

HELEN and DAVID WHITE



# POINCIANA CATERING

Trading at the Southport Golf Club

## GENERAL FUNCTION PACKAGE

Slatyer Avenue, Southport, Gold Coast, Queensland

Ph (07) 55 917 334 Mob 0402 229737

Email: [poincianacatering@hotmail.com](mailto:poincianacatering@hotmail.com)

ABN 39 381 768 034



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## Welcome

Poinciana Catering is a family owned and operated Business with a combined Hospitality experience of over 30 years. We have been managing functions at Southport Golf Club for 5 years and we have a wealth of knowledge obtained whilst previously working as Chef and Functions Co-ordinator at the Royal Yacht Club of Tasmania, where we were renowned for our professionalism and service.

- ❖ One of the Gold Coasts most Prestigious Golf Clubs
- ❖ Function Room to seat 30 – 220
- ❖ Cocktail Parties up to 350
- ❖ Family Run Business
- ❖ Warm Friendly, Personalised Service

The menus enclosed should be considered as a guide only. Chef David will be only too happy to assist in any further ideas or suggestions you may have. To ensure we can deal with these we must have at least one full weeks notice.

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Please select your menu from the following pages. The cost is based on the number of courses you choose and the number of options per course. Should you have any queries, don't hesitate to contact us.

Courses	Cost p/h
Two Course Set Menu	\$34/hd
Two Course Alternate Drop Menu	\$37/hd
Three Course Set Menu	\$42/hd
Three Course Alternate Drop Menu	\$44/hd
Choice 2 Entree, 2 Main Courses and Set Dessert	\$52/hd
Choice 2 Entree, 3 Main Courses and Set Dessert	\$55/hd
Canapés / Hors d'oeuvres	from \$19.50/hd
(Based on 8 pieces per person)	
Buffet Menu Starting at	\$58/hd
Carvery Menu Starting at	\$45/hd
Light Lunch Menu	POA
Simple Roast Menu including set dessert	\$30/hd
Pre-dinner nibbles on all above menus additional	\$ 9.50/hd
Cakeage (cut and platter cake to be placed on tea/coffee station)	\$1/hd

**Price Per Head for Food is inclusive of:**

- ❖ Room Hire minimum of 40 people (under 40 guests \$200 room hire applies)
- ❖ White Linen tablecloths
- ❖ Quality colour coordinated serviettes
- ❖ Cutlery, Crockery and Glassware to suit your choice of menu and beverage package
- ❖ Table service by our friendly trained staff when running tab
- ❖ Use of microphone and/or lectern if required
- ❖ Setup of dance floor if required
- ❖ Printed menus if required
- ❖ Self Serve Tea and Coffee Station

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## Menu Choices

### **Soups & Entrée**

Cream of Spring Vegetable Soup

Pumpkin Pear and Ginger Soup, Topped with Curried Sippets

Classic Fish Soup

Minestrone Soup

Old Fashioned Potato, Leek and Bacon Soup

Crepe of Sweet Corn and Chicken Soup

### **entree**

Chicken, Mushroom, Leek and Green Peppercorn Crepe

Seafood Bon-Bon napped with a Mango Hollandaise

Trio of Satays on an Asian Style Salad with Peanut Dressing

Poinciana Mushroom Caps filled with Camembert cheese and mushroom stuffing, crumbed and lightly fried then topped with garlic aioli

Smoked Salmon with Warm Potato Salad served on warm potato salad with a lemon thyme cream, accompanied by grilled Italian Bread

Chicken, Mushroom & Avocado Penne topped with crispy Prosciutto

Chicken Liver Parfait with Crispy Melba Toast

### **salads**

Traditional Caesar Salad

Grilled Cajun Chicken Caesar Salad in a Tortilla Basket

Hazelnut Crusted Chicken and Camembert Salad

dressed with a Piquant Apricot Dressing

Asian Beef and Snow Pea Salad lemongrass & mint vinaigrette

Greek Style Chicken Salad

### **Vegetarian**

Roasted Capsicum, Ricotta & Mushroom Tart served with Tomato Relish

Three Cheese feta, cheddar and parmesan and Spinach Filos

Grilled Mediterranean Vegetable Stack with Sweet Chilli Glaze

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## Mains

### **Fish**

Banana Crusted Barramundi

topped with a Sweet Onion & Mango Salsa

Peppered Barramundi with Lemongrass and Lime Confit

Snapper in Filo Pastry with Smoked Salmon and Chives

Oregano and Paprika Crusted Baked Snapper

with Lemon Beurre Blanc Sauce

Poached Barramundi filled with Prawn Farce

served on a Red Capsicum Sauce

Herbed Barramundi with Salsa Verde

Macadamia and Coconut Crusted Barramundi topped with a Caramelised

Mango and Coconut Sauce

Cajun Snapper, topped with finely sliced onion, tomato and Cajun seasoning

Poached Salmon with a Lemon and Dill Cream Sauce

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## Chicken

### Sunshine State Chicken

chicken breast filled with mango, camembert and macadamia nuts encased in golden filo pastry, served with a citrus hollandaise sauce

### Roasted Garlic and Camembert Kiev

supreme of chicken filled with garlic and parsley butter then oven roasted

### Italian Chicken Roulade

flattened chicken breast spread with basil pesto, julienne of sun-dried tomatoes and Parmesan cheese, rolled in prosciutto ham, served with a herbed tomato cream sauce

### Southport Golf Club Chicken Wellington

in golden puff pastry with camembert cheese, garlic and bacon, served with a rich demi glace

### Supreme of Chicken Coq Au Vin

red wine marinated chicken breast, grilled and topped with a rich red wine, bacon and mushroom sauce

### Hazelnut Chicken Breast with an Apricot Glaze

chicken breast stuffed with smoked cheese then coated with hazelnuts

### Chicken Mignon Chasseur

bacon wrapped chicken breast served with a tomato, white wine, mushroom and tarragon sauce

### Zaataar Chicken

chicken breast coated with a blend of Middle Eastern herbs and spices served on a roasted garlic and saffron hollandaise



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### **Beef**

Fillet of Beef Wellington

encased in golden puff pastry with mushroom duxelles, pate and served with  
Madeira sauce

Eye fillet with Boccocini and Semi-Dried Tomato Sambal

drizzled with a smoked tomato jus

Sumac and Paprika Roasted Strip Loin of Beef

with sticky balsamic and cabernet reduction

Rib Eye Steak Au Poivre

creamed peppercorn sauce

Beef Medallions topped with Prawns and Avocado

served with béarnaise sauce

Tournedos Rossini

individual fillet steaks topped with chicken liver pate and poached mushrooms  
then napped with a rich sweet sherry sauce

Entrecote Steak Forrestiere

grilled entrecote steak topped with a red wine, bacon, mushroom and chive  
cream sauce

Yearling Porterhouse Steak with Mushroom Ragout

served with a pastry case filled with mushroom and crème fraiche ragout and  
jus lie

### **Pork**

Roast Loin of Pork with an Apricot and Pine Nut Stuffing

Fillet of Pork Helena parmesan coated pork escalope topped with napolli sauce,  
asparagus, prawns and grilled cheese

Fillet of Pork Frederick

filled with kirsch-macerated figs and Camembert cheese, served with an apple  
and muscatel cream sauce

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Medallions of Pork Madagascar

pan-fried pork medallions served with a light curry, brandy, mushroom and green  
peppercorn cream sauce

Pork fillet Roulade flattened pork fillet filled with a julienne of seasonal vegetables  
and sun dried tomato pesto, served with a tarragon jus

**Lamb**

Roast Rack of Lamb with a Rosemary and Balsamic Jus

Mushroom Crusted Lamb Rump

with a Mushroom and Leek Souboise and Red Wine Jus

Noisettes of Lamb with Chicken and Date Farce

roasted loin of lamb filled with a chicken and fresh date farce,  
napped with a blueberry cream sauce

Garlic and Rosemary Rubbed Roast Leg of Lamb

Lord Louey Lamb Back Strap

lamb back strap encased in golden puff pastry with sherry, braised mushrooms,  
then served on a redcurrant sauce

**Vegetarian**

Mediterranean Style Vegetable Stack

served with Sweet Chilli Jam and Pesto

Italian Vegetable and Cheese Strudel

sautéed Mediterranean vegetables mixed with a light tomato and basil sauce  
and cheddar cheese, encased in golden filo pasty

Grilled Vegetable and Roasted Tomato Penne

Asparagus, Avocado, Almond and Camembert Quiche

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## Desserts

Sticky Date, Maple and Walnut Pudding with Toffee Sauce

Chocolate and Walnut Brownie

With vanilla ice-cream and hot chocolate sauce

White Chocolate, Hazelnut and Kaluha Swirl Cheesecake

Crème Caramel

Mini Pavlova & Strawberry Sandwich

topped with chocolate gnash

Chocolate Mocha Mud Pie with Raspberry Coulis

Individual Baked Chocolate Cheesecake

served on a cinnamon anglaise sauce

Caramel Meringue Pie

Fresh Fruit Salad

Cherry, Chocolate and Hazelnut Strudel

Chocolate Cups with Mango, Topped with Frangelico and Hazelnut Praline

Mousse served on a mango coulis

Apricot and Pistachio Crepe served with whipped cream and ice-cream

Individual Cheese and Fruit Platter

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## Carvery Menu

### **Choice of Freshly Roasted Meats Carved at the Buffet Table**

Roasted Leg of Pork

Herb and Mustard Crusted Topside of Beef

Rosemary and Garlic Infused Leg of Lamb

### **Hot Vegetables**

Garlic Creamed Potatoes

Honey'd Julienne Carrots

Sautéed Beans with Almonds

Cauliflower and Broccoli Mornay

Home Style Pan Gravy

### **Selection of Condiments**

Mixed Bread Basket & Butter

### **Dessert**

Choice of Two from the Dessert List served to table alternate drop

### **Self Service Tea and Coffee Station**

#### **Salad Bar**

(additional \$6.00 per head)

Country Style Potato Salad

Coleslaw

Caesar Salad

Bombay Pasta Salad

Minted Cucumber and Yoghurt Salad

Tomato Wedges

Whole Baby Beetroots

Mixed Lettuce

Celery Curls

An Entree May Be Added at an Extra \$10 per Person

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## Buffet

Roasted Fresh and Carved in Front of You by our Chefs

Roast Striploin of Beef with Cumin and Pepper Crust

Roast Leg of Pork

Home Made Pan Gravy

### Cold Selection

Sliced Virginia Ham

Herb Roasted Chicken Pieces

Roast Turkey Breast

Beef Pastrami

### From The Salad Bar

Country Style Potato Salad

Caesar Salad

Greek Salad

Balsamic Mushroom Salad

French Bean and Sesame Salad

Cucumber and Yoghurt Riata

Tomato Wedges, Baby Beetroots, Celery Curls, Mixed lettuce

Condiments and Dressings

Basket of Mixed Bread

### Dessert

Choice of 2 From the Dessert List served to table alternate drop

Self Service Tea & Coffee Station

### Additional Extras Available cost per head

Set Entrée	Whole Poached	Prawns	Fresh Tasmanian	Smoked
\$10	Atlantic Salmon	\$7	Oysters	Salmon
	\$7		\$6	\$6

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## Function Policy

We have implemented certain policies to ensure the smooth running of our business and to meet everybody's obligations and customer's needs.

The menus enclosed should be considered as a guide only. Chef David will be only too happy to assist in any further ideas or suggestions you may have. To ensure we can deal with these we must have at least one full weeks notice.

Due to Licensing laws we cannot permit the bringing of any alcohol onto the premises. Please see the "Beverage List" for the range of beverages and their prices available. The Clubs Liquor License is until 12.00 midnight. The Southport Golf Club practices the responsible service of alcohol and asks your assistance in the implication of this policy.

The club has a Dress Standard. Please ensure all guests abide by this standard, details of which are on display in the foyer of the clubhouse. i.e. - Collared Shirt, Covered Footwear and if wearing shorts, socks to cover ankles.

The Southport Golf Club and Poinciana Catering prides itself on the care of its patrons and their belongings. Poinciana Catering will not be held liable for damage and/or injury to any patrons and/or their guests. Poinciana Catering will not accept responsibility for the damage, or loss of any property left on the premises prior to, during or after any function. Clients should, if necessary, arrange their own insurance.

While every effort is made to maintain prices as printed, prices are subject to change without notice to meet fluctuating costs. All prices are G.S.T. inclusive. All functions held on Public Holidays will incur a 15% surcharge.

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Tentative bookings are held for 7 days. To confirm your booking, a deposit of \$350.00 is required. In the advent of unforeseen cancellation a refund of the deposit will be made at the management's discretion. All cancellations made within a month of the intended function will be retained for loss of business.

A Room Hire fee of \$200 is payable for functions less than 40 guests.

Intended numbers are to be advised no later than 10 (ten) days prior to function. This is the minimum number of guests you will be charged for. In the event that a guaranteed number is not received ten days prior to function, the most recent number of guests indicated would be the minimum number charged.

Full payment of your food account is required four days prior to function. Payment can be made by either cash, bank cheque, eftpos (excluding Amex and Diners) or direct debit into our account. (Heritage Building Society, Account No 8681805 BSB 638-060). Please note a 4% charge will apply to all eftpos and credit card transactions.

Helen WHITE  
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