



GOURMET BBQ

We're excited to help you celebrate your special occasion and are committed to making your experience at Eastwood truly memorable.

Please feel free to connect with our team to explore the available options and discuss how we can best meet your needs for your special event.

\$37PP

GOURMET SAUSAGES, BEEF BURGERS & ONIONS ALL SUPPLIED AND COOKED FRESH FOR YOUR EVENT.

SALADS, BREAD ROLLS AND BUTTER AND CONDIMENTS PROVIDED.

OPTION TO ADD A GRAZING PLATTER & DELICIOUS DESSERTS.

For all function enquiries contact our office on
03 9728 2944 or marketing@eastwoodgolf.com.au

Mains

	Gourmet sausages
	Beef burgers
	Chicken skewers
	Plant based option (V)
	Onions (V)
	Roasted vegetable lasagne, layered with tomato, parmesan and béchamel, baked with mozzarella cheese (V)

Desserts @ additional \$8 per person

	Sticky date pudding with rich butterscotch sauce and double cream
	Chocolate mud cake served with double cream and berry coulis
	Lemon tart served with berry coulis and double cream

	Gluten free orange & poppy seed cake, set on raspberry coulis and double cream
	Baked berry cheesecake, served with fresh cream and berry coulis
	Dessert buffet of mixed selection

Platters @ additional \$120 per platter (suitable for 15-20 persons)

	Grazing platter with cheeses, dips, sliced meats, crackers, fruit & nuts
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