

Welcome to Boonah Golf Club's
Set Menus and Smorgasbord Meals.

Please find enclosed our different varieties
of Menus
Which we hope will help you enjoy
and celebrate your Special Day.

If you have any questions or queries please
do not hesitate to contact us
on our Telephone

07 54631470

or Fax Machine

07 54632111

Thank you for your time.

*Please note that all Prices
Shown in this booklet
Include the GST.*

*Prices are also subject to change,
Due to every day cost increases.*

*\$ 150.00 Hall Hire applies
For use of the function room.*

Appetisers

*A selection of Hot and Cold Appetisers
Are available, starting from
\$4.95 per person*

Entrees

*Chicken and Sweet Corn Soup
\$5.75 per person*

*Creamy Asparagus Soup
\$5.75 per person*

*German Potato Soup
\$5.75 per person*

*Creamy Pumpkin Soup
\$5.75 per person*

*Quiche Lorraine served with garden fresh salad
\$5.95 per person*

All Prices include GST.

Main Meals

Roast Pork
\$17.95 per person

Roast Beef
\$17.95 per person

Roast Lamb
\$17.95 per person

Chicken Breast with your choice of sauce listed below
\$21.90 per person

Sweet Chilli, Mushroom, Creamy Port, Bacon & Basil, Lemon & Ginger,
Cheesy Curry and Asparagus sauce.

Baked Ham
\$21.90 per person

Fillet of Beef with
Pepper Crust
\$23.90 per person

All meals are served with five vegetables of your choice given off the list below
Any additional vegetables will be an extra \$1.00 per person.

Roast Potato, Potato Bake, Creamy Mashed Potato, Sweet Potato glazed with
Maple syrup and Hazlenuts, Roast Pumpkin, Pumpkin Bake, Mashed Pumpkin,
Carrots- honey or honey mustard, Peas, Beans, Corn, Cauliflow Bake, Curried Cabbage,
Stir fried Squash and Zucchini in a garlic butter sauce.

All Prices Include GST.

Dessert

*Sticky Date Pudding served
With Butterscotch sauce
\$6.50 per person*

*Home Made Steamed Plum Pudding served
With warm custard
\$6.50 per person*

*Home Made Apple Crumble served
With warm custard
\$6.50 per person*

*Fresh Fruit Salad and Ice-Cream
\$6.50 per person*

*Lemon Meringue
Tangy Lemon Filling topped with mouth watering meringue
\$6.50 per person*

*Hummingbird Cake
An exotic blend of banana and pineapple, spiced with a touch of cinnamon
\$6.50 per person*

*Platinum Cheesecake
Traditional creamy bake cheesecake with a biscuit base
\$6.50 per person*

*Mississippi Mud Cake
\$6.50 per person*

*Jelly and Ice Cream (Children Only)
\$4.25 per child*

*All desserts include bottomless cups of tea and coffee
And after dinner mints*

All Prices Include GST.

Smorgasbord Menu 1

Main Meal

Glazed Ham

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*Chicken Breast with your choice of sauce listed below
Sweet Chilli, Mushroom, Creamy Port, Bacon & Basil, Lemon & Ginger,
Cheesy Curry and Asparagus sauce.*

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Home made Lasagne

All Main Meals are served with your choice of five vegetables listed below

*Roast Potato, Potato Bake Creamy Mashed Potato, Sweet Potato glazed with
Maple Syrup and Hazelnuts, Roast Pumpkin, Pumpkin Bake, Mashed pumpkin,
Carrots- Honey or Honey Mustard, Peas, Beans, Corn, Cauliflower Bake, Curried
Cabbage and Stir fried Squash and Zucchini in a garlic butter sauce.*

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Desserts

Fruit Salad and Ice Cream

Platinum Cheesecake

Apple Crumble and Custard

Sticky Date Pudding and Butterscotch Sauce

Jelly and Ice Cream for children only

Tea and Coffee and After Dinner Mints

Cost \$34.50 per person

All Prices Include GST.

Smorgasbord Menu 2

Main Meal

Glazed Ham

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*Curry Chicken served on a
Steamed bed of rice*

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Home made Lasagne

All Main Meals are served with your choice of five vegetables listed below

Roast Potato, Potato Bake, Creamy Mashed Potato, Sweet Potato glazed with Maple Syrup and Hazelnuts, Roast Pumpkin, Pumpkin Bake, Mashed Pumpkin, Carrots-Honey or honey Mustard, Peas, Beans, Corn, Cauliflower Bake, Curried Cabbage and Stir fried Squash and Zucchini in a garlic butter sauce.

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Desserts

Fruit Salad and Ice Cream

Platinum Cheesecake

Apple Crumble and Custard

Sticky Date Pudding and Butterscotch Sauce

Jelly and ice cream for children only

Tea and Coffee and Afterdinner Mints

Cost \$31.95 per person

All prices include GST.