

FUNCTION T&C'S

Menus

You must notify our Events Coordinator if there are any specific dietary requirements or food allergies, before your function (2 weeks recommended). Dietary requirements may attract a surcharge fee. BYO food is not permitted. At the close of your function, Gainsborough Greens will retain all remaining food.

Price Changes

Menu prices are guaranteed once your booking has been confirmed by payment. However, menus are subject to change at the discretion of our Chef.

Confirmations

Tentative bookings will be held for 4 weeks, after which a deposit of \$500.00 is required to confirm the booking. Balance of account is to be paid a minimum of 7 days before your function, with any additional bar tabs to be settled on the evening. It is the policy of Gainsborough Greens Golf Club that deposits are non-refundable upon cancellation unless we have been notified 21 days before the booking date.

Change of Date

If you would like to change the date of your booking, you are required to make this request in writing.

Attendance

The final number of guests are to be confirmed 7 days before the function with the settlement of your account. This will be considered final and charges will be made accordingly. Minimum numbers apply to all bookings.

Liquor

We are a fully licensed establishment, therefore we can meet all your drink requirements for your function. BYO is not permitted at all, before, during, or after your function.

Surcharge

Events that conclude after 11 PM will incur labour charges for each additional hour or part thereof (1 HOUR - \$250.00).

Insurance

Gainsborough Greens will take all possible care but accepts no responsibility for damage or loss to merchandise or other property before, during, or after a function.

Damage / Loss

Clients are financially responsible for any damage or loss caused to the Clubhouse, its facilities or property.

FUNCTION T&C'S

Please treat our team with respect

Our team is here to help make your experience a pleasant one. We will not tolerate any verbal abuse and aggressive or violent behaviour towards our team or other guests.

Wheelchairs

We are a wheelchair-friendly venue. Staff will invite guests requiring extra time or assistance to enter before all other guests.

Room Hire

The room hire fee includes black table linen, black chair covers, tea, and coffee station, 85-INCH TV, projector screen, microphone and speaker, and the sole use of our room.

Daytime Functions Monday to Friday (8 AM–4 PM) –Room Hire \$330.

Night Functions Monday to Saturday (6 PM–11 PM) –Room Hire \$440 with minimum spend of \$2000 - minimum of 60 guests and maximum 100 guests (depending on catering option)

Sunday is not available for functions

For night-time functions, it is highly recommended that farewells are completed by 10:30 PM to allow half an hour for guests to depart.

Smoking Laws

As of 1st July, 2006 there were new Smoking Laws introduced in Queensland.

Due to these new laws, smoking will only be allowed in designated smoking areas. No food or ALCOHOL is to be purchased or consumed in these designated smoking areas. The designated smoking areas will be marked around the clubhouse and golf course. We would appreciate your co-operation by only smoking in these designated smoking areas. Failure to comply with these laws will result in being refused service for Food and Alcohol.

By signing this document you are agreeing to the terms and conditions outlined above, any breaches of the conditions may result in the cancellation of your event.

Name (Please Print)

Signature



**Gainsborough
Greens**
Golf Club

HOT AND COLD

PLATTERS

DAYTIME FUNCTION ONLY

Chef selection of gourmet sandwiches-\$90—10-15 sandwiches

Assorted Danishes-\$85—30 pieces

Chef's selection of cakes and slices-\$85—30 pieces

Plain Scones with jam and cream-\$90—30 pieces

Assorted Muffins-\$70—20 pieces

Selection of CHEESE, dried fruit, and crackers-\$95

Mixed Seasonal Fruit-\$110

Satay chicken skewers with peanut dipping sauce -\$105—30 pieces

Asian platter with cocktail spring rolls, samosas & prawn twisters-\$95—90 pieces

Spinach and fetta triangles -\$55—36 pieces

Assorted mini quiches-\$70—36 pieces

GLUTEN-FREE & Vegetarian Options ARE available—surcharge will apply

Our menu and kitchen have multiple allergens and foods that may cause an intolerance. Our team will make efforts to accommodate dietary requirements for your event, including the preparation of select dishes without the addition of certain allergens on request. however, due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods that may cause an intolerance. please inform our team if you have a food allergy or intolerance

LUNCHTIME MENU

DAYTIME FUNCTION ONLY

CLASSIC

\$28.00 per person

Selection of sandwiches and wraps
Quinoa and warm vegetable salad
Selection of spinach and fetta triangles, sausage rolls
Chips

GAINSBOROUGH GREENS

\$31.00 per person

Rump fillet steaks
Teriyaki chicken pieces
Coleslaw dressed in house mayo
Chat potatoes, egg, and bacon salad
Garden salad
Freshly baked bread basket

BURGER BAR

\$22.00 per person

Fresh bread rolls
Sliced tomatoes, cheese, beetroot, lettuce
Beef patties with caramelised onion OR Crispy chicken breast
Condiments and Sauces
Chips

GLUTEN-FREE & Vegetarian Options available—A surcharge may apply
(Minimum 20 people—Daytime function only)

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ALA'CARTE MENU

Two Course—\$49.00 per person or THREE-COURSE—\$63.00 per person

ENTREES OPTIONS

Lemon & pepper squid with lime aioli, cucumber and tomato salad
Satay chicken skewers with roasted capsicum & tomato salad
Duck Spring Roll with Asian slaw, sweet plum BBQ sauce
Spinach ricotta ravioli with pesto cream sauce

MAINS OPTIONS

Roast Chicken Breast
with roasted rosemary chat potato, corn & tomato salsa, lime with roasted capsicum
romesco
Sirloin
with roasted rosemary chat potato, green beans, broccolini and red wine jus.
Barramundi
with mediterranean quinoa salad and garlic dill butter
Pork Belly
With wombok salad, seasonal greens, and honey soy dressing

DESSERTS OPTIONS

Chocolate Mud Cake
With chantilly cream and chocolate sauce
Citrus Tart
With mixed berry coulis and chantilly cream
Orange and Almond Cake (GF)
With chocolate sauce and berry coulis
Raspberry New York CHEESECAKE
passionfruit coulis and chantilly cream

Tea and Coffee Station

Alternate drop available (select two meals from each course)

GLUTEN-FREE & Vegetarian Options available—surcharge may apply
(Minimum 60 people—Night function) - (Minimum 40 people—Daytime function)

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HOT ROAST BUFFET

\$42 per person

HOT SELECTION

Choice of two Meats from the following

Beef

Pork

Lamb

VEGETABLES -Roasted Potato, Sweet Potato, Pumpkin

Medley of Green Vegetables

COLD SELECTION

Choice of three Salads from the following

Potato Salad

Coleslaw

Garden Salad

Pasta Salad

CONDIMENTS – depending on the meats chosen

Mustard

Apple sauce

Mint Jelly

Tomato and BBQ sauce

Bread Rolls

DESSERT – Optional extra at \$12.00 extra per person

Tea and Coffee Station

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BBQ BUFFET

\$40.00 per person

HOT SELECTION

BBQ Rump Fillet With
Mushroom Sauce or bourbon mustard sauce
rigatoni & meatball pasta bake
crispy Chicken thigh Pieces
MOROCCAN roast Vegetable
Creamy Potato Bake
Steamed greens

SALADS

Coleslaw
Quinoa, Sun-dried tomato & Beetroot Salad
Garden Salad

ASSORTED BREAD

DESSERT

Mixed Berry Cheesecake
Citrus tart

Tea and Coffee Station

GLUTEN-FREE & Vegetarian Options available—A surcharge may apply
(Minimum 60 people—Night function) - (Minimum 60 people—Daytime function)

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CANAPE MENU

STANDARD SAVOURIES

Party Pies & Sausage Rolls
Spring Rolls & Samosas
Tomato & Basil mini Bruschetta
Mini Quiche
Spinach & Fetta Triangles
Saucy Meatballs

DELUXE SAVOURIES

Buffalo wings
Chicken Satay Skewers
Prawn twister
Mushroom Risotto Balls
Chorizo Empanada
Pulled Pork Sliders

PREMIUM SAVOURIES

Prawn dumpling
Crumbed whiting Goujons
Duck Springs Rolls
Salt and Pepper Squid

BRONZE - \$28.00 per Person

Choose 5 items from the Standard Savouries, served with dipping sauces

SILVER - \$33.00 per Person

Choose any 3 items from the Standard Savouries and any 3 items from the Deluxe Savouries, served with dipping sauces

GOLD - \$36.00 per Person

Choose any 3 items from the Standard Savouries, 3 items from the Deluxe Savouries and any

3 items from the Premium Savouries are served with dipping sauces.

GLUTEN-FREE & Vegetarian Options available—A surcharge may apply
(Minimum 60 people—Night function) - (Minimum 40 people—Daytime function)

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