



THE GLADES
GOLF CLUB

2022 CONFERENCE & EVENTS KIT

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.

ROOM HIRE

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The Ballroom

The pillarless Private Ballroom features neutral tones and large glass bi-fold doors that open onto the impressive terrace & 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 microphone, drop down projector screen 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.



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 \$5

Bottled juice 350ml 4.5

Bottles softdrinks 600ml \$5.5

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

\$12 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 \$5

Bottled juice 350ml \$4.5

Bottles softdrinks 600ml \$5.5



Lunch Menu

Option 1; Plated - alternate serve or 1 selection - \$19 per person

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

served alternatively with

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

Option 2; Plated - \$20 per person (Served plated per person)

Ham & salad wraps served with 2 salads (cashew, pumpkin, baby spinach, semi dried tomatoes & parmesan / greek salad; cucumber, tomato, capsicum, feta and olives with balsamic reduction)
minimum 10pax required

Option 3; Plated - \$25 per person (Served plated per person)

Warm chicken tenderloin salad; with roasted butternut pumpkin, feta, semi dried tomatoes, avocado, baby greens and pesto mayonnaise
minimum 20pax required

Option 4; Plated alternate served - \$30 per person

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

Pan seared Atlantic salmon on roasted butternut pumpkin with remoulade salad & tomato 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.



Cocktail Menu

CANAPES

1/2 Hour of Service \$18.00 per person - (chef selection)

1 Hour of Service \$28.00 per person - (5 options total- hot & cold)

2 Hour Service \$40.00 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 - \$20 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 nahm 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



Plated Menu

minimum 20pax required

1/2 hour of Canapes & Main Alternate Serve \$55.00 per person

2 Course Alternate Serve \$60.00 per person

3 Course Alternate Serve \$70.00 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)

Atlantic salmon fillet served on roast pumpkin fondant, celeriac remoulade, capers & tomato herb salsa (GF)

Prosciutto wrapped chicken breast, gratin dauphinoise, broccolini, roasted tomatoes & 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 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)



Platters

COLD

Chef selection of sandwiches & wraps- \$70 (Serves 20)

Smoked salmon & avocado spoons with chives, red onion & toasted seeds - \$75 (Serves 20)

Chefs selection of cakes & slices (V) - \$75(Serves 20)

Selection of local & imported Cheeses with dried fruit, nuts & crackers (V/GF) - \$75 (Serves 10)

Freshly sliced fruit platter (V/GF/DF) - \$75 (Serves 20)

Assorted danish pastries (V) - \$85 (Serves 20)

Ham & cheese croissants - \$75 (Serves 20)

HOT

Mini pulled pork & slaw sliders - \$85 (Serves 10)

Mini beef sliders with cheddar cheese & pickles - \$75 (Serves 10)

Spinach and feta triangles - \$70 (Serves 20)

Mini quiches - \$80 (Serves 20)

Asian platter; mini dim sims, cocnut prawns & cocktail vegetable spring rolls - \$75 (Serves 20)

Mini party pies & sausage rolls - \$80 (Serves 20)

Mini hotdogs with chorizo, red onion jam & aioli - \$80 (Serves 10)

Tandoori or Satay chicken skewers with dipping sauce - \$80 (Serves 20)

Salt & pepper squid with aioli & lemon - \$80 (Serves 20)

Pumpkin & cheese arancini balls with tomato relish (V) - \$75 (Serves 20)



Table Share platters

Platter 1 @ \$23.00pp

- Chef selection of sandwiches & wraps (including some veg)
- Spinach and feta triangles (V)
- Mini quiche
- Arancini balls with tomato relish (V)
- Fries
- Chefs selection of sweets

Platter 2 @ \$27.00pp

- Tandoori Chicken skewers with dipping sauce
- Salt & pepper squid with aioli & lemon
- Arancini balls with tomato relish (V)
- Spinach and feta triangles (V)
- Mini quiche
- Fries
- Chefs selection of sweets

Platter 3 @ \$31.00pp

- Tandoori Chicken skewers with dipping sauce
- Mini beef sliders with cheddar cheese & pickles
- Salt & pepper squid with aioli & lemon or Arancini balls with tomato relish (V)
- Smoked salmon, cream cheese, capers & red onion spoons (GF) or King prawn, avocado & tomato salsa spoons (GF)
- Spinach and feta triangles (V)
- Mini quiche
- Fries
- Chefs selection of sweets



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



Beverage List

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 & 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

SPIRITS

Basic \$8.5

Premium \$9

Liqueurs \$9

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 \$5.5

Bottled Ginger Beer \$5

Bottled Apple or Orange Juice 350ml \$4.5

Bottled Water 600ml \$5

TEA & COFFEE

Pot of Tea \$4.5

Espresso Coffees & Hot Chocolate -
Regular \$4.5

Large \$5

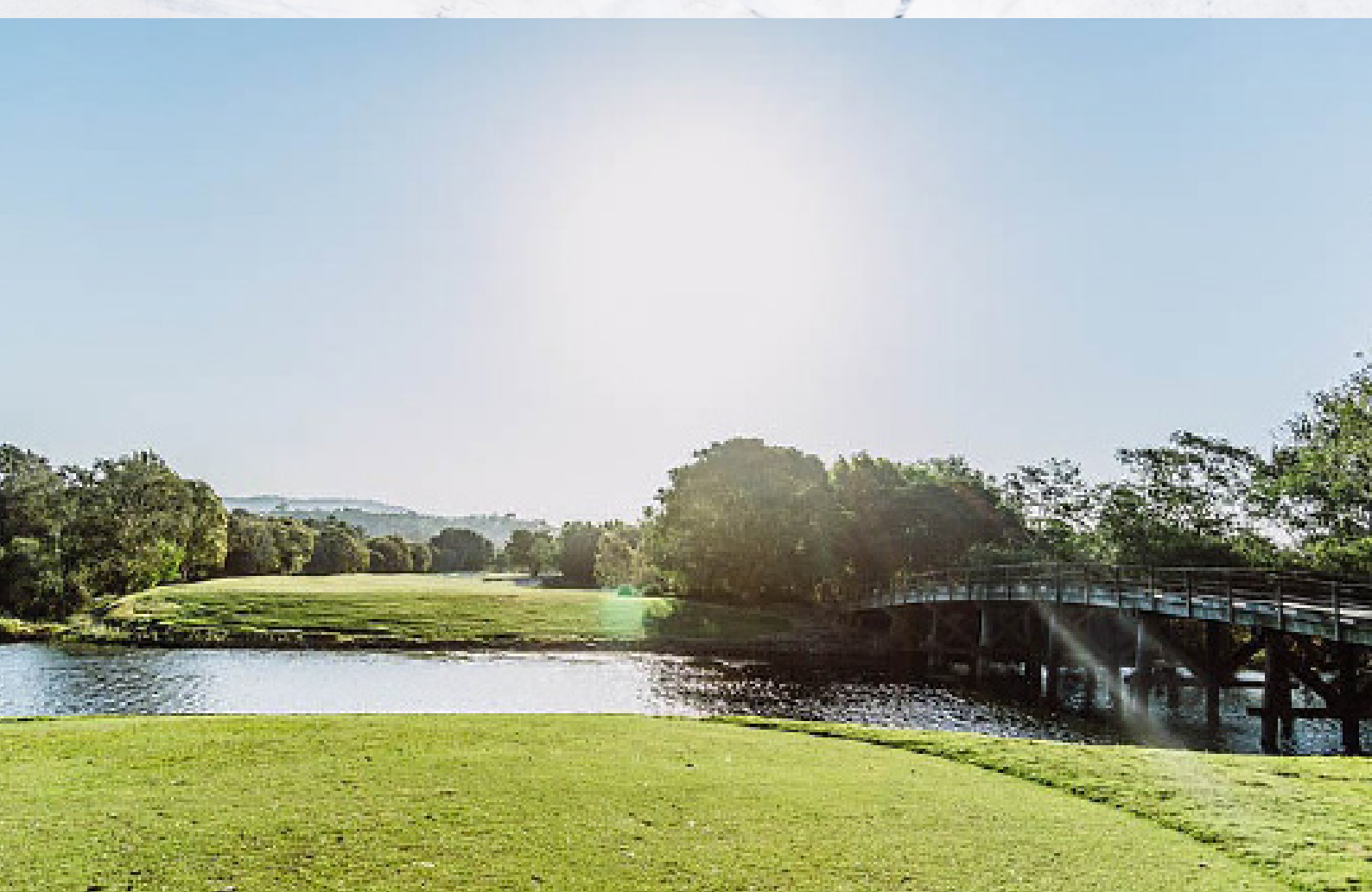
Soy Milk / Almond Milk + \$.50c

Additional info

TERMS & CONDITIONS

- Package prices included are current for bookings up to December 2022
- 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





Contact Details

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