

Functions Package

BIRTHDAYS / CELEBRATIONS OF LIFE
SMALL WEDDINGS / CASUAL GATHERINGS

E GOLDENBEACHTAVERN @ ALHGROUP.COM.AU

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CALOUNDRA 4551 WWW.GBT.COM.AU



Functions

Conveniently located near Caloundra City Centre, with ample on site secure parking.

Golden Beach Tavern offers an array of areas to accommodate all functions styles, from casual get togethers or a more formal affair.

Our onsite accommodation is also available. We offer a 10% discount on all our function bookings. Our 16 room newly renovated motel is within walking distance to the beach and Caloundra City Centre.

Please speak with our accommodation manager for more information and bookings.



Room Hire & Deposits

Golden Beach Tavern has a variety of areas available to suit all occasions. A room hire fee may be applicable to secure a private area to accommodate your guests.

This includes:

- set up
- linen
- furniture: sit down style tables, round tables if desired,
 high bars, free standing bars
- balloons, balloon weights
- tealight candles and holders
- vases

A full refund of deposit would be paid if cancellation is made at least one week prior to the date.



RESTAURANT

Our main dining room is able to accomodate a gathering of 80 people sit down style or 100 people cocktail stye.

TERRACE

Perect for a small gathering of 30 - 50 people for a casual cocktail style setting.

DECK/LAWN

Our most sort after area, can accommodate up to 60 people for a sit down style or 80 people cocktail style.

BEER GARDEN

Great for a casual affair, can seat up to 40 for a sit down style of up to 60 for a cocktail style function.

Cocktail Style Catering

BOARDS

Designed to cater for 10 - 12 guests.

BREAD & DIPS BOARD

\$70

A selection of dips & oils w/ lightly toasted turkish, flat bread, pappadums & sesame grissini.

GF bread on request.

GRAZING BOARD

\$100

Cured meats, olives, sun dried tomatoes, balsamic mushrooms, buffalo mozzarella, marinated feta, pecorino, pickled cucumber & sesame grissini.

CHEESE BOARD

\$90

A selection of Australian cheeses, dried fruit & nuts, crackers, gluten free crackers on request.

SANDWICH BOARD

\$100

An array of designer sandwiches, on fresh bread & wraps, vegetarian options included.

FAMILIAR BOARD

\$90

A variety of quiche, party pies, sausage roll, pasties & bourbon bbg wings.

ORIENTAL BOARD

\$100

Vegetable mini spring rolls, curried samosa, chicken dim sims, pork wonton, pork bao buns & prawn twisters w/ sweet chilli & honey soy dipping sauces.

VEGETARIAN BOARD

\$110

Vegetarian quiche, haloumi sliders, spring roll, petit pizza, pesto basted mediterranean vegetable skewers & sweet potato wedges.

SEAFOOD BOARD

\$120

Barramundi mojito goujons, lemon pepper calamari, torpedo prawns, battered fish pieces, prawn twisters, & battered scallops w/ fresh lemon & aioli.

UNDER THE SEA BOARD

\$130

Fresh shucked oysters, king prawns, oysters kilpatrick & baked half shell scallops.

High Tea

SWEET PLATTER \$70
Scones with creme chantilly & jam,
chocolate brownie (GF), carrot cake,

petit muffins passionfruit & lemon cheesecake (GF)

& lamingtons

SAVOURY \$70

Savoury muffins, chicken & avocado sandwiches, mini sausage rolls, party pies, quiche & prawn twisters

SWEET & SAVOURY \$70

A selection of 3 sweet & 3 savoury to your liking.

PREMIUM HIGH TEA \$14PP

A selection of sweet & savoury with a glass of bubbles

TEA & COFFEE STATION \$3PP

A selection of tea and coffee with milk and milk alternatives



Canapes

COLD CANAPES

Tomato & Feta Bruschetta
Prosciutto wrapped melon
Smoked Salmon & Horseradish Blini

\$3 PP

HOT CANAPES

Pumpkin & Goats Cheese Arancini
Pork Belly Bites with an Asian Glaze
Satay Chicken Skewers (GF)
Crumbed Camembert with Cranberry
Thai Fish Cakes (GF)
Beef Sliders
Haloumi Slicers
Chicken dumplings
Vegetable dumplings



Sit Down Style



OPTION 1

Choice of 2 entrees & 2 mains served alternatively.

ENTREE SELECTION

Salt & Pepper Calamari (GF)

served w/ aioli & fresh lemon.

Asian Beef

marinated beef tossed through an asian sauce served on a bed of cous cous.

Vegetable Spring Rolls

served w/ sweet chilli dipping sauce.

MAIN SELECTION

Satay Chicken Breast

served atop steamed jasmine rice w/ char grilled asparagus, finished w/ a silky satay sauce, chopped cashews.

Fillet Mignon (GF)

caramelised onion mash, steamed greens & red wine jus.

Crispy Skin Salmon (GF)

slow roasted kipfler potatoes, green beans, herb garlic butter & fresh lemon.

Lorenza Pasta (V)

roasted pumpkin sauteed w/ tomatoes, olives, pine nuts, kalamata olives, baby spinach, olive oil, garlic parmesan shards.

Sit Down Style



OPTION 2

Choice of 2 entrees & 2 mains served alternatively.

ENTREE SELECTION

Pork Belly (GF)

on a bed of spice infused quinoa, sticky asian glaze.

Arancini

pumpkin & goats cheese, finished with basil pesto dressing.

Smoked Chicken Salad (GF)

served atop a waldorf inspired salad.

MAIN SELECTION

Crispy Skin Chicken Breast (GF)

stuffed w/ camembert & pancetta, on herb roasted potatoes, dutch carrots, balsamic glaze.

Dukkah Crusted Lamb Rump (GF)

minted pea puree, green beans & red wine jus.

Humpty Doo Barramundi (GF)

served atop smashed potatoes & asparagus, finished w/ a garlic roasted cherry tomato confit, fresh lemon.

Mushroom Wellington (V)

assiette of mushrooms, encased in golden pastry, tomato coulis.

Something Sweet

ADD DESSERT

Choice of 2 served alternatively



Sticky Date Pudding

vanilla ice cream & strawberries.

Peach & Passionfruit Cheesecake (GF)

berry compote & passion fruit essence.

Tiramisu

creme chantilly & fresh strawberries.

Chocolate Ooze Cake

lashings of cream & strawberries.

For all occasions you are most welcome to supply your own cake at no fee, if you wish for us to plate it will incur a \$2 per head platage fee.



