

CONTACT US:
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02 7253 0444



catering ^{HQ}
functions & events

CAMDEN GOLF CLUB
GOLF PACKAGES

golf packages

PICK YOUR PACKAGE



Package 1.....\$110pp

Bacon & egg roll with coffee or juice
Bread rolls & butter
Main meal alternate serve
Tea and coffee station with lunch
Event coordination included
Green fees
Cart hire

Package 3.....\$145pp

Bacon & egg roll with coffee or juice
Bread rolls & butter
3 course alternate serve OR “Gold” buffet package (2)
Tea and coffee station with lunch
Event coordination included
Green fees
Cart hire

Package 2.....\$130pp

Bacon & egg roll with coffee or juice
Bread rolls & butter
2 course alternate serve OR “Standard” buffet package (1)
Tea and coffee station with lunch
Event coordination included
Green fees
Cart hire

Beverage Options

If a drinks package is pre-arranged as part of the event offering, Camden Golf Club will provide a drinks cart between the 8th and 12th tee. A second cart is available to add to your booking, for a fee of \$250.

Prices are subject to change, therefore pre-purchased beverages are available for selection closer to the event date.

MINIMUM 50 GUESTS
Additional items can be added to your menu, price on your enquiry

DIETARY
GLUTEN FREE, V - VEGETARIAN, VG - VEGAN, LF - LACTOSE FREE,
DF - DAIRY FREE, PESC - PESCETARIAN, EF - EGG FREE, NF - NUT FREE

SEAFOOD ORIGIN
A - AUSTRALIA, I - IMPORTED, M - MIXED

plated menus

PICK YOUR DISHES

Please choose 2 options for each course which will be served as an alternate drop. Please note all meals come with Bread Rolls and In-Room coffee services, organic and herbal teas.



Entrée

Pumpkin, sage and goats cheese ravioli, pine nuts and sage butter sauce *V*

Chilled tiger prawns with avocado cream, fresh mango and micro salad with honey lemon dressing *GF, PESC, EF*

Slow roast pork belly, petite citrus salad, fruit mustard and snow pea tendrils *GF, DF*

Roast Cajun spice chicken with avocado cream, pearl couscous, charred corn, lime and coriander dressing *GF*

Beetroot salad, vegan curd, candied walnuts, watercress *VG, GF*

Dessert

Pistachio cake with white chocolate mousse and fresh raspberries

Tiramisu with coffee flavoured cream, toasted almonds and pistachio gelato

Baked Raspberry cheesecake with fresh raspberry and whipped cream

Sticky date pudding with butter scotch sauce and vanilla ice cream

Chocolate fondant with warm chocolate sauce and whipped cream

Main

Humpty doo barramundi fillet with roast garlic mash, buttered beans, half roasted tomato, béarnaise *GF, PESC*

Slow cooked Black Angus beef complimented with kipfler potato, red wine jus and buttered green beans *GF*

Pan seared chicken breast with truffle mash, green beans and porcini cream sauce *GF*

Braised beef cheek with baby carrots, sprouts, potato purée and red wine glaze *GF, EF*

Slow roasted pork belly, white cabbage purée, roasted apple, pickled fennel salad, anise reduction *GF*

Corn-fed chicken breast, truffled white polenta, broccolini, truss semi-dried tomato, sangiovese jus, dried green olive crumb

Curried cauliflower, curd of ewe, seasonal greens, puffed grain, nutritional yeast and fried curry leaf compote, shaved cucumber *VG*

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buffet packages

PICK YOUR PACKAGE



Buffet Package 1

Assorted bread rolls and butter

In-Room Espresso coffee service, organic and herbal teas

Two salads fresh from the garden

One refreshing cold dish

Two delicious hot dishes

Two perfectly paired sides

Two sweet desserts

MINIMUM 30 GUESTS
Additional items can be added to your menu, price on your enquiry

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Buffet Package 2

Assorted bread rolls and butter

In-Room Espresso coffee service, organic and herbal teas

Three salads fresh from the garden

Two refreshing cold dishes

Two delicious hot dishes

Two perfectly paired sides

Two sweet desserts

buffet packages

PICK YOUR DISHES



Salads

Salad of cos lettuce, gorgonzola, apple, and walnuts *V, GF, EF*

Pumpkin, beetroot, spinach, quinoa and fetta salad *V, GF, EF*

Orzo, fried chorizo, olives, spinach, sun-dried tomato pesto *DF, EF*

Mixed leaves, cherry tomatoes, cucumber, Spanish onion and shaved carrot *GF, V, EF, VG, DF*

Chat potato salad, lemon mustard vinaigrette, shallots, fresh herbs, lardons *GF, DF, EF*

Chinese style dressed cucumber salad *DF, EF, GF, V*

Greek salad, marinated olives, fetta and red onion *GF, V, EF*

Cold Dishes

Antipasto of grilled marinated vegetables and marinated olives, lavosh and grissini *V, DF, EF*

Spice roasted cauliflower, sheep's milk ricotta, fresh herbs, honey, and macadamia crumb *GF, V*

House smoked chicken chaud-froid *GF, DF, EF*

Fresh prawn rolls with spicy dressing *GF, DF, EF*

Smoked glazed leg ham *GF, DF, EF*

Crudites and trio of dips

MINIMUM 30 GUESTS

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PICK YOUR DISHES



Hot Dishes

Roasted barramundi, saltbush and kale, lemon *GF, DF, EF*

Roast chicken breast on cavolo Nero, forest mushroom jus
GF, DF, EF

Braised chicken supreme with tomato, olives and white
wine jus *GF*

Potato gnocchi, charred zucchini, oyster mushrooms and
sage cream *EF*

Chicken thigh Tikka Masala *GF*

Vietnamese lemongrass braised beef with onions *GF, DF, EF*

Massaman lamb curry *GF, DF, EF*

Korean pork belly and squid stir fry in savoury sauce with
shallots *GF, DF*

Crispy fried squid with garlic, curry leaves and almonds *DF*

Sichuan pepper pulled beef brisket noodles

Korean marinated fried chicken, tossed in go chunjang
sauce with sesame and shallots *GF, DF*

Lemon chicken with potatoes *GF, DF*

Soutzoukakia in red salsa *DF, EF*

Sides

Green beans, broccoli, and kale in lemon evoo *VG, GF*

Roast broccolini and pumpkin with garlic oil *VG, GF*

Pomme purée, buttery French style mash potato *GF, EF*

Des legumes rösti, roasted vegetables *VG, GF*

Vegetarian samosa

Vietnamese stir fried greens with shiitake mushrooms *GF, DF, EF*

Steamed jasmine rice *VG, GF*

Oiled Chinese greens with fried garlic *VG, GF*

Roast vegetable pisto with olive oil *VG, GF*

Desserts

Brownie

Carrot cake

Coconut delicé

Hazelnut brownie *GF*

Opera slice

Tiramisu

White chocolate and pistachio cake

Fresh seasonal fruit

MINIMUM 30 GUESTS

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EVENT CANCELLATION

Golf packages @ wet weather

Please read the following terms carefully regarding cancellations or postponements due to wet weather.

1. Golf Course Closure Due to Wet Weather

In the event of wet weather, Camden Golf Club management may deem the golf course unsafe or unfit for play, resulting in course closure. This decision is made solely at the discretion of the Golf Club and is typically based on safety and course preservation.

2. Function Space Availability

Regardless of course closure, all indoor functions catered by Catering HQ will proceed as planned.

Our function spaces can be located indoors if not already chose (such as the marquee) and not affected by outdoor weather conditions.

3. Postponement Policy Due to Wet Weather

If you wish to postpone your event due to forecasted wet weather, you must notify us in writing at least five (5) business days prior to the event date. Requests to postpone within 5 business days of the event will not be accepted.

4. Cancellation Policy

- Cancellations are not permitted within 61 days of your scheduled event.
- Cancellations made 61 days or more prior to the event date will be subject to our standard cancellation terms and any applicable refund or rescheduling policies. Refer to your contract for more information.
- Cancellations made less than 61 days to the event date will be subject to our standard cancellation fees. Refer to your contract for more information.

5. No-Postponement Clause

If the golf course is closed due to wet weather and you have not postponed the event at least 5 business days in advance, the indoor lunch or function must proceed as scheduled.

- In this scenario, no refunds or credits will be provided.
- Failure to proceed with the indoor function will result in the full forfeiture of the booking cost.

6. Breakfast/Bacon @ Egg Rolls

If your booking includes breakfast or bacon @ egg rolls, and you wish to remove this component (for example, if golf may be impacted by weather but you still wish to proceed with lunch), you must notify us at least five (5) business days prior to the event.

- No changes or reductions to breakfast components will be accepted within 5 business days of the event.
- If the golf course closes and you did not provide sufficient notice to remove breakfast, no refunds or credits will be issued for unused breakfast items.

7. Terms and Conditions

Terms and conditions are applicable for catering purposed. Camden Golf May have separate terms and conditions to adhere to regarding the green fees and cart hire

catering ^{HQ}

contact for
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formals



weddings



social



wakes



corporate

