



FUNCTION & EVENTS

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OUR FUNCTION SPACES

HORTON BOARDROOM

The Horton Boardroom at Maroochy River Golf Club is a private and professional meeting space ideal for board meetings, executive sessions, interviews, strategy workshops, and small corporate gatherings on the Sunshine Coast. Located within the clubhouse, the boardroom offers a quiet and focused environment with convenient access to bar and bistro facilities.

Designed for smaller groups, the Horton Boardroom is best suited to boardroom style meetings and can also be configured for classroom, theatre, or cocktail layouts where required. With a practical layout, in house catering options, and on site amenities, the Horton Boardroom at Maroochy River Golf Club provides a polished and efficient setting for business focused events.

Room Hire	Full Day over 4 hours	Half Day under 4 hours
Horton Boardroom	\$475	\$275

Room Capacity	Capacity
Boardroom	20
Classroom	20
50 sqm. (10m x 5m)	



MT COOLUM FUNCTION ROOM



The Mt Coolum Function Room at Maroochy River Golf Club is a versatile function and event space on the Sunshine Coast, ideal for corporate meetings, conferences, training sessions, celebrations, and private functions. Located within the clubhouse, the room offers convenient access to the bar and bistro and can be configured to suit a variety of event styles, including boardroom, classroom, theatre, cocktail, and formal dining layouts.

The space can be booked as one large function room or divided into two separate rooms, providing flexibility for different group sizes and event requirements. With adaptable layouts, in house catering options, and on site facilities, the Mt Coolum Function Room at Maroochy River Golf Club provides a practical and professional venue for business events and social occasions.

Room Hire	Full Day over 4 hours	Half Day under 4 hours
Mt Coolum Entire Room	\$600	\$350
Mt Coolum Half Room	\$300	\$175

Room Capacity	Full Room	Half Room
	176sqm. (16m x 11m)	88sqm. (8m x 11m)
Boardroom		20
Classroom	60	30
U Shape	35	16
Cocktail	150	70
Formal	112	40
Theatre	110	50

PLATTERS

all platters cater for approximately 10 adults

PARTY PLATTER - \$120

Party pies, sausage rolls, grilled meatballs, arancini balls, tomato sauce, BBQ sauce and aioli

PIZZA PLATTER - \$120

A selection of House Supreme, BBQ Meatlovers, Hawaiian, Pesto Chicken and Vegetarian pizzas

SEAFOOD PLATTER - \$140

Panko crumbed calamari rings, tempura prawns, battered fish bites, garlic prawn twisters, tartare, aioli and lemon

SANDWICH PLATTER - \$120

A selection of fresh made sandwiches on white, wholemeal or multigrain bread

FRUIT PLATTER - \$80

approx. 20 adults

Seasonal mixed fruit

KIDS PARTY PLATTER - \$120

Mini party pies, mini sausage rolls, cheerio mini sausages, tempura chicken nuggets, hot chips, selection of sauces



CANAPES & FINGER FOOD

Minimum of 30 people



PACKAGE A

\$22 per person

Canapes

- Bruschetta with tomato, red onion, garlic, basil & olive oil
- Cajun spiced chicken, roasted corn, lemon & paprika aioli

Hot Finger Food

- Tempura style fish bites with caper lime aioli
- Mixed mini beef pies and pork sausage rolls with tomato sauce
- Balinese grilled chicken satay skewers with coriander & crispy shallots

PACKAGE B

\$27 per person

Select any three (3) options from each course

Canapes

- Rare roast beef with horseradish cream & fried rosemary
- Cajun spiced chicken, roasted corn, lemon paprika aioli
 - Steamed prawn, lime avocado smash & dill
- Balsamic red onion jam, rosemary, lemon, thyme & feta
 - Smoked salmon, dill & lime aioli & baby capers
- Bruschetta with tomato, red onion, garlic, basil & olive oil

Hot Finger Food

- Cracked pepper crusted beef skewers with mustard aioli
- Cheeseburger sliders, onion, pickle, mustard, sauce & cheese
 - Szechuan salt flake calamari with lemon & parsley aioli
- Balinese grilled chicken satay skewers with coriander and crispy shallots
 - Pulled pork sliders, smokey BBQ, maple slaw & chipotle aioli
 - Tempura style fish bites with caper & lime aioli



PACKAGE C

\$35 per person

Select any four (4) options from each course

Canapes

- Rare roast beef with horseradish cream & fried rosemary
- Steamed prawn lime avocado smash, cane pepper & dill
- Pulled beef brisket, pickled red cabbage & blue cheese dressing
- Balsamic red onion jam, rosemary, lemon, thyme & feta
- Master stock braised pork belly topped with charred pineapple, chilli lime salsa, palm sugar & orange caramel
- Smoked salmon mousse, chive, cream cheese, lime, baby capers, dill in a filo shell
- Spicy slow cooked Mexican style chicken, avocado mousse & coriander on a tortilla crisp

Hot / Substantial Finger Food

- Herb and parmesan panko crumbed calamari & chips with citrus and herb aioli (mini box)
- Pulled pork sliders, smokey BBQ, maple slaw, chipotle aioli
- Prawn baguette, oak lettuce, onion, avocado puree, prawn & cayenne pepper spiced cocktail sauce
- Tempura fish and chips with caper aioli (mini box)
- Moroccan spiced lamb skewers with green peppers, halloumi & served with mint yoghurt
- Wok tossed vegetable and Hokkien noodle stir fry finished with soy & oyster sauce blend & toasted sesame seeds
- Black sesame tempura prawns with citrus & wasabi mayonnaise
- Trio of mushroom arancini with parmesan, thyme, truffle oil & chive aioli

FUNCTION SET MENU

Minimum of 30 people

2 Courses - \$45 per person

3 Courses - \$55 per person

Select any two (2) from each category to be alternately served

Entrée

Smoked Salmon Ciabatta Toasted ciabatta, smoked salmon, lemon aioli, capers, red onions, parsley & dill

Lamb Koftas Spiced lamb kofta skewers with petite Greek style salad & cucumber yoghurt

Salt and Pepper Squid Szechuan pepper and salt flake squid with citrus and herb aioli

Main Course

Grilled 250gm Rump Steak Grain fed 250gm rump steak, potato mash, confit field mushroom, sauteed greens with red wine reduction

Crispy Skin Salmon Pan fried salmon fillet, garlic, thyme, crushed potatoes, wilted greens, roast cherry tomatoes, parsley with lemon butter sauce

Herb Roasted Chicken Supreme Roasted chicken supreme, wild mushroom & leek risotto, greens, garlic & chive cream sauce

Parmesan and Sage Pork Loin Pork strip loin with mustard, sage parmesan crust, baked potatoes, greens and red wine gravy

Dessert

Vanilla Bean Panna Cotta Classic vanilla panna cotta with fresh strawberry coulis & toasted oat crumble

Black Forest Cheesecake Cold set cheesecake, cinnamon spiced cherry compote, chocolate sauce & crushed nuts

Espresso Creme Brulee Coffee and vanilla creme brulee served with short bread cookies



CHRISTMAS SET MENU

Minimum 30 People

Available through months of July, November & December

Two courses \$45 per person

Select any two (2) from each category to be alternately served

Main Course

Roast Pork Roasted loin of pork with baked potatoes, greens, spiced apple relish & red wine gravy

Crispy Skin Salmon Pan fried salmon filet, garlic crushed potatoes, wilted greens, parsley & lemon butter sauce

Roast Turkey Breast Boned and rolled turkey breast stuffed with cranberry and walnut, baked potatoes, greens & red wine gravy

Slow Roast Beef Mustard crusted slow roast beef, baked potatoes, greens, horseradish cream, red wine gravy

Desserts

Xmas Panna Cotta Classic vanilla and cinnamon panna cotta with spiced blueberry compote and chiffonade wafers

Black Forest Cheesecake Cold set cheese cake, cinnamon spiced cherry compote, chocolate sauce and crushed nuts

Plum Pudding Warm plum pudding served with cinnamon cream anglaise

Passionfruit Coconut and Berry Pavlova Mixed berry compote, with toasted coconut, passionfruit coulis and Chantilly cream

BBQ CATERING PACKAGE

PACKAGE A

Minimum 20 People
\$18 per person

Includes:

2 x Butchers crafted thick pork sausages (GF) per person
optional upgrade
Marinated chicken skewers may be added or combined with
sausages for an additional \$2 per person
Guests may select any combination of sausages and chicken skewers.

Freshly made salads

- Traditional style slaw
- Garden salad (GF)

Large crusty hotdog style roll
Assorted Condiments

PACKAGE B

Minimum 30 People
\$30 per person

Choice of proteins including:

- 250gm grain fed rump steak (GF)
- Marinated chicken breast (GF)
- Butchers crafted thick pork sausage (GF)

Freshly made salads

- Caesar salad (GFA)
- Garden salad (GF)
- Penne pasta salad

Garlic butter roasted potatoes

Fresh dinner roll
Assorted condiments

DELEGATE CATERING

Minimum of 30 people



HALF DAY

\$36 per person

Morning or afternoon tea, lunch
and beverages

FULL DAY

\$45 per person

Morning tea, lunch, afternoon tea
and beverages

Morning or Afternoon Tea

Choice of two (2)

Mixed muffins

Scones with jam and cream

Ham and cheese croissant

Fruit fruit platter

Lunch

Assorted freshly made sandwiches on white and wholemeal bread.

Mini beef pies with tomato sauce

Ham and cheese frittata bites (GF)

Cocktail sausage rolls with tomato sauce

Beverages

All day tea and coffee station

Orange juice with morning tea

Soft drink with lunch

COMMEMORATIVE MENU

Minimum 30 People

\$19 per person

Assorted freshly made sandwiches on white and wholemeal bread

Mini beef pies with tomato sauce

Ham and cheese frittata bites (GF)

Cocktail sausage rolls with tomato sauce

MORNING & AFTERNOON TEA

Muffins - \$7.50 per person

Ham & cheese croissants - \$9 per person

Scones with jam & cream - \$9 per person

SOCIAL GOLF GROUPS

BACON & EGG BURGER

\$15 per person

Freshly cooked bacon and egg burger served on a soft roll

GOLFERS BURGER & CHIPS

\$18 per person

Classic beef burger served with a side of hot chips

GOLFERS LUNCH PACK

\$18 per person

Ham & salad wrap, chocolate bar, piece of fruit and bottle of water

STANDARD TERMS & CONDITIONS

Terms and conditions serve the Maroochy River Golf Club, hereto referred to as "The Club".

1.CONFIRMATION OF BOOKING

- a. A function deposit equivalent to the Room Hire portion of a function may be required to secure a function event. The Club will apply a first come first served basis for competing dates. The Club reserves the right to make a final decision in this instance and will notify both parties in writing.
- b. A booking is not considered confirmed until a signed confirmation and acceptance of these terms and conditions AND a deposit (if required) has been received by functions@maroochyrivergolfclub.com.au.
- c. For catering purposes children are those guests up to and including 12 years of age. Meals for all children are pre-arranged and charged at a lesser cost.

2.CANCELLATION POLICY

- a. Notice of cancellation must be received in writing not less than 7 days prior to a function in order to receive any deposit refund.
- b. Failure to cancel an event in writing not less than 7 days prior will constitute a forfeiture of any deposit held by the Club for the event.

3.FORCE MAJEURE

- a. Notwithstanding anything to the contrary contained in this agreement, the Club shall be excused from our obligations under this agreement whenever it shall be prevented from the performance of such obligations by any Force Majeure Event.
- b. "Force Majeure Event" is defined here as any one or more of the following circumstances that, alone or in combination, directly or indirectly, adversely affects in any material respect our operation of the Club: fire, earthquake, unseasonal storm, flood or other casualty; strikes, lockouts, serious power outage or other labour interruptions; war, rebellion, riots, acts of terrorism, or other civil unrest; pandemics, quarantine or any other public health restrictions or public health advisories.
- c. In the event of a Force Majeure Event, the client will have the option of receiving a full refund of the deposit (if taken) or re-scheduling the event on the first available, mutually agreed date.

3A. Club Right to Cancel

- a. The Club reserves the right to cancel any booking immediately where the client has failed to comply with these Terms and Conditions, failed to provide required deposits or payments, or where continuation of the event would risk the health, safety or wellbeing of patrons, staff or Club operations.
- b. In circumstances where cancellation is initiated by the Club due to non compliance by the client, deposits or prepayments will be forfeited.
- c. Where cancellation is initiated by the Club for reasons not attributable to the client, a full refund of deposits will be provided.

4.CATERING PLANNING DEADLINES

To ensure smooth and successful delivery of function catering, the following deadlines apply:

- a. Preliminary numbers and catering selections must be received at the time of booking.
- b. Final written confirmation of catering numbers and dietary requirements are required 7 days prior to the event.
- c. Increases to final catering numbers will be accepted up to three business days prior to the event subject to availability and kitchen capacity.
- d. Any increases in guest numbers after this period will be accommodated only where reasonably practicable and may attract additional charges.
- e. Decreases in catering numbers within 3 business days of an event will not constitute a reduction in catering charges unless extenuating circumstances apply. This will be at the final discretion of the Club.
- f. Payment of Accounts. Payment requirements are outlined in Section 6 Payment Schedule.

STANDARD TERMS & CONDITIONS

5.CONDITIONS OF ROOM HIRE

- a. Full day Room Hire is from 8am until ordinary venue close. A half day room hire charge constitutes a period of not more than 4 hours, unless otherwise approved in writing by the Club.
- b. Room Hire includes one initial set up.
- c. Access is guaranteed 30 minutes prior to your event. Additional access may be negotiated on a case by case basis.
- d. Access for all external suppliers must be approved by the Club prior to the event. External contractors who are not known to the Club may be refused access to the venue.
- e. A room hire surcharge of 50% will apply to Public Holidays. The Club also applies a 10% surcharge to all food and beverage on Public Holidays.
- f. The client assumes responsibility for any and all damage caused by organisers or guests at any time during their event, either in the function room, or anywhere on the Club site. Additional charges will apply for broken fixtures, hired equipment, fittings or permanently soiled items such as carpets etc.
- a. General cleaning is included in the Room Hire Fee however additional charges will apply if cleaning requirements are deemed by the Club to be excessive or out of the ordinary.

6.Payment Schedule

- a. A deposit amount equal to the Room Hire or as otherwise specified in writing is required at the time of confirmation.
- b. Following receipt of final confirmed numbers, the Club will issue an invoice for all estimated charges including Room Hire, catering and equipment hire. Full payment of this invoice is required prior to the date of the event, unless otherwise agreed in writing by the Club.
- c. Beverage charges linked to a Bar Tab must be finalised on the day of the event, unless otherwise arranged and confirmed in writing by the Club.
- d. Where additional charges are incurred on the day of the event, including extension of event time or additional requirements, payment will be required at the conclusion of the event unless otherwise agreed in writing by the Club.

7.LICENSING CONDITIONS

Food, Beverage, Gaming, Entertainment & Smoking

- a. The Club promotes the Responsible Service of Alcohol and Gambling and will not engage in practices that encourage the rapid, excessive or unlawful service of alcohol, food or wagering.
- b. The Club will not tolerate any harassment or aggressive conduct towards patrons or staff of any kind. Offending patrons will be asked to leave.
- c. Under Council & Food Safety laws no Food or Beverage is permitted to be brought onto or removed from the premises, except for any pre-arranged celebration cakes or infant feeding requirements.
- d. Smoking is not permitted inside the function area or anywhere food and beverage is being served. Smoking is only permitted within designated smoking areas.
- e. The Club makes available ambient music and zoneable PA systems throughout the venue. DJs or Bands (maximum four piece) are required to play within the Club's licensed sound restrictions (80 decibels) and must cease by 11:30pm to ensure pack down before midnight.
- f. All Music, where in-house, DJ or Band remains under the sole control of Club Management. Managers will routinely check to maintain compliance to levels and behavioural standards.
- g. The client agrees to begin their event at the scheduled time and agrees to have their guests, invitees and other persons vacate the clubhouse prior to Club closing times.
- h. Where minors are attending an event where alcohol is being served, they must remain under direct, line-of-sight supervision and control of parents or legal guardians.
- i. Minors are not permitted in the Club's gaming lounge at any time.
- j. No guest is permitted on the Club Golf Course at any time unless by prior written arrangements.
- k. Photography of Club Employees is not permitted.
- l. The Club accepts no liability for loss or injury incurred by persons not adhering to these rules.

STANDARD TERMS & CONDITIONS

8.PERSONAL EFFECTS

a. Any personal effects, including gifts, personal devices (e.g. phones, laptops etc), and decorations belonging to the client must be removed at the end of your event. The Club takes no responsibility for items left on the premises at the end of your function.

9.Photography and Media

a. Professional photography, videography or promotional use of images taken at the Club must have prior written approval from Club Management.

b. No use of the Club name, logo or branding is permitted without express written consent.

10. Indemnity

a. The client agrees to indemnify and hold harmless the Club, its officers, staff and agents against all claims, demands, actions, damages, costs and expenses arising from or in connection with the event or any breach of these Terms and Conditions by the client or their guests.

11. Insurance

a. The Club may require the client to obtain Public Liability Insurance for certain events.

b. Where required, a Certificate of Currency must be provided at least fourteen days prior to the event in an amount not less than twenty million dollars for any one occurrence.

12.UNDERSTANDING AND AGREEMENT TO THESE TERMS & CONDITIONS

a. By confirming your event booking with The Club, the client acknowledges they have read, understood and agree to comply to all the above Terms and Conditions.

