



LINKS 19
RESTAURANT

Function Packages

Menu Options

Terms and Conditions

Contact And Payment

LIGHT MENU



Sweet

Cost: \$16.00 per head

Choice of : Coffee and Tea

Selection of :

- Scones with jam and cream
- Assorted Danishes
- Banana Breads, Mango Breads

Savory

Cost: \$16.00 per head

- ½ Sandwich of mixed:
ham/cheese/tomato
egg/lettuce /mayo
chicken/avocado/lettuce
- Mini Spring Roll
- Party Pie
- Sausage Roll
- All Sauces And Condiments Included

Extras

- Large Table Cloth \$6
- Small Table Cloth \$3

FINGER FOOD MENU

Maximum 100 people

Cost: \$25.00 per person

Selection of 5 of the following items:

- Arancini balls (GF/Veg)
- Rice Paper Rolls with dipping sauce (GF)
- Nori Rolls – Mixed (GF)
- Mini Spring Rolls
- Mini Mixed Quiches
- Spinach & Ricotta Triangles (Veg)
- Fish Cocktails
- Salt & Pepper Squid
- Garlic Prawn Skewer
- Satay Chicken Skewer
- Yaka tori Chicken Skewers
- Tandoori Chicken Skewers
- Buffalo Wings
- Italian Meat Balls
- Mini Sausage Rolls
- Party Pies
- ½ Sandwich of mixed:
ham/cheese/tomato
egg/lettuce /mayo
chicken/avocado/lettuce
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- All Sauces and Condiments included

BUFFET MENU



Minimum 25 people

Cost \$35.00 per person

Selection of 2 of the following items:

- Slow roasted, Mustard coated Scotch fillet
- Grilled Atlantic Salmon
- Chicken Roulade
- Tropical Glazed Leg Ham
- Macadamia & Herb Crusted Barramundi Fillet
- Thai Green Chicken Curry
- Beef Burgundy

Selection of up to 3 Side/Salad items:

- Sweet Pot & Potato Gratin
- Steamed Sesame Seasonal Greens
- Thai Style Vermicelli Noodle Salad
- Roasted Mixed Veggies
- Crispy Smashed Baby Rosemary Chats
- Coleslaw
- Tossed Green Salad
- Greek Salad
- Roast Sweet Potato, Pinenut, Cranberry and Feta Salad

Sauces:

- Hollandaise
- Sour Cream
- Mango Salsa
- Dill Cream
- Pesto Labneh

Addon's \$6 per person

- Assorted Cake Platter
- Fruit Platter
- Cheese Platter

CORPORATE MENU

Maximum 50 person

Cost: \$50.00 per person Pre Order or Alternate Drop ONLY

Entrée – Selection of 3 items from the following:

- Crusted Salt & Pepper Squid with Fresh Pineapple Salsa, Shaved Radish & Dill Lemon Dressing (GF)
- Trio of Oysters Killpatrick, Mornay and Japanese Style
- Seared Scallop Topped with Chorizo & Salsa Verde (GF)
- Malaysian Style Chicken Skewers (GF)
- Tempura Veggies with Japanese Dipping Wasabi Mayo
- Moroccan Lamb & Baked Pears with Mint Yoghurt (GF)

Mains – Selection of 3 items from the following:

- Aussie Prawn and Mango Salad (seasonal) (GF)
- Filet Mignon with Red Wind Jus, Crispy Chats & Greens (GF)
- Wild Caught Barramundi Fillet with Chats Potato Rosti, Steamed Greens & Pesto Labneh (GF)
- Layered Grilled Veggie Terrine with Pesto, Fetta served in a Rocket, Pinenut & Parmo Salad (GF)
- Grilled Atlantic Salmon, Potato Rosti, Asparagus & Tomato Onion Jam (GF)
- Chicken Roulade with Mash served with Greens & Sundried Tomato Pesto Cream (GF)

Dessert – Selection of 2 items from the following:

- Pana Cotta Malabo
- New York Cheesecake with Berry Coulis
- Deconstructed Pavlova with Lemon Curd & Tropical Fruits
- Chocolate Mud Cake with Vanilla bean Ice cream

TERMS AND CONDITIONS



30% Deposit on Acceptance of Quotation

Full payment required 5 days before function.

Final numbers required 5 days before function

General Function Costings:

Function Room Hire (Members \$150, Non Members \$500)

Subject to Board Approval and Golf Commitments for Club Venue

Cleaning fees if Function is on Friday or Saturday (\$150)

Function Service Fee – (minimum 3 hours) \$50 p/h

Bond \$200 Fully Refunded if no damage

1. Alcohol

- We have full bar facilities available.
- If anyone having a function wants the Club to provide additional wine and/or spirits that are not normally available this can be arranged with the Club setting the sale price of this alcohol.

2. **Setting up** - the earliest time you can begin setting up with decorations etc is 4.30pm on the day of the function unless an agreement has been made with the Club President or Bar Manager to begin setting up earlier.

3. **Flammable candles** and glass decorations are not allowed to be brought into the Clubhouse.

4. In the case of decorations there will be no standing on chairs nor ladders being allowed. Under no circumstances can anchors be drilled or nailed into the Clubhouse walls.

5. Any electrical appliances brought into the Clubhouse must be tagged and tested.

6. **Service** of last drinks will be at 11 pm.

7. **Music**, if provided, will cease at 10.30 pm.

8. **Closing**, The Clubhouse will be locked and secured at midnight.

CONTACT AND PAYMENT



Address: Staples Street, Shoalhaven Heads. NSW 2535

Phone No: (02) 44485411

Email: links19@shoalhavenheadsgolfclub.com.au

ABN: 76 003 000 217

Bank Transfer To:- Account Name Shoalhaven Heads Golf Club

BSB 082 762

Account No 509843019

Payment also available Cash or EFTPOS