

Catering at 13th Beach Golf Links



www.13thbeach.net
(03) 5254 2922
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Breakfast Menu Packages

(minimum 15 guests)

the birdie breakfast \$12.50pp

bacon and egg panini with tomato relish
tea/coffee station

continental buffet breakfast \$18.50pp

toast
fruit bread
preserves
muesli
fruit platter
mini croissants/danishes
tea/coffee station
juices

big breakfast \$22pp

eggs scrambled
toast
bacon
roasted tomatoes
hash browns
tea/coffee station
juices

Lunch Packages

golfers' lunch box \$13pp

sandwich

piece of whole fruit

chocolate bar

bottled water

sandwiches

platters of mixed gourmet sandwiches

1 round per person \$5.50

1.5 rounds per person \$8

2 rounds per person \$10

extra options

\$2.50 per item or 6 for \$13

mixed herb and mozzarella arancini balls

chef selection of pizza slices

chicken and pesto pastries

vegetable spring rolls

vegetable samosas

curry puffs

tomato and feta bruschetta

dip chips and crudité's

mini party pies

pesto and cheddar pinwheels

chicken goujons

thai fish cakes

sweet chilli prawns

Banquet Buffet Menu

(minimum 20 people)

a selection of any two main dishes for \$26.50

beef lasagne topped
with white sauce and cheddar cheese

sweet and sour pork with
mediterranean savoury cous-cous

chicken masala and
braised tumeric infused basmati rice

roasted vegetable mousakka

seafood paella with saffron and garlic

oven baked atlantic salmon
with a warm green bean potato salad

the above served with chefs selection of two seasonal salads,
bread rolls and condiments

13th
Beach

BBQ Selections

(min 20 people)

the pines bbq \$19pp

selection of gourmet sausages

beef patties

onions

garden salad

bread

condiments

13th beach bbq \$27pp

selection of gourmet sausages

porterhouse steak

onions

chefs selection of two salads

potato wedges

bread

condiments

deluxe beach bbq \$32pp

selection of gourmet sausages

porterhouse steak

satay chicken skewers

beef patties

onions

chef selection of three salads

potato wedges

bread

condiments

Canapé Menu

mini beef wellingtons
marinated lamb cutlets
scallops wrapped in prosciutto
tempura battered prawns
prosciutto wrapped asparagus
satay chicken skewers
stuffed button mushrooms
smoked salmon blinis
oyster trio (natural, killpatrick & pagnol)
mini burgers with tomato relish
gourmet sushi
lamb koftas
chicken & coriander wontons
thai fish cakes

choice of 8 items: \$25pp

choice of 10 items: \$30pp

Something More Substantial

mini fish & chips
singapore noodles
prawns with savoury rice
jacket potato with cheese, sour cream and chives

\$5 per person per item

Set menu options

(min of 30 people, alternate 50/50 service)

2 course choice of entrée, main course or dessert \$37pp

3 course choice of entrée, main course and dessert \$45pp

chef's selection of canapés and choice of entrée, main course and dessert \$55pp

entrée

tempura prawns served with an asian salad

open field mushrooms stuffed with blue cheese and coated with a herb crust

red onion and goats cheese tartlet with a rocket and parmesan salad

soup of the day with warm bread rolls

main

14 day grain fed porterhouse served with a rich red wine jus

chicken breast stuffed with a savoury pesto mix finished with a white wine cream sauce

oven baked atlantic salmon topped with a herb crust and red capsicum coulis

oven roasted lamb rump severed on a bed of Mediterranean cous-cous and red wine jus

dessert

traditional citrus lemon tart

double chocolate and nut torte

sticky date pudding with butterscotch sauce

brandy snap basket with berry compote

pavlova served with an assortment of fresh fruit

Terms and conditions:

- The pricing in these menus is subject to change.
- All dietary requirements or preferences must be made prior to the event.
- All prices quoted are inclusive of GST.
- The number of guests must be advised no later than 7 days prior to the event.
- Exact numbers must be advised no later than 72 hours prior to the event. This is the amount you will be charged for.
- Payments for functions can be made by cash, cheque, direct debit and all major credit cards excluding Diners Club and American Express.
- Thirteenth Beach Golf Links is a licensed premise. No alcohol can be brought in for consumption on course or in the clubhouse.
- Thirteenth Beach follows the guidelines of Responsible Service of Alcohol. Staff members are instructed not to serve alcohol to guests under 18 years or to guests perceived to be in a state of intoxication.
- Depending on the nature of the function, a room hire charge may apply. A deposit may also be required for larger functions. In the event of cancellation, 100% of the deposit will be retained until an alternative date is booked.
- If damage is done to the premises by one of your guests, you will be liable for the cost of repair.
- Thirteenth Beach does not accept responsibility for the loss or damage to client's property including signage or equipment left prior, during or after a function.
- You are welcome to bring floral arrangements, balloons, music, centre pieces and name tags to personalise your function.
- Other services are available at 13th Beach that can be packaged with your conference or function. For Golf Enquires, call the Golf Shop on 5254 2922 or visit www.13thbeach.net
- For onsite accommodation enquiries, call accommodation management on 5254 1777 or visit www.13thbeach.net and click on accommodation options.