



CATERING OPTIONS FOR GOLF EVENTS

PRE-GOLF REGISTRATION

Packed Lunch Box

\$15pp

Filled Roll, Mini Quiche, Savoury Muffin, Piece of Fruit, Snack Bar, Fruit Juice
GFO

Barbeque Options

Located outside the Clubhouse

from \$10pp

Peter Timb's Sausages, Condiments, Onions, Bread Rolls etc.
GFO/ Veg

Add House made Beef & Pork Burgers - \$15pp

Add house made Beef & Pork Burgers and Beef Steak- \$25pp

ON THE COURSE

Barbeque Options

Located at the Pagoda for 4 hours service

from \$30pp

Peter Timb's Sausages, House made Beef & Pork Burgers,
Condiments, Onions, Bread Rolls etc.
GFO/ Veg

Add House made Beef & Pork Burgers and Beef Steak- \$25pp

*If you have any guests with dietary requirements, please let us know so, we can provide an alternative dish where required. All prices Include GST.



POST-GOLF PRIZEGIVING OPTIONS

Carvery Dinner Buffet

Entrée & Mains or Mains & Dessert- \$45.00 pp | Three courses - \$55.00 pp
Minimum 30 persons

Entrée

Served to the table on a sharing platter

Antipasti platter with cured meats, salmon, fruit,
cheese and dips with bread and crackers

*Carvery Selection**

Please select One Carvery meat from the following:

Roast Beef with Yorkshire Puddings and Roast Gravy
Roasted Lamb with Mint sauce and Gravy
Pork Roast with Apple sauce and Rich Gravy
Ham on the bone with Honey Glaze, Mustard and Gravy

Hot Dish Selection

*Please select Two Hot dishes from the following or
Three dishes if you do not choose from the carvery:*

Moroccan Lamb
Braised Beef Bourguignon
Pork Vindaloo
Thai Chicken
Chicken Sauté
Salmon and Roast Capsicum with Lemon Butter
Fresh Fish of the Day, Sauté Vegetables and Saffron cream
Seafood Selection in a light cream and Herb sauce

All Served with Fresh Seasonal Steamed or Roasted Vegetables,
House Potato Dish and/or Steamed Rice

Dessert Buffet

Baked Alaska, Seasonal fruit platter, Chocolate Slice,
Whipped cream & Berry coulis

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Themed Buffet Dinner

\$55.00 pp | Minimum 30 persons

Entrée

Antipasti platter with cured meats, salmon, fruit, cheese and dips
with bread and crackers served to the table on sharing plates

Mains Buffet Options

Please choose One Option from the following:

Option #1 - Caribbean

Seafood with Coconut & Chili

Chicken Jerky

Beef Pepper Pot

Served with black rice, sweet potatoes and green leafy salad

Option #2 – Seafood Theme

Three dishes of fresh seasonal local catch;

Fried | Poached | Braised

with prawns, mussels and shrimps

Served with Rice and Salads

Option #3 – Asian Continent

Thai Coconut Curry

Indian Spiced Lamb Curry

Chinese style Meat Stir-fry with Sichuan Sauce

Rice and nan breads

Option #4 - Bavarian

Bratwurst Sausage & Sauerkraut

Braised beef w/ red Cabbage

Schnitzel

German Potato Salad and Pasta

Dessert Buffet

Baked Apple Slice, Seasonal fruit platter, Chocolate Slice,
Whipped cream and Ice Cream

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Golfers barbeque with dessert

\$35.00 pp | Minimum 30 persons

Bar Nibbles

Complimentary Nuts and Pretzels on Arrival

Barbeque Selection

Steak – Rump with Roast onions
Selection of Spicy Peter Timb's gourmet sausages
Selection of Chicken in marinade
Grilled Onions

Sides:

Roasted vegetable salad
Tossed green salad
Pasta salad
Selection of breads
Sauces and pickles

After's

Fresh Fruit Platters
Cold Dutch Apple Slice served with Whipped Cream

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Finger Food Platters / Buffet

All Items served on sharing platters for 4 guests or at the buffet to serve themselves.

\$25.00 pp | Minimum 30 persons | Please select 5 options for the selection below

Gourmet Smoked Chicken Open Sandwiches

Thai Fish Cakes

Cheese, Grapes and Crackers

Mushroom & Pumpkin Arancini Balls w/Parmesan (V)

Spicy Meat Balls w/Tomato Dipping Sauce (GF)

Wedges with Sour cream and sweet Chilli dipping sauce

Chunky Fries with Tomato Sauce and Aioli

Chicken Kebabs Cajun style

Bacon and Blue cheese balls

Mini Corn enchiladas

Toasted Club Sandwiches (selection includes vegetarian)

Savoury Quiches (selection includes Vegetarian)

House made Mini Mince and Steak Pies

Dill Flavoured Shrimps (GF)

A selection of Handmade Sweet Slices (GFO)

Cocktail Beef burgers with relish

Pizza slices, tamarind, cheese, tomato and ham

Fresh bread club sandwiches (cold)

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Small Bites Barbeque with Tasting Platters

\$30.00 pp | Minimum 30 persons

Platters

Mixed sharing platters served to groups of 4 at the table
Salmon, Pate, Cheese, Grapes, Crackers, Breads and Dips

Served at the Barbeque

Moroccan Beef Burgers
Thai Fish patties
Chicken kebabs
Spicy Sausages

Hot Ham Buffet & Salad

All Items served at a buffet for guests to serve themselves.

\$25.00 pp | Minimum 30 persons

Hot Ham Carvery with Mustards
Selection of Breads & Buns
New Potatoes with Mint Butter
Tossed Green Salad
Tomato Salad
Selection of Condiments

Please contact us if you would like more information on alternative catering options.

We look forward to making your golfing Tournament a success!

For more information please contact:

Karyn Yorston, Front of House Manager, Links, Christchurch Golf Club

Email: karyn@linksfunctions.co.nz

Call: 021 247 1022

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