

CELEBRATE WITH US

BGC

BROOME GOLF CLUB

Discover our curated menus designed for unforgettable events. Whether it's a Christmas party, an end-of-year gathering or a corporate celebration, we offer the perfect setting, delicious food and a relaxed atmosphere.



COCKTAIL FUNCTION MENU

Club Package. \$35 per person, choose 3 Grazing and 2 Substantial
Premium Package. \$45 per person, choose 4 Grazing and 3 Substantial

GRAZING

Tomato arancini

Crispy risotto balls filled with rich Napoli sauce and melted parmesan

Chicken satay

Juicy chicken skewers served with spicy peanut sauce

Fried prawn gyoza

Dumplings filled with flavoursome prawn mince served with gluten free soy sauce

Fried pork gyoza

Dumplings filled with tasty pork mince served with gluten free soy sauce

Duck spring rolls

Thin crispy wrapper filled with juicy duck served with chilli sauce

Bruschetta

Toasted sourdough topped with tomato, feta and red onion

Potato croquette

A stick of mashed potato filled with mozzarella, crumbed with panko and fried

SUBSTANTIAL

Beef sliders

Juicy bite-sized beef pattie, topped with melted cheese and a hint of burger sauce, all tucked into a soft Japanese bun

Barramundi slider

Tempura barramundi, served in a soft Japanese bun with Chinese cabbage and tangy tartare sauce

Chicken tacos

Juicy marinated chicken wrapped in a soft tortilla with crisp wombok salad and a hint of fresh chilli

Fish tacos

Tempura barramundi, fresh slaw and tangy sauce wrapped in a soft tortilla

Vegetarian tacos

Crispy crumbed portobello mushroom with wombok salad and creamy Japanese mayonnaise wrapped in a soft tortilla

DESSERT

Brownies with pastry cream

Decadent soft brownie topped with silky pastry cream



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Add dessert for \$5 per person
Add bowls of chips \$16 per bowl served with tomato sauce and aioli

LONG TABLE MENU

A three-course menu designed for sharing, with platters served along a long table to create a relaxed, communal dining experience. **\$70 per person**

ENTRÉE

Tomato arancini

Crispy golden arancini with a rich tomato and herb filling

Crispy prawn skewer

Skewers of crispy prawns with smooth cocktail sauce on Chinese cabbage

MAIN

Roast chicken and potatoes

Tender roast chicken served with perfectly golden, crispy potatoes and smoked demi-glace for a hearty classic

Prawn salad

Succulent prawns served with fresh seasonal greens, herbs and a light, zesty dressing

Rigatoni pasta with beef ragu

Al dente rigatoni with a rich, slow-braised beef ragu, finished with parmesan

DESSERT

Tiramisu

An Italian classic of espresso-soaked sponge layered with silky mascarpone cream and a dusting of cocoa

Or

Brownie with pastry cream

Decadent soft brownie paired with velvety pastry cream for a rich, melt-in-your-mouth indulgence

