



Conference & Events

2021



Experience The Difference At The Glades

Catering for up to 200 delegates or guests, the spacious meeting facilities feature breathtaking views of the Glades signature water feature. The private function rooms are perfect for meetings, events & team building. Providing the ideal environment for memorable networking functions.

The Ballroom

The pillarless Private Ballroom features neutral tones and large glass bi-fold doors that open onto the impressive terrace that overlooks The Glades water ways. This versatile space can cater for a variety of events or meetings through to a themed dinner.

Conferencing facilities include: a lectern with a hand held microphone, drop down projector screens and data projector.



The Lounge

The Lounge is situated on the ground level is a beautiful, casual style room ideal for cocktail parties, life celebrations, breakfast, lunch & dinner meetings. This room boasts large windows looking out to our ever green grounds with plenty of natural light. A cosy fireplace adds to the ambience of this elegant facility.

The Loft

Located on the 1st floor of the clubhouse. The Loft's most striking aspect is it's expansive window that showcases magnificent views of our beautiful golf course. The Loft features a large wooden boardroom table, that makes the perfect venue for your private board meetings with the option of catering being delivered to you.



The Terrace

Our Terrace offers spectacular view of the golf course, perfect for a cocktail event, business or casual lunch. Impress your guests with canapes and drinks whilst taking in the remarkable views.

Breakfast Menu

PLATED BREAKFAST

\$20 per person - Alternate serve plated menu

Please choose 2 options -

Smashed avocado, feta, grilled tomato, poached eggs on soughdough (V)

Eggs Benedict; poached eggs, ham, baby spinach, grilled tomato & hollandaise sauce on Turkish bread

Scrambled eggs, bacon, grilled tomato, hash browns on Turkish bread

Veggie frittata served with bacon & hash browns

minimum 20pax required

EXTRAS

Assorted Danishes \$4 per person

Coconut yogurt, granola & berry cup \$8 per person

Fresh fruit platter \$5 per person

Bacon & egg roll \$9

Espresso coffees small \$4.5 / large \$5

Bottled water 600ml \$4.5

Bottled juice 350ml 4.5

Bottles softdrinks 600ml \$5

A TAB can be arranged for espresso coffees, teas and any other selected beverages alternatively beverages are available to purchase from the bar

GF = Gluten Free, DF = Dairy free = V = Vegetarian

All menus are subject to change and minimum guest numbers apply

Morning Tea & Afternoon Tea

*Served on platters per guest table or individually
\$10 per person*

Please choose 1 option per break -

- Chef selection of cookies, cakes & fresh fruit platter (V)
- Mini quiches, spinach & feta triangles & fresh fruit platter
- Ham & cheese croissants & fresh fruit platter
- Assorted Danishes, mini muffins & fresh fruit platter (V)
- Coconut yogurt, granola, berry cup & cookies (V)

*Tea and Coffee NOT included
minimum 10pax required*

EXTRAS

- Espresso coffees small \$4.5 / large \$5
- Bottled water 600ml \$4.5
- Bottled juice 350ml 4.5
- Bottles softdrinks 600ml \$5

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Lunch

Option 1; Plated - alternate serve or 1 selection

\$19 per person

Chicken burger; cajun chicken, mixed leaf, tomato, beetroot, cheddarcheese, guacamole & aioli with golden fries

served alternativley with

Beef Burger; grilled beef patty, mixed leaf, tomato, beetroot, cheddar cheese, red onion jam & aioli with golden fries

No minimum pax required

Option 2; Plated

\$20 per person

Ham & salad wraps served with 2 salads (cashew, pumpkin, baby spinach, semi dried tomatoes & parmesan / greek salad; cucumber, tomato, capsicum, fetta and olives with balsamic reduction)

Served plated per perosn

minimum 10pax required

Option 3; Plated

\$24 per person

Warm chicken tenderloin salad; with roasted butternut pumpkin, fetta, semi dried tomatoes, avocado, baby greens and pesto mayonnaise

Served plated per perosn

minimum 20pax required

Option 4; Plated alternate served

\$26 per person

Chicken breast nestled on a sweet potato fondant with ratatouille of vegetables & chicken jus

served alternativley with

Pan seared Alantic salmon fillet on roasted butternut pumpkin with remoulade salad & tomato herb salsa

minimum 20pax required

Option 5; Viva restaurant menu

Groups 1 to 20pax can order from the Viva restaurant menu on the day. A pre-order is required by morning tea or prior to the event.

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Soft drink available with lunches on request.

Cocktail Menu

CANAPES

1 Hour of Service \$25.00 per person
(5 options total- hot & cold)

2 Hour Service \$36.00 per person
(6 options total - hot & cold)

COLD

Peri Peri chicken spoons with mint yogurt (GF)
Seared peppered beef, pumpkin & caramelized onion jam (GF/DF)
Smoked salmon, cream cheese, capers & red onion spoons (GF)
King prawn, avocado & tomato salsa spoons (GF)
Mini tomato bruschetta on sourdough (V)
Crispy vegetable rice paper rolls with a sweet soy dipping sauce (DF/V)
Iced tomato tea shot (GF/DF/V)

HOT

Vegetable spring rolls with sweet chilli dipping sauce (V)
Savory mini quiches
Lamb pies topped with potato mash
Tempura prawns with wasabi mayo
Tandoori or Satay chicken skewers with dipping sauce
Pumpkin & cheese arancini balls with tomato relish (V)
Lentil & chickpea patty with hummus and chilli jam (V)

BOATS & BOXES

\$15 per boat or box

Lamb koftas, quinoa tabouli with tzatziki (GF)
Tempura battered whiting fillets, chips & tartare sauce
Thai beef salad with sprouts, fresh herbs with nam jim dressing (GF/DF)
Salt & pepper squid with rocket salad & garlic aioli
Mini hotdogs with mozzarella, red onion jam & aioli
Chicken stir fry with hokkien noodles

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Plated Menu

1/2 hour of Canapes & Main Alternate Serve \$50.00 per person

2 Course Alternate Serve \$52.00 per person

3 Course Alternate Serve \$64.00 per person

ENTREE

- Smoked salmon with rocket, spanish onion, capers, dill & lemon vinaigrette (GF/DF)
- Prawn & avocado salsa tower, watercress salad, saffron & citrus aioli (GF)
- Sesame seed chicken tenderloins, herb polenta, spinach with harissa mayonnaise
- Sticky soy & chilli pork belly with mustard apple pickle & watercress salad (GF/DF)
- Warm French pastry tart filled with leek, roasted butternut pumpkin, semi dried tomatoes, quince paste & brie nestled on baby greens (V)
- Shaved pear, walnut, rocket & parmesan salad with citrus vinaigrette (GF/V)



MAIN

- Pan seared barramundi fillet, sweet potato fondant, asparagus & pea puree with lemon butter sauce (GF)
- Seared Atlantic salmon fillet served on a roast pumpkin fondant, celeriac remoulade, capers & tomato herb salsa (GF)
- Prosciutto wrapped chicken breast, gratin dauphinoise, broccolini, oven roasted tomatoes with red wine jus (GF)
- Pork belly, creamy mash, bok choy, baby glazed carrots, seeded mustard & maple sauce (GF)
- Beef medallion served with garlic mash, truffle beans, oven roasted tomatoes with red current jus (GF)
- Grilled vegetable stack, lentil & chickpea patties, blistered cherry tomatoes served with tzatziki & hummus (GF/V)

DESSERT

- Lemon myrtle panna cotta, strawberry ice cream & pistachio dust (GF)
- Peach & passionfruit cheesecake with passionfruit coulis (GF)
- Chocolate mousse tart, honey roasted hazelnuts with raspberry coulis
- Apple crumble, crushed almond biscuit with sweetened cream
- Sticky date pudding served with caramel sauce & vanilla bean ice cream
- Orange & almond cake served with vanilla bean ice cream (GF)

minimum 20pax required



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Platters

Price is for One platter

COLD

Chef selection of sandwiches & wraps - \$70

Smoked salmon & avocado spoons with chives, red onion & toasted seeds - \$75

Chefs selection of cakes & slices (V) - \$75

Selection of local & imported Cheeses with dried fruit, nuts & crackers (V/GF) - \$75

Freshly sliced fruit platter (V/GF/DF) - \$65

Assorted danish pastries (V) - \$85

Ham & cheese croissants - \$75

HOT

Mini pulled pork & slaw sliders - \$85

Mini beef sliders with cheddar cheese & pickles - \$75

Spinach and feta triangles - \$70

Mini quiches - \$70

Asian platter; mini dim sims, coconut prawns & cocktail vegetable spring rolls - \$75

Mini party pies & sausage rolls - \$65

Mini hotdogs with chorizo, red onion jam & aioli - \$80

Tandoori or Satay chicken skewers with dipping sauce - \$80

Salt & pepper squid with aioli & lemon - \$75

Pumpkin & cheese arancini balls with tomato relish (V) - \$75

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Beverage Packages

GLADES PACKAGE

3 Hour Package - \$36 per person
4 Hour Package - \$42 per person
5 Hour Package - \$50 per person

Craigmoore Cuvee Brut
Circa 1858 Sauvignon Blanc
Circa 1858 Chardonnay
Barefoot Moscato
Circa 1858 Shiraz
Draft Beer - Great Northern, XXXX Gold, Pure Blonde
Cascade Light (bottle)
Soft drinks & fruit juices

PREMIUM PACKAGE

3 Hour Package - \$40 per person
4 Hour Package - \$48 per person
5 Hour Package - \$58 per person

Veuve Tailhan Blanc de Blancs Brut
Ara Single Estate Sauvignon Blanc
Wildflower Chardonnay
Barefoot Moscato
Wildflower Cabernet Sauvignon
Draft Beer - Great Northern, XXXX Gold, Pure Blonde
Cascade Light (bottle)
Soft drinks & fruit juices



Bar TABS

You may choose to have a bar tab for your event. You are welcome to personally select your beverage from our extensive beverage list and pre nominate a bar tab limit (minimum spends apply).

SPARKLING WINE

Craigmoor Brut Cuvée
\$7 150ml / \$29 Bottle

Aurelia Prosecco
\$9.5 200ml Bottle

Veuve Tailhan Blanc de Blancs Brut
\$34 Bottle

WHITE WINE

Circa 1858 Sauvignon Blanc
\$7.5 150ml / \$11 250ml / \$29 Bottle

Circa 1858 Chardonnay
\$7.5 150ml / \$11 250ml / \$29 Bottle

Barefoot Moscato
\$8 150ml / \$11.50 250ml / \$31 Bottle

Pocketwatch Pinot Gris
\$8.5 150ml / \$12 250ml / \$34 Bottle

Ara Single Estate Sauvignon Blanc
\$9 150ml / \$13 250ml / \$38 Bottle

Wildflower Chardonnay
\$9 150ml / \$13 250ml / \$38 Bottle

ROSE

Wildflower Rose
\$9 150ml / \$13 250ml / \$38 Bottle

RED WINE

Circa 1858 Shiraz
\$7.5 150ml / \$11 250ml / \$29 Bottle

Wildflower Cabernet Sauvignon
\$9 150ml / \$13 250ml / \$38 Bottle

Hentley Farm 'Villain and Vixen' Shiraz
\$40 Bottle

DRAFT BEER

Great Northern Pot \$5 / Schooner \$7

XXXX Gold Pot \$5 / Schooner \$7

Pure Blonde Pot \$5.5 / Schooner \$8

Balter XPA Pot \$6 / Schooner \$9

BOTTLED BEER

Cascade Light \$7

Carlton Midstrength \$7

XXXX Gold \$7

Tooheys New or Old \$7

Corona \$9

4 Pines \$9

Crown Lager \$9

Peroni Leggera \$9

Asahi \$9

Cider Strongbow Original & Dry \$8

NON ALCOHOLIC

Post mix - Pepsi, Pepsi Max, Solo, Lemonade, Soda Water,
Lemon Lime & Bitters, Tonic Water & Ginger Ale \$4.5

Bottled Pepsi, Pepsi Max, Lemonade & Solo 600ml \$5

Bottled Ginger Beer \$5

Bottled Apple or Orange Juice 350ml \$4.5

Bottled Water 600ml \$4.5

TEA & COFFEE

Pot of Tea \$4.5

Espresso Coffees & Hot Chocolate -

Regular \$4.5

Large \$5

Additions:

Caramel/Vanilla Syrup + \$.50c

Extra Shot + \$.50c

Soy Milk /Almond Milk + \$.50c

SPIRITS

Basic \$8.5

Premium \$9

Liqueurs \$9

Additional Information

AUDIO VISUAL

The Ballroom:

Drop down screen (1700mm x 1700mm), ceiling mounted data projector with laptop connection
& in house speaker system package - \$120 per day
Stage - pricing on request

The Lounge:

Data projector with HDMI connection, projected on wall or small tripod screen - \$80 per day
Mipro sound system with hand held mic - \$50 per day

Note: We do not have an audio visual technician on-site. It's the clients responsibility to arrange operation of AV.

TERMS & CONDITIONS

- Package prices included are current for bookings up to June 2021
- A minimum of 1 catering break (food & beverage) is required to hire any of the function rooms
 - All prices and menus are subject to availability & change
- To hire a function room after 5pm there is a minimum spend. The spend does vary depending in the length of time the room is required. A minimum spend is applied due to the club house generally closing at 5pm & we would need to extend our hours of operation
 - Room hire prices vary depending on requirements and length of time required
 - No outside catering or beverages to be brought on-site
 - Events held on Public Holidays and Sundays may attract a further charge.
- Confirmation and deposit: Once an event date has been requested you will receive a deposit statement and an event agreement. You will be required to return a completed copy of the agreement along with the deposit within 7 days. No booking is confirmed until both the deposit and agreement is received by the Glades
 - Full terms & conditions are listed on the agreement



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Contact us today
for a site inspection

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