



Function & Event

PACKAGES

Fairway
2307



About Us & Event Types

About Us

Shortland Waters is a versatile venue for various events, including birthdays, baby showers, engagement parties, golf days, and corporate gatherings. Their experienced team offers tailored packages with delicious catering, flexible spaces, and friendly service, ensuring a simple and stress-free event experience.

We Cater For

- Birthday Celebrations
- Baby Showers
- Engagement Parties
- Corporate Events
- Golf Days
- Christmas Parties
- Sporting Presentations
- Family Gatherings
- Celebrations of Life
- Community Events

If your event isn't listed, speak with our team — we are happy to create a package tailored to your occasion.

Ways to Celebrate

Whether you are planning an intimate gathering or a larger celebration, Shortland Waters offers flexible event spaces that can be tailored to suit your occasion. Our relaxed clubhouse atmosphere provides the perfect setting for birthdays, engagements, corporate events, baby showers and more.

Half Clubhouse

Perfect for smaller celebrations and private gatherings, our half clubhouse space offers a comfortable and versatile setting while still enjoying the atmosphere of the venue.

Capacity

Cocktail Style: Up to 80 guests

Sit Down Dining: Up to 70 guests

Room Hire: From \$250

Suitable For

- Baby Showers
- Birthday Celebrations
- Corporate Meetings
- Family Gatherings
- Casual Events
- Intimate Life Celebrations

HALF CLUBHOUSE INCLUSIONS

- Exclusive access to the reserved half clubhouse function space
- Assistance from our in-house Event Coordinator throughout the planning process
- Access to a range of furniture including rectangular tables and seating options
- Napkins, glassware, cutlery and crockery included
- Professional wait staff for the duration of your event
- Use of televisions for slideshows or media presentations
- Complimentary onsite parking for guests

Full Clubhouse

Our full clubhouse hire is ideal for larger events and special occasions, offering exclusive use of the space with plenty of room for dining, entertainment and socialising.

Capacity

Cocktail Style: Up to 150 guests

Sit Down Dining: Up to 120 guests

Room Hire:

From \$350 Weekday

From \$500 Weekend

Suitable For

- Engagement Parties
- Wedding Reception
- Large Birthday Celebrations
- Corporate Functions
- Sporting Presentations
- Community Events

FULL CLUBHOUSE INCLUSIONS

- Exclusive access to the clubhouse space to style and decorate to suit your event
- Assistance from our in-house Event Coordinator throughout the planning process
- Access to a range of furniture including high bar tables, stools, lounges and rectangular tables
- Napkins, glassware, cutlery and crockery included
- Professional wait staff for the duration of your event
- Use of PA system, microphones and televisions for speeches, slideshows or media presentations
- Complimentary onsite parking for guests
- Flexible floorplan options to suit your event style
- Access to both indoor and outdoor clubhouse areas

Our team is here to help create a seamless and memorable event experience from start to finish.

Platters

Hot Chip Platter 2kg	\$30.00
Vegetable Spring Rolls 24PCS VEG	\$36.00
Mini Party Pies 20PCS	\$40.00
Sausage Rolls 20PCS	\$40.00
Meat Balls 20PCS	\$40.00
Four Cheese Arancini 20PCS VEG	\$40.00
Prawn Tempura 20PCS	\$40.00
Fish Cocktail 20PCS	\$50.00
Habenero Chicken Wings 25PCS	\$50.00
Calamari Platter 1.5kg	\$60.00
Fruit Platter	\$100.00
Charcuterie Platter	\$150.00

Dietary Requirements & Allergens

Vegetarian and gluten-free options are available on request and may incur an additional cost. While our chefs take great care to accommodate dietary requirements, please note that our kitchen is not completely nut-free or gluten-free and we cannot guarantee the absence of traces of these allergens.

GFA- Gluten Free Available an extra \$1 will be charge

DFA- Dairy Free Available

VEG - Vegetarian

GF- Gluten Free

DF- Dairy free

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Canapé

PACKAGES

Cold Canapes

Tomato, Basil & Marinated Feta Cheese Bruschetta with Red Onion Marmalade GFA, DFA	\$3ea
Vietnamese Rice Rolls with sweet chili & coriander GF	\$3ea
Selection of Nori Rolls with Wasabi & Soy GFA	\$3ea
Freshly Shucked Oyster with Fresh Lemon & Apple Dressing	\$4ea
Poached Ocean Trout, chives & Crème Fraiche with Toasted Sour Dough GF	\$4ea
Thai Wagyu Beef Salad with Crisp Shallot & Nam Jim Dressing DF	\$4ea
Pastrami & Rye with Dill Pickle Sandwich GFA	\$4ea
Assorted Finger Sandwiches (Chicken, Egg, Ham & Cheese) GFA	\$6ea

Hot Canapes

Pumpkin & Olive Arancini with Chipotle Honey Mayo & Parsley	\$3ea
Tiger Prawns Tempura with Citrus Aioli & Sweet Chili	\$3ea
Wagyu Beef Sliders, Sticky Rib Sauce, Fried Onion & Slaw	\$6ea
Chermoula Spiced Chicken Skewers with Mango & Lime Dressing GF, DF	\$4ea
Assorted Mini Pizza	\$4ea
Mini Kofta Kebabs with Sliced Onions, Sumac & Cumin Scented yoghurt GF, DFA	\$4ea
Brioche Croque Monsieur	\$6ea
Buffalo Chicken Winglets with Buttermilk Ranch Sauce	\$4ea
Crispy Fried Calamari Rings with Capers & Basil Mayo	1.5kg - \$60

Desserts

Wild Berry Cheese Cake	\$4 per serving
Sticky Date Pudding	
Cheese Cake	
Apple Tart	
Carrot Cake	

Please note that these prices serve as a guideline, as they may vary based on the quantity of each piece ordered.

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Buffet PACKAGES

PACKAGE 1

\$45 per person

Includes your choice of:

- 3 Salads
- 3 Main Dishes
- 3 Desserts

PACKAGE 2

\$65 per person

Includes your choice of:

- 5 Salads
- 6 Main Dishes
- 5 Desserts

Note

- Dietary requirements can be catered for upon request
- Menu items are subject to seasonal availability
- Final numbers and selections must be confirmed prior to your event

Menu

Salad

- | | |
|--|-------------------------------|
| Crunchy Asian Salad with Sesame Chili Dressing | Beetroot & Orange Salad |
| Roast Chicken Salad | Pasta Salad with Rainbow Slaw |
| Ramen & Pulled Pork Salad | Caesar Salad with Condiments |
| Som Tam (Spicy Green Papaya Salad) seasonal | Pumpkin & Arugula Salad |
| Assorted Green Salad with Balsamic Dressing | Salad Caprese |

Desserts

- | | |
|---------------------|---------------------|
| Black Forest Cake | Vanilla Panna cotta |
| New York Cheesecake | Sticky Date Pudding |
| Chocolate Mud Cake | Apple Crumble |
| Rich Carrot Cake | Assorted Ice Cream |

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Buffet Package

Main Dishes

Chinese

- Stir fried Pork **GFA**
- Vegetables Spring Roll & Sweet Chilli Sauce **VEG**
- Combination Fried Rice
- Beef In Black Bean Sauce **GF**
- Selection Of Dumplings
- Prawn Stir-fried with Asian Veg **GF**
- Fried Chicken Cantonese Style

Roast

- Slow Roast Lamb Leg Garlic & Rosemary **GF**
- Roast Pork with Caramelized Pineapple **GF**
- Slow Roasted Beef, Herb Butter **GF**
- Rosemary & Parmesan Fries **VEG**
- Broccoli with Fried Garlic & Lemon Oil **VEG**
- Mash Potato, Chives & Butter **VEG, GF**
- Grilled Catch of The Day, Pea & Citrus Crispy Polenta Cakes **GF**
- Roast Pumpkin, Sage Butter, & Maple Glaze **VEG, GF**
- Garlic & Rosemary Roasted Chat Potato
- Steamed Seasonal Greens **VEG, GF**

Indian

- Indian Style Potato Curry, Tempered Curry Leaves & Mustard Seeds **VEG**
- Rice Pulao, Dried Nuts **VEG**
- Butter Chicken
- Dal Makhani
- Pork masala
- Gobi Aloo Curry
- Beef Curry chef Style
- Paratha/ Naan Bread

Thai

- Thai Chicken in Green Curry Sauce
- Massa man Beef Curry
- Pork Rendang
- Pad Thai
- Stir fried Spicy Tiger Prawns with Green Onion & Sambal.
- Shrimp Fried Rice

Italian

- Penne Ala Carbonara
- Spaghetti Wagyu Beef Bolognese
- Seafood Linguine with basil pesto
- Pumpkin & Peas Risotto
- Saffron Rissoni Pasta
- Pumpkin & Sage Ravioli with Brunt Butter & Pine Seed
- Assorted Mini Pizza
- Chicken Cacciatore
- Veal Ala Milanese

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Seafood Buffet

PACKAGE

\$110
Per Person

Indulge in a complete seafood selection,
complemented by your choice of 5 salads and 5 desserts.

Cold Seafood Bar

Freshly Shucked oyster with condiments
Poached Prawns with Cocktail Sauce
Blue Swimmer Crabs
Green Lip Mussels with Capers Salsa

Smoked Atlantic Salmon with Condiments
Fried squid
Tuna Sashimi
California Seafood Rolls

Seafood Hot Section

Grilled Tiger Prawns & Basil Caponata
Pan fried Barramundi with Saffron Bruere Blanc
Seafood paela

Beer Battered Whiting with Tartare Sauce
Whole roasted catch of the day with Condiments
Poached Mussels in Chili Tomato Broth

Salad Choose 5 Salads

Crunchy Asian Salad with Sesame Chili Dressing
Roast Chicken Salad
Ramen & Pulled Pork Salad
Som Tam (Spicy Green Papaya Salad) seasonal
Assorted Green Salad with Balsamic Dressing

Beetroot & Orange Salad
Pasta Salad with Rainbow Slaw
Caesar Salad with Condiments
Pumpkin & Arugula Salad
Salad Caprese

Desserts Choose 5 Desserts

Black Forest Cake
New York Cheesecake
Chocolate Mud Cake
Rich Carrot Cake

Vanilla Panna cotta
Sticky Date Pudding
Apple Crumble
Assorted Ice Cream

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Alternative Drop MENU

2 Course
\$60
Per Person

3 Course
\$70
Per Person

Entrée

- Pan Seared Japanese Scallops, Charred Pineapple, Cauliflower Espuma, Lemon Cream & Fine Herbs **GF**
- Herb Crusted Lamb rump, Pumpkin Paste, Minted Labneh & Pomegranate Salsa **GF**
- Poached Tiger Prawns, Cocktail Dip, Young Green Leaves, Shaved Fennel, Cucumber Salad & Green Oil **GF**
- Twice Cooked Pork Belly, Glazed Heirloom Carrots, Granny Smith Apple Sauce **GF**
- Apple Wood Smoked Atlantic Salmon, Watermelon, Dill & Lemon Sauce **GF**
- Soft -Shell Crab Tempura, Miso Dressing & Asian slaw
- Potato Gnocchi, Stir Fried Wild Mushroom, Garlic & Cream **GF, V**
- Quinoa, Avocado, Sweet Potato & Compressed Apple Vinaigrette **VEGAN**

Main

- Five Spiced Duck Breast, Stir fried Asian Greens, potato fondant & jus **GF**
- Pan Fried Atlantic Salmon, Caponata, Fried Capers, Pomme Puree, Saffron Cream Reduction **GF**
- Char Grilled Riverine Striploin (250gm), garlic Potato , Sauteed Wild Mushrooms, Buttered Broccolini & Port Wine Jus **GF**
- Wilted Spinach, Smoked Ham & Cheese Stuffed Supreme of Chicken, Sweet Potato Mash, Ratatouille, Green Peppercorn Sauce **GF**
- Pan Seared Rack of Lamb , Truffle Cauliflower Puree, Sauteed Vegetables, Herb polenta & Lamb Jus **GF**
- Baked Ginger, Lemon Grass Marinated Salt Water Barramundi, Stir Fried Asian Veg & Kecap Manis **GF**
- Assorted Mushrooms Risotto, Black Truffle Oil, Sweet Peas, Shaved Grana Padano & Baby Herbs **GF, V**
- Harissa Carrots, Fennel & Black Lentil Ragu **VEGAN**

Desserts

- Classic Cheesecake & Assorted Berries **GF**
- Warm Sticky Date Pudding, Toffee Sauce, Vanilla Ice Cream & Almond Biscotti
- Blueberry Cheesecake, Mix berry coulee, Honeycomb Ice-Cream.
- Callebaut Chocolate Fondant, Raspberry Coulee & Chocolate Wafer.

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Beverage

PACKAGES

We offer flexible beverage service options to suit the style and budget of your event. Whether you would prefer to host your guests with a bar tab or allow guests to purchase their own drinks throughout the event, our team can help tailor a beverage option to best suit your celebration.

Tab on Consumption

A Tab on Consumption allows the host to keep a running bar tab for beverages purchased by guests throughout the event at our standard bar prices.

This option gives you the flexibility to:

- Set a spending limit if desired
- Choose specific beverages to be included on the tab
- Provide a hosted bar experience for your guests

Once the nominated tab limit has been reached, the bar can either revert to a cash bar or continue upon authorisation from the host.

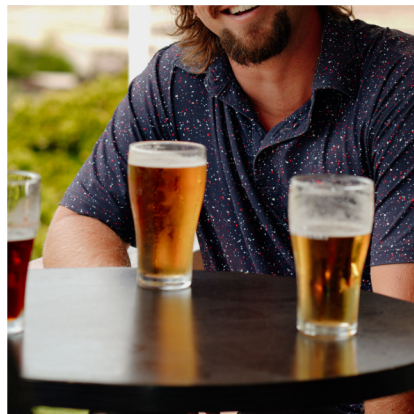
Cash Bar

A Cash Bar allows guests to purchase their own beverages directly from the bar throughout the event at our standard bar prices.

Beverage Service Information

- Beverage selections are subject to RSA guidelines
- Bar service is provided by our professional staff
- Beverage arrangements can be tailored to suit your event requirements

Please speak with our team to discuss the best beverage option for your function.



Shortland Waters Golf Course

terms and conditions

Shortland Waters Golf Course

Tentative Bookings: Tentative bookings will be held for a maximum of seven (7) business days. After this period, management reserves the right to release the booking unless confirmation and deposit payment have been received.

Booking Confirmation: Bookings are confirmed only upon receipt of a non-refundable deposit equal to 50% of the room hire fee. Management reserves the right to cancel any unconfirmed bookings.

Cancellation Policy: All cancellations must be made in writing.

- Deposits are non-refundable.
- Cancellations made within fourteen (14) days of the event may incur additional charges for any confirmed catering, staffing, or supplier costs already incurred by the club.
- In the event of unforeseen circumstances, management reserves the right to reschedule or relocate functions where necessary.

Final Catering Numbers: To ensure the efficient execution of your function, final catering numbers must be confirmed no later than five (5) working days prior to the event.

Charges will apply based on the confirmed guest numbers provided. Reductions in guest numbers after this time may not reduce the final catering charge.

Payment Terms: The remaining balance must be finalised no later than seven (7) working days prior to the function unless prior arrangements have been approved by management.

Payments may be made via direct deposit, cash, or EFTPOS at the club office.

A 1% surcharge applies to all EFTPOS transactions.

Beverage Service: All beverage service is subject to the Responsible Service of Alcohol legislation and club policies.

No food or beverages may be brought onto or removed from the premises unless prior approval has been granted by management. Bar tabs must be finalised at the conclusion of the function unless otherwise arranged.

Responsible Service of Alcohol: Shortland Waters Golf Club is committed to complying with all State Government regulations relating to the Responsible Service of Alcohol (RSA).

Management reserves the right to refuse service to intoxicated persons, minors, or guests displaying disorderly or inappropriate behaviour. Such persons may be asked to leave the premises. The client is responsible for the behaviour and conduct of their guests at all times, particularly when arriving at or departing from the venue. Management reserves the right to terminate any function without refund should behaviour threaten the safety, comfort, or wellbeing of staff, guests, neighbours, or club property. Police may be contacted if required.

Security & Guest Responsibility: Shortland Waters Golf Club accepts no responsibility for loss, theft, or damage to any items brought onto the premises by the client or their guests. The client is responsible for ensuring the safety and security of their belongings, equipment, gifts, decorations, and personal items during the event. Functions with 100 guests or more may require licensed security personnel. Security can be arranged through the club at the client's expense.

Entertainment & Noise Restrictions: Entertainment, including DJs, live music, performers, and external audio equipment, is permitted only with prior approval from management.

All entertainment must comply with venue noise restrictions and licensing requirements. Management reserves the right to lower sound levels or cease entertainment if deemed excessive or disruptive to other patrons, neighbours, or club operations. Any equipment brought onto the premises is done so at the client's own risk.

Decorations & Venue Styling: Permission must be obtained from management prior to the installation of decorations, lighting, signage, or other styling items.

The following items are strictly prohibited:

- Naked flames or candles without approval
 - Glitter
 - Confetti
 - Smoke machines
 - Items that may damage walls, ceilings, floors, or furniture
- Any damages caused during setup, the event, or pack down will be charged to the client.

Children Supervision: Children attending functions or events must remain under the supervision of a parent or responsible adult at all times. The client accepts full responsibility for the behaviour and safety of all children attending the function.

For the safety and comfort of all patrons, children must not run unsupervised throughout the venue, car park, golf course, or surrounding club grounds. Management reserves the right to address any unsafe or disruptive behaviour where necessary.

Cleaning & Additional Charges: Clients are expected to leave the function space in a reasonable condition at the conclusion of the event.

Shortland Waters Golf Club reserves the right to charge additional cleaning fees for excessive mess, damages, spills, staining, bodily fluids, decorations requiring extensive removal, or any cleaning requirements beyond standard post-function servicing.

Any repair, replacement, or additional labour costs resulting from damage caused by the client, guests, or external suppliers will be charged accordingly.

Damages & Indemnity: The client accepts responsibility for any loss, damage, or excessive cleaning caused by themselves, their guests, contractors, or invitees during the function.

The client agrees to indemnify and hold harmless Shortland Waters Golf Club against any liability, claims, costs, damages, or proceedings arising from the function, except where caused by the club's negligence.

Smoking Policy: Smoking and vaping are permitted only in designated smoking areas located to the right-hand side of the building.

Delivery & Collection of Goods: The club will accept delivery of goods, decorations, or equipment only on the day of the function or up to 24 hours prior unless prior arrangements have been approved. All items must be collected immediately following the event unless otherwise arranged with management. Any items left on the premises remain at the owner's risk.

Seasonal Menus & Pricing: Menus and pricing are subject to seasonal availability and change without notice. Where possible, Shortland Waters Golf Club will endeavour to accommodate dietary requirements and special requests. Final menu selections must be confirmed a minimum of seven (7) working days prior to the function.

Privacy & Confidentiality: All pricing and personalised packages provided by Shortland Waters Golf Club are confidential and tailored specifically to the client's requirements.

GST: All prices quoted are inclusive of GST.



VISIT US

Shortland Waters Golf Club
90 Vale Street,
Shortland NSW

CONTACT US

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