



FOX HILLS
GOLF CLUB

: SPECIAL EVENTS & PARTY PACKAGE



Thank you for considering Fox Hills Golf Club for your next event!

With spectacular panoramic views over the course, Fox Hills Golf Club is the perfect venue for your next celebration or event; birthdays, engagements, baby showers, christenings, formals, Christmas parties and more.

Fox Hills offers a comfortable and inviting atmosphere and is conveniently placed just 7km from the Parramatta CBD with easy access from the M4, M7 and Great Western Highway.

Our private event space caters for up to 120 guests and features a dance floor, free Wi-Fi facilities and ample on-site parking.

Our dedicated and experienced staff can help you from menu selections and beverages, to entertainment and decorations, to ensure your event is a memorable occasion.

We invite you to come and view our beautiful room and discuss your event requirements with our Events Coordinator.

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Canapé Packages



Canapé Package 1

\$29.00/person
Minimum 60 adults

- Choice of 2 hot canapes
- Choice of 2 cold canapés
- Choice of 1 fork selection
- Tea & Coffee Station
- 1 Event Server
- Table Linen



Canapé Package 2

\$34.00/person
Minimum 60 adults

- Choice of 3 hot canapes
- Choice of 3 cold canapés
- Choice of 1 fork selection
- Tea & Coffee Station
- 1 Event Server
- Table Linen



Canapé Package 3

\$39.00/person
Minimum 60 adults

- Choice of 3 hot canapes
- Choice of 3 cold canapés
- Choice of 2 fork selection
- Tea & Coffee Station
- 1 Event Server
- Table Linen

Additional servers may be requested.

Please discuss your alcoholic beverage requirements with your Event Coordinator.



Canapé Menu

Cold Selections

- Mini bruschetta w/ vine ripened tomatoes and balsamic glaze (V)
- Mini rare beef baguette w/ horseradish cream
- Potato blini w/ smoked salmon and caper tartare
- Sweet corn fritter w/ avocado and tomato salsa (GF)
- Caramelised onion and feta tartlet (V)
- Cranberry, brie and prosciutto crostini
- Sweet potato and spicy avocado bites (V)
- Rainbow rice paper rolls (GF)

Hot Selection

- Salt and pepper squid (GF)
- Satay chicken skewers
- Vegetarian spring rolls w/ sweet chilli soy dipping sauce (V)
- Thai fish cakes
- Marinated beef skewers (GF)
- Mini spinach and cheese triangles (V)
- Trio sauté mushroom arancini (V)
- Devilled chicken nibbles

Fork Selection

- Battered fish & chips w/ tartare sauce
- Combination hokkien noodles (V)
- Butter chicken w/ fragrant Jasmine rice
- Char grilled chicken Caesar salad
- Tender Thai beef and noodle salad (GF)
- Penne boscaiola



Set Menu Package

Includes bread and butter and tea and coffee station

Entrée

Traditional Caesar salad with cos lettuce, boiled eggs, croutons and parmesan (V)

Thai prawn skewers with rice noodles and Asian slaw with a sesame and soy dressing (GF, LF)

Pumpkin, spinach and ricotta cannelloni with rose sauce and mozzarella (V)

Pork and veal meatballs with Napolitana sauce and baby spinach

Vegetable stack with layered grilled vegetables served with rocket and basil pesto sauce (V, VG,GF,LF)

Rare grilled carpaccio beef with basil pesto potato stack and caper salsa

Manuka house smoked salmon on a Greek style salad with a creamy dill and cucumber yoghurt

Main

Slowly braised beef cheek served with potato, parsnip and garlic mash and buttered beans

Wild mushroom stuffed chicken served with parmesan chat potato, pancetta, shallot cream sauce and broccolini

Seared pork cutlet served with basil infused creamy cherry tomato, eggplant risotto and a sambuca jus

Prosciutto beef mignon served with creamy mash potato, sautéed snow peas and a red wine jus

Tunisian crusted lamb rump served with herb and raisin infused pearl couscous, roasted capsicum

Atlantic salmon fillet served with confit garlic skordalia, shaved zucchini and fennel salad, mint riata

Baked barramundi fillet served with eggplant and fennel ragout, sea salt potato wedges and lemon dill butter

Dessert

Lemon Meringue Tart with cream and berry coulis

Tiramisu with coffee cream and strawberries

Baked New York cheesecake with cream and berry coulis

Sticky date pudding with cream and butter scotch sauce

Baked apple tart with cream and anglaise sauce

Dark chocolate mud cake with cream and strawberries

Seasonal fruit salad with passionfruit sauce

Set Menu Pricing

Minimum 60 Adults
Two course \$48/person
Three course \$53/person



Buffet Menu 1

Choice of 2 hot dishes, 3 pastas & 2 salads

Accompanied by fresh bread rolls and butter, mini finger food sweets, tea & coffee station

Hot Dishes

Beef and mushroom stroganoff (GF)

Mild butter chicken and minted raita

Grilled sea perch with lemon butter sauce (GF)

Lightly battered chicken tenderloin with sweet and sour sauce

Crispy battered fish fillets

Pastas

Pumpkin and ricotta ravioli with napolitana sauce (V)

Steamed fragrant rice (GF, V)

Homemade rich beef ragu and bechamel lasagne

Chicken pesto linguine with white wine cream sauce

Penne bosciaola with shallots and parmesan

Salads

Freshly made garden salad (V, GF)

Creamy potato salad

Freshly made Caesar salad

Homemade coleslaw with aioli (V)

Buffet Menu 1 Pricing

\$35/person

Minimum 40 people



Buffet Menu 2

**Your choice of 3 hot dishes,
2 sides & 2 salads**

Accompanied by fresh bread rolls and butter, mini finger food sweets, tea & coffee station

Hot Dishes

Braised beef cheek with red wine and pancetta jus (GF)

Beef & mushroom stroganoff

Thai green chicken curry & vegetables

Chicken thigh fillet with capsicum, mushroom, onion and tomato ragout (GF)

Grilled sea perch with lemon butter sauce (GF)

Roast loin or pork with spiced apple compote and gravy (GF gravy available)

Roasted pumpkin & ricotta ravioli with napolitana sauce and parmesan (V)

Stir-fry Asian vegetables & hokkein noodles with chilli soy dressing (V)

Sides

Twice cooked roasted baby potatoes with herb seasoning (V)

Steamed fragrant rice (V, GF)

Creamy baked potato with cheese and garlic (V)

Buttered garlic seasonal vegetables (V, GF)

Roasted seasonal vegetables (V, GF)

Salads

Traditional Greek salad (V, GF)

Homemade coleslaw with aioli (V)

Fresh seasonal mixed garden salad (V, GF)

Traditional Caesar salad with bacon and croutons

Moroccan cous cous with peppermint, sultana, mixed capsicum and spanish onion (V)

Steamed chat potato with bacon, seeded mustard, shallots and mayonnaise

Buffet Menu 2 Pricing

\$45/person

Minimum 40 people



Buffet Menu 3

**Your choice of 4 hot dishes,
3 sides & 3 salads**

Accompanied by fresh bread rolls and butter, mini finger food sweets, tea & coffee station

Deli Meat Platter (GF)

Smoked leg ham with pickles & mustard, roasted turkey breast & cranberry sauce, sliced sopressa salami, dips and marinated vegetables

Hot Dishes

Braised beef cheek with red wine and pancetta jus (GF)

Madras beef curry with fragrant basmati rice

Grilled chicken breast with creamy mustard sauce (GF)

Creamy chicken korma with fragrant rice

Pork and veal ragu & bechamel lasagne

Roast loin of pork with spiced apple compote and gravy

Roast pumpkin, ricotta ravioli with pine nuts spinach in a basil pesto cream sauce and parmesan (V)

Grilled sea perch with lemon butter sauce (GF)

Chicken and prawn Singapore noodles

Sides

Twice cooked roasted baby potatoes with herb seasoning (V)

Steamed fragrant rice (V, GF)

Creamy baked potato with cheese and garlic (V)

Buttered garlic seasonal vegetables (V, GF)

Roasted seasonal vegetables (V, GF)

Salads

Traditional Greek salad (V, GF)

Homemade coleslaw with aioli (V)

Fresh seasonal mixed garden salad (V, GF)

Traditional Caesar salad with bacon and croutons

Moroccan cous cous with peppermint, sultana, mixed capsicum and spanish onion (V)

Steamed chat potato with bacon, seeded mustard, shallots and mayonnaise

Buffet Menu 3 Pricing

\$49/person

Minimum 40 people

BBQ Buffet Menu

Accompanied by fresh bread rolls and
butter and condiment sauces

On The Grill

Tender rump steak

Chicken breast

Beef sausage

Baked potato with sour cream
and chives

Cold Selection

Crisp garden salad

Creamy bacon and seeded mustard
potato salad

Mediterranean vegetable pasta

BBQ Buffet Menu Pricing

\$29/person

Minimum 40 people



High Tea Menu

Choice of four types of Finger Desserts

- Cupcakes
- Muffins
- Vanilla slice
- Blueberry and ricotta tart
- Raspberry and ricotta tart
- Portuguese tart
- Lemon tart

Choice of two types of Savoury

- Mini croissant
- Rainbow rice paper rolls
- Smoked salmon on potato bollani
- Cranberry, brie and prosciutto crostini
- Caramelised onion and feta tartlet
- Sweet potato and spicy avocado bites

Choice of four types of Tea

- English Breakfast
- Earl Grey
- Chamomile
- Sweet Green Tea
- Lemon and Ginger
- Peppermint



High Tea Menu Pricing

\$35/person
Minimum 40 people



Package Additions

We are happy to recommend suppliers (and arrange on your behalf when possible) including the following:

- Cakeage
 - \$1.50/person (Plates and cutlery supplied)
 - \$2.50/person (Cut and plated)
- 4 Hour Beverage Package - \$32/person
(Includes tap beer, house wine and soft drink)
- Waiter Service - \$40/hour per waiter (Minimum 3 hours)
- Chair Cover & Sash Black or white with your choice of sash colour
(POA - 4 weeks notice)
- Entertainment including live bands (POA)
- DJ Service / Juke Box - \$450 / \$350 (5 hours - 3 weeks notice required)
- Florists (POA)
- Cake Specialists (POA)
- Photographer/ Videographer (POA)
- Extending Function to 12am - \$100
- Extra Security - \$200 (Required if your function exceeds 100 people)

Balloon Packages

Balloon Bouquets

- Bunches of 3 - \$10
- Bunches of 5 - \$12.50
- Bunches of 7 - \$15.50
- Single balloons \$3.00
(minimum 50)

Balloon Garlands

- Small - \$210.00
- Medium - \$300.00
- Large - \$410.00

Balloon Walls

- Standard - \$400.00
- Deluxe - \$450.00

Balloon Arches

- Standard - \$250.00
- Deluxe - \$350.00



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