



Meetings & Conferences

Twin Waters Golf Club, ideally located in the heart of the Sunshine Coast, minutes from the Sunshine Coast airport and less than ten minutes from Maroochydore CBD makes this the perfect meeting place for your next event.

The Clubhouse and Terrace 19 Room both feature natural day light, garden views and pre event spaces for you to enjoy refreshments.

Twin Waters Golf Club provides highly personalised attention to detail, modern facilities, spectacular surroundings and excellent catering with a high level of service.

Terrace 19 room

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With natural daylight and over looking the picturesque gardens & greens, the space is perfect for smaller groups, boardroom meetings & functions.

Room hire - Half day/ full day \$500
Minimum spend \$1,000

Cocktail	80
Banquet	40
Classroom	25
Theatre	40
Imperial	30

Whiteboard \$20
Flipchart \$35
Projector \$150
Wi-Fi internet connection - On request

Groups under 12 guests can order food & drinks on the day from the bistro.



The clubhouse room

The clubhouse room

A large function space that has the flexibility to suit any style of conference or meeting. Adjacent to the terrace for breaks throughout the day overlooking the beautifully manicured gardens and golf club.

Room hire - Half day/ full day \$600.00

Evening Hire \$600.00 (Minimum 30 guests)

Minimum spend \$1,000

Cocktail 200

Banquet 150

Classroom 60

U Shape 50

Theatre 120

Imperial 200

Whiteboard \$20

Flipchart \$35

Projector \$150

Wi-Fi internet connection - On request



Meetings & Conference menus

Arrival tea and coffee station	\$5 pp
Continuous tea and coffee	\$7.50 pp

Morning & Afternoon Tea - \$13 pp

Tea breaks include freshly brewed tea & coffee station, please select two:

- Variety of mini muffins
- Selection of sweet danish
- Scones with jam & cream
- Carrot cake
- Orange and almond Cake (GF)
- Ham and cheese croissants
- Mini quiches
- Vegetarian frittata (GF)
- Spinach and ricotta pastry

Sandwich Platters \$15pp

Assorted sandwiches, wraps and rolls

Plated Cafe Lunch Option \$20pp (alternate drop or pre-order)

- Cheeseburger - Lettuce, tomato, pickles, tomato and mustard served with chips
- Chicken Burger - Buttermilk fried chicken, slaw, Cheese and Aioli served with chips
- Beetroot & quinoa burger - Lettuce & onion served with chips
- Toasted reuben - Pastrami, sauerkraut, Swiss cheese, pickles, reuben sauce served with chips
- Grilled Portuguese chicken salad, couscous, mixed leaf, tomatoes, cucumber, feta
- Salmon salad, rocket, cranberries, almonds, tomato & cucumber

2-Course Lunch Option \$38pp (min 20, alternate drop or pre-order)

All meals come with roasted Potatoes and seasonal greens

Main Course

- Chicken breast in creamy white wine sauce
- Beef cheeks in jus
- Barramundi with tomato and herb salsa
- Roast pumpkin with chickpeas and smoked paprika

Dessert

- Chocolate glazed profiteroles with creme patisserie
- Sticky date pudding with butterscotch sauce
- Orange and almond cake
- French crepes with berry compote and ice Cream
- Pavlova with passionfruit and berries

Menus

Buffet \$44pp(minimum 30 guests)

- Peri peri spatchcock chicken, chimichurri
- Miso baked salmon, fennel, scorched lemon
- Porchetta, garlic, thyme, apple
- Steamed jasmine rice
- Roast potatoes with cracked pepper and sea salt
- Greek salad, olives, feta
- Salad dressings and condiments
- Baked bread rolls with butter

2 course \$45pp & 3 course \$55pp (Alternate Drop)

Entree

- Smoked ham hock terrine, celeriac remoulade, granny smith apple
- Tandoori chicken, cucumber raita, poppadom
- Crispy pork belly, smoked cauliflower, currents
- Mooloolaba prawn cocktail, baby gem lettuce and cocktail sauce
- Warm salmon gravlax, pickled baby vegetables and wasabi mayo
- Marinated tomatoes and feta, fresh basil and crisp pastry
- Smoked pumpkin, crispy chickpeas, curry leaves and labneh

Main

- Chicken breast supreme, butter mashed potato, seasonal greens and garlic butter sauce
- Pressed lamb shoulder, gratin potatoes, crushed peas and jus
- Red wine slow cooked beef cheeks, smoked mashed potato, roasted root vegetables and jus
- Bangers & mash, pork sausages, creamy mashed potato, truffle greens, onion gravy and crispy onion rings
- Pork belly, miso, carrot, charred bok choy and potato puree
- Barramundi, pea mashed potato, crispy speck and charred baby gem lettuce
- Baked salmon, crushed chat potatoes, seasonal greens and caper sauce
- Mushroom gnocchi, mushroom, thyme with truffle cream sauce

Dessert

- Chocolate profiteroles
- Sticky date pudding with butterscotch sauce
- Orange and almond cake
- French crepes with berry compote and ice cream
- Pavlova with passionfruit, cream and berries



Menus

Cocktail food \$30pp (Choose 5)

Meat

- Rare roast beef, Yorkshire pudding, horseradish cream
- Smoked beef croquette, BBQ sauce
- Lamb kofta, mint labneh
- Popcorn chicken, curry mayo
- Duck spring rolls with Asian dipping sauce

Seafood

- Whipped smoked salmon on crispbread
- Sesame prawn toast, lime mayo
- Marinated prawns on sesame avocado salsa
- Crab salad tartlets, miso, wasabi mayo

Vegetarian

- Arancini, tomato relish, aioli
- Spiced pumpkin & parmesan tartlet
- Mushroom pate en croute
- Tapioca cracker, avocado mousse, yuzu
- Vegetarian spring rolls

Mini meals \$8 each

Meat

- Pulled Pork or Beef sliders
- Noodle box - Chicken or vegetarian
- Fried chicken on waffle
- Pork bao bun, cucumber hoisin sauce
- Sticky pork bites, steamed rice, fresh slaw
- Sausage, mash, onion gravy
- Mac 'n' cheese, maple bacon
- Bite size Banh mi, roast pork, pate, pickled veg, chili

Fish

- Mini fish & chips
- Tempura prawns, lime mayo
- Smoked barramundi, Mango chili salsa

Vegetarian

- Onion bhajis, mint yoghurt
- Smoked pumpkin, feta, pomegranate molasses
- Falafel, local rocket, radish and lemon tahini sauce
- Vegetable curry, rice, poppadom
- Truffle mushroom gnocchi

Grazing Board \$12pp

- Grazing Board: Selection of cheese, fruit, crackers, sliced meats, dips etc...

Poke bowl station

Menus

Base

Coconut rice
Brown rice & ancient grains
Soba noodles

Protein

Ginger & sesame tofu
Honey soy chicken
Teriyaki salmon

Toppings

Edamame
Cucumber
Shredded carrot
Avocado
Pineapple
Red onion
Crispy shallots

Sauces

Teriyaki
Lime mayo
Sesame & ginger
Sriracha mayo

Guests build their own bowl.

A healthy lunch option which suits most dietary requirements.

\$30pp (Minimum 25 guests)