



HEADLAND GOLF CLUB WEDDINGS





WELCOME TO HEADLAND

Rolling green hills and coastline views, all in one amazing wedding venue.

Voted #1 Golf Club Wedding Venue in Brides Choice Sunshine Coast Awards two years running, Headland Golf Club is the ideal venue for your wedding ceremony and reception.

Centrally located in the hills of Buderim, with stunning views of the golf course and Sunshine Coast coastline, Headland exudes understated elegance and offers the perfect backdrop to make your celebration unique. With first class catering and a dedicated Wedding Coordinator, Headland will make your special day truly memorable.



CEREMONIES

\$150

Say 'I do' in a beautiful ceremony overlooking the rolling green hills of the golf course

Ceremony Location:

Ceremonies are held on our synthetic green and offer stunning views of the rolling green hills of the golf course.

Your nuptials can take place from 3pm onwards.

*"It was a stunning ceremony location,
the day was simply perfect"*



COURSE PHOTOS

\$150 for 1 hour

Capture your special day

The historic Headland golf course boasts natural water features, lush grass and bush surrounds, making it an ideal location for your wedding photos

Course Package includes:

Access to the golf course from 5pm

Photo opportunities on the 10th, 11th and 12th holes

Two motorised carts (each cart holds two people)

Add additional carts for the bridal party for \$25 per cart





"It was what we always dreamed of"



GARDEN BAR



During the bridal party photos your guests will enjoy refreshments and canapés in our Garden Bar

Alfresco area overlooking the golf course
Set up with dry bars, casual seating and hanging lights
Private bar for your guests
Chef's selection of canapés
Option to add a tab or cash bar

Access to Garden Bar:

Ceremony & Reception - 30 minutes prior to ceremony
Reception only - from 4pm

SKYLINE RECEPTION ROOM

Spacious setting with stunning views

Deck overlooking the golf course and coastline

Floor to ceiling windows

Timber floors

High ceilings with exposed beams

Air conditioning

PA system and projector

Access to the reception room from 6.30pm to 11.30pm

Room Capacities:

 Banquet - 160

 Cocktail - 250





ONE COURSE
ALTERNATE DROP

\$90 per person

One Course Alternate Drop Package includes:

Canapés served in the Garden Bar

Your selection of two mains served alternate drop

Your wedding cake cut and plated with accompaniments

Tea and coffee station

Tables with fresh white linen tablecloths and white linen napkins

Discounted rates for children and suppliers

Experienced wedding coordinator

TWO COURSE ALTERNATE DROP

\$100 per person

Two Course Alternate Drop Package includes:

Canapés served in the Garden Bar

Your selection of two entrées and mains served alternate drop

Your wedding cake cut and plated with accompaniments

Tea and coffee station

Tables with fresh white linen tablecloths and white linen napkins

Discounted rates for children and suppliers

Experienced wedding coordinator





THREE COURSE ALTERNATE DROP

\$110 per person

Three Course Alternate Drop Package includes:

Canapés served in the Garden Bar

Your selection of two entrées, mains and desserts served alternate drop

Your wedding cake cut and plated with accompaniments

Tea and coffee station

Tables with fresh white linen tablecloths and white linen napkins

Discounted rates for children and suppliers

Experienced wedding coordinator

ALTERNATE DROP MENU

ENTRÉES

Two entrées served alternate drop

Your choice of soup with garnish

Smoked salmon on a delicate potato salad with horseradish and dill cream (gf)

King prawn salad, rocket, avocado stack (gf)

Crispy pork belly on cauliflower puree with sticky sesame sauce

Lamb confit with sun dried tomato and olive risotto, basil pesto, parmesan wafer (gf)

Roast Mediterranean vegetable tart with goats cheese, cold pressed olive oil (v)

Vietnamese style chicken tenderloins and cashew nut salad (gf)

Peking duck salad with gow gee, hoisin sauce and plum drizzle

MAINS

Two mains served alternate drop

Chicken breast filled with spinach and feta, crushed potato, blistered heirloom tomatoes, lemon thyme beurre blanc (gf)

Rib fillet steak frites (med), cafe de Paris, smoked carrot purée, snap peas, crispy fries and shiraz jus

Honey glazed pork belly with Catalan style greens and patatas bravas (gf)

Barramundi on Thai green curry sauce (mild), wilted Asian greens and steamed jasmine rice (gf)

Moroccan lamb shoulder, braised potatoes, snap peas, gremolata and du puy lentil jus (gf)

Braised beef cheek on sweet potato mash with forest mushrooms and broccolini (gf)

Spinach filled field mushrooms, roast pumpkin on risotto with pesto pine nuts and goats cheese (v)

Duck leg confit a l'orange with braised potatoes and steamed greens (gf)

DESSERTS

Two desserts served alternate drop

Classic crème brulée with berry compote (gf)

Seasonal fruit plate with Maleny gelato (gf)

Lemon citrus crepe with crème fraiche and strawberry sorbet

Raspberry pavlova roulade on crème anglaise with passionfruit drizzle (gf)

Coconut and vanilla panna cotta, tropical salsa and toasted coconut (gf) (df)

Belgian chocolate mousse, hazelnut vacherin, berries and cream (gf)

Sticky date pudding, butterscotch sauce, candied pecans and vanilla ice cream

Profiteroles filled with pastry cream, chocolate fudge sauce

INCLUSIONS

Our alternate drop packages include our chef's selection of canapés, ciabatta bread rolls, tea and coffee station and your wedding cake cut and plated with vanilla ice cream, berry compote and cream

BEVERAGE PACKAGE REFER TO PAGE 19

BUFFET

\$95 per person

Buffet Package includes:

Canapés served in the Garden Bar

Your selection of salads, mains and sides served buffet style

Your wedding cake cut and plated with accompaniments

Tea and coffee station

Tables with fresh white linen tablecloths and white linen napkins

Discounted rates for children and suppliers

Experienced wedding coordinator



BUFFET MENU

SALADS

Select three salads

Creamy pasta salad (v)

Classic potato salad (v)

Asian noodle salad with roasted cashews (gf v)

Roast beetroot, rocket and pine nut salad (gf v)

Caesar salad with crispy bacon, egg and croutons

Greek salad with feta and olives (gf v)

Roast pumpkin, spinach and quinoa salad (gf v)

POTATOES

Select one potato dish

Potato gratin bake (gf v)

Greek potatoes in lemon, herbs, virgin olive oil (gf v)

Garlic and rosemary chat potatoes (gf v)

MAINS

Select three mains

Grilled barramundi with Thai green curry sauce (gf)

Prime rib fillet of beef with seeded mustard jus

Maple glazed slow roast pork with spiced apple compote and crackling (gf)

Moroccan spiced chicken on fragrant cous cous

Slow roasted sovereign lamb shoulder (gf)

SIDES

Included in buffet

Roast root vegetables

Steamed jasmine rice

Steamed greens

Penne pasta bake with tomato and basil (v)

Mixed leaf salad

ADD A DESSERT BUFFET

*Add a dessert buffet for \$10pp
Select three desserts*

Seasonal tropical fruit platter (gf)

Macadamia chocolate brownies, berry compote and cream (gf)

Raspberry pavlova roulade with passionfruit drizzle (gf)

Sticky date pudding, butterscotch sauce and vanilla ice cream

Profiteroles filled with pastry cream, chocolate fudge sauce

Local cheese board, quince paste, dried fruits, cracker selection

New York Baked Cheesecake, berry compote and cream

INCLUSIONS

Our buffet package includes our chef's selection of canapés, ciabatta bread rolls, tea and coffee station and your wedding cake cut and plated with vanilla ice cream, berry compote and cream

BEVERAGE PACKAGE REFER TO PAGE 19



COCKTAIL

\$90 per person

Cocktail Package includes:

Grazing platters served in the Garden Bar

Your selection of ten canapés

Your wedding cake cut and served platter style with accompaniments

Tea and coffee station

Discounted rates for children and suppliers

Experienced wedding coordinator

COCKTAIL MENU

Select a total of ten canapés for the reception room

SUBSTANTIAL

Maximum of 2

BBQ pulled pork slider with house slaw

Noodle box with chicken tikka masala (gf)

Mongolian lamb with jasmine rice

Crispy battered fish and chip buckets

Mini Cheeseburgers

COLD

King prawn blini mild wasabi cream

Selection of handmade sushi nori (gf v)

Smoked salmon crepe roulade, cream cheese and asparagus

Parmesan shortbread with honey mustard, crème fraiche (gf)

Peking duck wonton cups

Mediterranean frittata (gf v)

HOT

Assorted mini quiche (v)

Grilled bruschetta with variety of toppings (v)

Chicken satay, spicy coconut peanut sauce (gf)

Pumpkin and mushroom arancini balls, lime aioli (v)

Teriyaki marinated beef fillet skewers (gf)

Thai Barramundi cakes, sweet chilli sauce (gf)

Popcorn cauliflower, smoky chilli jam (gf v)

Flame grilled meat balls, tomato relish

King Prawn skewers with chilli and garlic (gf)

Local whiting fillets in tempura batter, remoulade sauce

Mini sausage and herb rolls, rich tomato sauce

Spanakopita Greek pastry filled with baby spinach and feta (v)

Tender pork belly topped with sticky sesame sauce on spoons (gf)

SWEET

Fresh fruit skewers (gf)

Petite lemon tarts

Chocolate macadamia brownies

INCLUSIONS

Our cocktail package includes grazing platters, tea and coffee station and your wedding cake cut and served platter style with berry compote and cream

BEVERAGE PACKAGE REFER TO PAGE 19

CHILDREN & SUPPLIERS MENU

CHILDREN'S MENU

\$35 per person

START

Ciabatta bread roll

MAINS

Select one of the following mains:

Mini cheeseburger, chips and salad

Steak, mash potato, peas and gravy

Battered flathead, chips and salad

Crumbed chicken nuggets, chips and salad

DESSERT

Vanilla ice cream with topping

SUPPLIERS MENU

\$35 per person

START

Ciabatta bread roll

MAIN

Chef's selection of main

10 YEARS & UNDER

The children's menu applies to children aged 10 years and under only

Applicable to all packages, including alternate drop, buffet and cocktail

BEVERAGE PACKAGES



BEVERAGE PACKAGES

CLASSIC PACKAGE

3 hour package: \$50pp

4 hour package: \$55pp

5 hour package: \$60pp

Selection of Tap Beers:

Brookvale Ginger Beer, Balter Captain Sensible Pale Ale, Great Northern Original, Great Northern Super Crisp, Peroni, Carlton Black, Victoria Bitter, XXXX Gold, Heads of Noosa, Larry Pale Ale, Easy Hazy Pale Ale

Selection of Wines:

Rothbury Estate Sauvignon Blanc, Rothbury Estate Cabernet Merlot, Rothbury Estate Chardonnay, Rothbury Estate Sparkling, Hartog's Plate Moscato

Soft Drinks & Juice

PREMIUM PACKAGE

3 hour package: \$60pp

4 hour package: \$65pp

5 hour package: \$70pp

Selection of Tap Beers:

Brookvale Ginger Beer, Balter Captain Sensible Pale Ale, Great Northern Original, Great Northern Super Crisp, Peroni, Carlton Black, Victoria Bitter, XXXX Gold, Heads of Noosa, Larry Pale Ale, Easy Hazy Pale Ale

Selection of Bottled Beers & Cider:

Corona, Asahi, Pure Blonde Organic Cider, Somersby Apple Cider

Selection of Premium Wines:

Redbank Prosecco, Mahi Sauvignon Blanc, Flametree 'Embers' Chardonnay, Hartogs Plate Moscato, Teusner 'The Gentleman' Cabernet Sauvignon, Habitat Shiraz, Artea Rose

Soft Drinks & Juice

TABLE SERVICE

All Beverage Packages include complimentary table service for you and your guests

BAR TABS

Bar tabs available for all wedding packages

"Absolutely magical"





Headland Golf Club Weddings

CONTACT US

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