

# **BELMONT GOLF CLUB**

## **CORPORATE CATERING PACKAGES**



### **Catering Information Package**

**Belmont Golf Club is the perfect venue for your corporate event. Situated only 30 minutes south of the Newcastle CBD, or just 2 hours north of Sydney, this oasis, is Lake Macquarie's best kept secret. With an 18 hole, Par 72 Championship Links course set amongst rolling green fairways and trees with many of the fairways having the Pacific Ocean views as their backdrop, you can't go wrong.**

**We strive to ensure all our guests have an enjoyable day and leave our club impressed by the service and facilities we provide. We can offer a number of catering packages which suit all different dietary requirements enabling you and your guests to enjoy your day.**





# CORPORATE CATERING PACKAGES FOR BELMONT GOLF CLUB

## GOLFERS PREMIER PACKAGE

**\$45.00 per Head**

### **Inclusions:**

**(Minimum of 20 players)**

-  Coffee, Tea & Juice with registration
-  Breakfast on Arrival (Bacon & Egg Roll)
-  3 Course Lunch or Dinner Menu\*
-  Presentation Facilities

Choice of either:

**The Golfers Premier Menu**

**Or**





**The Premier Buffet Menu**

## GOLFERS INDULGENT PACKAGE

**\$50.00 per Head**

### **Inclusions:**

**(Minimum of 40 players)**

-  Coffee, Tea & Juice with registration
-  Breakfast on Arrival (Bacon & Egg Roll)
-  3 Course Lunch or Dinner Menu
-  Presentation Facilities

Choice of either:

**The Golfers Indulgent Menu**

**Or**






**The Premier Buffet Menu**

## GOLFERS EXCLUSIVE PACKAGE

**\$60 per Head**

### **Inclusions:**

**(Minimum of 40 players)**

-  Coffee, Tea & Juice with registration
-  Breakfast on Arrival (Bacon & Egg Roll)
-  Sausage Sizzle Halfway
-  3 Course Lunch or Dinner Menu
-  Presentation Facilities

Choice of either:

**The Golfers Exclusive Menu**

**Or**

**The Gourmet Buffet Menu**



An option for a 2 course menu is available, on request, for the  
“Golfers Premier Package”

**For full Corporate Golf Packages, Including all Booking Information,  
Policies and Conditions, please contact either Belmont Golf Club or  
Lake Macquarie Golf School on:  
(02) 4945 4348 or [www.belmontgolf.com.au](http://www.belmontgolf.com.au)**

# MENU SELECTIONS

## GOLFERS PREMIER MENU

Single: Main - \$25.00, 2 x Course - \$31.00, 3 x Course - \$35.00

Alternate Drop: Main - \$28.00, 2 x Course - \$34.00, 3 x Course - \$40.00

### ENTRÉE

- Salt and Pepper Squid on Rocket and Sun Dried Tomato Salad, Seed Mustard Dressing
  - Pesto Lamb Cutlet with Roast Pumpkin Puree, Parsnip Crisps Red Wine Sauce

### MAIN

- Char grilled Beef Sirloin on Potato Roesti with Spinach Salad, Sauce Béarnaise
- Confit Duck Leg with Roasted Root Vegetables, Orange Sauce & Potato Crisps

### DESSERT

- Lemon Tart with Raspberry Coulis and Double Cream
- Profiteroles filled with Custard Cream, Hot Chocolate Sauce

## GOLFERS INDULGENT MENU

Single: Main - \$27.00, 2 x Course - \$33.00, 3 x Course - \$37.00

Alternate Drop: Main - \$30.00, 2 x Course - \$36.00, 3 x Course - \$42.00

### ENTRÉE

- Tasmanian Smoked Salmon Salad with Red Onion, Capers & Horseradish Dressing
- Crispy Skin Pork Belly with Cola & Anise Rum Glaze, Cabbage and Green Apple Salad
  - Chicken & Mushroom Filo Tart with Aromatic White Truffle Cream Sauce

### MAIN

- Roasted Chicken Breast wrapped in Bacon with Green Peppercorn Sauce & Sweet Potato Puree
- Char grilled Lamb Rump on Potato Croquette with Ratatouille, Red Wine Jus & Roasted Garlic

### DESSERT

- Lemon Tart with Raspberry Coulis and Double Cream
- Individual Pavlova with Fresh Fruit & Passionfruit Syrup
- Chocolate Pudding with Double Cream & White Chocolate Sauce

## GOLFERS EXCLUSIVE MENU

Single: Main - \$28.00, 2 x Course - \$35.00, 3 x Course - \$39.00

Alternate Drop: Main - \$31.00, 2 x Course - \$38.00, 3 x Course - \$44.00

### ENTRÉE

- Chicken & Mushroom Filo Tart with Aromatic White Truffle Cream Sauce
- Prawn Ravioli with Seafood Bisque Sauce, Herb Oil & Shaved Parmesan
  - Fettuccine with Chicken, Sun Dried Tomato & Pesto Cream Sauce
- Pesto Lamb Cutlet with Roast Pumpkin Puree, Parsnip Crisps Red Wine Sauce

### MAIN

- Pan-fried Snapper Fillet with a Fennel, Black Olive, Tomato, Celery Salad, Lemon and Paprika Mayonnaise
  - Olive Oil & Lemon Marinated Chicken Breast with Thyme Cream and Roasted Potato
  - Roast Prime Beef with Baked Potato, Pumpkin, Red Wine Jus & Yorkshire Pudding

### DESSERT

- Lemon Tart with Raspberry Coulis and Double Cream
- Sticky Apricot Pudding, Butterscotch Sauce & Crème Anglaise
- Individual Pavlova with Fresh Fruit & Passionfruit Syrup
- Crème Brûlée with Marinated Raspberries and Cream

# **MENU SELECTIONS**

## **GOLFERS PREMIER BUFFET**

**\$37.50 per Person**

### **HOT ROAST**

Hot Roast Pork and Roast Beef carved by our chef at the buffet table.

All served with traditional Roast Seasonal Vegetables; Potato & Pumpkin

### **TWO HOT DISHES SERVED WITH STEAMED RICE**

(Please select two dishes from the following list)

Beef Stroganoff, Beef or Vegetarian Lasagne, Penne Pasta in Rich Napoli Sauce & Basil (V)  
or Creamy Tomato Sauce, Curried Chicken

### **ACCOMPANIMENTS**

Potato Salad

Coleslaw

Mixed Tossed Salad

Fresh Bread Rolls

### **DESSERT**

Chefs Selection

### **TEA & COFFEE STATION**

## **GOLFERS GOURMET BUFFET**

**\$44.50 per Person**

### **HOT ROAST**

Hot Roast Pork and Roast Beef carved by our chef at the buffet table.

All served with traditional Roast Seasonal Vegetables; Potato & Pumpkin

### **TWO HOT DISHES SERVED WITH STEAMED RICE**

(Please select two dishes from the following list)

Beef Stroganoff, Beef or Vegetarian Lasagne, Penne Pasta in Rich Napoli Sauce & Basil (V)  
or Creamy Tomato Sauce, Curried Chicken

### **SEAFOOD SELECTION**

A plentiful selection of Fresh Prawns & Oysters

### **ACCOMPANIMENTS**

Potato Salad

Coleslaw

Mixed Tossed Salad

Fresh Bread Rolls

### **DESSERT**

Chefs Selection

### **TEA & COFFEE STATION**

# **MENU SELECTIONS**

## **GOLFERS CONTINENTAL BREAKFAST BUFFET**

**\$15.00 PER PERSON**

Fruit Salad and Vanilla Yoghurt  
Assorted Toast and Spreads  
Cereal and Stewed Fruits  
Pastry Selection  
Tea, Coffee & Orange Juice

## **GOLFERS HOT BREAKFAST BUFFET**

**\$24.00 PER PERSON**

Sausages  
Crispy Bacon  
Scrambled Eggs  
Fried Eggs  
Grilled Tomato  
Sautéed Mushroom  
Hash-browns  
Assorted Toast and Spreads  
Cereals  
Tea, Coffee & Orange Juice

## **GOLFERS PACKED LUNCH**

**\$10.00 PER PERSON**

Assorted Sandwiches – Chefs selection  
1 Piece of Fruit  
1 Piece of Cake or Tub of Yoghurt