



SEATED EVENTS



LINKS

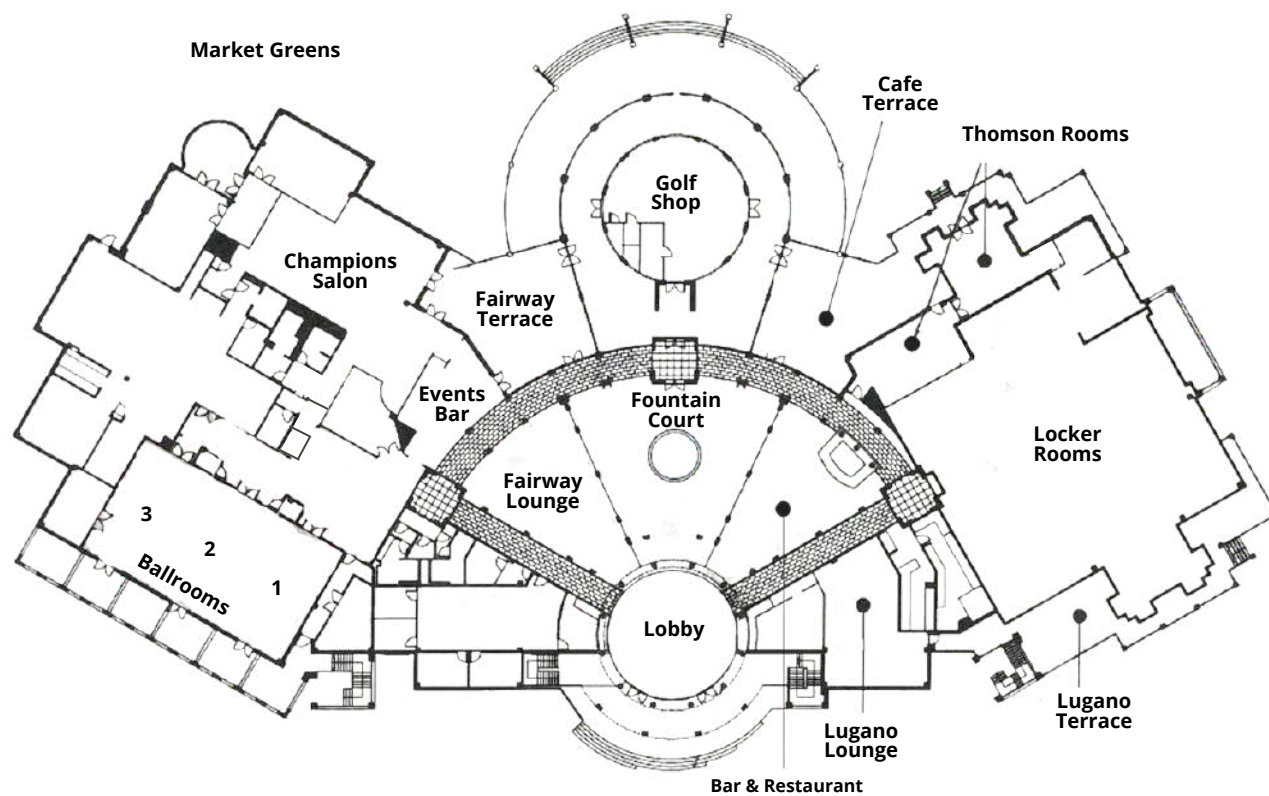
GOLF & WELLBEING

Room Hire, Dimensions and Capacity

Name	Dimensions	Cabaret Style Capacity	Banquet Style Capacity	Room Hire
The Grand Ballroom	21m x 11m	90	120	\$950
Ballroom (1 section)	7m x 11m	24	32	\$350
Ballroom (2 sections)	14m x 11m	54	72	\$600
Fountain Court	800 m2	60	88	\$1000
Thomson Room 2	8m x 7m	18	24	\$250
Fairway Lounge	13m x 11m	36	48	\$350
Lugano Lounge	9m x 13m	30	48	\$350
Lugano Terrace	5m x 8m	36	48	\$350

*Capacities may change based on room configuration, staging and entertainment requirements.

Floor Plan Layout





Breakfast Selections

Breaky muffin “on the go” (take on course)

\$11.50 per person

Double smoked bacon + fried egg + cheese +
BBQ sauce

Breaky roll buffet (Minimum 30 pax)

\$14.50 per person

Freshly cooked bacon, sausage patty + eggs +
tasty cheddar cheese slices + BBQ sauce

Plated links big breakfast (Minimum 40 pax)

\$32.00 per person

Freshly baked platters of petite Danish pastries
on table

Big breakfast - scrambled eggs + double
smoked bacon & chipolata + herb tomato +
hash brown + mushrooms

Tea + coffee + juice station

Hot breakfast buffet (Minimum 40 pax)

\$31.50 per person

Scrambled eggs (v, gf)

Rolled bacon rashers (gf, df)

Roasted mushrooms + garlic + rosemary (v, gf)

Basil pesto tomatoes (v, gf)

Pork + parsley chipolata sausages (gf, df)

Golden hash browns shallots (v, gf, df)

Crispy hot waffles

Self-serve toast with assorted breads + butters +
preserves (v, #gf)

Continental breakfast buffet (Minimum 40 pax)

\$25.00 per person

Toasted muesli + cereal station

Honey Greek yoghurt + fruit compote (v)

Assorted petite Danishes + croissants (v)

Seasonal tropical fruit platters

Sliced ham + sliced tasty cheese platters

Self-serve toast with assorted breads + butters +
preserves (v)

ADD tea + coffee + juice station \$5.00 per person

(v) vegetarian

(gf) gluten free
(df) lactose free

(#) can be adjusted to



Bar-b-que style 1

\$35 per person

Aussie beef rissolle (gf, df)

Pork sausages + caramelised onion (df)

Satay chicken skewers (gf, df)

Hot buttered corn on the cob (v, gf, #df)

Gourmet potato salad (v, gf, df)

Classic slaw (v, gf, df)

Selection of bread rolls (v)

Selection of sauces + condiments (v)

Bar-b-que style 2

\$45 per person

Grain fed rump cap (gf, df)

Pork & fennel sausages + caramelised onions (gf, df)

Coconut & chilli chicken thigh (gf, df)

Homestyle lamb rissoles + sauteed capsicum onion rosemary

Hot buttered corn on the cob (v, gf, #df)

Classic slaw (v, gf, df)

Gourmet potato salad (v, gf, df)

Mediterranean pasta salad (v)

Selection of bread rolls (v)

Selection of sauces + condiments (v)

Minimum 40 pax

(v) vegetarian

(gf) gluten free
(df) lactose free

(#) can be adjusted to



Buffet Selections

Links deluxe roast buffet

\$42 per person

Selection of freshly baked dinner rolls +
portioned controlled butters (v)

Select 2 of the following roasts

- Thyme & pepper roast beef (gf, df)
- Salted pork roast (gf, df)
- Rosemary garlic roast lamb legs (gf, df)
- Roasted Moroccan spiced chicken

Accompanied with

Roasted vegetables - baby potatoes + pumpkin
+ sweet potato + onion (v, gf, df)

Steamed panache vegetables (v, gf, df)

Traditional coleslaw + garden salad

Sauces + condiments (v) gravy (gf)

Desserts

Tropical fruit platters

Chef selection of cake slice (v, #)

LINKS BUFFET 1

\$65 per person

Selection of freshly baked dinner rolls +
portioned controlled butters (v)

Traditional Greek salad + tomato + cucumber +
red onion + olives + fetta + oregano (v, gf)

Chickpea salad + baby spinach + raisins +
cashew + cauliflower + curry spices (v, gf, df)

Roasted garlic chat potatoes + olive oil +
rosemary (v, gf, df)

Oven baked root vegetables + carrot +
pumpkin + sweet potato (v, gf, df)

Fragrant steamed rice (v, gf)

Thai green chicken curry + beans + shoots (gf)

Garlic herb gnocchi + cherry tomato + spinach +
parmesan cream (v)

Macadamia crusted barramundi + lemon +
spring onion dressing (gf)

Peppered roast beef + red wine jus (gf)

Selection of sauces + condiments (v)

Minimum 40 pax

(v) vegetarian

(gf) gluten free
(df) lactose free

(#) can be adjusted to



Buffet Selections

LINKS BUFFET 2

\$75.00 per person

Selection of freshly baked dinner rolls + portioned controlled butters (v)

Traditional Greek salad + tomato + cucumber + red onion + olives + fetta + oregano (v, gf)

Classic Caesar salad + cos + bacon + parmesan + egg + croutons + anchovy dressing (#v, #gf, #df)

Chickpea salad + baby spinach + raisins + cashew + cauliflower + curry spices (v, gf, df)

Roasted garlic chat potatoes + olive oil + rosemary (v, gf, df)

Oven baked root vegetables + carrot + pumpkin + sweet potato (v, gf, df)

Steamed seasonal greens & fragrant steamed rice (v, gf)

Thai green chicken curry + beans + shoots (gf)

Garlic herb gnocchi + cherry tomato + spinach + parmesan cream (v)

Macadamia crusted barramundi + lemon + spring onion dressing (gf)

Peppered roast beef + red wine jus (gf)

Selection of sauces + condiments (v)

Chef's selection petite of desserts

Tropical fruit platters (#v, #gf)

Minimum 40 pax

(v) vegetarian

(gf) gluten free
(df) lactose free

(#) can be adjusted to



Buffet Selections

LINKS BUFFET 3

\$90.00 per person

Selection of freshly baked dinner rolls + portioned controlled butters (v)

Traditional Greek salad + tomato + cucumber + red onion + olives + fetta + oregano (v, gf)

Classic Caesar salad + cos + bacon + parmesan + egg + croutons + anchovy dressing (#v, #gf, #df)

Chickpea salad + baby spinach + raisins + cashew + cauliflower + curry spices (v, gf, df)

Roasted garlic chat potatoes + olive oil + rosemary (v, gf, df)

Oven baked vegetables - carrot + pumpkin + sweet potato (v, gf, df)

Steamed seasonal greens + fragrant steamed rice (v, gf)

Chimichurri chicken breast + baby carrots, green beans + tomatoes (gf)

Garlic herb gnocchi + cherry tomato + spinach + parmesan cream

Peppered roast beef + red wine jus (gf)

Macadamia crusted barramundi + lemon + spring onion dressing (gf)

Salt crusted pork belly + spiced apple sauce (gf, df)

Selection of sauces + condiments (v)

Chef's selection of desserts

Tropical fruit platters (#v, #gf)

Tableland cheeses with assorted crackers

Add chilled cooked king prawns, lemon, cocktail sauce & fresh oysters to your buffet - POA

Minimum 40 pax

(v) vegetarian

(gf) gluten free
(df) lactose free

(#) can be adjusted to



Plated Menu Options

PLATED MENU OPTIONS

Please Choose 2 Menu Items From Each Course To Be Served Alternatively To Your Guests

2 courses \$68.00 per person

3 courses \$80.00 per person

Entrée options

Five spice duck spring rolls + mandarin + Asian slaw + fried shallot + hoisin sesame dressing
 Confit Atlantic salmon + avocado + pickled cucumber + ponzu vinaigrette (gf, df)
 Mushroom & truffle arancini + garlic & chive aioli + grana Padano (v)
 Roasted pumpkin leek + goats cheese tart + roquette + tomato & chilli relish (v)
 Crispy pork belly bites + cashew dust + pineapple chilli salsa + sprout salad (df)
 Chermoula chicken + sprouts + asparagus + parmesan + honey mustard dressing (gf, df)
 Dill dressed prawn cutlets + macadamia + avocado + feta + lettuce + siracha aioli
 Braised beef cheek + cheesy polenta + eggplant puree + harissa yoghurt (gf)

Main course options

Beef fillet + gratin potato + wild mushroom + green beans + red wine jus (gf)
 Atlantic salmon + potato rosti + broccolini + blistered cherry tomatoes + béarnaise sauce (gf)
 Star anise pork loin + edamame + pork bun + bok choy + miso jus (gf, df)
 Chicken supreme + basil pesto bocconcini filling + steamed greens + potato pave + smoked tomato jus
 Moroccan lamb shoulder + potato parsnip mash + roasted zucchini + carrots + port jus (gf, df)
 Chicken saltimbocca ballotine + herb mushroom filling + spinach + garlic sage gnocchi + pan jus
 Confit duck leg + roasted potato rosette + corn puree + broccolini + jus (gf)
 Almond crusted barramundi + prawn stuffed pumpkin flower + avocado salsa + spinach potato galette + pumpkin puree

Minimum 40 pax

(v) vegetarian

(gf) gluten free
 (df) lactose free

(#) can be adjusted to



Plated Menu Options

PLATED MENU OPTIONS

Please Choose 2 Menu Items From Each Course To Be Served Alternatively To Your Guests

2 courses \$68.00 per person

3 courses \$80.00 per person

Dessert options

Vanilla panna cotta + raspberry gel + passionfruit coulis + toasted coconut (gf)
 Dark & white chocolate charlotte + chocolate soil + raspberries + mini macaroon (v)
 Apple tarte tatin + toffee ice cream + rosemary anglaise + mint (v)
 Sticky date pudding + vanilla ice cream + butterscotch sauce (v)
 Pecan caramel cheesecake + double cream + fresh berries + salted chocolate sauce (v)
 Lemon meringue tart + caramelised pineapple coulis + cream dollop (v)
 Apple rhubarb crumble + chantilly cream + monte carlo + cinnamon anglaise

Children's meal options

Entree

Mac n cheese croquettes + tomato sauce (v)

Main (pre order required)

Fried chicken tenders + chips + slaw (gf)

Spaghetti + meatballs + parmesan

Battered fish + chips + salad + tartare

Dessert

Vanilla ice cream + chocolate topping + marshmallows + biscuit crumbs (v)

Minimum 40 pax

(v) vegetarian

(gf) gluten free
(df) lactose free

(#) can be adjusted to



Beverage Packages

STANDARD BEVERAGE PACKAGE

Wine

Morgan's Bay Sparkling
Morgan's Bay Semillon Sauvignon Blanc
Morgan's Bay Chardonnay
Morgan's Bay Cabernet Sauvignon Merlot

3 Tap Beers

Carlton Draught
Great Northern Super Crisp
Pure Blonde

Cider

Somersby Apple Cider

Assorted Soft Drink & Juice

PREMIUM BEVERAGE PACKAGE

Wine

Otillie Cuvee Brut
821 South Sauvignon Blanc
Seppelts The Drive Chardonnay
Henry & Eliza Shiraz Cabernet

3 Tap Beers

Balter XPA
Peroni Leggera
Pure Blonde

Cider

Somersby Apple Cider
Somersby Pear Cider

Assorted Soft Drink & Juice

DELUXE BEVERAGE PACKAGE

Wine

Seppelt The Great Entertainer Prosecco
Squealing Pig Sauvignon Blanc
Devils Lair Honeycomb Chardonnay
Wynns Coonawarra Estate - The Gables Cabernet Sauvignon

3 Tap Beers

Asahi Super Dry
Balter Captain Sensible
Pure Blonde

Cider

Rekorderlig Strawberry & Lime Cider

Assorted Soft Drink & Juice

STANDARD BEVERAGE PACKAGE

1 hour \$31 pp
2 hours \$37 pp
3 hours \$45 pp
4 hours \$51 pp
5 hours \$59 pp

PREMIUM BEVERAGE PACKAGE

1 hour \$37 pp
2 hours \$45 pp
3 hours \$54 pp
4 hours \$61.50 pp
5 hours \$70 pp

DELUXE BEVERAGE PACKAGE

1 hour \$43 pp
2 hours \$54 pp
3 hours \$63 pp
4 hours \$71 pp
5 hours \$79 pp

NON - ALCOHOLIC BEVERAGE PACKAGE

2 hours \$19 pp
3 hours \$24 pp
4 hours \$28 pp
5 hours \$32 pp

UPGRADES & ADD-ONS

Add Basic Sprits	\$16 pp
Add Premium Spirits	\$22 pp
Add Moscato to any package	\$5 pp
Substitute beer variety	\$5 pp
Bottled Water	\$4.50 per Bottle
Jugs of Soft Drink	\$14.50 per Jug
Jugs of Juice	\$16.50 per Jug
Add Signature cocktail on arrival	\$16pp

Minimum numbers 30 or minimum spend applies



LINKS
GOLF & WELLBEING



L I N K S
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