf - cafe - restaurant - bar

3804 0655 | functions@windaroolakes.com.au | www.windaroolakes.com.au

Thank you

Thank you for considering us as the location for your special celebration. The dedicated and talented Events Team at Windaroo Lakes welcomes you to our luxurious estate. The natural beauty of our venue will enhance your celebration in a way like no other.

Windaroo Lakes offers several location options for the perfect function of any kind. Our well-appointed function spaces vary in size and design and can accommodate up to 100 seated guests.

Our experienced and professional staff will prioritise your needs and assist you through every stage in the planning process. There is no detail too small or task too large for our resourceful planning team.

We pride ourselves on providing excellent service. Our experienced Events Team will do everything necessary to make your event as stress-free as possible.

We would love to talk to you to discuss package options and to inspect our venue.





Celebration Venues

The Eagle Lounge

This room allows the perfect opportunity to celebrate any special occasion, from a small, intimate gathering to a larger work conference, allowing your event to be memorable, stylish and enjoyable.

Capacities

- Banquet 60 guests
- Cocktail 80 guests

Features

- Free room hire*
- Private bar (minimum \$1,000 spend)
- Built-in PA system compatible with an AUX input
- Fully air-conditioned
- Rectangle tables, 6-8 pax
- Cocktail tables

Inclusions

Included for all celebrations and functions

- Dedicated Events Organiser
- 5 hour venue hire
- Rectangle tables, seating 5-8 guests each
- Uncovered chairs
- Cutlery and glassware
- Water station

Trading Hours

7 days a week

10am - 10pm



Additional Costs

Additional extras you can add*

- Chair covers (choice of black or white) - \$5 per chair
- Centrepieces (2 options) - \$100
- Helium balloons - \$2 per balloon (dependent on size)
- Welcome sign - \$150
- White table linen and skirting - From \$100
- Projector (The Eagle Lounge only) - \$30

*All additional costs to be discussed with Events Manager

Food Packages

Mini Substantial's

Hand held box selection. Great for the more casual stand up and relaxed celebration.

Silver - \$20pp (2 choices)

- Battered fish and crisp fries
- Char siu Singapore noodles (v)
- Chicken tikka masala with coconut rice

Gold - \$25pp (3 choices)

- Garlic prawns with rice
- Mushroom and spinach risotto, with truffle oil and shaved parmesan cheese
- Peaking duck breast with Asian greens and noodles
- House crumbed chicken tenders and chips with chipotle mayo

(v) Vegetarian; (gf) Gluten Free





Build your own Burger Bar

\$29pp , minimum of 40 guests

- Milk bun, gluten free bun available
- Seasoned wagyu beef patty, marinated chicken breast patty, lentil and chickpea patty (v)
- Beer battered fries
- Lettuce, tomato, onion, pineapple, beetroot, pickles and cheese
- Tomato sauce, BBQ sauce and American mustard

Oriental Bar

\$60pp, minimum of 30 guests

2 entrees, 3 mains & special fried rice

ENTREE

- Vegetable spring rolls
- Vegetable samosas
- Dim sims
- Money bags
- Prawn toast

MAIN

- Beef and black bean
- Thai green chicken curry
- Thai red beef curry
- Chair sui vegetable and hokkien noodles
- Sweet and sour pork

Condiments included

Soy, sweet chilli plum and sweet soy sauce

Indian Bar

\$65pp, minimum of 30 guests

2 entrees, 3 mains, saffron rice and naan bread

ENTREE

- Pappadums
- Onion baji
- Samosas
- Vegetable pleura

MAIN

- Butter chicken
- Lamb korma
- Vegetable biryani
- Tandoori chicken

Condiments included

Tzatziki, mint yoghurt and Indian onion salad

Pizza Bar

\$45pp, minimum of 30 guests

4 pizzas, 2 salads & garlic bread

PIZZAS

- Hawaiian
- Supreme
- Seafood
- BBQ chicken
- Meat lovers
- Vegetarian
- Garlic and cheese

SALAD

- Greek salad
- Caesar salad
- Pasta salad

Gluten free base available
(with surcharge)





Taco Bar

\$32pp , minimum of 30 guests

- Tacos (soft and hard)
- Beef or chicken
- Lettuce
- Tomato
- Onion
- Corn
- Cheese
- Spanish rice
- Mexican style black beans
- Sour Cream
- Guacamole
- Salsa

Kids Bar

\$25pp, minimum of 30 guests

- Pluto pups
- Ham and cheese pizza
- Party pies
- Party sausage rolls
- Cheerio's
- Chips

Condiments included

Tomato and BBQ sauce

Cheese Board

\$150 (mkt*)

An assortment of cheese, crackers and fruit

Party Bar

Bronze - \$15pp

4 options

Silver - \$20pp

6 options

Gold - \$28pp

9 options

- Prawn twists
- Onion rings (v)
- Dim Sims
- Money Bags (v)
- Beef and cheese sliders (gf)
- Szechuan pepper calamari (gf)
- Fish goujons
- Samosa
- Mini mixed quiches (v)
- Party pies
- Mini sausage rolls
- Spring rolls (v)

Minimum of 30 guests





Premium Party Bar

Silver - \$40pp

6 options

Gold - \$45pp

9 options

- Buffalo wings with blue cheese dipping sauce (gf)
- BBQ wings with blue cheese dipping sauce (gf)
- Pulled Texas beef and cheese sliders
- Southern fried chicken with coleslaw slider
- Duck spring rolls and chilli plum dressing
- Spicy vegetable samosa and mint yoghurt (v)
- Fried pork dumplings
- Lamb kofta skewers with mint yoghurt
- Tandoori chicken skewers with mint yoghurt
- Vegetable skewer with green goddess dressing (v)

Minimum of 40 guests

All Seasons Buffet Bar

\$70pp , minimum of 40 guests

3 meat, 3 hot, 3 sides, 2 desserts & all condiments

Meat dishes

- Slow cooked beef cheeks in red wine jus (gf)
- Slow cooked lamb shoulder in rosemary jus (gf)
- Fried pork belly in honey soy
- Pork sausages in onion gravy (gf)
- Roast Beef (gf)

Side dishes

- Roast pumpkin and steamed vegetables (v)
- Potato bake (v) (gf)
- Mashed potato (v) (gf)
- Corn on the cob (v) (gf)
- Coleslaw (v) (gf)
- Garden salad (v) (gf)
- Caesar salad

Condiments

- Condiments and breads to suit

(v) Vegetarian; (gf) Gluten Free

Hot Dishes

- Fried rice
- Butter chicken with saffron rice
- Lamb korma with saffron rice
- Thai red beef curry with coconut rice
- Chicken tika masala with coconut rice
- Vegetarian char siu Singapore noodles (v)

Desserts

- Sticky date pudding with butterscotch sauce
- Apple crumble with brandy custard
- Cheese board (gf crackers available on request)
- Fruit platter (v) (gf)





Christmas Menu

Mains

MAPLE BOURBON GLAZED HAM

Seasoned roast potatoes and pumpkin, steamed buttered vegetables, Yorkshire pudding and rich gravy

ROAST TURKEY

Seasoned roast potatoes and pumpkin, steamed buttered vegetables, Yorkshire pudding and cranberry sauce

Desserts

MERINGUE NEST

With berry compote and vanilla bean chantilly cream

INDIVIDUAL PLUM PUDDINGS

With brandy custard

\$42.90pp , minimum of 40 guests



For the kids

12 years and under

Set Menu - \$10pp

- Battered fish and chips
- Calamari and chips
- Chicken nuggets and chips

Buffet and Plated Meals

12 years and under - Half price

13 and over are classed as adults

Breakfast Buffet

\$25 per person, minimum of 40 people

- Assorted pastries and croissants
- Grilled tomato with cheese and herbs
- Scrambled eggs
- Grilled bacon rashers
- Chipolatas
- Sautéed mushrooms
- Hash browns
- Coffee and tea station

Coffee Break

Tea and Coffee Station

\$4.75 per person

Tea and Coffee Station with Biscuits

\$7.50 per person

Morning or Afternoon Tea

\$12.50 per person

A choice of one of the following

- Continental pastries - individual muffins and danishes
- Toasted croissants - filled with ham and cheese
- Assorted mini quiches - spinach and feta quiche Lorraine (gf)
- Sweet bites - Chefs selection

Additional choices available - \$2.75

Lunch in a box

\$25 per person

- Fresh salad sandwich
- A piece of fruit
- Chocolate bar
- Potato chips
- A bottle of water





Beverage Packages

Bronze

4 hours - \$50pp

- Full, mid and light domestic bottled beer
- Bottled house wine
- Bottled sparkling wine
- Soft drink and juice

*For all guests

Silver

4 hours - \$60pp

- Bronze package
- Premium and imported bottled beer

*For all guests

Gold

4 hours - \$70pp

- Bronze package
- Silver package
- Basic spirits

*For all guests

Pay as you go

Nominate drinks to be available for your guests to a set amount

Suppliers

We want to help in every way we can to make this day perfect. So we have put together a list of suppliers we have worked with and would recommend.

Celebration Cake

Michelle Varady's Cake
Creations
0403 802 149
Facebook - @MVaradycakes

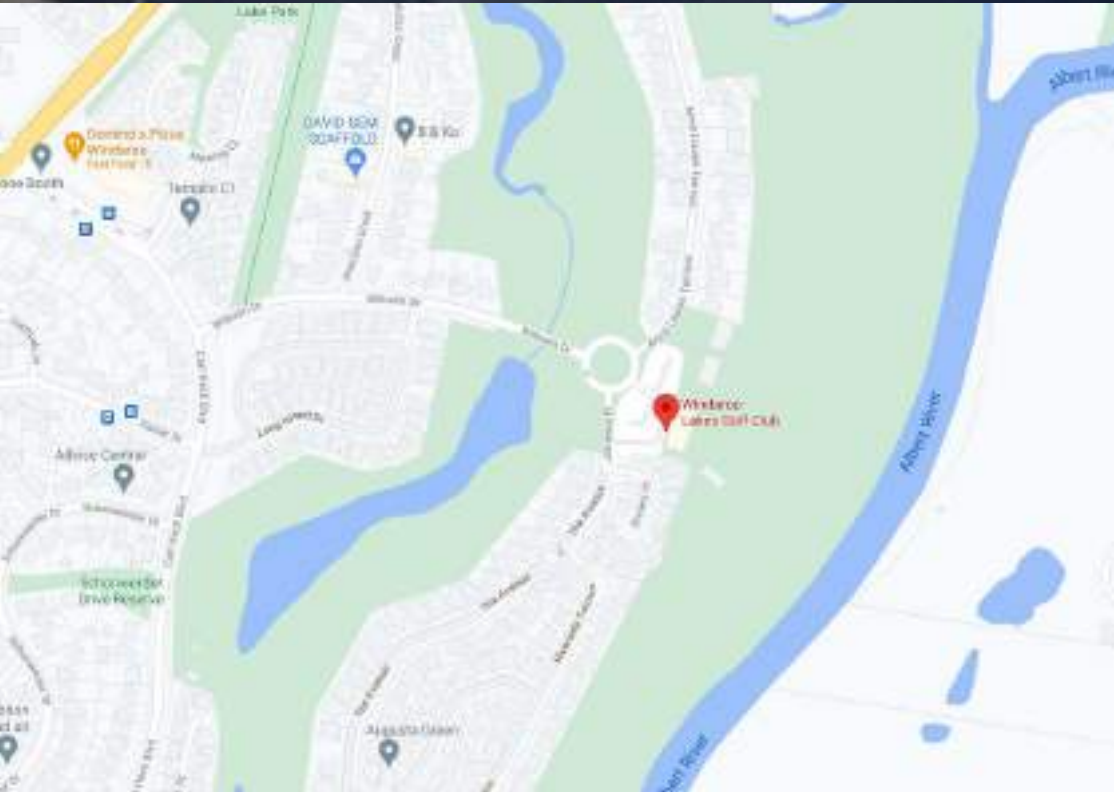
DJ

DJ DS Dansav
0416 821 226
Facebook - @DanDjDsSav

Photo Booth Hire

Captured Booths
0404 354 819
capturedbooths@outlook.com
Facebook -
@CapturedPhotoBoothHire





General Information

1. Liquor Licence

Windaroo Lakes Golf Club is licensed to 10pm and therefore can not serve customers beyond this time.

2. Deposits

A \$200 non-refundable deposit is required on confirmation of booking.

3. Dietary requirements

Dietary requirement details are to be confirmed 5 working days prior to the event.

4. Early setup and access to the room

This is dependent on availability. Please contact us to discuss further.

5. Payment

Full payment of your account is required 3 days prior to the event. Cash, credit card or EFTPOS is accepted.

6. Children

3 years and under are complimentary. Ages 4 to 12 years are half price and 13 years and older are considered adults.

7. Food and beverage

Guests are not permitted to bring their own food or beverage onto the premises, with the exception of the wedding cake.

8. Damages

The customer is responsible for any property damage to the Windaroo Lakes venue and surroundings, including sound systems and golf carts.

9. Parking

Limited parking is available. Additional car parking is offered beside the driving range.

10. Getting here

Our address is 1-5 Anna Louise Terrace, Windaroo, 4207.