



NELSON BAY
GOLF CLUB

GOLF • WEDDINGS • EVENTS

FUNCTION PACKAGE





NELSON BAY GOLF CLUB

WELCOME

Located just minutes from Nelson Bay's CBD and the stunning waterways of Port Stephens, and only a short drive from Newcastle and Sydney, Nelson Bay Golf Club offers the perfect backdrop for your next special event. With a scenic 27-hole golf course spread over 175 acres of beautifully maintained grounds, the club provides a serene environment for events, surrounded by native wildlife, including kangaroos, wallabies, and koalas. Whether you're planning a birthday party, engagement party, or another special occasion, Nelson Bay Golf Club combines natural beauty with modern facilities to create a memorable experience.

FEATURES

Modern Facilities – Versatile airconditioned function rooms with state-of-the-art audio-visual equipment and access to outdoor terraces and dining options.

Stunning Location – Situated near Nelson Bay’s CBD and within picturesque Port Stephens, offering a peaceful setting.

Onsite Catering – Tailored menus, from light refreshments to full-course meals, provided by the club’s experienced chefs.

Spacious Function Rooms – Large rooms for small meetings or bigger events, ideal for various corporate requirements.

Ample Parking – Free and easy parking is available for all attendees, ensuring convenience.

Proximity to Newcastle and Sydney – Accessible location, just 40 minutes from Newcastle and 2.5 hours from Sydney.

Natural Surroundings – Scenic views, wildlife, and tree-lined fairways provide a relaxing and inspiring environment.

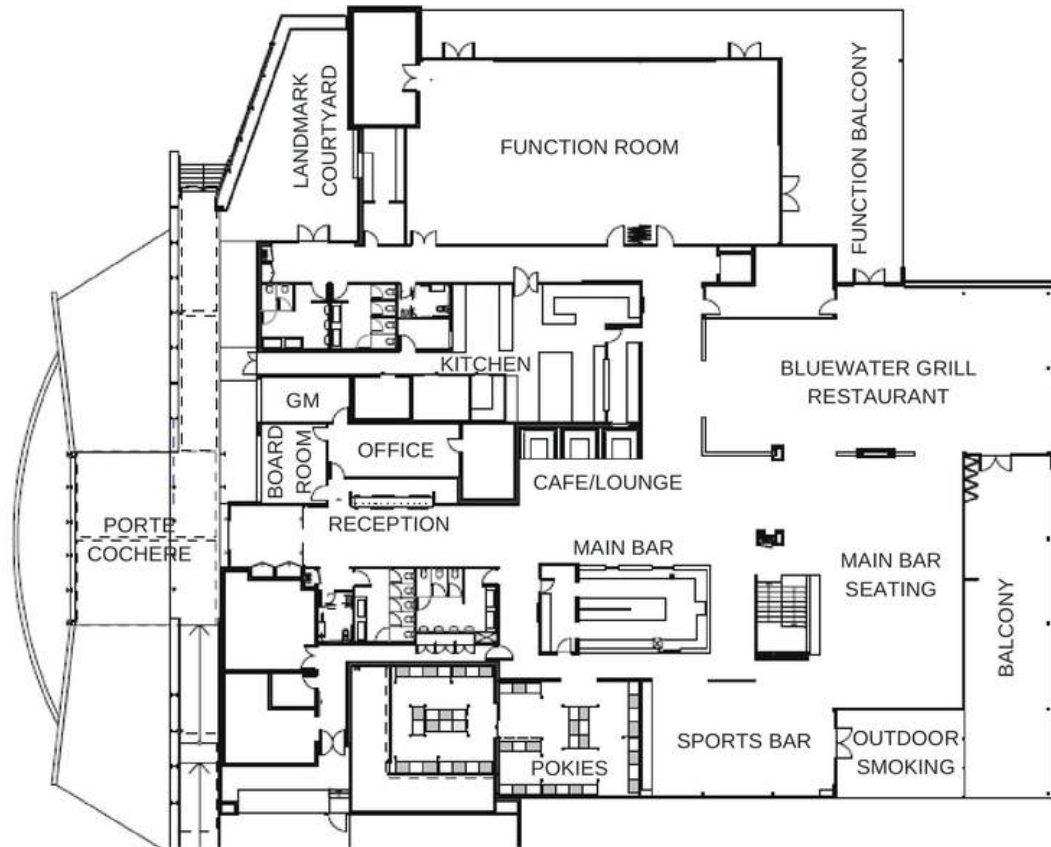
Customisable Packages – Flexible conference packages tailored to suit the needs of individual events and budgets.

Professional Event Team – A dedicated team to assist with event planning and on-the-day coordination to ensure smooth execution.

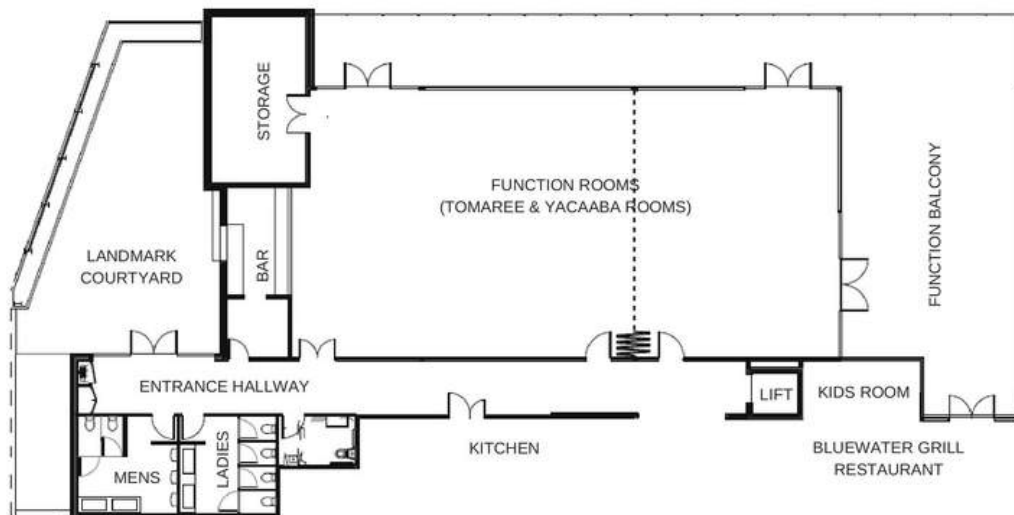


FLOOR PLANS

Overall Layout



Function areas



FUNCTION VENUES

TOMAREE ROOM AND TOMAREE TERRACE

Opens onto our terrace and can host smaller functions of up to 50 guests seated or 60 guests for a casual cocktail party.

Price - \$400 for 5 hours

YACAABA ROOM

Has a private bar and can seat 90 people banquet-style or 140 people for a cocktail party. This room opens up onto our Courtyard, creating an ideal pre-dinner drinks venue with beautiful sunset views.

Price - \$500 for 5 hours

FUNCTION ROOMS COMBINED

The combined Tomaree and Yacaaba rooms can hold an impressive 200 people for a cocktail party or 160 for a formal sit-down function. This room has its own private bar and opens out onto our balcony overlooking our stunning course.

Price - \$800 for 5 hours

COURTYARD

Perfect for a secluded afternoon outdoor cocktail party for up to 60 guests. This space has its own private bar and is perfect for those wanting a unique outdoor venue

Price - \$200 for 5 hours

BLUEWATER GRILL RESTAURANT

Our restaurant overlooks our stunning golf course and offers a superb a' la carte menu. Group bookings of up to 20 people can dine on our a' la carte menu, before having to choose from a set menu. Maximum number for a group booking in Bluewater Grill is 30 people.



MENUS

At Nelson Bay Golf Club, we understand that exceptional dining is a key ingredient in creating unforgettable events. Our menus are proudly crafted by the talented team at Bluewater Grill, who prepare every dish fresh on-site with the finest ingredients.

Our menu options are designed to accommodate a variety of event styles and preferences, ranging from elegant cocktail selections and table banquets to hearty carveries and indulgent two- or three-course sit-down meals. Our chefs are happy to accommodate any dietary requirements or special requests to make your group's dining experience seamless and enjoyable.

BREAKFAST MENU

For groups of over 30 people

Continental Breakfast \$30

cereal, fresh fruit, yoghurt, charcuterie, toast and preserves served with coffee and tea

EGG AND BACON ROLL \$15pp

served with coffee and tea

LIGHT BREAKFAST \$14.50pp

assorted danishes, muffins, and fresh sliced fruit served with tea and coffee

HOT PLATED BREAKFAST \$25pp

bacon, chipolata sausage, scrambled egg, baked beans, grilled tomato & hash browns, coffee, tea and juice

FULL HOT AND COLD BREAKFAST BUFFET \$35pp



2 COURSE LUNCH MENU

Please select two items each from two menu types for an alternate service function

\$33pp – 2 courses

MAIN

BBQ CALAMARI

on a Greek salad with pineapple compote, creamy roast pumpkin, seeded mustard, sun dried tomatoes, spinach, fetta penne pasta

BUTTER CHICKEN

on fragrant jasmine rice, lemon mint yoghurt & almonds

GRILLED CHICKEN & PRAWN SALAD

with shaved coconut, macadamia nuts topped with mango salsa and honey mustard dressing

GOURMET LAMB AND ROSEMARY SAUSAGES

with mashed potato, minted peas, and onion gravy

SMALL CHICKEN MIGNON ON PUMPKIN RISOTTO

topped with tomato chili jam and jus

DESSERT

WARM PEAR AND ALMOND TART

with caramel sauce, almond praline, and vanilla bean ice cream

PAVLOVA

with whipped cream, mango slices, passionfruit, and strawberries

WARM CHOCOLATE AND PECAN BROWNIE

with chocolate fudge sauce and vanilla ice cream

NEW YORK BAKED CARAMEL CHEESECAKE

with mixed berry compote and whipped cream

HOMEMADE STICKY DATE PUDDING

with butterscotch sauce & vanilla bean ice cream

KEY LIME TART

with mixed raspberry compote & whipped cream



COCKTAIL MENU

1-HOUR PACKAGE \$35pp

a selection of 2 hot and 2 cold (total pieces per person 5-6)

2-HOUR PACKAGE \$45pp

a selection of 3 hot, 3 cold and 1 dessert (total pieces per person 10 – 12)

3-HOUR PACKAGE \$55pp

a selection of 4 hot, 4 cold and 2 desserts (total pieces per person 15 – 18)

COLD

MINI BRUSCHETTA

topped with tomato and basil salsa with fetta

PETITE SWEET CORN CAKES

PETITE SAVOURY MUFFINS

SMOKED SALMON, CREAM CHIVE CHEESE ON BLINI

VIETNAMESE RICE PAPER ROLLS

Vegetarian (V) (GF)

VIETNAMESE RICE PAPER ROLLS

Chicken (GF)

HOT

ASSORTED MINI QUICHES

PASTIZZI – *ricotta cheese*

HERB CRUSTED CHICKEN TENDERLOINS *with sweet dipping sauce*

SATAY CHICKEN SKEWERS

THAI CHICKEN BALLS (GF)

HERB CRUMBED CALAMARI RINGS

ITALIAN MEATBALLS (GF)

MOROCCAN LAMB SKEWERS *with tzatziki dip*

THAI PORK SPRING ROLLS

MEDITERRANEAN VEGETABLE FRITTATAS (V)

MINI TARTLETS – *roast pumpkin, onion and fetta*

HERB CRUMBED WHITING FILLET

DESSERT Add \$12 per person

MINI ASSORTED CHEESECAKES

CHOCOLATE AND PECAN BROWNIE

with chocolate sauce and vanilla ice cream

MINI STICKY DATE PUDDING

with butterscotch sauce and vanilla ice cream

MINI PAVLOVA topped

with cream, mango and passionfruit



PLATTERS

V – Vegetarian, VG – Vegan, GF – Gluten Free)

SAVOURY

DIPS AND CRUDITES PLATTER (V, VG) \$58

CHEESE PLATTER \$73

ANTIPASTO PLATTER \$73

PETITE SWEET CORN CAKES (*assorted toppings – 30 Pcs*) \$63

PETITE SAVOURY MUFFINS (30 pcs) \$58

FRESH ASSORTED SANDWICHES (30 pcs) \$58

HOMEMADE PIZZA \$58

roasted pumpkin, caramelised onion, spinach, feta & rocket (V, VG) (15 Pcs)

HOMEMADE PIZZA \$63

BBQ chicken and bacon (15 Pcs)

HOMEMADE PIZZA \$58

ham, tomato and pineapple (15 Pcs)

HOMEMADE PORK AND FENNEL SAUSAGE ROLLS (25 Pcs) \$58

MINI MIXED BRUSCHETTA (V, VG) (30 Pcs) \$63

SATAY CHICKEN SKEWERS (GF) (25 Pcs) \$60

MOROCCAN LAMB SKEWERS (GF) (25 Pcs) \$68

ARANCINI BALLS - PUMPKIN AND FETTA (30 Pcs) \$70

THAI CHICKEN BALLS (GF) (30 Pcs) \$60

VIETNAMESE RICE PAPER ROLLS – Vegetarian (V, VG, GF) (30 Pcs) \$55

VIETNAMESE RICE PAPER ROLLS – Chicken (VG, GF) (30 Pcs) \$65

MINI VEGETABLE BURGERS \$60

with hummus, lettuce, tomato and chili jam (V) (10 Pcs)

MINI BEEF BURGER \$65

with caramelised onion, cheese and seeded mustard aioli (10 Pcs)

MINI CHICKEN HAWAIIAN BURGER \$60

lettuce and tomato (10 Pcs)

SELECTION OF MINI GOURMET PIES (30 Pcs) \$65

HERB CRUMBED CALAMARI RINGS (40 Pcs) \$60

MINI ASSORTED TARTLETS (V) (30 Pcs) \$70

ASSORTED FLAVOURED FRITTATAS (V) (30 Pcs) \$68

TEMPURA FISH COCKTAILS (30 Pcs) \$75

MINI BEEF PIES AND SAUSAGE ROLLS (50 Pcs) \$75.00

MIXED PLATTER (60 Pcs) \$75

mini dim sum, cocktail samosas, spring rolls, chicken kiev balls

MIXED PLATTER (60 Pcs) \$70

crumbed calamari, panko prawns, tempura fish cocktails

MIXED PLATTER (45 Pcs) \$85

spinach and feta fib, assorted pastizzi, mini quiche (V)

SWEET

ASSORTED SLICES (30 Pcs) \$58

ASSORTED CAKES (30 Pcs) \$58

ASSORTED DANISHES & PASTRIES (30 Pcs) \$60

SEASONAL FRUIT PLATTER \$100

ASSORTED CAKES (GF) \$60



2 COURSE DINNER MENU

2 Course Meal - \$45 per person

3 Course Meal - \$55 per person

Served alternatively

ENTREE - Choose two options

HERB CRUMBED CHICKEN TENDERLOINS

served on rocket, avocado and cherry tomato salad with honey, seeded mustard dressing

ARANCINI BALLS

mushroom and chorizo on watercress salad, balsamic syrup

HOMEMADE SPRING ROLLS

served with mango chutney

GARLIC PRAWNS

served on coconut risotto and topped with tomato chilli jam

CARAMELISED ONION AND ROASTED PUMPKIN TARTLET

topped with rocket, parmesan, pine nut salad and balsamic syrup

TRADITIONAL CAESAR SALAD

crispy bacon, garlic croutons, shaved parmesan and caesar dressing

THAI CHICKEN SALAD

tossed mixed leaves, crispy vermicelli noodles, toasted nuts, mint and coriander

WARM PUMPKIN, BEETROOT AND SPINACH SALAD

with cashews and balsamic (V) (GF)

MAIN - Choose two options

PORK CUTLET

served on roasted pumpkin and spinach risotto with grilled asparagus, ginger caramelised apple and jus

CHICKEN SUPREME

wrapped in prosciutto on roast pumpkin and spinach risotto cake topped with rocket, dukkha, sun-dried tomatoes, almond salad with lemon and dill bearnaise.

CRISPY SKIN ATLANTIC SALMON ON CITRUS COUSCOUS

topped with baby herbs, sundried tomatoes, almond

TWICE COOKED PORK BELLY

served on kumara mash, spiced beetroot and currant relish, caramelised pear and walnut salad

OVEN-ROASTED CHICKEN SUPREME

filled with feta, sundried tomato on chive crushed potato, spinach and jus

SIRLOIN STEAK

on paris mash, roasted field mushrooms, slow-roasted tomato and jus

HERB CRUSTED SNAPPER FILLET

on roasted potato, rocket, tomato salsa, and bluer banc



2 OR 3 COURSE DINNER MENU

DESSERT - Choose two options

VANILLA BEAN PANNA COTTA

served with strawberry, passionfruit and whipped cream

NEW YORK BAKED CHEESECAKE

served with mixed berry compote and whipped cream

WARM APPLE AND ALMOND TART

served with caramel sauce, almond praline and vanilla ice cream

WARM CHOCOLATE AND PECAN BROWNIE

served with chocolate fudge sauce and vanilla ice cream

LEMON CITRUS TART

served with whipped cream and strawberries

HOMEMADE STICKY DATE PUDDING

served with butterscotch sauce and vanilla bean ice cream

PAVLOVA

with whipped cream, mango slices, passionfruit and strawberries

SIDES Choose one option

ROCKET, PEAR, PARMESAN AND WALNUT SALAD

with honey mustard dressing (V) (GF)

WARM ROASTED PUMPKIN AND BEETROOT SALAD

with spinach, cherry tomatoes, cashews and balsamic dressing

MEDITERRANEAN VEGETABLE AND SPICED

KUMARA COUS COUS SALAD

SEASONAL VEGETABLES

MIXED GREEN SALAD



BBQ MENU

CASUAL BBQ MENU

\$35 per person. Served plated

GOURMET SAUSAGES
HOMEMADE RISSOLES
GARLIC AND ROSEMARY CHATS
SAUTEED ONIONS
CORN ON THE COB
MIXED LEAF SALAD
FRESHLY BAKED BREAD ROLLS

GOURMET BBQ MENU

\$50 per person. Served plated

RUMP STEAK 200G
GOURMET SAUSAGES
MARINATED CHICKEN TENDERLOINS
GARLIC AND ROSEMARY CHATS
CORN ON THE COB
FRESHLY BAKED BREAD ROLLS
CHEF'S SELECTION OF CAKES AND SLICES

Select one salad from the following to accompany the BBQ Menu

MIXED LEAF SALAD (V) (GF)

ROCKET, PEAR, PARMESAN AND CANDIED WALNUT SALAD with honey mustard dressing (V) (GF)

MEDITERRANEAN VEGETABLE AND SPICED KUMARA COUS COUS SALAD (V)



TABLE FEASTING MENU

Food is served on platters in the centre of the table, per table of 10 people.

\$60.00 PER PERSON – 3 COURSE MEAL

Please choose 2 items for each course from the following

ENTREE

TALIAN MEATBALLS *in tomato and herb sauce*

SALT AND PEPPER SQUID *on asian salad*

MOROCCAN LAMB SKEWERS

THAI CHICKEN SPRING ROLLS *with mango chutney*

VIETNAMESE VEGETARIAN RICE PAPER ROLLS (V) (GF)

VIETNAMESE CHICKEN RICE PAPER ROLLS (GF)

MINI BRUSCHETTA *topped with tomato and basil salsa with feta*

ROAST PUMPKIN *caramelised onion, fetta tart*

ANTIPASTO PLATE

MAIN

SALMON FILLET *with macadamia and fennel seed crust*

ROASTED PORK BELLY

PEPPERED FILLET *of beef, onion rings and horseradish cream*

ROASTED CHICKEN BREAST *wrapped in prosciutto in a herb aioli (GF)*

SLOW COOKED MIDDLE EASTERN LAMB SHOULDER *pomegranate syrup and Coriander (GF)*

CHICKEN SUPREME *slow roasted tomato and whole grain mustard (GF)*

DESSERT

VANILLA BEAN PANNA COTTA *with strawberry, passionfruit and whipped cream*

NEW YORK BAKED CHEESECAKE *with mixed berry compote and whipped cream*

WARM APPLE AND ALMOND TART *with caramel sauce, almond praline and vanilla ice cream*

LEMON CITRUS TART *with whipped cream and strawberries*

HOMEMADE STICKY DATE PUDDING *served with butterscotch sauce and vanilla bean ice cream*

PAVLOVA *with whipped cream, mango slices, passionfruit and strawberries*

SIDES - ONE CHOICE OF SIDE

ROCKET, PEAR, PARMESAN AND WALNUT SALAD *with honey mustard dressing (V) (GF)*

WARM ROASTED PUMPKIN AND BEETROOT SALAD *with spinach, cherry tomatoes, cashews and balsamic dressing*

MEDITERRANEAN VEGETABLE AND SPICED KUMARA COUS COUS SALAD

SEASONAL MIXED VEGETABLES

LEAF SALAD

CHILDRENS MENU

All Children's meals are served with ice cream for dessert and activity pack.

Available for Children under 12 years of age

\$20 PER PERSON

Select 1 item from the following

CHICKEN SCHNITZEL WITH CHIPS AND SALAD

MINI BEEF BURGER WITH CHIPS

FISH AND CHIPS WITH SALAD

CHICKEN PENNE CARBONARA PASTA

MINUTE STEAK WITH CHIPS AND SALAD (GF)

MIXED LEAF SALAD

FRESHLY BAKED BREAD ROLLS



TERMS AND CONDITIONS

DEPOSIT

Your booking is secured with a deposit of the room hire costs or a minimum of \$150.00, with the total remaining costs to be finalised prior to the day {min.24hrs before) of your event/function.

PAYMENT

Payment may be made by bank cheque, cash, EFT, direct deposit, or credit card. All credit card payments will incur a merchant fee. If you wish to have an additional bar account, you will need to supply credit card details prior to the function. Any additional charges incurred on the evening must be finalised at the conclusion of your reception; otherwise, the supplied credit card will be debited.

ADDITIONAL CHARGES

If your function extends beyond the pre-arranged time, a surcharge of \$200 per hour, or part thereof, will be incurred for the use of the function room. Should your requirements for tables/chairs EXCEED our stock, we will charge you any additional hire fees.

FINAL NUMBERS

Final event numbers are to be confirmed seven (7) days before the event. This is your guaranteed minimum. Increases are acceptable up to ten (10) people until two (2) days before the event.

CANCELLATION

Must be notified in writing and will incur the following fees:

60 Days or more prior – No cancellation fee, and a full deposit will be refunded.

59 – 30 Days prior – No cancellation fee. However, deposit retained.

30 – 8 Days prior – Deposit retained and further 25% of function charged.

7 - 0 Days prior - Up to 100% of function total may be incurred and will be finalised at the discretion of the Directors and Management of the Club.

PRICING CHANGES

Whilst every effort is made to maintain the menu prices printed, these may be subject to change and increase at the discretion of Catering Management. If required, an estimate of your event will be available when booking. Full payment of your event will confirm pricing. A room deposit CANNOT guarantee menu prices.

DAMAGE TO THE VENUE

The organiser is responsible for any damage sustained to any part of the venue by the organiser or their guests and for ensuring a reasonable level of conduct of their guests during the function/event.

INSURANCE

NBGC will take all necessary care. However, it cannot accept responsibility for loss or damage to the client's property, their guests or contractors. The client, therefore, should arrange their own insurance, including Personal insurance coverage for their guests and contractors.

DECOR AND DECORATIONS

Our function room(s) is set with round tables seating 8-10 guests, white linen table cloths & napkins, crockery, cutlery and glassware to suit menu and beverage selections. Chairs are provided for up to half of your guests if you book a cocktail menu. Access to the function room is available from 9am on the day of your function. Other times may be available by prior arrangement. Please liaise with our Events Coordinator regarding access to the function room to set up tables and room decorations. Should you wish to hire your own chairs, there is a \$200.00 each way Removal/ replacement fee of NBGC chairs. Hired chairs must be collected by the hirer immediately.

After the reception concludes. Walls, doors and other surfaces must NOT be nailed, screwed, stapled or in any way defaced. All room decorations must be approved by our Events Coordinator. All candle flames must be enclosed, and the use of confetti or small glitter is not permitted.

TERMS AND CONDITIONS

MENU SELECTION

Your final menu selection must be advised two (2) weeks prior to your event. Special dietary requirements must be advised when final numbers are submitted, and guests requiring these meals must be identified in a seating plan. Menu items may change seasonally. Any menu changes will be forwarded to you prior to your event.

CONSUMPTION OF FOOD

The Club policy and caterers' safe food policy do not permit any food items to be brought onto and consumed on the Club premises. These same policies don't allow removing any food items from the premises (i.e. doggy bags). All food is to be consumed on the premises. The caterer's safe food policy does not permit food to be presented, stored or left in areas not hygienically safe. For the purpose of buffet menus, food left out in uncontrolled temperature areas for unsafe periods of time will be removed and disposed of appropriately. These temperatures and times vary, and buffet food will be subject to inspection by the Caterer and Head Chef.

RESPONSIBLE SERVICE OF ALCOHOL

Club Management, Club Supervisors, and Bar Staff reserve the right to refuse service of alcohol to any guests it considers to be underage, intoxicated, or behaving in an offensive manner. Intoxicated persons will be requested to vacate the premises immediately. Staff who provide alcohol to an intoxicated person can be fined up to \$5,500. Fines also apply to persons who provide alcohol to underage persons.

CLUB REGULATIONS AND LICENSING RULES

All guests attending your function who are not members and are over the age of 18 must sign into the club and adhere to all Club regulations. Proof of age is required on request, and dress standards must be adhered to at all times. Any persons under the age of 18 years may be in attendance at your function, providing a parent or legal guardian accompanies and supervises them at all times, including entering and leaving the Club. Persons under the age of 18 years are not to enter other areas of the Club outside of the function room without the supervision of an adult. Under-age persons must NOT approach bars or consume any alcohol and are not permitted in other bars or gaming areas at any time. If underage guests are found to be consuming alcohol, the bar may cease to operate, and your function may be subject to closure. In keeping with the Club's legislative compliance requirements of the law, all persons entering the Club are expected to behave in an orderly manner at all times. Club management reserves the right to remove guests from the function whose activities are considered illegal, offensive or contrary to the Club's policies and legal requirements. The guest/s may not be permitted to enter any other area of the Club and may be removed from the premises. Should NBGC believe that illicit drugs are being consumed on premises during the event, the event will be shut down immediately, and no refunds of monies will be paid. If the consumption of drugs does not cease at this point, the police shall be called to investigate.

BEVERAGES

The cost of beverages is included in our package prices. To ensure the availability of your chosen wines, at least fourteen (14) days notice is required for upgraded beverage packages. Due to Club regulations and licensing, BYO is not permitted for either the ceremony or reception. Bar service after the conclusion of the beverage package is subject to management approval on the evening and must fall in line with our RSA policy.

PERMISSIONS

I acknowledge that NBGC may take photographs and/or audio and visual recordings of the Event. I hereby give my express permission for NBGC to use the media for promotional purposes, including any originals, reproductions and edited copies.

TERMS AND CONDITIONS

SURCHARGES

The venue fee covers the hire of the function room for five (5) hours prior to 11pm and 10pm on Sundays. Due to evening commitments, day functions must cease at 4.30pm (4pm on Sundays). A surcharge of 20% applies should your event be booked on a public holiday.

SMOKING

Our venues are all non-smoking. Smoking facilities are available on the balcony.

VENUE HIRE TIMES

Lunch reception hire:

Friday and Saturday – 11.30am – 4.30pm Sunday – 11am – 4pm

Dinner reception hire:

Friday and Saturday – 6pm – 11pm Sunday – 5pm – 10pm

CLIENT RESPONSIBILITIES

- General and normal cleaning is included in the cost of room hire or event package. Additional charges may apply and be payable by the client should the event cause cleaning needs above and beyond normal cleaning costs.
- The Club will store lost property submitted to staff in a secure location until a request is made and ownership is proven.
- The client is responsible for menu selection, guest confirmation, and the minimum numbers and quantities ordered for the event.
- The client is responsible for the finances of catering, beverages provided/consumed, and all other services provided.
- The Client is responsible for providing suitable and hygienic containers/boxes/bags for your cake to be taken home by you or your guests.
- Functions held at NBGC require ALL guests to observe the following requirements and rules to avoid being asked to leave the premises:
- No drinks of any kind are to be taken onto the dance floor, which could be dangerous to members, guests, and staff.
- Candles may not be taken onto the dance floor, and they may be extinguished if the Function Supervisor deems them dangerous to anyone in the room.
- All children must remain under the strict supervision of parents or legal guardians at all times. No running, climbing, etc.
- Parents and/or legal guardians are responsible for ensuring that all children using a high chair are securely fastened for their own safety.
- Should any guest refuse to comply with any reasonable request by any staff of the NBGC or its representatives, they may be refused service and/or requested to leave the function/premises.

