



**JOONDALUP
RESORT**
PERTH, WESTERN AUSTRALIA

Perth's *inspiring* conference
destination and golf resort



THE WESTERN AUSTRALIAN GOLF INDUSTRY
METROPOLITAN GOLF COURSE OF THE YEAR 2015



Corporate Golf Food & Beverage Menus





Menu Information

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There may be variations to the menus due to the availability of seasonal produce.

SET MENU SURCHARGES

A surcharge of \$4.50 per person applies for an alternate drop of any one course.

DIETARY REQUIREMENTS

We are happy to cater for all dietary requirements. Please inform your coordinator of any guests with severe allergies so that an appropriate meal can be prepared for them.

BEVERAGES

A beverage package is charged per person at a set price for a set period of time. Beverage packages begin at pre-dinner drinks and run for the duration of your event. Under 18's are charged separately on consumption and payable upon check out. Prices available on enquiry.

BEVERAGES ON CONSUMPTION

If opting for beverages on consumption (tab behind the bar) your tab begins at pre-dinner drinks.

Guests wanting to purchase their own beverages not provided at your event can do so from the Resort's bars and return to the function room. As our premises are fully licensed, Joondalup Resort patrons are not permitted to bring alcohol onto the property.



Pre & Post Tournament Snacks

Fried egg and bacon roll	\$8.5
Smoked ham and cheese croissants	\$8.5
Assorted filled wraps (healthy option)	\$8
Fresh baguettes with assorted fillings	\$8.7
Bratwurst sausage and onion in sourdough roll	\$8.7
Cheese burger with tomato relish	\$9
Aged cheddar and caramelized onion Turkish melts	\$9
Chicken schnitzel burger with tomato, mozzarella and prosciutto	\$9.5
Gourmet beef burger with Swiss cheese, bacon and tomato relish	\$12.5
Roast pork, gravy and apple sauce roll	\$9
Roast beef and gravy rolls	\$9
Mini pastries; sausage rolls, mini pies and pastizzi with tomato relish (1 of each)	\$12.5
Mini Turkish bread filled with roast lamb, onion confit and tomato jam	\$8.5
<i>Gourmet pies</i> : Chunky steak pie or Chicken and vegetable pie	\$8.5
Wedges with sour cream and sweet chili	\$5
<i>Mini meals served in a box (make one selection);</i>	\$12
Marinated beef with Vietnamese slaw, candied peanuts, chili and lime (gf)	
Tasmanian salmon with nicoise salad (nf, lf, gf)	
Penne pasta with tomatoes, chilli and parmesan (nf, v)	
Jerked chicken salad with baby cos, avocado, tomato, corn, tortilla chips & chili mayo (nf)	
Chicken and prawn paella (gf, nf, lf)	
Beef cheeks & bacon in rich red wine jus on buttery mash (gf, nf)	



On Course Catering

FOOD AND BEVERAGE CAN BE PROVIDED VIA:

OPTION 1 - Refreshment carts with Joondalup Resort providing the driver @ \$28 per hour, per cart. All beverages and snack items charged on consumption with food items charged on the number ordered.

OPTION 2 - Individual packed cooler bag (6 pack size) at \$7.50pp with the cooler bag remaining the property of the player with all contents charged as selected.

OPTION 3 - Large cooler bags with beverages charged on consumption upon return of the cooler bag. Food and snack items charged on the number ordered. (maximum of 40 players) A fee of \$20 will be charged for any cooler bag that is not returned.

FOOD ITEMS

Wrapped sandwiches with assorted fillings	\$5.5
Filled baguettes.....	\$8.7
Fruit muffins.....	\$4.5
Whole fresh fruit.....	\$2.3

SNACK ITEMS

Assorted chocolate bars	\$2.7
Health bars.....	\$3
Potato chips / peanuts.....	\$2.5

BEVERAGES

Soft drink (375ml can)	\$3.4
Bottled water	\$3.6
Fruit juices.....	\$4.2
Iced tea	\$4.8
Gatorade	\$4.8
Assorted cans of beer (Light and mid strength)	\$4.8
Cider (Mid strength).....	\$5.5
Assorted can of spirits with mixer (Mid Strength).....	\$8.2
Jack Daniels and cola (Mid strength)	\$9.5
Wine – See <i>wine list</i>	



On Course Catering

SERVED AT A TEE BOX (MINIMUM 60 PLAYERS)

12oz Cup of soup with a dinner roll	\$6
Bratwurst sausage with fried onion and sourdough roll	\$9
Jumbo sausage rolls	\$7.5
Gourmet pies: Chunky steak pie or Chicken and vegetable pie	\$8.5

THEMED TEE BOX

<i>Great British Roast</i>	\$17.5
Roast Beef carved by a Chef onto sourdough rolls with hot gravy & condiments	
<i>Mexican</i>	\$17.5
Pulled pork, bean and avocado quesadillas with hot sauce, sour cream and salsas	
<i>Aussie</i>	\$20
BBQ prawn skewers with dipping sauces	
<i>Asian</i>	\$17.5
Satay chicken and beef skewers with pineapple rice and peanut sauce	



Set Menus

CORPORATE GOLF SET MENUS

Set Menu 1\$55

Entree

Roast pumpkin soup, toasted almonds (gf, v)

Main course

Herb roast chicken supreme on mushroom risotto, salsa verde (gf)

To follow

Fresh seasonal fruit and cheese platters

Set menu 2\$66

Entree

Jerked chicken salad, charred corn & pineapple salsa, tortilla crisps (nf, lf)

Main course

Char grilled sirloin of beef, creamy potato gratin, buttered spinach & red wine jus (nf)

To follow

Sticky toffee pudding, caramel sauce, vanilla bean ice-cream (nf)

Set menu 3\$77

Entree

Sliced smoked salmon, avocado, crab and prawn salad, brandy spiked cocktail sauce (df, nf)

Main course

Rack of Amelia park lamb, spinach & potato galette, green beans, tarragon jus

Dessert

Petit fours: passion-fruit meringue tart, salted caramel & chocolate tartlet, macaron, pistachio & raspberry gateaux

To follow

Platter of Australian cheeses, semi dried fruits, nuts and crisp-breads



Set Menus

SOUPS

Roast pumpkin cream, toasted almonds (gf, v,)	\$12
Cauliflower & blue cheese veloute (gf, v, nf).....	\$12
Minestrone with parmesan & garlic ciabatta (nf).....	\$14
Chicken with Thai spices, coconut & lime (gf, nf)	\$14

COLD ENTRÉE

Antipasto plate with chorizo, salami & prosciutto, Emmental, olives, feta, cherry tomato, melanzane & artichoke salad.....	\$22
Jerked chicken salad, charred corn & pineapple salsa, tortilla crisps (nf, lf)	\$22
Thai beef salad, seasonal vegetables, fried shallots & crisp rice noodles, nam jim dressing (lf)	\$22
Sliced smoked salmon, avocado, crab & prawn salad, brandy spiked cocktail sauce (lf, nf)	\$22

WARM ENTRÉE

Char grilled tiger prawns on warm potato & sweet potato salad, garlic aioli (lf, gf).....	\$24
Goat's cheese, basil & pine nut tart with confit tomato & salsa rosa (v)	\$24
Tasting Plate: three cheese arancini with chipotle aioli, seared chorizo with honey, hot smoked salmon and avocado guacamole, pork belly with pickled apple (nf).....	\$28
Spinach & ricotta tortellini , tomato & oregano sauce, toasted walnut & roquette pesto ^(v)	\$19
Potato gnocchi , slow braised pork ragu, salsa verde and parmesan	\$22

SIDE DISHES

Seasonal vegetables (v, gf).....	\$3
Duck fat roast potatoes (gf)	\$3
Tossed seasonal salad (v, gf)	\$3
Char grilled asparagus, parmesan crumbs & roquette pesto (v, gf)	\$5

MAIN COURSE

Beef cheeks in red wine with crisp pancetta, olive oil mash, young carrots and broccolini	\$36
Slow cooked lamb shank, garlic mash, roast carrots & pumpkin with salsa verde (nf).....	\$36
Grilled chicken breast, pumpkin & tarragon risotto galette, asparagus & verjuice glaze (gf, nf) ...	\$36
Pan seared salmon, warm tiger prawn, potato, green bean, heirloom tomato and herb salad (gf)	\$45
Beef fillet with duck fat roast potatoes, broccolini, béarnaise & jus (gf, nf)	\$45
Rack of Amelia park lamb, spinach & potato galette, green beans, tarragon jus	\$45

DESSERT

New york baked cheesecake, lemon & lime glaze, vanilla anglaise (nf).....	\$14
Sticky toffee pudding, caramel sauce, vanilla bean ice-cream (nf)	\$14
Banoffi ice cream sundae; Banana cake, fresh banana, toffee and whipped cream	\$14
with vanilla ice-cream topped with caramel popcorn	
Milk chocolate, peanut & salted caramel tart, raspberry & red wine coulis.....	\$14
Crème brulee, strawberry & vanilla compote, butter shortbread (nf).....	\$14
Individual cheese plate, fig & walnut bread, semi dried fruits	\$14



Buffet Menus

ALFRESCO BUFFET MENU MINIMUM 30 PERSONS

ALFRESCO BUFFET\$57

Platters of Turkish bread, dip and smoky Chorizo for the tables

From the BBQ;

Chargrilled chicken in chermoulah marinade with peri-peri sauce (nf)

Gourmet sausages (nf)

Lamb, rosemary and vegetable kebabs (nf)

Grilled sweetcorn with chipotle butter (nf)

Garlic and rosemary roast potato wedges (nf)

Seasonal leaves, cucumber, cherry tomatoes

Potato, bacon and spring onion salad

Traditional coleslaw

Caesar salad with garlic croutons

Platters of fresh seasonal fruits

Selected local and imported cheese, dried fruits and nuts

Selected teas and freshly brewed coffee



Buffet Menus

GARDEN BUFFET MENU MINIMUM 40 PERSONS

GARDEN BUFFET\$68

Gourmet Breads

Basket of fresh baguette, Turkish breads and ciabatta
 Marinated west Australian olives
 Pickled vegetables

Cold Selection

Couscous salad with basil, orange, and Mediterranean vegetables (v)
 Potato, green bean, candied roma tomatoes, olives, capers and flaked salmon with salsa verde (gf)
 Char grilled chicken on Vietnamese slaw with lychee, Thai basil, lime and chilli caramel (gf)
 Roast and pickled beetroot salad, crumbled feta, toasted walnuts and balsamic gel (n, v, gf)
 Chef's seasonal salad with vinaigrette

Seafood

Chilled platters of tiger prawns with lemon & brandied cocktail sauce (gf, df, nf)

Hot Selection

Kashmir beef curry with pistachio & cardamom (gf, df)
 Chicken chasseur (nf)
 Fillets of snapper in champagne cream sauce (nf)

Hot Accompaniments

Seasonal vegetable selection (v, nf, gf)
 Minted baby potatoes (v, nf, gf)
 Fragrant jasmine rice (v, nf, df)

Dessert

Chef's selection of gateaux, tarts & slices
 Fresh seasonal fruit
 Australian cheese, dried fruit, nuts & crisp breads

Selection Of Teas & Freshly Brewed Coffee

Cold selection items may vary according to seasonal availability.



Buffet Menus

CREATE YOUR OWN BUFFET MENU MINIMUM 40 PERSONS

CREATE YOUR OWN BUFFET\$75

Create Your Own Buffet includes the below gourmet breads, seafood, carvery, cold selection, dessert and tea & coffee.

Please select three items from the hot selection and three items from the hot accompaniments to complete your buffet creation.

Gourmet Breads

Basket of fresh baguette, Turkish breads and ciabatta
 Marinated west Australian olives
 Pickled vegetables

Seafood

Chilled platters of tiger prawns with lemon
 & brandied cocktail sauce (gf, lf, nf)

Cold Selection

Couscous salad with basil, orange, and Mediterranean vegetables (v)
 Potato, green bean, candied roma tomatoes, olives, capers and flaked salmon with salsa verde (gf)
 Char grilled chicken on Vietnamese slaw with lychee, Thai basil, lime and chilli caramel (gf)
 Roast and pickled beetroot salad, crumbled feta, toasted walnuts and balsamic gel (n, v, gf)
 Chef's seasonal salad with vinaigrette

Carvery (Select One)

Slow cooked beef blade with pan gravy (nf, lf)
 Pot roast shoulder of lamb (nf, lf)
 Roast leg of pork (nf, lf)

Hot Selection (Select Three)

Braised beef cheek with red wine, bacon & button mushrooms (gf, nf)
 Italian braised beef with tomatoes & oregano (lf, gf, nf)
 Kashmir beef curry with pistachio & cardamom (gf, lf)
 Lamb with white wine, tarragon & root vegetables (nf)
 Lamb moussaka: slow cooked lamb & Mediterranean vegetable bake (nf)
 Butter chicken curry (gf)
 Chicken chasseur (nf)
 Chicken 'pizzaiolo' with tomatoes, olives & mozzarella (gf)
 Salmon, leek & potato pie (nf)
 Fillets of snapper in champagne cream sauce (nf)
 Pumpkin, parsley & pine nut cannelloni (v)
 Vegetable lasagne with locally made ricotta & parmesan (v)
 Chick pea and lentil curry with crispy chickpeas (v, nf, lf, gf)
 Salt and pepper tofu with stir fried greens, baby corn, and shitake mushrooms (v, nf, lf, gf)
 Baked polenta gnocchi, tomatoes, blue cheese & walnuts (v)



Buffet Menus

Hot Accompaniments (Select Three)

Creamy potato bake with garlic & pancetta (v, nf, gf)

Sea salt & rosemary roast potatoes (v, nf lf, gf)

Minted baby potatoes (v, nf, gf)

Cauliflower & broccoli with blue cheese & walnuts (v)

Stir-fried seasonal vegetables with honey-soy and toasted sesame (v, nf, lf, gf)

Seasonal vegetable selection (v, nf, lf, gf)

Roast root vegetables – pumpkin, carrot, sweet potato and onions roast with garlic and herbs (v, nf, lf, gf)

Ratatouille: Mediterranean vegetables cooked with ripe tomatoes & basil (v, nf, lf, gf)

Fragrant jasmine rice (v, nf, lf)

Wild rice & almond pilaf (v)

Festival rice: lightly spiced basmati rice with semi dried fruit & nuts (v)

Dessert

Chef's selection of gateaux, tarts & slices

Fresh seasonal fruit

Australian cheese, dried fruit, nuts & crisp breads

Selection of teas & freshly brewed coffee

Cold selection items may vary according to seasonal availability.



Buffet Menus

ADDITIONAL BUFFET ITEMS

These items can be added to any buffet menu.

PLATTERS

Deli meats: ham, salamis, cacciatore with mustard & pickle (nf).....	\$6
Quiches, tarts & frittatas with seasonal vegetables & farmhouse cheese fillings (v)	\$6
Sushi selection: sushi rolls, soy, wasabi & pickled ginger (df)	\$6
Seafood platter: New Zealand mussels, natural oysters & chili marinated octopus (df, gf)	\$10

SOUPS

Roast pumpkin veloute, toasted almonds (gf, v)	\$6
Cauliflower & blue cheese veloute (gf, v, nf).....	\$6
Minestrone with parmesan & garlic ciabatta (nf).....	\$7
Chicken, sweet corn & potato chowder (gf, nf,).....	\$7

HOT SELECTION

Add an additional hot selection (SELECT FROM CREATE YOUR OWN BUFFET MENU)\$8

HOT ACCOMPANIMENT

Add an additional hot accompaniment (SELECT FROM CREATE YOUR OWN BUFFET MENU).....\$5

CARVERY STATION WITH CHEF

Station comes with a selection of sauces & condiments (nf)

Slow cooked beef blade	\$9
Pot roast shoulder of lamb	\$9
Roast leg of amelia park lamb.....	\$12
Roast leg of pork	\$9
Honey glazed leg ham.....	\$12
Roast turkey breast.....	\$12

DESSERTS

Sticky toffee pudding, hot fudge sauce	\$5
Steamed double chocolate pudding, choc-fudge sauce	\$5
Apple, pear & blackberry crumble with vanilla custard	\$5
Petit fours: chef's choice of miniature cakes & tartlets.....	\$10
Gourmet cheese selection: selected local & international cheese from blue cow with quince paste, muscatel raisins & lavoche biscuits.....	\$10



Finger Food Menus

Menu one.....\$38

- Beef and beer cocktail pies
- Curry puffs (V)
- Smoked ham croquettes with paprika aioli (nf)
- Pork sausage rolls with tomato relish
- Salt and pepper prawns, wasabi-lime aioli
- Satay chicken with peanut dipping sauce (gf)
- Mini quiches with selected fillings
- Vegetable Spring rolls (V)
- Roast pumpkin, sage and Roquefort risotto balls (V)

Menu two.....\$42

Select four finger food items from above

Select one mini meal (served in a noodle box);

- Butter chicken curry on Jasmine rice
- Penne pasta, chilli-tomato sugo, rocket leaves and parmesan
- Tasmanian salmon with nicoise salad (nf, lf, gf)
- Jerked chicken salad with baby cos, avocado, tomato, corn, tortilla chips & chilli mayo
- Beef cheeks & bacon in rich red wine jus on buttery mash (gf, nf)

Select one mini burger;

- Pulled pork & coleslaw slider (lf, nf)
- Mini wagyu burger with Swiss cheese (nf)
- Chicken parmigiana slider (nf)



Beverage Menus

BEVERAGE PACKAGES PRICED PER PERSON

GARDEN BEVERAGE PACKAGE

Four Hours	\$40
Five hours.....	\$45
Six Hours	\$49
Mortar & Pestle Sparkling Cuvee	
Mortar & Pestle Semillon Sauvignon Blanc	
Mortar & Pestle Cabernet Merlot	
Carlton Draught	
Great Northern Lager Mid Strength	
Soft Drinks & Juices	

LAKES BEVERAGE PACKAGE

Four Hours	\$47
Five hours.....	\$51
Six Hours	\$56
Dunes & Greene Brut NV	
Oxford Landing Estates Chardonnay	
Oxford Landing Estates Shiraz	
Carlton Draught	
Great Northern Lager Mid Strength	
Soft Drinks & Juices	

FAIRWAYS BEVERAGE PACKAGE

Four Hours	\$49
Five hours.....	\$53
Six Hours	\$59
Redbank 'Emily' Brut Cuvee	
Redbank The Long Paddock Sauvignon Blanc	
Redbank The Long Paddock Merlot	
Carlton Draught	
Great Northern Lager Mid Strength	
Soft Drinks & Juices	

PREMIUM BEVERAGE PACKAGE

Four hours	\$62
Five hours.....	\$67
Six hours.....	\$72
Louis Bouillot Perle de Vigne 'Grand Reserve'	
Vasse Felix Sauvignon Blanc Semillon	
Vasse Felix 'Filius' Cabernet Sauvignon	
Peroni Leggera	
Peroni Azzurro	
Soft Drinks & Juices	



Beverage Menus

BEVERAGES ON CONSUMPTION (AT HOTEL)

Australian Sparkling Wine

Deakin Azahara Sparkling Brut NV VIC	\$35
Brown Brothers Zibibbo Rosa VIC	\$39
Redbank 'Emily' Brut Cuvee VIC.....	\$39
Louis Bouillot Perle de Vigne 'Grand Reserve' FRANCE.....	\$55
Brown Brothers Prosecco KING VALLEY.....	\$39

White Wine

Moonstruck Moscato VIC.....	\$32
McWilliams Fruity white	\$30
Oxford Landing Estates Chardonnay SA.....	\$32
Plantagenet Three Lions Chardonnay WA	\$39
Redbank The Long Paddock Sauvignon Blanc VIC	\$38
Saint Clair Sauvignon Blanc NZ.....	\$40
Vasse Felix Sauvignon Blanc Semillon WA.....	\$40

Red Wine

Oxford Landing Estates Shiraz SA	\$32
Redbank The Long Paddock Merlot VIC.....	\$38
Yalumba Patchwork Shiraz SA.....	\$45
Plantagenet Three Lions Cabernet Merlot WA	\$39
Jim Barry "Cover Drive" Cabernet Sauvignon SA.....	\$45
Vasse Felix 'Filius' Cabernet Sauvignon WA	\$50

Draught Beer

Carlton Draught	
Per jug	\$23
Per glass	\$7.9
Great Northern Lager Mid Strength	
Per jug	\$23
Per glass	\$7.9

Bottled Beer & Cider

Peroni Leggera (3.5%)	\$8.5
Crown Lager (4.9%).....	\$9
Peroni Azzurro (5.1%)	\$10
Corona [4.5%].....	\$10
Dirty Granny Matured Cider (5.5%)	\$8

Port (priced per glass)

Wolf Blass Red Label Reserve Tawny.....	\$5
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Beverage Menus

BEVERAGES ON CONSUMPTION (AT CLUBHOUSE)

White Wine

Deakin Azahara Chardonnay Pinot Noir, VIC	\$35
West Cape Howe'Old School' Chardonnay, Great Southern	\$39
Redbank The Long Paddock SB, VIC.....	\$38
Saint Clair Sauvignon Blanc NZ.....	\$40
Vasse Felix Sauvignon Blanc Semillon WA	\$40
Mortar and Pestle Sauvignon Blanc Semillon, VIC.....	\$30

Red Wine

Redbank The Long Paddock Merlot VIC.....	\$38
Skuttlebutt Cabernet Sauvignon Shiraz, WA	\$35
Jim Barry "Cover Drive" Cabernet Sauvignon	\$45
Yalumba Patchwork Shiraz SA.....	\$45

Draught Beer And Cider (priced per jug)

Kilkenny.....	\$22
Guinness.....	\$22
Fat Yak.....	\$23
Millers	\$23
Bulmers Cider.....	\$23
Pure Blonde.....	\$22
Carlton Draught	\$22
Carlton Mid Strength	\$21
Cascade Light	\$21
Peroni Azzuro	\$25

Bottled Beer & Cider

Peroni Leggera (3.5%)	\$8.5
Crown Lager (4.9%).....	\$9
Peroni Azzurro (5.1%)	\$10
Corona [4.5%].....	\$10
Dirty Granny Matured Cider (5.5%)	\$8

Spirits (30ml)

Scotch.....	\$9.5
Bourbon	\$9.5
Brandy.....	\$9.5
Vodka	\$9.5
Gin	\$9.5
Bundaberg Rum	\$9.5
Bacardi Rum	\$9.5



Beverage Menus

Liqueurs (30ml)

Baileys	\$10
Kahlua	\$10
Tia Maria	\$10
Cointreau	\$10
Drambuie	\$10
Dom Benedictine.....	\$10

Port (priced per glass)

Wolf Blass Red Label Reserve Tawny.....	\$5
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NON-ALCOHOLIC BEVERAGES ON CONSUMPTION

Soft Drink & Juices

Soft Drink

Per jug	\$14.5
Per glass	\$4.6

Juice

Per jug	\$16
Per glass	\$5.4

Tea & Coffee (per unlimited cup)	\$4.5
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McWilliams Fruity White wine may be added to all packages upon request at no extra charge. Upgrade your beverage package by replacing the draught beers with up to 3 bottled beers of your choice from the Bottled Beer & Cider selection for an additional 15% of the package price per person. Bottled beer selection must include the mid-strength option. Beverage packages are not available in the Boardroom or View 180 Cocktail Lounge, only beverages on a consumption basis. Joondalup Resort's responsible service of alcohol policy allows a maximum 4 hour beverage package only for cocktail receptions.

Wines change on a regular basis. Should any of the above wines be unavailable at the time of your function a replacement of the same quality will be provided. Beverage selections must include the mid-strength beer option. Tea & coffee is inclusive with buffet menus only. Beverage prices valid to June 2017.