

# Wollongong Golf Club

## CHRISTMAS PACKAGES 2025

AVAILABLE 1 NOVEMBER – 24 DECEMBER 2025



Celebrate the festive season with friends, family, or colleagues at Wollongong Golf Club. Choose from two flexible Christmas packages - perfect for both relaxed gatherings and special sit-down celebrations.

### CHRISTMAS SHARED BANQUET

A premium, sit-down Christmas feast designed for sharing - perfect for groups who want to celebrate together around the table.

### Premium Package

\$70 pp | Minimum 12 guests

#### Inclusions:

##### ON ARRIVAL:

##### Antipasto boards

roasted capsicum, garlic & sage, grilled eggplant, olive oil, mushroom, xo, grilled asparagus, prosciutto, hummus, fetta, crackers, sourdough, grissini

#### MAIN CHOOSE 2

Orange glazed pork belly  
prune stuffing

Roasted duck breast  
orange & sour cherry glaze,  
parsnip puree cranberries

Roast turkey  
cranberry sauce

Glazed ham  
pineapple salsa

Baked fish fillets  
lemon caper butter



#### SIDES CHOOSE 2

Roasted potato & sweet potato

Honey carrots & pumpkin

Grilled broccolini & blistered beans

Garden salad pickled carrot, tomato, onion,  
cucumber, lemon dressing

### Deluxe Package

\$90 pp | Minimum 12 guests

#### PERFECT FOR:

Groups seeking a traditional, shared Christmas meal with a touch of luxury.

#### Inclusions:

everything in the  
Premium Package, plus:

#### Fresh Seafood for the Table

King prawns, Sydney Rock oysters,  
soft shell crab tacos OR prawn cocktails

#### Chef's Christmas Selection Dessert Board

vanilla shortbrea, fruit mince pies,  
white chocolate rocky road





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## CHRISTMAS GATHER & GRAZE

A relaxed, cocktail-style grazing experience - perfect for mingling, networking, or celebrating with a festive spread.

### Premium Package

\$37.50 pp | Minimum 15 guests

#### Inclusions:

##### ON ARRIVAL:

##### Antipasto boards

charcuterie cured sliced meats including leg ham, salamis, prosciutto, house made pickles, assorted cheeses, fresh seasonal berries, crackers, lavosh

##### Premium Grazing Mains

Fried haloumi & trio of dips, toasted sourdough, marinated olives

Salt & pepper squid, Szechuan seasoning, hand cut fish pieces

Duck Spring Rolls

Vegetarian spring rolls, sweet chilli sauce

Fried fish pieces, tandoori mayo



### Deluxe Package

\$45 pp | Minimum 15 guests

##### PERFECT FOR:

Work parties, social clubs, or anyone wanting a festive, social atmosphere with plenty of variety.

#### Inclusions:

##### ON ARRIVAL

##### Antipasto boards

charcuterie cured sliced meats including leg ham, salamis, prosciutto, house made pickles, assorted cheeses, fresh seasonal berries, crackers, lavosh

##### Deluxe Grazing Mains

Fried haloumi & trio of dips, toasted sourdough, marinated olives

Assorted handmade mini quiches

Mini prawn roll on brioche, crispy lettuce, cocktail sauce

Chicken satay skewers

Tandoori lamb skewers, minted yoghurt

##### Upgrade to Dessert

Christmas Dessert Share Board, \$14 per person

Chef's Christmas-themed dessert selections

All packages available 1 November – 24 December 2025. Pre-bookings essential. Contact us at [events@the19th.com.au](mailto:events@the19th.com.au) to book your Christmas celebration!