



FUNCTIONS PACKAGE

Thank you for contacting us at the Townsville Golf Club. The club, centrally located at Rosslea, within walking distance to the motel strip and only minutes from the city centre, boasts a beautiful lush tropical setting. The club offers a true North Queensland backdrop for functions, wedding receptions, ceremonies and photography.

Whether it is a dinner, a party for 20 guests, or a larger event for 100, our dedicated and experienced team will endeavour to plan and assist in every way to ensure that your special day is both enjoyable and memorable.

Function Options

Cocktail Party – Restaurant/Bistro Area (up to 50 guests standing) – Room Hire \$80

- Scenic outlook over the golf course
- Under cover balcony
- Full bar facilities

Formal Dinner Party – Restaurant/Bistro Area (up to 30 guests seated) – Room Hire \$160

- Trestle tables & padded chairs
- 2 tier candelabra centrepiece for each of the guest tables
- Colour co-ordinated paper napkins
- Palm tree partition
- Full bar facilities

Brolga Room Party Package (up to 30 guests seated – 40 standing) – Room Hire \$160

- Trestle tables & Padded chairs
- Lectern and microphone, flip chart, whiteboard, TV/video
- 2 tier candelabra centrepiece for each of the guest tables
- Full Bar Facilities
- Colour co-ordinated paper napkins

Fairways Room Party Package (up to 110 guests seated – 120 standing) – Room hire \$450

- Trestle tables & white plastic chairs
- Pre-function drinks area overlooking the golf course
- Lectern and microphone
- 2 tier candelabra centrepiece for each of the guest tables
- Full bar facilities
- Colour co-ordinated paper napkins

Also available:

- Round Tables - \$17 each
- Rectangular tablecloths - \$15 each
- Round Tablecloths - \$15 each
- Data Projector & Screen - \$100



Cuisine to Go

P 4779 5355
F 4779 5322
E office@cuisinetogo.com.au

PO Box 1488
Townsville QLD 4810
ABN 55 839 532 813

Cuisine To Go is a dedicated outside catering company serving the city of Townsville and all surrounding areas, from Bushland Beach to Alligator Creek, and Oak Valley to Magnetic Island. We are a team of professional chefs and support staff with one aim - to provide great food using the best products available.

Plus we take great pride in ensuring everything we serve to you is made by us!

A diverse range of our menus is below - let us know if you would like any other selections forwarded.

We look forward to discussing your catering needs in more detail in the near future.

Regards

Nancy Foyen & Sharon Cameron
Director Head Chef

Breakfast - Morning & Afternoon Teas - Lunches - Platters - Finger Food - Cocktail Party
Barbeques - Roasts - Buffet - Fork Buffet - Alternative Serve

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PLATTERS

	Cost per Platter	Cost per Person	Number Guests/Platters
Freshly Cut Seasonal Fruit	N/A	\$1.90	<input type="text"/>
Fresh Fruit Kebabs with Passion-Fruit Yoghurt	N/A	\$2.20	<input type="text"/>
Assorted Australian Cheeses (50g per person) with Crackers & Fresh & Dried Fruit & Nuts	N/A	\$5.50	<input type="text"/>
Cheese & Kabana Platter (Serves 12-15 people)	\$32.00	N/A	<input type="text"/>
Starter Platter - Assorted Chips/nuts with Pretzels, Rice Crisps & Jubes (Serves 10 people)	\$27.00	N/A	<input type="text"/>
Antipasto Platter with Meat (Serves 12-15 people)	\$50.00	N/A	<input type="text"/>
Children's Platter (Serves 10 children) Cheerio's, Fairy Bread, Fairy Cakes, Sausage Rolls & Cheezels	\$50.00	N/A	<input type="text"/>
Trio of Dips Platter - Chefs Homemade Dips with an assortment of Breads, Crackers & Vegetable Crudities (Serves 10 people)	V\$25.00	N/A	<input type="text"/>

BUILD A BURGER

\$9.50 per person

Minimum of 5 people

Create your own Gourmet Delight; choosing from:

		Number of Guests
Crumbed Fish Filets	<input type="checkbox"/>	<input type="text"/>
Crumbed Chicken Schnitzel	<input type="checkbox"/>	<input type="text"/>
Premium Beef Patties	<input type="checkbox"/>	<input type="text"/>
Vegetable patties	<input type="checkbox"/>	<input type="text"/>

5 to 10 people, max 2 choices of the items above, 10 plus people max 3 choices of the items above.

All served with Assorted Salad Plate, Freshly Baked Rolls, Butter and Sauces.

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FINGER FOOD MENU

Number of Guests @\$12.00 per person

Choose five (5) items from the list below.

Each additional choice will be charged at \$1.80 per person.

Choices from our Cocktail Menu may be incorporated @ \$4.00 per choice.

All dipping sauces are included.

Served Cold

Caramelised Onion & Feta Cheese Tarts	V	<input type="checkbox"/>	Eggplant Tartlets	V	<input type="checkbox"/>
Roasted Marinated Vegetables with Garlic Croutons	V	<input type="checkbox"/>	Bruschetta with Freshly Toasted Bread	V	<input type="checkbox"/>
Asparagus Tarts with Tomato & Dill Salsa	V	<input type="checkbox"/>	Roast Tomato & Camembert Frittatas	V	<input type="checkbox"/>
Spinach & Fetta Muffins	V	<input type="checkbox"/>			

Served Hot

Cocktail Potatoes in Garlic Butter & Sweet Chili	V	<input type="checkbox"/>	Crumbed Fish Goujon	<input type="checkbox"/>
Vegetarian Filo Triangles	V	<input type="checkbox"/>	Assorted Spring Rolls	<input type="checkbox"/>
Chicken, Mushroom & White Wine Pastry Lattice Tarts		<input type="checkbox"/>	Savoury Sausage - House Recipe	<input type="checkbox"/>
Cocktail Chicken Satay Skewer		<input type="checkbox"/>	Egg and Bacon Slice	<input type="checkbox"/>
BBQ Beef & Mushrooms Patties		<input type="checkbox"/>	Thai Fish Cakes	GF <input type="checkbox"/>
Spinach & Ricotta Slice	V	<input type="checkbox"/>	Home-Made Mini Pies	<input type="checkbox"/>
Assorted Pizza Triangles		<input type="checkbox"/>	Vegetarian Quiche	V <input type="checkbox"/>
Cauliflower Cheese Tarts		<input type="checkbox"/>	Chicken & Asparagus Quiche	<input type="checkbox"/>
Vegetable Curry Puffs	V	<input type="checkbox"/>	Marinated Chicken Wings	<input type="checkbox"/>
Salt & Pepper Calamari with Sweet Chili Sauce		<input type="checkbox"/>	Frittatas	V,GF <input type="checkbox"/>

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BARBEQUE MENU *

Number of Guests

Minimum of 30 people; for less, the price is on request.

Included in the price are Rolls & Butter, Sautéed Onions, Grated Cheddar Cheese, Baby Beets and Condiments to complement. Professional staff to ensure your function runs smoothly.

BBQ ONE

\$18.50 per person

Teriyaki Marinated BBQ Steak
Traditional Beef Sausages
Idaho Potatoes with Sour Cream
Choose **One** Salad from the list below

BBQ TWO

\$22.50 per person

Teriyaki Marinated BBQ Steak
Traditional Beef Sausages
BBQ Marinated Chicken Wings
Idaho Potatoes with Sour Cream
Choose **Two** Salads from the list below

BBQ THREE

\$28.00 per person

Sand Island Rib Fillet Steak
Traditional Beef Sausages
Home Style Beef Rissoles
BBQ Marinated Chicken Wings
Idaho Potatoes with Sour Cream
Choose **Two** Salads from the list below

BBQ FOUR

\$33.00 per person

Sand Island Rib Fillet
Traditional Beef Sausages
Mackerel Fillets with Lemon & Dill
Thai Satay Chicken Kebabs
Idaho Potatoes with Sour Cream
Choose **Three** Salads from the list below

Gourmet Salads

Traditional Green Salad with Mixed Leaves & Light Salad Dressing

Traditional Caesar Salads with Crispy Bacon, Garlic Croutons & Poached Eggs

New Potato, Yoghurt & Fresh Mint Salad

Traditional Greek Salad with Kalamata Olives & Feta Cheese

Tangy Red Cabbage Coleslaw

Pesto Marinated Mushroom Salad

Char-grilled Vegetables with Mixed Leaves

Moroccan Couscous & Almond Salad

No of Guests @ \$26.00 per person

* V - Vegetarian; GF - Gluten-Free; LF - Low Fat. Prices include GST. Menu Date 2011. A 10% surcharge may apply to Sundays and Public Holidays.
Menus may vary according to availability of produce. All foods may contain allergenic products.
Special dietary needs are happily catered for

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ROAST MENU *

No of Guests @ \$26.00 per person

Select three (3) Roast Meats & three (3) Vegetable dishes and two (2) Desserts
Minimum of 30 guests; for less, the price is on request.
Served with Rolls & Butter, Red Wine Pan Gravy and Condiments to complement.
Professional staff to ensure your function runs smoothly.

Mains

- Succulent Mustard Roast Beef
- Rosemary & Garlic Leg of Lamb
- Honey Glazed Pork & Crackling
- Country Style Corned Silverside

Vegetable Dishes

- Garlic Roasted Potato & Pumpkin
- Seasonal Steamed Vegetables
- Creamy Potato & Sweet Potato Bake
- Broccoli & Cauliflower Cheese
- Traditional Garden Salad with Mixed Leaves & Light Salad Dressing
- Tangy Red Cabbage Coleslaw
- New Potatoes, Yoghurt & Fresh Mint Salad

Dessert

- Apple Crumble with Custard
- Chocolate Pudding with Vanilla Ice-Cream
- Sticky Date Pudding with Butterscotch Sauce
- Profiteroles with Chocolate Sauce
- Berry Cheesecake
- Pavlova with Tropical Fruit
- Fresh Fruit Salad with Cream

* Prices quoted are for a two hour un-interrupted function

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BUFFET MENU*

No of Guests @ \$38.00 per person

Choose one (1) Roast Meat plus three (3) Main Dishes, three (3) Salad or Vegetable Dishes and two (2) Dessert.
Served with Bread Basket Selection and condiments to complement. Professional staff to ensure your function runs smoothly.
Minimum of 50 guests; for less, the price is on request.

Roasts

- Succulent Mustard Roast Beef
- Rosemary & Garlic Leg of Lamb
- Honey Glazed Pork & Crackling

Main Dishes

- Indian Butter Chicken
- Chicken Minions with Creamy Garlic Sauce
- Rich Hearty Red Wine & Beef Casserole
- Traditional Veal Parmigiana
- Grilled Lamb Cutlets with a Purple Grape & Red Wine Jus
- Steamed Reef Fish in a Lime Burre Blanc
- Sweet Potato & Green Bean Tagine
- Gourmet Selection of Cold 'Deli' Meats
- Chicken, Hoisin & Ginger Hokkien Noodle Stir Fry
- Succulent BBQ Marinated Chicken Pieces
- Thai Red Vegetable & Tofu Curry
- Pumpkin & Coriander Lasagne
- Traditional Beef Lasagne
- Tandori Chicken Skewers with a Mint Raita
- Asian Braised Thai Reef Fish

See next page for Gourmet Salads, Vegetables & Desserts

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Gourmet Salads and Vegetables

- Traditional Green Salad with Mixed Leaves & Light Salad Dressing
- Traditional Caesar Salads with Crispy Bacon, Garlic Croutons & Poached Eggs
- New Potato, Yoghurt & Fresh Mint Salad
- Traditional Greek Salad with Kalamata Olives & Feta Cheese
- Tangy Red Cabbage Coleslaw
- Pesto Marinated Mushroom Salad
- Char-grilled Vegetables with Mixed Leaves
- Moroccan Couscous & Almond Salad
- Creamy Potato & Sweet Potato Bake
- Idaho Potatoes with Sour Cream
- Traditional Beef Lasagne
- Steamed Seasonal Vegetables
- Roasted Potato, Pumpkin and Sweet Potato
- Cauliflower & Broccoli Cheese Bake
- Steamed Jasmine Rice

Dessert

- Apple Crumble with Custard
- Chocolate Pudding with Vanilla Ice-Cream
- Sticky Date Pudding with Butterscotch Sauce
- Profiteroles with Chocolate Sauce
- Berry Cheesecake
- Pavlova with Tropical Fruit
- Fresh Fruit Salad with Cream

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ALTERNATE SERVE DINNER MENU *

Choose two (2) items from each selection

Minimum of 30 guests; for less, the price is on request. Professional staff ensures your function runs smoothly.

No of Guests @ \$50.00 per person

Entree

- Sang Choy Bow Asian Flavoured Pork in Crisp Lettuce Cups
- Char Grilled Beef Fillet with a Baby Corn, Glass Noodle Salad
- Poached Chicken in a Asian Fragrant Broth
- Twice Baked Avocado Soufflé with Tasmanian Salmon & a Caper Mascarpone
- Blue Cheese Risotto with Fresh Asparagus & Spiced Almonds
- Lamb Cutlets on a bed of Wilted Asian Greens with a Tomato Chilli Jam
- Ricotta & Spinach Tartlet with Vine Ripe Roasted Tomatoes & Crispy Prosciutto drizzled with a Basil Aioli
- Barbequed Duck Spring Rolls with a Capsicum & Chilli Relish
- Seared Prawns in a Spicy Mango Curry Sauce with Fragrant Jasmine Rice

Main Courses

- Slow Roasted Lamb Shanks in Pan Juices on a Creamy Mash with Steamed Broccolini
- Char-Grilled Fillet Steak with Roasted New Potatoes, Pan Juices & Fresh Tarragon Hollandaise
- Rich Beef Bourguignon in a Pastry Crust with a Creamy Mash & Buttery Green Beans
- Seared Pork Loin filled on Soft Polenta with a Rich Port Jus
- Seared Atlantic Salmon Fillet with a Creamy Lime Risotto and Wilted Spinach
- Roasted Rack of Lamb with Mediterranean Roasted Vegetables, a Capsicum Coulis & Basil Pesto
- New chicken dish
- Crispy Skinned Duck on a Creamy Polenta with a Fig & Red Wine Sauce
- Macadamia-Crusted Barramundi with Sautéed New Potatoes & a Strawberry Salsa

Desserts

- Rich Chocolate Baked Cheesecake with Maraschino Sauce
- Sticky Date Pudding with Butterscotch Sauce & Vanilla Bean Ice Cream
- Vanilla Panna Cotta with a Berry Compote
- Passion Fruit Curd Tart with a Honey Mascarpone
- Tiramisu Cups
- Banana Spring Rolls with Cinnamon Sauce
- Deep Dish Apple & Raspberry Crumble with Vanilla Bean Ice Cream
- Espresso Crème Brûlée with a Walnut Ice Cream & Warm Chocolate Fudge

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COCKTAIL MENU *

All packages includes Chef's Selection of Gourmet Dips with Continental Bread & Crudités. Professional staff ensures your function runs smoothly.

No of Guests

Three Hot & Three Cold Choices @ \$30.00 pp

Four Hot & Four Cold Choices @ \$36.00 pp

Five Hot & Five Cold Choices @ \$40.00 pp

Six Hot & Six Cold Choices @ \$44.00 pp

Please tick your choices below

Cold Selection

Assorted Sushi, Nori & California Rolls	GF	<input type="checkbox"/>
Seared Beef & Caramelised Onion on Garlic Croustine drizzled with Hollandaise Sauce		<input type="checkbox"/>
Prawn & Asian Glass Noodle Salad	GF	<input type="checkbox"/>
Smoked Salmon, Camembert & Caramelised Tomato Blinis		<input type="checkbox"/>
Croustine topped with Fresh Asparagus, Ricotta & Crispy Prosciutto		<input type="checkbox"/>
Fresh Tuna, Baby Corn, Asian Noodle Rice Paper Rolls	GF	<input type="checkbox"/>
Char Grilled Mediterranean Vegetables Tartlet drizzled with Pesto	V	<input type="checkbox"/>
Smoked Salmon & Dill-filled Profiteroles		<input type="checkbox"/>
Crisp Peking Duck with Hoisin Sauce wrapped in Pancakes		<input type="checkbox"/>
Chicken & Coriander-filled Lychees	GF	<input type="checkbox"/>
Oysters in Half Shells with Fresh Lime & Mirin	GF	<input type="checkbox"/>
Twice Cooked Blue Cheese Soufflé with Smoked Chicken & Pumpkin Crisps	GF	<input type="checkbox"/>
Camembert on a Crispy Wonton topped with a Pear Compote	V	<input type="checkbox"/>

Hot Selection

Thai Pumpkin & Coriander Soup Shot (GF,V)	<input type="checkbox"/>	Lamb Cutlets with Mint Pesto	GF	<input type="checkbox"/>	
Indian Tikka Prawns with Raita	<input type="checkbox"/>	Tempura Vegetable Skewers	V	<input type="checkbox"/>	
Coconut Chicken skewers with Thai Green Chilli Sauce	<input type="checkbox"/>	Prawn & Avocado Vol au Vent		<input type="checkbox"/>	
Barramundi Spring Rolls with a Mango Chilli Sauce	<input type="checkbox"/>	Sesame Honey Prawns		<input type="checkbox"/>	
Dill Potato Cakes with Holoumi and Char grilled Red Pepper	GF,V	<input type="checkbox"/>	Fillet Mignons with Hollandaise Sauce	GF	<input type="checkbox"/>
Polenta Crusted Scallops with a Lime & Chilli Aioli	<input type="checkbox"/>		Lamb, Caramelised Onion & Feta Filo		<input type="checkbox"/>
Salt & Pepper Squid	GF	<input type="checkbox"/>			

Desserts

Double Chocolate Profiteroles	<input type="checkbox"/>	Apple & Cinnamon Spring Rolls		<input type="checkbox"/>
Apricot Crumble	<input type="checkbox"/>	Chocolate Dip Strawberries	GF	<input type="checkbox"/>
Baked Raspberry & White Chocolate Cheesecakes	<input type="checkbox"/>	Passion Fruit Curd Tartlets		<input type="checkbox"/>

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BREAKFAST ON THE GO

Minimum of 10 guests; for less, the price is on request.

No of Guests @ \$10.00 per person

Bacon & Egg Roll
Individual Fruit Salad Cup
Berry Muffin

WORKING OFFICE BREAKFAST

Minimum of 10 guests; for less, the price is on request.

No of Guests @ \$14.00 per person

Freshly Cut Fruit Salad
Assorted Breakfast Danishes
Warmed Croissants with Ham, Cheese & Tomato
Cheesy Scrambled Egg Dinner Roll Melts
Bacon & Tomato Pie
Orange Juice

BUFFET BREAKFAST *

Professional staff to ensure your function runs smoothly. Price includes crockery, cutlery and condiments.
Minimum of 30 guests; for less, the price is on request.

No of Guests @ \$23.00 per person

Scrambled Eggs
Crispy Bacon
Traditional Breakfast sausages
Tomatoes Stuffed with Mushrooms
Hash Browns
Warmed Croissants and Danish pastries
Freshly Cut Seasonal Fruit Platter
Selection of Breads to toast with Preserves & Butter
Orange Juice
Percolated Coffee & Selection of Teas

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PLEASE NOTE:

Items of food / drink are not permitted to be brought onto the club's premises in accordance with our licensing regulations.

Terms & Conditions

1. Please note if you wish to proceed, you are required to pay a deposit (which comes off your chosen package) to secure the date. A deposit is required with in seven days of confirming the booking. TGC can not guarantee the date will still be available if a deposit has not been paid.
2. The booking referred to above is valid only upon payment of deposit. By paying the deposit you are agreeing with the terms and conditions stipulated below.
3. Notice of cancellation or transfer of a confirmed booking must be given in writing by the client and received by The Townsville Golf Club. In the case of cancellation, the following fees would be applicable:
 - a. More than six months from your event, full function deposit refunded
 - b. Less than six months, full function deposit forfeited.
 - c. Less than one month, full function deposit and catering deposit forfeited
4. Final details regarding room set-up, menu and audiovisual equipment - is required 7 days prior to the event.
5. No later than seven working days prior to the function, the client will provide the final number of guests and seating plan if applicable.
6. Full payment for your function is required 3 days prior to the event. Final payment for the function shall be made by the client by cash or bank cheque, credit card or electronic funds transfer.
7. In the event of the account not being paid on the day, an interest rate of 20% per annum calculated daily will accrue on any outstanding balance from the date of default to the date of payment.
8. If you wish to display decorations, you must obtain prior written consent of the Townsville Golf Club. Under no circumstances are you or your employees, agents, contractors or guests allowed to use nails, screws, staples, tape or any other adhesive to any wall, door, ceiling or other surface or part of the building. You are liable for any loss or damage caused by the placement or the removal of any such material.
9. *The client* shall be responsible for any loss or damage to the premises, its fittings and/ or equipment or injury to any staff member caused by any guest of or contractor engaged by *the client*, or his servants or agents prior to, during or after the function. *The client* shall also be responsible for loss of or damage to the property of any guest or contractor engaged by *the client* or his servant or agent, left on the premises prior to, during or after the function; and shall indemnify Townsville Golf Club in respect of any such loss or damage.
10. Townsville Golf Club reserves the right to exclude or reject any guest from the function or from the premises without refund to the client.
11. Townsville Golf Club, although not taking responsibility for, will take particular care with any goods delivered to the premises prior to your event. However, delivery of goods cannot be more than two days out from your function, due to limited storage space.
12. All breakages and damages will be charged to the hosting party in full.
13. No amendment to these terms and conditions shall be binding without written agreement
14. All packages and prices are based on functions held prior to midnight. A labor charge of \$100.00 per hour will be incurred for any function extending past midnight.
15. A 10% surcharge will be charged by the Townsville Golf Club for any functions on Public Holidays and Sundays unless otherwise stipulated.
16. If you choose to have a bar tab, credit card details must be provided before the event. All bar tabs need to be paid on or before the event, unless otherwise arranged. If payment of the bar tab has not been paid within 48 hours of event, the credit card details given will be used for payment.

