FUNCTION

PACKAGES

PACIFIC
GOLF CLUB

WELCOME

Creating unforgettable experiences for every occasion! Whether you're looking to elevate your corporate networking, celebrate life's milestones or plan the ultimate party, we've got you covered. Explore our range of packages designed to ensure every event is a hole-in-one.

Please note: Since we don't have dedicated function spaces, we use our drinking and dining areas for events. Feel free to discuss alternative days, dates, or spaces with our team, but availability will be subject to club events and scheduling.

Level up your celebration! Add Mini Golf for just $10 per person or enjoy an hour in the Golf Simulators before or after your celebration for only $40 per bay (4 per bay).

LET'S PAR-TEE!

LEGENDS BAR

Cocktail | 80pax*
Seated | 40pax

Minimum Spend

Monday / Thursday - $1000

Tuesday / Wednesday / Sunday - $2000

Friday - Saturday - $2500

Please note: A $500 increase to the minimum spend applies to November and December functions due to limited availability during this peak period.

- Partition available to close off for private space
- Projector & HDMI usage
- Microphone usage
- Exclusive bar

***For functions of 80-130 guests, you can have exclusive use of the adjoining deck.**

Major changes to the furniture layout may result in an additional fee.
Please note this availability is subject to change and may vary based on seasonality and other club or member event days.

BEER GARDEN

Minimum Spend

Monday - Thursday - *$500 minimum spend*

Friday - Sunday - $1500 minimum spend

Please note: A $500 increase to the minimum spend applies to November and December functions due to limited availability during this peak period.

- Outside Kiosk Bar*
- Non-exclusive area**
- Jumping castle available Sat-Sun and School Holidays
- Live music, Sunday's from 1pm
- Mixed seating - picnic tables & picnic rugs on the grass

*Kiosk bar closed Monday-Thursday. Use of the Kiosk Bar on these days will incur additional fees for an extra employee rostered. Alternatively, guests can order via QR code or visit the inside Main Bar.

**Area may be partially utilised by other guests pending your event day. Please chat to our team for further details.

CANAPÉS

Minimum 30 guests

Elevate your cocktail-style festivities with our expertly curated canapé packages. Choose your favourites and we'll ensure you're well-fed throughout your event. From savoury bites to sweet treats, our canapés & substantials are crafted to impress and satisfy. Celebrate the season in style, leaving the details to us.

Gold $69pp

10 Canapés Per Person

Silver $49pp

8 Canapés Per Person

Bronze $29pp

5 Canapés Per Person

CANAPÉS

Cold
Tomato & Bocconcini Skewer | V, GF
Ratatouille Pie | VE, GF
Smoked Salmon & Cream Cheese Tartlet | GFO
Tuna Ceviche Tostada | GF, DF
Truffle & Stracciatella Tartlet | V, GFO

Hot
Marinated Chicken Skewer | GF, DF
Pea & Mint Arancini | V, GF
Artisan Beef Pie w/ Tomato Relish
Butter Chicken Empanada w/ Garlic Yoghurt
Peking Duck Spring Roll

Sweet
Caramel Chocolate Tartlet | V, GFO
Lemon Meringue Tartlet | V, GFO
Portuguese Custard Tarts | V
Peanut Butter Brownie | V, GF

Substantial Canapes
$9.50 Per Selection, Per Person (whole group only)
Crab & Remoulade Slider
Bacon Cheeseburger Slider
Battered Prawn Skewers w/ Chips
Battered Hoki Slider w/ Chunky Tartare
Slow Roasted Brisket w/ BBQ Sauce, Slaw,
Korean Fried Chicken, Sticky Rice, Toasted Sesame
Sticky Pork Belly w/ Maple & Bourbon Glaze

Menu items subject to change based on availability.

PLATED

Minimum 30 guests

1 Course $36
2 Course $64
3 Course $79

All selections are served alternate drop *(choose 2 for each course)*

Includes bread for the table

Entrée

Shaved Wagyu Bresaola w/ Cantabrian Tuna Mayo, Rocket & Capers
Caramelised Onion & Soft Herb Quiche w/ Dressed Leaves & Goat's Cheese
Pork & Pistachio Terrine w/ Pear Chutney, Watercress & Crisp Bread
Spanner Crab, Lemon & Chive Risotto w/ Citrus Mascarpone & Dill Oil
Cured Salmon w/ Pickled Cucumber, Onion, Cornichon, Labneh & Citrus Dressing

Main

Slow Cooked Lamb Shoulder w/ Braised White Beans, Hummus & Gremolata
Flinders Natural Grass-Fed Eye Fillet w/ Potato Purée, Caramelised Onions & Jus
Crispy Skin Barramundi w/ Roasted Kipfler Potatoes, Asparagus & Sauce Vierge
Pan Roasted Chicken Breast w/ Roasted Root Vegetables, Corn Purée, Parsley Oil & Orange Jus
Primavera Conchiglie, Chilli & Garlic Confit in Olive Oil, Pumpkin, Cavolo Nero & Toasted Pine Nuts in a White Wine Cream Sauce Tossed in Fresh Conchiglie Pasta

Dessert

Pavlova w/ Mixed Fresh Fruit & Chantilly Cream
Pistachio Brûlée w/ Almond & Cranberry Biscotti
Vanilla Panna Cotta w/ Passion Fruit Gel, Strawberry & Mandarin
Chocolate Almond Ganache w/ Dark Chocolate Ganache & Cherries
Sticky Date Pudding w/ Butterscotch Sauce & Vanilla Ice Cream

Menu items subject to change based on availability.

BUFFET

Minimum 30 guests

$49pp
2 hot dishes, 2 sides, 1 salad

$59pp
3 hot dishes, 3 sides, 2 salads

Additional $9pp
Dessert, choose 1

Hot Dishes

Thai Green Chicken Curry
Steamed White Fish w/ Chopped Tomato Salsa
Pork Fillet w/ Mushroom Sauce
Grilled Baja Boneless Chicken
Beef Stroganoff w/ Mushrooms, Paprika & Cornichons
Madras Style Curry of Lamb or Tofu w/ Vegetables
Porchetta, Slow Roasted Pork Belly
Slow Roasted Beef Striploin w/ Gravy
Prawns & Fish Sautéed in Garlic, Chilli & Fresh Herbs w/ Cherry Tomatoes & Spinach
Dry Rubbed & Slow Roasted Brisket

Side Dishes

Creamy Mashed Potato
Steamed Jasmine Rice
Steamed Baby Potatoes
Roasted New Potatoes in Wagyu Tallow
Mediterranean Grilled & Roasted Vegetables
Selection of Steamed Greens
Roasted Carrots, Sweet Potatoes & Red Onions

Menu items subject to change based on availability.

BUFFET

Minimum 30 guests

Salad

Caesar Salad w/ Romaine Lettuce, Parmesan, Bacon, Egg, Croutons & Anchovies

Mexi-Bowl w/ Black Beans, Peppers, Avocado, Pico Di Gallo, Coriander, Iceberg Lettuce, Corn Chips & Green Mole Dressing

Garden Salad w/ Mixed Leaves, Tomato, Cucumber, Julienne Carrot, Beetroot, Radish & Honey Mustard Vinaigrette

Greek Salad w/ Tomatoes, Cucumber, Red Onion, Black Olives, Feta Cheese, Mixed Greens in an Oregano & Lemon Vinaigrette

Traditional Coleslaw w/ Shaved Cabbage, Shredded Carrot & Red Onion

Roasted Pumpkin, w/ Rocket, Walnuts, Feta & Balsamic Vinaigrette

Tomato Salad w/ Heirloom Tomatoes marinated in Sweet Vinegar,
Finely Shaved Pink Shallots, Fresh Herbs & Mixed Greens

Dessert

Sticky Date Pudding w/ Butterscotch Sauce & Pouring Cream

Pavlova; Layers of Meringue, Cream & Fruit

Warm Peanut Butter Brownie w/ Chocolate Ganache

Choux Buns filled w/ Strawberry Cream & White Chocolate

Warm Blondie w/ Blueberry Compote

Menu items subject to change based on availability.

PLATTERS

Charcuterie Platter | $140 | DF, GFO
Salami, Prosciutto, Bresaola, Pickles, Olive Oil, Balsamic & Crusty Bread

Cheese Platter | $130 | V, GF
Soft, Hard & Blue Cheese w/ Fresh & Dried Fruit, Quince & Crisp Breads

Sushi Platter | $160
Mixed Sushi & Rice Paper Rolls (60)

Bakery Platter | $145 | VO
Mini Pies (8), Sausage Rolls (8), Cheeseburger Pasties (8), Spinach & Ricotta Rolls (8) w/ Smoked Tomato Relish

Fried Platter | $150 | VO
Mac n' Cheese Bites (12), Pumpkin & Feta Arancini (12), Southern Fried Chicken Bites (24) w/ Aioli & Sweet Chilli Sauce

Herbivore Platter | $145 | VE, GFO
Ratatouille Pie (12), Mini Falafel (24), Vegetable Empanada (12), Sweet Potato Croquette (12) w/ Hummus & Sweet Chilli Sauce

Carnivore Platter | $165 | DF, GF
Chicken Wings (24 pc), Fried Pork Belly (12), Beef Skewers (12) w/ Chimichurri & Honey-Sriracha Sauce

Slider Platter | 24 for $168 – Choice of 2;
Cheeseburger - GFO | Chicken Schnitzel & Slaw | Battered Hoki & Tartare - GFO | Pulled Brisket & Cheese – GFO

Sandwich Platter | $120 | VO, GFO, DFO
Chef's Selection of Assorted Sandwiches

Sweet Platter | $120
Assorted Bite Sized Slices & Cakes (36)

Pizza Platter | $105
Choose any 2 Pizzas from the Menu (24 slices)

Kids Platter | $79
Mini Pizzas, Chicken Nuggets & Chips w/ Tomato & BBQ Sauce *(Enough for 8-10 Kids)*

Menu items subject to change based on availability.

IMPORTANT NOTE:
Platters are placed down in the function space, and not walked around by staff. Should you wish to cater for dietary requirements & have wait staff serve food, please consider our canapé options.
Each platter generally caters to 8-10 guests.

BEVERAGES

We offer several flexible beverage options to enhance your event. Choose a customisable bar tab, where you can select the drinks you'd like to offer your guests, set a spending limit, and we'll notify you when it’s reached. Alternatively, you can opt for a cash bar, allowing your guests to purchase their own drinks.

For added convenience, we also provide a 2-hour beverage package, offering free-flowings drinks for your guests to enjoy throughout the event.

Beverage Package

2-Hour Package - $40pp
Minimum 30 guests

Draught Beer (Schooners)

Great Northern Super Crisp 3.5%
Great Northern Original 4.2%
Alby Crisp Lager 3.5%
4 Pines Pacific Ale 3.5%

Wine (By the Glass)

Marty’s Block Brut Cuvée NV, SA
Marty’s Block Sauvignon Blanc, SA
Marty’s Block Chardonnay, SA
Marty’s Block Rosé, SA
Marty’s Block Cabernet Shiraz, SA

Non-Alcoholic

Great Northern Zero
Post Mix
Juice

Menu items subject to change based on availability.

TERMS & CONDITIONS

1. Reservation & Deposit:

1.1. Your event is confirmed upon receipt of a non-refundable deposit of **$250** at the time of booking.
1.2. The deposit will be deducted from the total cost of your event.
1.3. Full payment of the catering balance is required at least 5 days prior to the scheduled event date.

2. Event Date & Time:

2.1. The date & time of your event will be agreed upon at the time of booking and confirmed in writing
2.2. Any changes to the event date & time must be made at least 14 days in advance, subject to availability.

3. Weather Conditions:

3.1. In the event of inclement weather, such as rain, thunderstorms, or extreme winds, the event may be rescheduled.
3.2. The decision to reschedule due to weather conditions will be made at the sole discretion of Pacific Golf Club.
3.3. If the event is rescheduled due to weather, every effort will be made to accommodate the new date and time based on availability.

4. Cancellation Policy:

4.1. Cancellation must be made at least 21 days prior to the scheduled event date or the client will forfeit the deposit.
4.2. If the event is cancelled by Pacific Golf Club due to unforeseen circumstances beyond our control, the deposit will be refunded in full.

5. Guest Count:

5.1. The final guest count must be confirmed at least 7 days prior to the event date.
5.2. Any changes to the guest count after this deadline may incur additional charges.

6. Supervision & Conduct:

6.1. Children must be supervised by adults at all times during any event.
6.2. Any damage caused to the property of Pacific Golf Club by guests will be the responsibility of the client.

7. Liability:

7.1. Pacific Golf Club is not liable for any injuries, accidents, or incidents that occur during your event.
7.2. The client agrees to indemnify and hold harmless Pacific Golf Club and its employees from any claims, damages, or liabilities arising from the event.

8. Changes to Terms & Conditions:

8.1. Pacific Golf Club reserves the right to modify or update these Terms & Conditions at any time.
8.2. Clients will be notified of any changes in writing.

By booking an event at Pacific Golf Club, you agree to abide by these Terms & Conditions.