

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 110 people (formal dining, more for cocktail-style), & adjoins a large deck overlooking the golf course, gardens & our fully-fenced kids' playground.

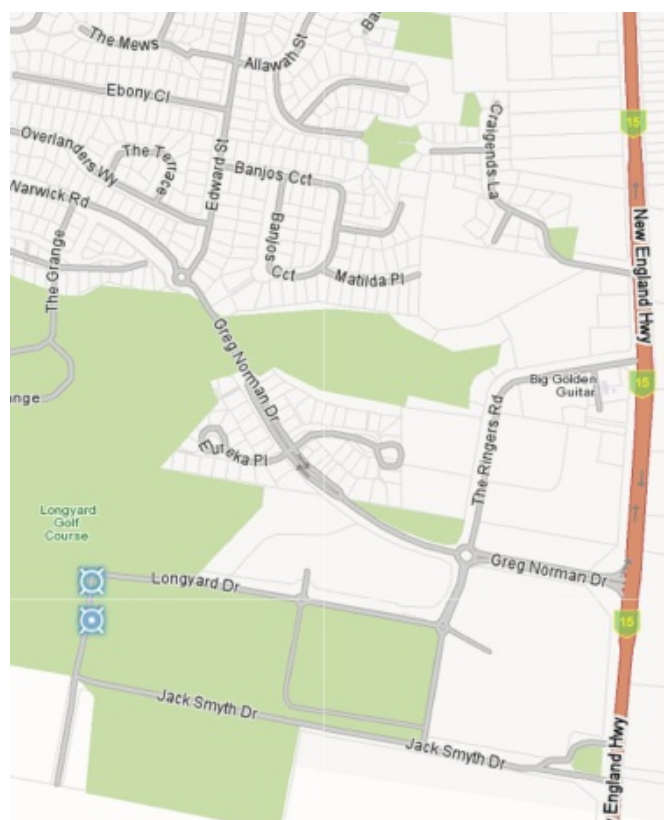
*The Mill also has a stylish **private dining room** available for function packages of up to 60 people.*

Our visual media support USB 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 (discounted 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 6765 2988 or email themill@longyardgolf.com.au



Canapé Dining Packages

Silver Canapé Package

\$20pp

Choose 5 canapes.

**\$23pp (35 people or less)*

Gold Canapé Package

\$25 pp

Choose 7 canapes.

**\$28pp (35 people or less)*

Vegan, vegetarian & gluten-free options available.

Extras Quoted on Request: Kids' Platters, Fruit platters, Cheese & Dip platters, Sandwich platters, Grazing platters, Slices & Sweets.

Morning/Afternoon Tea Package

Includes a coffee/tea station, platters of assorted sandwiches & fresh-baked sweet treats, such as scones with jam & cream, house-made slices & biscuits...\$15pp

Add a selection of hot canape platters...from an extra \$5pp

**Seasoned Potato Wedges
w/sweet chilli sauce & sour
cream*

**Spinach & Fetta Pastizzi
(crispy puff pastries)*

**Chicken Satay Skewers*

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

**Gourmet Party Pies w/tomato
sauce*

**Mini Sausage Rolls w/tomato
sauce*

**Assorted Mini Quiche*

**Texas Beef Sliders (mini beef
burgers with lettuce, cheese,
tomato & BBQ sauce)*

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

**Chicken Kiev Balls (crumbed
chicken mince filled with
garlic butter & deep fried)*

**Coconut Crumbed King
Prawns w/sweet chilli dipping
sauce*

**Crumbed Whiting w/tartare
dipping sauce*

**Mini Pizzas*

Silver Dining Package

2 Courses \$40/3 Courses \$50

**Choose 2 Options from Each Course*

Gluten &/or dairy free or other dietary requests will be accommodated where possible.

Entrée

Salt & Pepper Squid

Served with Citrus Aioli & a Fresh Salad Garnish

Vol-Au-Vent

Stuffed with Roasted Mediterranean Vegetables & Crumbled Feta, & Served with a Salad Garnish

The Mill's Chicken Caesar Salad

Our Version of the Classic: Mixed Mesclun, Crisp Bacon, Parmesan Cheese & Crunchy Croutons, Topped with Boiled Egg, Chicken Breast Schnitzel & a Creamy Caesar Dressing

Tempura Flathead Fillets

Served with Tangy Tartare Sauce, Lemon & a Salad Garnish

Main Course

Classic Roast Beef

Seasoned & Served with Baked Vegetables, Whole-Grain Mustard, Rich Gravy & a Side of Seasonal Vegetables

Slow-Cooked Crackling Roast Pork

With Baked Vegetables, Gravy, Chunky Apple Sauce & a Side of Seasonal Vegetables

Chicken Boscaiola

Succulent Chicken Breast Fillets in a Bacon, Onion & Mushroom Cream Sauce, Served with Potato Gratin & a Side of Seasonal Vegetables

Seafood Pot Pie

A Delicious Blend of Seafood in a Creamy Tomato-Infused Sauce with a Hint of Paprika, Topped with Puff Pastry, & Served with a Side of Seasonal Vegetables

Home-style Vegetable Lasagne

Layers of Char-Grilled Veggies, Pasta, Cheesy Bechamel & Rich Tomato Sauce, topped with a blend of Cheeses & served with a Petit Side Salad

Gold Dining Package

2 Courses \$48/3 Courses \$58

*Choose 2 Options from Each Course, including from Silver
Dining Package Options*

Entrée

Chicken Satay Skewers

*Served with Thai-style Peanut Sauce, Fragrant Steamed
Rice & a Salad Garnish*

Pasta Carbonara

*Spaghetti served Al Dente, in a Traditional Carbonara
Sauce of Creamy Egg & Crisp Bacon, topped with Shaved
Parmesan Cheese*

Thai-Style Beef Salad

*A Tasty Blend of Mesclun Greens, Cucumber, Cherry
Tomatoes, Red Onion, Crispy Noodles, Cashews & Juicy Beef
Strips, topped with a Thai-style Dressing*

Creamy Garlic Prawns

*King Prawns Cooked in a Creamy Garlic Sauce, Served with
Fragrant Rice & a Salad Garnish*

Main Course

Barramundi Fillet

Succulent Pan-Seared Barramundi, Baked & Served with a Lemon Butter Beurre Blanc Sauce, Potato Gratin & a Side of Seasonal Vegetables

Stuffed Chicken Breast

Whole Chicken Breast Filled with Spinach & Ricotta, Topped with a White Wine Cream Sauce & Served with Potato Gratin & a Side of Seasonal Vegetables

Mediterranean Vegetable Stack

Tasty Layers of Char-Grilled Seasonal Vegetables & Feta Cheese, Served with a Pesto Cream Sauce & Petit Side Salad.

Scotch Fillet Steak

Served Medium, with a Brandy & Mild Peppercorn Cream Sauce, Potato Gratin & Seasonal Mixed Vegetables

Lamb Shanks

Slow-cooked with Rosemary, Garlic, a hint of Maple Syrup & a Blend of Fresh Vegetables, Served on Creamy Potato Mash

Dessert

(Silver & Gold Packages)

Fresh Fruit Salad

*A Tasty Combination of Seasonal Fresh Fruits, Served with
Creamy Vanilla Ice Cream*

Apple Crumble Cheesecake Slice

*A Creamy Cheesecake Base Topped with Spiced Sweet Apple
& a Crunchy Crumb, Served with Whipped Cream &
Strawberries*

Warm Sticky Date Pudding

*Topped Generously with a Rich Butterscotch Sauce, Served
with Vanilla Ice-Cream & Cream*

Rich Chocolate Brownie

*Served with Warm Chocolate Sauce, Whipped Cream &
Fresh Strawberry*

Terms & Conditions

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

Final numbers and menu choices are required at least 14 days prior to your function. You will be invoiced for 100% of the function costs 14 days prior to your function date, which is due and payable prior to your function.

We are happy to arrange a bar tab for you, with cash or a credit card held at the bar until settlement of account, which is to be finalised at the end of the function.

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 a 10km radius of the venue & timing will depend on staff availability.

Please note that any costs required to rectify excess cleaning charges, or damage caused to the venue or its surrounding property (including golf course greens) will be payable by the booker of the function. Please check your decoration arrangements in advance with staff (no glitter or confetti).

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