



MEADOWBROOK GOLF CLUB

CORPORATE EVENTS PACKAGE

let us
tailor
a package
to suit you...

07 3299 6946 | functions@meadowbrookgolfclub.com.au

www.meadowbrookgolfclub.com.au

Corporate Events

Set amidst rolling fairways and surrounded by native landscapes, Meadowbrook Golf Club is Logan's premier meeting destination. Whether you're conducting business, hosting a conference, entertaining clients, or team building, the professional staff at Meadowbrook can tailor a package to suit.

Our fully-equipped function rooms are versatile, accommodating smaller meetings through to cocktail-style events for 200. Green breakout spaces, delicious catering, personalised service, and complimentary on-site parking are a few of the ways Meadowbrook ensures your business event is a success.

Add value or engage your team with a corporate golf package, driving-range activity, or lesson with a PGA Professional. Our all-in-one destination, located just minutes from the M1, makes Meadowbrook the ideal venue to deliver your next corporate event.





Inclusions

Our Corporate Events include:

- Iced water and mints
- Lectern with microphone
- Large TV screen with Chromecast technology
- Free Wi-Fi
- Complimentary centrepiece
- Exclusive alfresco deck overlooking the golf course
- Complimentary on-site car parking
- Dedicated Events Coordinator to assist with planning
- Functions Supervisor and professional waitstaff

Venue Hire

Venue Hire is included in the Day Delegate Package

The Meadowbrook Room	\$700 per function (Mon-Fri) \$800 per function (Sat-Sun)	Banquet 120 Cocktail 140 Theatre 140
The Fairway Room	\$125 per hour (Mon-Fri) \$150 per hour (Sat-Sun) \$550 for 5 hours (Mon-Fri) \$600 for 5 hours (Sat-Sun)	Banquet 50 Cocktail 70 Theatre 70 U-Shape 40 Boardroom 30
The Bunker Room	\$125 per hour (Mon-Fri) \$150 per hour (Sat-Sun) \$550 for 5 hours (Mon-Fri) \$600 for 5 hours (Sat-Sun)	Banquet 40 Cocktail 50 Theatre 50 U-Shape 20
The Marquee	\$800 per function (Mon-Fri) \$900 per function (Sat-Sun)	Banquet 120 Cocktail 200 Theatre 140
Beer Garden	\$800 per function (Mon-Fri) \$900 per function (Sat-Sun)	Cocktail 180





Function Spaces

Meadowbrook Golf Club is a picturesque 27-hole public golf course situated in Logan, just 20 minutes south of the Brisbane CBD and 30 minutes north of the Gold Coast. Featuring 4 distinct function spaces with panoramic views, Meadowbrook Golf Club invites you to experience our all-in-one event destination.



The Meadowbrook Room

120 seated, 140 cocktail

With sprawling views over the 27th green, The Meadowbrook Room has a vista unlike any function room in Logan. The largest of our indoor spaces, it features a crisp white raked ceiling with exposed beams, private bar, alfresco deck, and grand entrance. Accommodating a maximum of 110 guests seated and 160 cocktail-style, The Meadowbrook is the ideal venue for your special event.

The Fairway Room

50 seated, 70 cocktail

The Fairway Room is Logan's premier corporate meeting place. Whether it be a seminar, board meeting, client dinner, or networking event, the versatility of The Fairway is sure to meet your business needs. Attendees will appreciate block-out blinds, full audio visual capabilities, in-room tea and coffee making facilities, and a deck overlooking the 9th and 18th greens - perfect for much-needed breaks.





The Bunker Room

40 seated, 50 cocktail

They say big things come in small packages, and that couldn't be more true of The Bunker Room. Suitable for up to 40 guests seated and 60 cocktail-style, The Bunker is full of charm and character. It features high raked ceilings and a private bar, flowing out onto an adjoining deck overlooking the 18th hole and putting green. It is the ideal size to cater for intimate private functions and smaller corporate groups.

The Marquee

120 seated, 200 cocktail

The Marquee is set on manicured lawns, nestled amongst nature with views across our treelined course. The versatile space can be transformed to suit up to 120 seated or 200 cocktail-style. With plenty of natural light, the open-air structure can be enclosed with clear sides making it a fantastic all-season option. Enjoy a brunch, host a long lunch, or plan an elegant evening affair in The Marquee.





Beer Garden

180 Seating Capacity

Overlooking our picturesque golf course and driving range is our beer garden and casual dining area. Floodlit with handmade picnic tables and umbrellas this is the perfect casual and fun function experience.

Corporate Breakfast & Morning Tea

Pre-Order Breakfast Menu

Max 25 pax

For a timely and expedient breakfast service for small groups, you can pre order from our delicious modern breakfast menu.

Corporate Breakfast buffets

Min 20 pax

Continental breakfast: \$24 per person

- toasted muesli, milk and yoghurt
- fresh breads, croissants and Danish
- butter & preserves
- fresh fruit bowl
- tea & coffee, fresh orange juice.

Standard selection: \$30 per person

- bacon
- scrambled eggs
- pork chipolata
- hash browns
- grilled tomato's
- fruit salad
- spinach, rocket & parmesan
- toast and butter
- orange juice, tea and coffee

Premium selection: \$44 per person

Standard buffet package with the additions of:

- Sourdough toast upgrade and selection of spreads.
- 2nd egg option (fried or poached)
- Butter roasted mushrooms
- Vegan hot option
- Danish pastry & muffin platters
- Greek yoghurt & roasted granola
- Breakfast fruit & nut bars

Corporate Morning Tea Platters

Min 40 pax

Savory and Warm (vegan & gluten free options available)

Croissant Platter \$70

Shaved leg ham, cheddar cheese and tomato croissants

Bacon & Egg muffin Platter \$60

Old English muffin filled with bacon, egg & cheese.

Breakfast wrap platter \$90

Breakfast wraps of hash brown, cheddar cheese, bacon, egg & aioli

Sandwich Platter 1 \$50

A selection of Chefs choice fillings

Sandwich Platter 2 \$70

Gourmet selection of Chefs choice fillings & wraps

Additional

- tea, coffee, fresh juice, and water station \$70
- Barista coffee by consumption

Sweet and Fresh

Granola Cups Platter \$54

Yoghurt and granola cups with forest berries.

Chia & Yoghurt Cups Platter \$54

Activated chia seed cups with yoghurt & fruit coulis

Fruit Platter \$40

A selection of fresh seasonal fruits of Chefs choice

Muffins & Danish Platter \$70

A variety of fresh muffins & Danish pastries

Almond croissants Platter \$55

Warm and flaky almond croissants

Gourmet cake & cookie platter \$55

A selection of fresh cakes & biscuits of Chefs choice

Corporate BBQ Package

Classic BBQ Package

\$30pp

A classic and casual BBQ affair perfect for after a Corporate Golf Day or if you are just looking for a more casual get together.

From the BBQ:

Barbecued burgers, sausages and onions served with all the trimmings and condiments with your choice of 2 salads

Salad choices

- House Garden salad of vegetables and leafy greens.
- Classic Caesar Salad
- Greek Salad with feta, olives and extra virgin olive oil.
- Potato salad, with mustard seed dressing, shallots and bacon pieces.
- Rocket and Parmesan Salad with walnuts, Pear and Balsamic glaze.

Add a little something extra:

- Rib Fillet steaks \$12.00 pp
- Grilled chicken \$6.00 pp
- Vegetable Burger Patties \$6.00 pp
- Garlic Bread \$4.00 pp
- Grilled Corn on the cob with butter \$5.00 pp

Canapés

Canapés must be selected for total number of guests

Min 40 pax

Choice of 5 **\$35 pp**

Choice of 8 **\$50 pp**

Choice of 12 **\$70 pp**

- Spicy vegetable samosa, minted yoghurt riata.
- Spinach & feta spanakopita pastries (v)
- Four cheese Arancini, rich sugo ragout (v, gf)
- Roasted pumpkin, goats curd & chive mini tarts (v, gf)
- Chicken, pesto & sundried tomato tart, parmesan crisp.
- Chicken satay skewers, Thai peanut sauce (gf)
- Rare roasted rib eye, caramelized onion & hollandaise on garlic croute.
- Confit duck spring rolls with chili plum sauce.
- Lamb koftas, middle eastern spices & yoghurt dressing.
- Sugar & dill cured salmon on lemon crème fraiche tart.
- Seared scallops, crisp bacon with a maple butter glaze.
- Beer battered king prawns, lime garlic aioli & lemon.

Plated Functions

Min 40 pax

Alternate Drop Plated Two Course
Alternate Drop Plated Three Course

Minimum 50 Pax
\$85 pp
\$95 pp

Entrée

Your choice of two entrees to be served alternate drop:

- Roasted beetroot & fetta arancini with goat's curd, balsamic, garlic oil & micro basil (NF, V)
- Seared scallops on parsnip puree with burnt maple sap butter & roasted pine nut (GF)
- King prawns, avocado & lemon salsa with dill crème fraiche & salmon caviar (GF, NF)
- Pumpkin flowers stuffed with Moroccan spiced pumpkin on Tzatziki with lime, mint & dukkha (V)
- Pan seared duck with cherry soy glaze, edamame puree, ginger & macadamia cous cous & red shiso (DF)
- Five spiced crispy pork belly with Asian herb slaw, BBQ plum glaze & lime (GF, DF)
- Gyoza pork and prawn dumplings with chili ponzu sauce, sesame oil fried shallots & dill (DF)
- Beef carpaccio with confit garlic oil, croute, rocket, parmesan & toasted pine nuts

Main

Your choice of two mains to be served alternate drop:

- Garlic herb crusted chicken breast, asparagus spears, cauliflower puree, truss tomato & pan jus
- Slow roasted lamb rack with green pea & herb risotto, pickled red cabbage (DF, GF)
- Atlantic Salmon with lime salsa verde, mélange of green bean and edamame, sweet potato, & ponzu (DF, GF)
- Pan fried Barramundi with creamed leeks, broccolini & hollandaise sauce (GF)
- 16hr slow cooked Beef cheeks with buttered parsnip & potato puree, broccolini & roasted cherry tomatoes (GF)
- Pork belly with carrot puree, lentils, fried chorizo, baby herbs & charred beets (DF)
- Pumpkin gnocchi rolled in confit garlic, heirloom tomatoes, micro basil & parmesan cheese (V)

Plated Functions

Min 40 pax

Dessert

- Apple Tarte Tatin with caramel & Chantilly cream
- Hazelnut & chocolate tart with a praline centre, & covouture ganache
- Raspberry & chocolate fondant with double cream & gold dusted soil
- Passion fruit tart with curd, soft marshmallow & passion fruit jelly,
- Strawberry & white chocolate cheesecake with fresh berries & cream
- Flourless raspberry almond & coconut tart with a coconut macaroon topping (GF)
- Traditional lemon meringue tart, topped with Italian meringue
- Sticky Date & ginger pudding with sticky caramel toffee sauce

Platters Selection

All platter sizes are based on
10 people per platter

Sandwich Platter #1	\$50	Aussie Platter	\$90
Selection of chefs' choice fillings		Handmade crusty mini wagyu pie, gourmet pork sausage rolls, ketchup and Smokey BBQ	
Sandwich Pattern # 2	\$70	Sliders Platter	\$90
Selection of chef choice feelings commerce on Gorman wraps, Ribbon sandwiches of Smoke salmon, cream cheese, cucumber and shaved red onion		Mixture of angus beef sliders, with Swiss cheese tomato and bourbon BBQ sauce, and crispy chicken sliders, with a chipotle aioli, oak lettuce, and cheddar.	
Breads and Dips Platters	\$45	The world Platter	\$100
Select crusty and soft breads, 3 dips including beetroot, hummus and olive tapenade		Thai vegetable spring roll, Indian Curry parcel, Greek spinach & feta spanakopita, Italian arancini balls, American potato spun shrimp, with accompanying sauces.	
Antipasto Platters	\$105	Meatlovers	\$80
A selection of fine cured and sliced meats, pickled vegetables & olives, Persian feta & Buffalo mozzarella. Served with a selection of dips and, crusty bread and Lavosh.		Wagyu meatballs in a rich napolitana, parmesan & German cheese kransky with bourbon BBQ glaze	
Cheese Platter	\$90	Dessert Selection Platter	\$90
A selection of Artisan cheeses, triple cream brie, 36 moth age vintage cheddar, rich soft blue cheese, fruits fresh and dried, pistachio nut, sweet quince paste, and an assortment of crackers.		A selection of petite fores, mini cakes, individual bites	
Sushi Platter	\$90	Platter of Chips	\$40
A mixed platter of sushi with dipping sauces		Platter of wedges, sour cream, and sweet chillies	
Asian Platter	\$90	Fresh Seasonal	\$60
Hand wrapped spring rolls, Malaysian curry parcels, and mini chicken dim sims, served with sweet chilli sauces		Fruit salad	

Buffet Options

Min 40 Pax

Standard Meadowbrook Buffet

\$60 pp

Stone Baked bread rolls & farm house butter (GFO)

Salad

- Greek salad with kalamata olives, feta cheese, red wine vinaigrette (GF, V)
- Melange of roasted baby chats, sweet potato, bacon and shallots, Dijon crème (GF)

Main (choice of three)

- Slow Roasted leg of lamb, marinated in garlic & lemon with Roasted winter root vegetable & port wine Jus (GF, DF)
- Grain fed chicken breast rolled in confit garlic bulbs, pepperonata, Extra virgin olive oil (GF)
- Locally sourced barramundi, dressed in chardonnay garlic cream and Paris mashed potatoes and lime broccolini (GF)
- Tender beef fillet, Hokkien noodles with sesame, pan fried greens, Asian herb, shallot, beansprout & chilli (DF)
- Butternut pumpkin Gnocchi with Roasted Ratatouille vegetables, garlic olive oil, basil & pink Murray River Salt (V)

Any additional offerings

Ask our friendly functions booking team if you would like to add a selection of finishing platters on a “grazing station” from our Group Platters menu to finish off your event.

Buffet Options

Min 40 Pax

Standard Meadowbrook Buffet

\$120 pp

- Stone Baked bread rolls & farm house butter (GFO)
- Charcuterie flush with artisan meats, smoked, dried & cured, pickled vegetables, kalamata olives, bocconcini cheese, aged 36 moth vintage cheddar, relishes, crusty breads and lavash crackers and fruits (GFO)

Salad

- Greek salad with kalamata olives, feta cheese, red wine vinaigrette (GF, DF, V)
- Melange of roaster baby chats, sweet potato, bacon and shallots, Dijon crème (GF)
- Spice roasted cauliflower with tahini, chickpea & slivered almonds (GF, DF, V)
- Israeli cous cous, roasted pumpkin, pimento, cranberries & Italian parsley (GF, DF, V)
- Rocket, Snow pea tendrils, shaved Parmesan, prosciutto, aged balsamic and extra virgin olive oil (GF)

Main (choice of three)

- Slow Roasted leg of lamb, marinated in garlic & lemon with Roasted winter root vegetable & port wine Jus (GF, DF)
- Grain fed chicken breast rolled in confit garlic bulbs, pepperonata, Extra virgin olive oil (GF)
- Locally sourced barramundi, dressed in chardonnay garlic cream and Paris mased potatoes and lime broccolini (GF)
- Tender beef fillet, Hokkien noodles with sesame, pan fried greens, Asian herb, shallot, beansprout & chilli (DF)
- Butternut pumpkin Gnocchi with Roasted Ratatouille vegetables, garlic olive oil, basil & pink Murray River Salt (V)

Buffet Options

Min 40 Pax

Inclusion:

- Tasmanian oyster freshly shucked and served naturally with champagne vinaigrette (GF)
- Queensland kings' prawns, with a cocktail dipping sauce, fresh lemon (GF)
- Smoked Atlantic salmon, vodka cured with shaved onion, dill and cucumber (GF)
- Braised 5 spice pork belly, sweet and soy & ginger, chilli and almond broccolini, fried golden shallot (GF, DF)
- Atlantic Salmon, wilted garden greens, blistered cherry tomato's, Malibu Coconut and finger lime glaze (GF, DF)

Dessert

- A grazing Station of delectable deserts, sweet layered cakes, lemon curd tarts, profiteres, macaroons & chocolate delights
- Assortment of Australian seasonal fresh fruits (GF)

Selection Artisan cheese aged to perfection, crisp breads, assorted condiments & modern garnishes (GFO)

- Flourless Friands, and polenta cakes with zesty icing (GF)

Any additional offerings

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Beverages

House Package

3 hour package: \$38 pp
4 hour package: \$42 pp
5 hour package: \$48 pp

Bay of Stones Sparkling

Bay of Stones Sauvignon Blanc **or**
Bay of Stones Chardonnay

Bay of Stones Merlot **or**
Bay of Stones Shiraz **or**
Bay of Stones Cabernet Sauvignon

Local Bottled Beers & Cider –

XXXX Gold
Hahn Super Dry
James Squire 150 Lashes
5 Seeds Cider
Hahn Light

Soft drinks, juice & mineral water

Freshly brewed coffee and tea station: \$70

Splendid Package

3 hour package: \$44 pp
4 hour package: \$50 pp
5 hour package: \$56 pp

Jacob's Creek Reserve Sparkling

Brancott Estate Sauvignon Blanc **or**
Wyndham Estate Bin 222 Chardonnay

Brancott Estate Pinot Noir **or**
Wyndham Estate Bin 555 Shiraz **or**
Wyndham Estate Bin 444 Cabernet
Sauvignon

Local Bottled Beers & Cider –

XXXX Gold
Hahn Super Dry
James Squire 150 Lashes
5 Seeds Cider
Hahn Light

Soft drinks, juice & mineral water

Grand Package

3 hour package: \$47 pp
4 hour package: \$55 pp
5 hour package: \$63 pp

Trilogy Cuvée Brut Sparkling

Barose Rosé **or**
The Grayling Sauvignon Blanc **or**
I Am George Chardonnay

I Am George Shiraz **or**
I Am George Cabernet **or**
The Grayling Pinot Noir

Local Bottled Beers & Cider –

XXXX Gold
Hahn Super Dry
James Squire 150 Lashes
5 Seeds Cider
Hahn Light

Soft drinks, juice & mineral water

Luxe Package

3 hour package: \$51 pp
4 hour package: \$59 pp
5 hour package: \$67 pp

Petit Cordon BY Maison
Mumm Sparkling

Church Rd Sauvignon Blanc **or**
Church Rd Chardonnay

Gramps Shiraz **or**
Gramps Cabernet Merlot

Local Bottled Beers & Cider –

XXXX Gold
Hahn Super Dry
James Squire 150 Lashes
5 Seeds Cider
Hahn Light

James Boag's Prem
Heineken

Soft drinks, juice & mineral water

We also offer bar tabs and payment on consumption. Please enquire about our beverage price list.

Golf Add-ons

Golf

<20 players

18 holes walking - \$45 pp

18 holes with cart - \$67.50 pp

9 holes walking - \$35 pp

9 holes with cart - \$50 pp

20-40 players

18 holes walking - \$40 pp

18 holes with Cart - \$62.50 pp

9 holes walking - \$30 pp

9 holes with cart - \$45 pp

**For groups larger than 40 please refer to
our Corporate Golf Day brochure**

Driving Range

Bucket of balls & golf clubs - \$18 pp



Mini Golf Add-ons

Mini Golf

<20 players

\$20 per person

20+ players

\$15 per person



Terms and Conditions

Any breaches of the following terms and conditions may result in the booking being cancelled with all costs to be charges accordingly

1. Final numbers and meal arrangements

Please fill in a pre-order form, available from our Bistro staff, indicating your meals or packaging choices. Completed pre order forms are required 10 days prior and final numbers are required 5 business days prior to the date of the event.

Each booking of 20 to 30 people are allocated 2 hours in the Bistro. Booking of 30 to 60 people are allocated no more than 3 hours in the Bistro. More time can be added upon request to management prior to the booking and is subject to availability.

Special Requests - any special requests for allocations to certain areas will be considered but no guaranteed.

Minimum spend of \$20 per person required for groups over 20 guests.

2. Payment

Credit card details are required to secure the booking. For groups of 20 or more, a deposit of \$300 is required upon booking. This deposit will come off the final bill on the day. Cheques may not be accepted. Only Pro-Form invoices can be supplied for payment in advance.

Please notify the Bistro upon booking if this is required.

3. Cancellation

A minimum of 7 business days is required for all cancellation of Bistro reservations. If cancellation is

made prior to 2 weeks out from the booking date the deposit will be refunded in full. The deposit is non-refundable if the cancellation occurs less than 2 weeks but more than 5 days business from the booking date. If cancellation is made within 5 business days, the full cost of the function will be charged.

4. Wet Weather

All reservations are allocated to our weatherproof areas. Should the weather conditions be extreme, the client is permitted to reschedule for another day within 4 weeks of the original booking.

Minor's Agreement and Responsible Service of Alcohol

Meadowbrook golf club is a fully licenced venue operating in accordance with Responsible Service of Alcohol laws. RSA will be adhered to at all times and guests may be refused service or may be asked to leave if issues arise. Please inform us if they will be minors attending your group function. No guest under the age of 18 years will be served alcohol. Patrons may be asked to show legal proof of age at any time. Minors must be accompanied by a parent or legal guardian at all times. The parent or guardian is responsible for ensuring that.

No alcohol is consumed by, or bought for, the minor. Groups may be required to wear wristbands at the Bar & Bristol manager's discretion for events

where minors are attending, so as to differentiate the minors from the rest of the group.

5. Security Guards

Should Meadowbrook Golf Club deem it necessary for a specific event, a security guard may be required at the cost of the client. All security guards are to be booked through Meadowbrook Golf Club at the following fee: \$90 per guard per hour with the guard required to be present for the length of the event plus half an hour before and after the event. This fee applies to situations in security guards are organised prior to your event and also in the instance where Meadowbrook Golf Club deems it necessary cause security for assistance during your events for any disturbance or unruly behaviour.

NOTE: Bookings are required 10 business days prior to the functions, and confirmation of numbers 5 business days prior. If pre-ordering, please complete the pre-order form (available from staff upon inquiring) with your group's meal choices and return no later than 10 business days prior to the event. Changes are not permitted on the day. This menu may change seasonally in line with our A la carte menu. Groups may need to be split across two tables. Minimum spends apply. Please note that all Food & Beverage prices are subject to change and certain menu items may be changed due to availability of products.



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