

The Mill Functions

Beautiful views, Fabulous food, Friendly atmosphere...

Welcome to 'The Mill' at Longyard Golf



We'd love to welcome you to The Mill to celebrate your special event. Our friendly team will work with you to create your perfect menu & make your function memorable & unique.

The Mill's main dining room seats 120 people (formal dining, more for cocktail-style), & adjoins a large deck overlooking the golf course, gardens & our fully-fenced kids' playground.

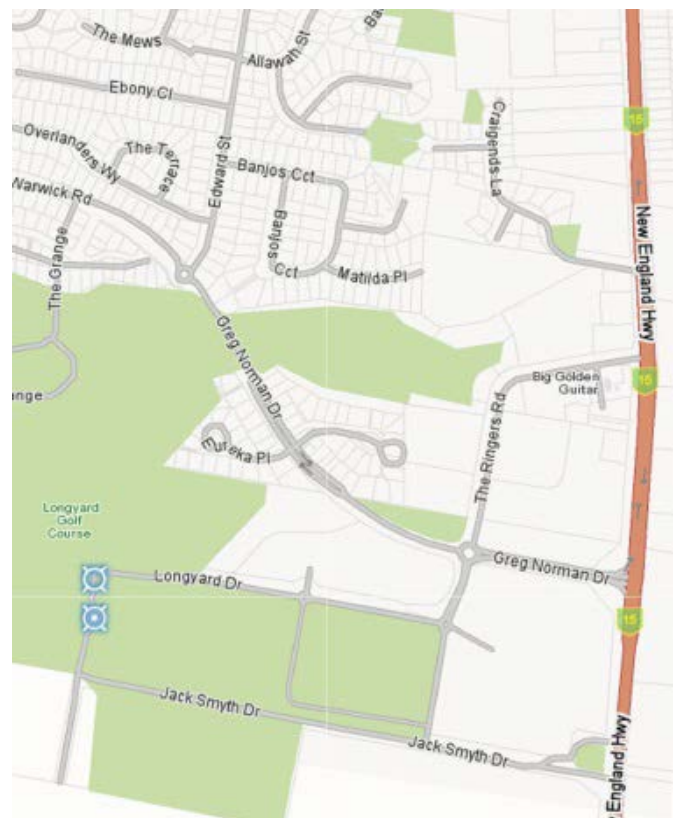
*The Mill also has a stylish **private dining room** available for function packages of up to 60 people.*

Our visual media support USB, DVD or laptop devices, & our sound systems have full MP3 Connectivity.

Why not try a hit of putt-putt & some platters to ease in to your event (package & group rates available)?

The Mill is conveniently located just off the New England Highway & Greg Norman Drive (via Longyard Drive).

To discuss your requirements or arrange a meeting, please call Head Chef Lynette on 6765 2988, or email themill@longyardgolf.com.au



Canapé Dining Packages

Minimum 25 people for packages: other group packages quoted on request

Silver Canapé Package

Dips, crackers, 4 choices from column A; 4 choices from column B...\$20pp

Gold Canapé Package

Dips, mixed cheeses, crackers, veggie crudités; 5 choices from column A; 8 choices from column B...\$27 pp

Morning/Afternoon Tea Package

Coffee/tea station, mixed sandwiches, scones & cupcakes...\$12pp

Add hot food...\$17pp)

Extras Quoted on Request: Fruit platters & liqueur cream dip, cakes & cupcakes, candy bar, cocktails, champagne service

Arrival Platters are available prior to a dining package, please enquire for options From \$40

Column A

**Mixed Mini Spring Rolls, Mini Veggie Samosas, Mini Dim Sims*

**Kids' Platters (all 3 options served with chips & sauce)*

- 1. Chicken Nuggets*
- 2. Fish Cocktails*
- 3. Cocktail Frankfurts*

**Spinach & Fetta Pastizzi*

**Marinated Chicken Wings*

**Crispy Potato Wedges w/Sweet Chilli & Sour Cream for Dipping*

**Gourmet Party Pies w/Tomato Sauce*

Column B

**Bruschetta (2 Options):*

- 1. Tomato, Basil Pesto, Onion, Olive Oil & Parmesan*
- 2. Grilled Mediterranean Veggies w/Fetta*

**Texas Beef Sliders*

**Salt & Pepper Squid w/Aioli for dipping*

**Chicken Kiev Balls*

**Coconut Crumbed Prawns w/Sweet chilli dipping sauce*

**Mini Sausage Rolls w/Chunky tomato relish*

**Mini Quiches*

**Vegetable Spring Rolls w/Sweet chilli dipping sauce*

**Crumbed Whiting w/Tartare dipping sauce*

**Chicken Satay Skewers w/Peanut dipping sauce*

**Potato Skins Stuffed w/Bacon, Shallots & Sour Cream*

Silver Dining Package

2 Courses \$38/3 Courses \$48

**Choose up to 3 Options from Each Course*

Gluten &/or dairy free or other dietary requests welcome.

*NOTE: We Quote Decorative Sweet Stations, Self-Serve Candy Bars &
A Wide Variety of Celebration Cakes On Request.*

Entrée

Chicken Satay Skewers

Served With Peanut Sauce & Steamed Rice

Thai Coconut & Sweet Potato Soup

Mildly Spiced With Fragrant Green Curry

Vol-Au-Vent Stuffed with Roasted Mediterranean Vegetables

Served With a Fresh Salad Garnish

Chicken Caesar Salad

Traditional Caesar Salad Topped With Tender Grilled Chicken Breast

Crumbed Whiting

Served With a Tangy Tartare Sauce

Main Course

Classic Roast Beef

Roast Beef Served With Creamy Mash, Gravy & Fresh Seasonal Vegetables*

Slow-Cooked Roast Pork

Roast Pork Served With Mashed Potato, Seasonal Veggies, Gravy, Crispy Crackling & Chunky Apple Sauce*

Succulent Roast Chicken

Roasted Chicken Served With Gravy, Creamy Mash & Fresh Vegetables in Season*

Grilled Vegetable Stack

Drizzled With Pesto & Garnished With Fetta & a Petit Side Salad

Cajun-Spiced Fish

Served With Creamy Guacamole, Mashed Potato & A Blend of Fresh Seasonal Vegetables

**Choose Roast Veggies or Creamy Mashed Potato With Any Roast Meal*

Dessert

Apple Strudel

Served Warm, With Vanilla Custard & Ice-Cream

Individual Pavlova

Topped With Whipped Cream & Seasonal Fresh Fruits

Profiterole in Rich Chocolate Sauce

Filled With Vanilla Custard & Fresh Cream

Sticky Dark Chocolate Pudding

Served Warm With Creamy Vanilla Ice-Cream

Passionfruit Cheesecake

Served With Whipped Cream

Gold Dining Package

2 Courses \$48/3 Courses \$58

*Choose up to 3 Options from Each Course, including from Silver
Dining Package options*

Entrée

Fettuccine

In a Chicken, Basil Pesto & White Wine Cream Sauce

Thai Beef Salad

With Crispy Noodles, Peanuts & Our Own Tasty Thai-style Dressing

Creamy Galliano Prawns

King Prawns Cooked in a Vanilla Liqueur Sauce, Served With Rice

Roast Vegetable Salad & Grilled Haloumi

Drizzled With a Tasty Balsamic Dressing

Crab & Sweet Corn Soup

*Garnished With Spring Onion, & Served With a Fresh White Dinner
Roll & Butter*

Main Course

Crispy-Skinned Salmon

Served With a Sweet Chilli, Honey & Lime Sauce, Potato Mash & a Tasty Blend of Fresh Seasonal Vegetables

Scotch Fillet Steak (min 300gm)

Served Medium, With a Bourbon Whisky & Mild Peppercorn Cream Sauce, Potato Mash & Fresh Seasonal Vegetables

Chicken Breast Supreme Stuffed With Bacon, Spinach & Camembert In a Creamy White Wine Sauce, With Fresh Veggies & Mashed Potato

Feather-Light Vegetable Crepes

Stuffed With a Rich, Creamy, Delicately-Spiced Vegetable Filling

Herb-Crusted Rack-of-Lamb (4-rib)

Topped With a Red Wine Jus, Served With Mashed Potato & Fresh Seasonal Vegetables

Sticky-Glazed Pork Cutlet

In a BBQ Plum Glaze, Served With a Blend of Fresh Vegetables in Season & Creamy Potato Mash

Dessert

Zesty Baked Citrus Tart

Served With Fresh Whipped Cream

Sticky Date Pudding

Served Warm, With a Butterscotch Sauce & Vanilla Ice-Cream

Individual Chocolate Cheesecakes

Drizzled With A Syrupy Liqueur Reduction & Served With Cream

Brandy-Snap Baskets

Filled With Seasonal Fresh Fruit Salad & Whipped Cream

Velvety Chocolate Mousse Pots

Served With Cream

Terms & Conditions

A \$150.00 non-refundable deposit is required to secure your booking. This will be deducted from your final invoice.

We require a \$250.00 security deposit, in addition to the booking deposit, for 18th and 21st birthday parties. This will be refunded after your function if there is no damage to the venue or its property. There may also be a charge for extra security if required.

Final numbers and menu choices are required at least 7 days prior to your function for catering & invoicing purposes.

You will be invoiced for 100% of the function costs 7 days prior to your function date which is due and payable prior to your function date.

You may elect to have a cash bar (guests pay for own drinks) or you may have a bar tab which is to be finalised at the end of the function (cash or a credit card will be held at bar until settlement of account).

Alcohol cannot be served past 11.45pm & we prefer functions to finish shortly after midnight.

Our courtesy bus operates on request from 9pm on Friday & Saturday nights. Trips must be within an approximate 10km radius of the venue & timing of transport will depend on staff availability.

Longyard Golf will take all precautions to ensure necessary care of your belongings but cannot accept responsibility for lost or damaged possessions.