



Functions & Events

PACKAGES





Functions & Events

SHOWCASE YOUR NEXT EVENT IN A SCENIC SETTING AT SANCTUARY COVE COUNTRY CLUB.

Set atop the The Palms golf course, overlooking the surrounds of Sanctuary Cove is where you'll find three modern and natural light-filled rooms known as Arnie's Café & Bar, The Botanical Room and The Palms Room that can cater to any event or function.

Whether it be a work conference, private dinner or cocktail party you're hosting, The Botanical Room accommodates up to 120 guests and boasts its own private bar.

For smaller events, board meetings, gatherings or break out rooms, The Palms Room can be separated into two rooms and can cater up to 30 guest's classroom style, up to 40 guests in a sit-down lunch or dinner and up to 60 guest's theatre style.

Arnie's Café & Bar is a modern eatery available for private hire, perfect for cocktail receptions, lunches, meetings or social gatherings.

Impress guests with *Catering by InterContinental Sanctuary Cove Resort*, offering an extensive function and beverage menu selection.

Connect with our team to find out how we can make your event a success at Sanctuary Cove Country Club.





Breakfast

CONTINENTAL BREAKFAST \$28.50 PP

Selection of two chilled fruit juices
Sliced seasonal fresh fruits with homemade Bircher muesli
Fruit flavoured and natural yoghurts GF
Selection of croissants and Danish pastries
Abbotts Village Bakery rolls with a selection of butter,
Beerenberg jams, spreads and honey

MINIMUM 20 PEOPLE | ADDITIONAL ROOM HIRE MAY APPLY

PLATED BREAKFAST \$32.50 PP

(PRE-SET ON YOUR TABLES)

Freshly brewed coffee
Tea selection
Chilled juices

SELECT ONE ITEM:

Breakfast Tapas Brioché

Vine cherry tomatoes, egg, mushroom and hommus V GF

OR

Eggs Benedict

Poached eggs, Champagne ham and hollandaise sauce served on an English muffin with grilled asparagus and tomato

OR

Mediterranean Style Herb Frittata

Roasted capsicum, baby spinach, confit tomato, grilled field mushroom, chipolatas and fried breakfast potatoes V GF

OR

Scrambled Eggs & Smoked Salmon

Slow-roasted vine tomatoes and baby spinach on an English muffin V





Morning & Afternoon Tea

SELECT ONE ITEM \$8.00 PP

SELECT TWO ITEMS \$11.00 PP

SELECT THREE ITEMS \$13.00 PP

SWEET SELECTION

Banana cake with ricotta
Carrot and walnut cake
House-made cookie
Dark chocolate brownie
Fruit tartlet
Hand-crafted lamington
Mini chocolate éclair
Raisin and buttermilk scone with raspberry jam
Salted caramel slice

GLUTEN-FREE SELECTION

Blueberry or raspberry friand
Flourless orange cake

HEALTHY SWEET SELECTION

Bircher muesli with apple and raspberry
Coconut and oat protein ball
Fruit salad and flaxseed DF
Yoghurt with honeycomb

SAVOURY SELECTION

Bacon and cheddar scone
Basil and pesto arancini V
Beef burgundy pie
Caramelised onion and blue cheese arancini V
Chicken and mushroom filo
Pork and fennel roll
Mini quiche Lorraine V
Ricotta and spinach pastry V
Semi-dried tomato and olive mini quiche V
Sweet potato and cashew empanda





Morning & Afternoon Tea

GLUTEN-FREE SAVOURY SELECTION

Mixed vegetable pakora V DF

Pumpkin sausage roll

Spinach, caramelised onion and cheese mini quiche V

HEALTHY SAVOURY SELECTION

Crudités with hommus and smoked paprika V DF

Green vegetable smoothie V

Mini zucchini muffin with Greek yoghurt V

Tomato and bocconcini skewer V DF

Vegetarian rice paper roll with plum sauce V DF





Lunch Options

LUNCH OPTIONS \$28.00 PP

DAY 1 - MONDAY

COLD SELECTION

Caesar salad with bacon and garlic croutons

Honey dressed asparagus and spinach salad with toasted walnuts and shaved pear V GF DF

Roasted Moroccan-spiced vegetable salad with couscous and mint yoghurt V

SANDWICHES

Focaccia with tomato relish, brie and mesclun V

Spinach wrap with curry chicken salad DF

DESSERTS

Caramel and macadamia slice

Freshly brewed coffee and a selection of teas

DAY 2 - TUESDAY

COLD SELECTION

Potato salad with roasted capsicum and chorizo DF

Thai beef salad with cucumber, mint, coriander and sweet and sour dressing GF DF

Young fennel and apple salad with baby spinach and walnuts V GF DF

SANDWICHES

Baguette with roasted beef with cheddar, mesclun and English mustard DF

Wraps with falafel, baby spinach and hummus V DF

DESSERTS

Mini cheesecake with fresh berries GF

Freshly brewed coffee and a selection of tea





Lunch Options

DAY 3 - WEDNESDAY

COLD SELECTION

Crisp garden salad with cherry tomatoes, cucumber, enoki mushrooms and fennel V GF DF

Roasted pumpkin and brown rice salad with baby spinach and feta V GF

Vegetable spaghetti with smoked mackerel and lime dressing DF

SANDWICHES

Focaccia with champagne ham, tomato chutney, rocket, and Swiss cheese

Artisan multigrain with turkey, brie and cranberry sauce

DESSERTS

Crème brûlée GF

Freshly brewed coffee and a selection of teas

DAY 4 - THURSDAY

COLD SELECTION

Caesar salad with prosciutto, egg and garlic croutons

Honey dressed asparagus and spinach salad with toasted walnuts and shaved pear V GF DF

San choy bao with chicken mince, hoisin sauce and fresh ginger DF

SANDWICHES

Baguette with tomato, mozzarella, grilled eggplant and fresh basil V

Turkish with tandoori chicken and mint yoghurt

DESSERTS

Chocolate mousse GF

Seasonal fresh fruit platter GF DF

Freshly brewed coffee and a selection of teas





Lunch Options

DAY 5 - FRIDAY

COLD SELECTION

Crisp garden salad with cherry tomatoes, cucumber, enoki mushrooms and fennel V GF DF

Greek salad with cucumber, olives and fetta V GF

Soba noodles with citrus and wasabi dressing V DF

SANDWICHES

Spinach wrap with curry chicken salad DF

Rustic white loaf with smoked salmon, avocado, cream cheese and baby capers

DESSERTS

Pavlova with seasonal fruits GF

Freshly brewed coffee and a selection of teas

DAY 6 - SATURDAY

COLD SELECTION

Cauliflower, broccoli and pine nut salad with lemon and poppy seed dressing V GF DF

Niçoise salad with tuna, cos, green beans, cherry tomatoes, and anchovy caper dressing GF DF

Roquette with parmesan, pear and olive oil V GF

SANDWICHES

Ciabatta with salami, aioli, goat's cheese and baby spinach

Rustic white loaf with egg and watercress V

DESSERTS

Vanilla and lemon cheesecake with fresh raspberries GF

Freshly brewed coffee and a selection of teas





Lunch Options

DAY 7- SUNDAY

COLD SELECTION

Crisp garden salad with cherry tomatoes and cucumber V GF DF
Panzanella salad V DF
Selection of norimaki DF

SANDWICHES

Herbed focaccia with tuna, spring onion and tartare mayonnaise
Pesto wrap with grilled vegetables, Persian feta and sun-dried tomatoes V

DESSERTS

Chocolate and coffee opera
Freshly brewed coffee and a selection of teas





Casual Buffet Dinner

CASUAL BUFFET DINNER \$34.50 PP

INCLUDES

House-made bread rolls with butter and Australian olive oil

COLD SELECTION

Chat potatoes with baby spinach, mint yoghurt and walnuts V GF
Frisée salad with mozzarella, baby beetroot, chives and cherry tomatoes V GF

HOT SELECTION

BBQ spice-rubbed beef, bok choy, and pickled shallots GF DF
Chicken satay skewers and peanut sauce with nasi goreng style rice GF DF
Roasted potatoes with herbs and garlic V GF DF
Seasonal sautéed vegetables with toasted almonds V GF DF





Seated Event

TWO-COURSE ALTERNATE DROP \$58.00 PP

THREE-COURSE ALTERNATE DROP \$68.00 PP

ENTREES

Berkshire Pork Belly

Pumpkin purée, wonton and micro herbs

Goats Cheese Tortellini V

Baby spinach parmesan cream

Miso Marinated Salmon GF DF

Toasted sesame, compressed cucumber and herb salad

Heirloom Tomato Salad V

Mozzarella, basil, micro basil, toasted baguette

Beef Tataki GF DF

Wasabi and yuzu dressing, garlic chips and pickled radish

MAINS

Slow-braised Lamb Shank GF

Garlic mash, sautéed green beans and shiraz jus

Herb-infused Grilled Chicken Breast DF

Pearl couscous, green asparagus and pimienta sauce

24 Hour Sake-braised Beef Rib GF

Onion sobuse and fried lotus root

Mushroom & Ricotta Cannelloni V

Spinach cream, tomato relish and parmesan

Far North Queensland Barramundi GF DF

Fried shallots and Thai basil salad, jasmine rice, coriander, chilli and garlic sauce





Seated Event

DESSERTS

Pistachio and Apricot Tart

Madagascar vanilla bean ice cream

Salted Caramel Brûlée GF

Apple gel, blueberries and apple wafer

Cherry Ripe

Cherry mousse in dark chocolate with coconut snow

Apple Tart

Vanilla bean ice cream, rhubarb coulis, sesame tuile





Canapés

SELECT FOUR ITEMS \$24.00 PP

SELECT SIX ITEMS \$30.00 PP

SELECT EIGHT ITEMS \$36.00 PP

ADDITIONAL CANAPÉS \$6.00 PP PER ITEM

COLD CANAPÉ SELECTION

Bruschetta with minted goat's cheese, zucchini and balsamic V

Baguette with wild mushroom, truffle-essence and parmesan V

Jamon with Manchego and heirloom tomato GF

Tomato and bocconcini tartlet V

Pea tartlet V

Seared tuna with sesame and seaweed salad DF

Toasted brioche with goat's cheese and mint V

Watermelon lollipops with fetta and pistachio V GF

HOT CANAPÉ SELECTION

Chicken lollipop with truffle aioli GF

Gruyere and corn croquette V

Lamb kofta with cumin yoghurt GF

Peking duck spring roll with hoisin sauce DF

Prawn and potato ball DF

Salted cod croquette

Singaporean chicken skewers with peanut sauce GF DF

Tempura prawns with coconut lime dressing DF

SWEET CANAPÉ SELECTION

Chocolate mousse GF

Fruit tartlet

Mini lemon meringue

Mini white chocolate cheesecake GF





Substantial Canapés

SELECT THREE ITEMS \$36.00 PP

SELECT FIVE ITEMS \$52.00 PP

ADDITIONAL SUBSTANTIAL CANAPES \$12.00 PP PER ITEM

Beef and ginger stir-fry with hokkien noodles DF

Butter chicken served with basmati rice and coriander GF

Chicken katsu curry DF

Caesar salad with egg, parmesan, croutons, bacon and prawns

Coconut fish curry with jasmine rice, mango chutney and pappadums
GF DF

Fish and chip cones with lime aioli

Gnocchi with roasted pumpkin, blue cheese and pesto V

Lamb slider with caramelised onion, harissa mayonnaise and fetta

Paprika and lime popcorn V GF DF

Wild mushroom risotto with baby spinach and truffle-essence V

MINIMUM 20 PEOPLE

SERVED OVER A ONE HOUR PERIOD

INCLUDES

Dry bars

Wait staff

Free room hire with beverage package





Beverage Packages

STANDARD BEVERAGE PACKAGE

**30 MINUTES \$20.00 PP | ONE HOUR \$30.00 PP | TWO HOURS \$38.00 PP
| THREE HOURS \$46.00 PP | FOUR HOURS \$54.00 PP**

THIS INCLUDES YOUR CHOICE BETWEEN:

Morgan's Bay Sparkling Cuvee, VIC
Morgan's Bay Semillon-Sauvignon Blanc, VIC
Morgan's Bay Shiraz-Cabernet, VIC

OR

Chain of Fire Brut Cuvee, NSW
De Bortoli Willowglen Chardonnay, NSW
Rothbury Estate Cabernet Merlot, NSW

AND

Cascade Premium Light and Great Northern Lager
Soft drinks, mineral water and juices

PREMIUM BEVERAGE PACKAGE

AN ADDITIONAL \$17.00 PER PERSON

**30 MINUTES \$31.00 PP | ONE HOUR \$47.00 PP | TWO HOURS \$55.00 PP
| THREE HOURS \$63.00 PP | FOUR HOURS \$71.00 PP**

Bimbadgen Sparkling, Hunter Valley, NSW
Bimbadgen 'InterContinental' Shiraz, Hunter Valley, NSW
Bimbadgen 'InterContinental' Sauvignon Blanc, Hunter Valley, NSW
Great Northern Lager
Cascade light
Stone & Wood or Cider or Moscato
Corona or Heineken or Crown Lager
Soft drinks, mineral water and juices

NON-ALCOHOLIC BEVERAGE PACKAGE

**30 MINUTES \$10.00 PP | ONE HOUR \$15.00 PP | TWO HOURS \$20.00 PP
| THREE HOURS \$25.00 PP | FOUR HOURS \$30.00 PP**

Soft drinks, mineral water and juices



SANCTUARY COVE.
COUNTRY CLUB



SANCTUARY COVE GOLF AND COUNTRY CLUB
PARKWAY, SANCTUARY COVE, QLD 4212, AUSTRALIA

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