



Northern Golf Club

Corporate Golf & Function Menu





NORTHERN GOLF CLUB

“Great History... Even Greater Future”

Sit Down Menu's

ENTREE'S

Thai curry **Pumpkin Soup** with marinated crushed feta {V, G}

Seared sesame crusted **Yellow Fin Tuna**, Asian greens with ginger, chilli and lime dressing {G}

Spring **Lamb Fattoush** Salad, Persian feta, and roasted garlic pita bread, dressed with minted yoghurt

Rustic **Antipasto Ciabatta** stack topped with prosciutto, roasted marinated red peppers, pumpkin & eggplant, semi dried tomato, resting on olive tapenade dressed with balsamic glaze

Creamy lemon & garlic scored **Calamari Risotto** with field mushroom & thyme, shaved Grana Padano & red garnet {G}

Marinated char grilled **Quail**, resting on sweet roasted bell peppers, with spicy Cajun chat potatoes, baby bocconcini & roquet salad {G}

Cherry Glazed Pork Belly, baby red radish with a fig & apple chutney {G}

Goats' Cheese & Pesto Tarts with a baby beets, walnut & roquette Salad {V}

Tomato, Zucchini & Cumin soup with crème fraiche
And baby herb {V, G}

Garlic infused **Morton Bay Bugs**, resting on a tomato & basil risotto finished
With pesto cream sauce {G}

MAINS

Rib Eye Cutlet (300g) resting on herb butter mash, sweet corn, seasonal greens finished with a garlic butter disk & red wine jus {G} **(Additional \$3.00pp)**

Garlic & rosemary **Lamb Rump** with pea puree, Cajun kipfler potatoes, parsnip chips and a port glaze {G}

Crispy skin **Duck Breast** with Asian greens, turmeric & coriander rice cake and cherry plum glaze drizzle {G} **(Additional \$3.00pp)**

Pan fried **Pork Loin** with butter and sage mash, king brown mushrooms, green beans, hot apple chutney {G}

Char-grilled Chicken Breast smeared with a mild blue cream cheese mix, wrapped in prosciutto, resting on tomato & basil risotto and crispy greens with chicken jus {G}

Chermoula **Wild Barramundi Fillets** with lemon pepper mayo roquette and chat salad {G}

Prime centre cut **Porterhouse** on high rosti potato with garlic infused baby tomatoes, steamed broccolini & mushroom jus

Traditional slow roasted Frenched **Veal Shank**, resting on a chickpea & baby spinach stew with a red wine jus {G}

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MAINS CONT....

Moroccan Chicken Breast resting on roasted pumpkin, capsicum & feta pearl cous cous with mint & coriander yoghurt dressing

Tasmanian **Atlantic salmon** with pommes anna, Chinese broccoli & a roquette, caper & lemon salsa {G}

Eye Fillet with caramelized shallots, beetroot relish resting on a rosti potato finished with a red wine jus (**Additional \$3.00pp**)

Crispy Skin Chicken Breast resting on pommes anna, caramelized capsicum cheeks with a seeded mustard & thyme sauce

SWEETS

Vanilla bean **Panna Cotta** with strawberry puree & wild berry sorbet with a Delicate tuille biscuit

Sticky Date & Banana Pudding with walnut praline, and rich butterscotch Sauce & nougat ice cream

Passion Fruit & Ricotta Cheesecake with Cointreau & passion fruit compote & Italian meringue shards

Warm Chocolate Pudding infused with a white chocolate Sambuca soft centre served with Belgium white chocolate ice cream & marble chocolate stencil

Trio of Sorbet, layers of lime, mango and raspberry sorbet rested on hazelnut-crust meringue with Persian fairy floss

Toblerone & Honey Parfait sandwich layered between wafer crisps finished with double cream & chocolate shavings

Traditional Italian **Tiramisu** with espresso coffee crème & dusted with dark cocoa powder topped with chocolate shavings

Petite Pavlova with fresh Cointreau mixed berry compote, vanilla cream & toffee glass praline

Apple Crumble Tart a fine pastry case filled with a delicious blend of ripped apples topped with a biscuit crust with rum & raisin ice-cream

Italian Trio Classic desserts, Vanilla Panna Cotta, Mini Tiramisu & Vanilla & Chocolate filled Cannoli (additional \$2.00 pp)

Tasting Plate create your own special treat, choose any three desserts from our menu & we will serve you up a delectable petite tasting plate for your guests to enjoy (additional \$3.00 pp)

{Please note that when ordering the tasting plate ice creams and some garnishes may not be included}

MAIN ONLY:	\$27.00
ENTREE/MAIN:	\$38.00
MAIN/DESSERT:	\$35.00
3 COURSE:	\$50.00

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Cocktail Party Menu's

Includes the following:

1. BEVERAGE PACKAGE:

Light & heavy beer, red and white wine, soft drinks, juice & mineral water.

2. CANAPÉ'S

Assorted rice paper rolls
Steamed prawn dumplings
Chicken & water chestnut spring rolls
Crumbed calamari with lime and chilli mayo
Homemade Italian Arancini
Butter fried sweet chilli prawns
Thai chicken sausage rolls
Lamb & rosemary petite gourmet pies

3. SAVOURY BOWLS

For something more substantial, please choose 2 items from the following:

Peking duck crepes with hoi-sin dipping sauce
Petite steak sandwich with roasted eye fillet & tomato chutney
Lamb fattoush salad with minted yoghurt
Mini Moroccan chicken sliders with coriander & lime mayo
Veal & sage tortellini with pesto cream sauce
Chicken risotto with lemon and fresh thyme

4. PETITE DESSERTS

Finish your evening with something sweet from our roaming buffet 3 items from the following:

Lemon tart with berry sorbet
Warm chocolate puddings with rich chocolate sauce
Mini berry Pavlovas
Passion fruit cheesecake with raspberry & Cointreau
Vanilla bean panna cotta
Sticky date & banana pudding

5. CHEESE & FRUIT PLATTERS

A selection of Australian cheeses from the Dairy heartland accompanied by
Fresh seasonal fruits

PACKAGE A \$90

{1, 2, 3, 4 & 5}

PACKAGE B \$70

{1, 2, 4 OR 5}

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Conference & Seminar Menu

Half Day Conference - Morning or Afternoon Tea & Lunch	\$35.00
Full Day Conference - Morning Tea, Lunch & Afternoon Tea	\$45.00

Morning/Afternoon Tea Options

Assorted Mini Muffins
French Patisserie Croissants
Danish Pastries
Scones, Jam & Cream
Fresh Fruit

Lunch Options

Light Lunch:

Assorted Sandwiches/Wraps/Gourmet Petite Rolls
Gourmet Petite Party Pies & Sausage Rolls

Or

Something more substantial:

Your choice of a wet dish or Chefs suggestion
3 Gourmet Salads from our range
Petite Dinner Rolls

Inclusions

Unlimited Tea, Coffee and Water
Unlimited Soft Drink Jugs provided over lunch
Mints provided on tables
NGC Note Pads
NGC Pens

Additions

Boardroom Hire - \$120 (Half Day) \$200 (Full Day)
Function Room Hire \$250 (Half Day) \$400 (Full Day)
Projector & Screen Hire - \$50
Whiteboard Hire - Free

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BBQ Menu

All BBQ packages are served in our outside patio area and prepared by our Chef. As BBQ's are a personal experience, all the packages can be altered to your liking with salads and meat options. All options come with a variety of condiments.

The Par Option \$6.00

Gourmet Sausages
Sliced bread, white, wholemeal & multigrain if required
Cooked onions

The Birdie Option \$15.00

Continental Gourmet Sausages
Home Made Burger
Assorted gourmet salad
Fresh Baked breadbasket
Cooked onions

The Eagle Option \$25.00

Prime Porterhouse Steak
Fresh Garlic Prawns
Marinated Chicken Skewer
Assorted gourmet salad
Fresh Baked breadbasket

The Albatross Option \$35.00

Lamb Kofta
Honey Soy Atlantic salmon
Mini Pork Medallion Sliders w Coleslaw
Assorted Gourmet Salads
Fresh Baked breadbasket

Optional Extra's

Platters are all P.O.A:

Contemporary Anti Pasto Platters
Fresh Seafood Sensation with King Prawns, Atlantic salmon & ½ Shell Oysters
Australian Cheeses and Fresh Fruit Platter
Assorted Sushi & Rice paper Rolls

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Funeral Services

Room only hire costs:

Room hire is free of charge for function over 40 patrons

Or

Room Hire is at: \$250 / half a day (4 Hours)

\$400 / Full Day (7 hours)

All of our rooms are fully air-conditioned, nestled amongst rolling greens and lush Fairway, here at Northern Golf Club.

Catering Options

Option No.1: \$25.00 p.p

Duration – Refreshments 2 ½ hours.

Freshly cut sandwiches, mini baguettes, assorted cakes, homemade scones with jam & pure cream, unlimited tea/coffee & soft drinks

Barista coffee at bar prices

If Alcohol is required package includes: heavy & light beer, house red & white wine

\$35.00 p.p

Bar tab can be arranged (personal choice as to amount)

Or

Option No.2: \$35.00 p.p

Duration – Refreshments 3 ½ hours.

Freshly cut sandwiches, assorted gourmet petite rolls, mini muffins, homemade scones with jam & pure cream, variety of Chef's selection hot canapés,

Unlimited tea/coffee & soft drinks

Barista coffee at bar prices

If Alcohol is required package includes: heavy & light beer, house red & white wine

\$45.00 p.p

Bar tab can be arranged (personal choice as to amount)

Also Included

Projector & Screen provide

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Unlimited off street car parking
We also cater for other dietary needs upon request

Function Room Hire

Northern Dining Room	Half Day - \$250.00	Full Day/Evening - \$400.00
Boardroom	Half Day - \$120.00	Full Day/Evening - \$200.00

Additional Catering

Band Meal	\$23.00
Kids Meal – (2 Course) Under 12 years	\$18.00
Anti Pasto Platters	\$9.00 p.p
Prawn & Oyster Platters	\$15.00 p.p
Cheese & Fruit Platters	\$6.00 p.p
Fruit Platters	\$4.00 p.p
Garden Salad	\$3.00 p.p
Cake age	\$1.50 p.p

Equipment Hire

Microphone	\$25.00
Whiteboard	\$30.00
Flip Charts / Paper / Markers	\$30.00
Screen	\$30.00
Projector	\$50.00
Chair Covers	\$5.00
Security (Each Guard)	\$50.00 p/h

Parking

Please note that all parking for functions and events is available at the Club. We are on private land and parking is all off-street. However, this can be dependent on the availability on the day, whereby street parking may be required.

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