

# FUNCTIONS BROCHURE



DISCOVER A NEW STANDARD IN THE WEST



# Welcome to **Kooringal Golf Club**



Kooringal Golf Club provides a versatile and welcoming setting for corporate functions, celebrations, and private events. Located in Altona, our contemporary function spaces offer flexibility to suit a range of occasions, from meetings and conferences to cocktail events, birthdays, and milestone celebrations. With modern facilities, natural light, and views across the course, our spaces create a relaxed yet professional atmosphere for any event.

Our catering is designed to suit every style of function, with menu options ranging from canapés and buffets to plated dining and tailored packages. Our experienced culinary and events teams work closely with you to deliver fresh, high-quality food and seamless service, ensuring your event runs smoothly from start to finish.

With dedicated staff overseeing setup, service, and event coordination, Kooringal Golf Club makes hosting your next function effortless and memorable.



# Room Hire & Room Capacities

Set against the magnificent backdrop of our championship golf course, Koorungal Golf Club's function rooms provide a stunning setting for events of up to 300 guests.

With a reputation for exceptional service and seamless execution, our experienced management and dedicated team work closely with you to bring your vision to life. From the first planning meeting to the final detail, we pride ourselves on delivering polished, personalised events that leave a lasting impression.

Our flexible event packages are tailored to your needs, with pricing based on your chosen date, menu style, event duration and guest numbers, ensuring outstanding value without compromising on quality.



## ORGANISE A ROOM TOUR

- ✉ [events@koorungalgolf.au](mailto:events@koorungalgolf.au)
- ☎ 03 9315 0855
- 🌐 [www.koorungalgolf.com.au](http://www.koorungalgolf.com.au)
- 📍 1 Wilga Avenue  
Altona VIC 3018



# Room Hire Rates

## SMALL ROOM

2-12 person capacity

Half Day Room Hire > \$250

Full Day Room Hire > \$450

Includes use of whiteboard, flip charts, TV, AV connections pens, pads, water, etc.

## MEDIUM ROOM

Half Day Room Hire > \$450

Full Day Room Hire > \$800

Includes use of TV and AV connections

## LARGE ROOM

Half Day Room Hire > \$1000

Includes use of TV and AV connections

We have a range of rooms capable of catering for large groups; however, availability is subject to specific days and times.

For events with a catering spend of over \$2,000, room hire fees will be waived.

Please note:

- Half Day Room Hire amounts to 4 Hours
- Full Day Room Hire amounts to 8 Hours



ROOM TYPE	BOARD ROOM	THEATRE	CLASSROOM	U-SHAPE	CABARET	DINNER	DINNER/DANCE	COCKTAIL
SMALL ROOM	12	N/A	N/A	N/A	N/A	N/A	N/A	N/A
MEDIUM ROOM	40	100	60	40	40	80	70	110
LARGE ROOM	N/A	N/A	80	50	80	150	130	300

## ROOM SET UP OPTIONS

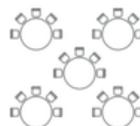
### CLASSROOM



### THEATRE



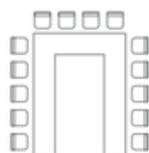
### CABARET



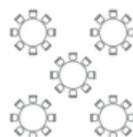
### BOARD ROOM



### U-SHAPE



### BANQUET



Please note:

Layout cannot be changed on the day of the function so please ensure you liaise with your facilitator to ensure the room set up is correct and agreed by facilitator.

# Seated Menu & Catering Options

## Pricing Options

Choose from menu options:

- 2 Courses > \$55 per person
- 3 Courses > \$65 per person



## ENTRÉE

Please select two options for a 50/50 alternate drop:

- Lime and Pepper Crusted Beef Carpaccio w/ baby herb salad, fried capers, dijon mustard dressing (*gf*)
- Jalapeno Poppers w/ chicken stuffing, chipotle and tomato coulis
- Salt and Pepper Calamari Fritti w/ furikake salt, yuzu mayonnaise (*gf*)
- Poached Butterfly Prawns w/ cucumber ribbon pickle, avocado puree, crispy potato (*gf*)
- Zucchini and Feta Bomba w/ garlic aioli, snow pea tendril salad (*v*)
- Potato Gnocchi w/ smoked cauliflower, vegetable velouté, cream reduction, shaved parmesan, truffle oil (*v*)

## MAINS

Please select two options for a 50/50 alternate drop:

- Grilled Barramundi Fillet w/ white bean mash, trussed cherry tomato, lemon and confit garlic oil (*gf*)
- Chargrilled Chicken Breast w/ parmesan crust, whipped potato, broccolini, red wine jus
- Devilled BBQ Chicken Breast w/ thick cut potato wedges, sweet corn, baby carrots (*gf*)
- Grilled Atlantic Salmon w/ soba noodle salad, sesame dressing, miso glaze
- Charred Lamb Rump w/ freekeh, quinoa salad, pomegranate yoghurt, red wine jus (*gf*)
- Mushroom and Goats Cheese Rotolo w/ lemon and thyme butter sauce, parmesan shavings (*gf*)
- Braised Beef Cheek w/ tomato, basil risotto, salsa verde, fried kale (*gf*)
- Fillet of Beef w/ potato rosti, café de paris butter, field mushroom, jus (\$10 surcharge per head)



## DESSERTS

Please select two options for a 50/50 alternate drop:

- Green Tea Parfait w/ lychee and strawberry salad, crème anglaise (*gf*)
- Apple Crumble w/ vanilla ice cream, caramel sauce
- Flourless Orange and Almond Cake w/ vanilla custard, chantilly cream (*gf*)
- Chocolate Fondant w/ berry sorbet, coulis, pocky stick
- Baked New York Cheesecake w/ mango and passion fruit compote, vanilla ice cream
- Duo of Sorbet w/ strawberry salad

## MENU ADD-ONS

- Antipasto Platters  
A selection of deli meats, marinated vegetables, dips and rustic bread, served on sharing platters to each table upon arrival. \$10 per person
- Garden Salad  
Garden salad with salad dressing, served in sharing bowls on each table. \$5 per person
- Steamed Vegetables  
An assortment of steamed vegetables with garlic butter, served in sharing bowls on each table. \$5 per person
- Espresso Coffee  
Barista made coffee with fresh beans and variety of milk selections. \$4 per person

# Buffet Menu & Catering Options

## Pricing Options

Choose from selections below:

\$45 per person

## MAINS

Please select two options:

- Roast Lamb or Beef w/ potato and pumpkin *(gf)*
- Chicken Tikka Curry w/ steamed rice and riata *(gf)*
- Tandoori Roasted Chicken w/ riata *(gf)*
- Potato and Eggplant Tagine w/ pomegranate yoghurt *(gf)* *(veg)*
- Beef Kofta w/ tomato sugo and crumbed feta cheese *(gf)*

## VEGETABLES

Please select one option:

- Steamed Vegetables w/ garlic butter *(gf)*
- Roasted Baby Potatoes w/ rosemary *(gf)*
- Charred Broccolini *(gf)*

## SALADS

Please select two options:

- Garden Salad w/ seeded mustard vinaigrette, crumbled feta *(gf)*
- Caesar Salad w/ bacon, egg, croutons, parmesan and caesar dressing *(gfo)*
- Rocket, Pickled Fennel and Apple Salad w/ roasted walnut, seeded mustard vinaigrette *(gf)*
- Potato Salad w/ cornichon, capers, Spanish onion, mayonnaise, seeded mustard *(gf)*
- Penne w/ roasted vegetables, basil pistou, parmesan shavings and balsamic glaze

## DESSERTS

Please select two options:

- Chocolate Brownie w/ whipped cream and strawberries *(gf)*
- Lemon Meringue Tart
- New York Baked Cheesecake
- Orange and Almond Cake *(gf)*

## BUFFET ADD-ONS

- Main \$10 per person  
Add an extra main option.
- Vegetable \$5 per person  
Add an extra vegetable option.
- Salad \$5 per person  
Add an extra salad option.
- Dessert \$5 per person  
Add an extra dessert option.

# Canape, Platters & Catering Options

## Pricing Options

Choose from menu options:

4 Selections > \$28 per person

6 Selections > \$36 per person

5 Selections + 1 Substantial > \$48 per person

7 Selections + 2 Substantial > \$68 per person

## CANAPES

- Chargrilled Lamb Kebabs w/ cucumber yoghurt dipping sauce (*gf*)
- Karage Chicken Slider w/ yuzu mayonnaise, BBQ sauce
- Angus Beef Cheeseburger w/ chipotle, lettuce, tomato, mustard
- Pulled Pork Bao Bun w/ devilled BBQ sauce, rocket
- Saffron and Pea Arancini w/ tomato relish (*gf*) (*v*)
- Vegetarian Spring Rolls w/ nam jim sauce (*veg*)
- Gourmet Party Pies w/ tomato sauce
- Gourmet Sausage Rolls w/ tomato relish
- Vegetarian Rice Paper Roll w/ hoi sin dipping sauce (*veg*) (*gf*)
- Crispy Green Rice Prawn w/ sweet chilli dipping sauce Popcorn beef skewer w/ lime kewpie mayonnaise

## SUBSTANTIAL CANAPES

- Fish and Chips w/ tartare sauce and lemon
- Thai Green Curry w/ rice and roti bread
- Salt and Pepper Fried Prawns on rice noodle salad, sweet chilli dressing (*gf*)
- Potato Gnocchi w/ pumpkin, pinenut cream sauce



## PLATTERS

- Antipasto Platter > \$18 per person
  - A selection deli meats, marinated vegetables, hummus dip, kalamata olives, turkish bread served to the table
- Seafood Platter > POA (market price)
  - Oysters, king prawns, marinated calamari, thousand island dressing, lemons (*gf*)
- Assorted Sandwich Platter > \$10 per person
  - Chef's selection of finger sandwiches and wraps (*gfo*)
- Fresh Fruit Platter > \$8 per person
  - Chef's selection of assorted locally sourced fresh fruit
- Australian Cheese Selection > \$16 per person
  - Served with strawberries, quince paste, assorted crackers and muscatels

# Beverage Packages

## STANDARD PACKAGE

2-Hour Service: \$45 per person

3-Hour Service: \$60 per person

4-Hour Service: \$75 per person

- House Beer
  - Carlton Draught, Great Northern Super Crisp
- House Wine
  - Shiraz, Cabernet Sauvignon, Merlot, Chardonnay, Sauvignon Blanc, Moscato, Pinot Grigio and Sparkling Brut
- Soft Drinks
  - Pepsi, Pepsi Max, Lemonade, Lemon Squash, Ginger Ale, Soda Water, Tonic Water
- Juices
  - Apple, Orange Pineapple

## PRESTIGE PACKAGE

2-Hour Service: \$90 per person

3-Hour Service: \$105 per person

4-Hour Service: \$120 per person

- Tap Beer and Premix
  - Carlton Draught, Carlton Dry, Great Northern Super Crisp, Balter XPA, Coopers Pale Ale and Hard Rated Lemon
- All Wines
  - Shiraz, Cabernet Sauvignon, Merlot, Pinot Noir, Pinot Meunier, Chardonnay, Sauvignon Blanc, Moscato, Pinot Grigio, Pinot Gris, Fiano, Sparkling Brut, Cuvee Blanc and Prosecco
- All Spirits
  - Scotch, Bourbon, Rum, Gin, Vodka and Liqueurs
- All Packaged Drinks
  - Beer, Premix, Cider and Soft Drinks
- Cocktails
  - Espresso Martini, Aperol Spritz and Bellini Spritz
- Soft Drinks
  - Pepsi, Pepsi Max, Lemonade, Lemon Squash, Ginger Ale, Soda Water, Tonic Water
- Juices
  - Apple, Orange Pineapple

## PREMIUM PACKAGE

2-Hour Service: \$70 per person

3-Hour Service: \$85 per person

4-Hour Service: \$100 per person

- Tap Beer
  - Carlton Draught, Carlton Dry, Great Northern Super Crisp, Balter XPA and Coopers Pale Ale
- House Wine
  - Shiraz, Cabernet Sauvignon, Merlot, Chardonnay, Sauvignon Blanc, Moscato, Pinot Grigio and Sparkling Brut
- Select Wines
  - 3 Tales Sauvignon Blanc, Estate Vineyard Chardonnay, Rutherglen Estate Rosé, Woodfired Cabernet Sauvignon, Rutherglen Estate Shiraz and Rutherglen Estate Rose
- Basic Spirits
  - Scotch, Bourbon, Rum, Gin, Vodka
- Soft Drinks
  - Pepsi, Pepsi Max, Lemonade, Lemon Squash, Ginger Ale, Soda Water, Tonic Water
- Juices
  - Apple, Orange Pineapple

## BAR TAB

A bar tab can be arranged for your function with a specified limit or amount in mind that you feel comfortable with spending.

Your bar tab can be reviewed as your function progresses and increased if required. However, we will always ensure you are in control of the amount throughout the event.

At any point you are welcome to turn the bar into a cash bar so your guests can purchase their own drinks.

## CASH BAR

Allow your guests to choose from our extensive beverage selection, which they can purchase throughout your function.



# Terms & Conditions



## **DEPOSIT**

Unless agreed otherwise, all bookings placed at Kooringal Golf Club require a deposit of \$500 to be paid in order to lock in the date for the event.

The deposit must be received no later than seven days from date of proposal in order to secure the event.

## **CONFIRMED NUMBERS & PAYMENT**

Unless agreed otherwise, clients must advise final numbers and settle the food component seven days prior to the event.

There will be no refunds should numbers decrease.

The beverage component of the function needs to be settled on the day.

You may pay by credit card, cash, or EFT.

## **SPECIAL DIETARY REQUIREMENTS**

Please ensure all dietary requirements are confirmed 7 days prior to the function. In the event where a guest has not advised of their dietary requirements, our Chefs will endeavour to supply an adequate meal. Whilst all care will be taken to identify guests who have requested a special meal, the responsibility lies with the guest or client to identify themselves to our service staff.

## **NO BYO**

No food or beverages, with the exception of one celebration cake, are to be brought on the premises.

## **DRESS REGULATIONS**

The club provides a warm and friendly environment for members and guests, therefore smart casual is the minimum dress requirement.

## **LIABILITY**

The host/organisers will be responsible for any damage to the club, by any invitee or other person attending the event. The club will not be liable for any loss or damage to any property left by the host/organisers or guest/s on the premises during or after the function.

## **CANCELLATIONS**

If an event is cancelled by the guest more than 28 days prior to the event, the deposit will be refunded.

If the event is cancelled 8-27 days prior to the event the deposit is forfeited.

If the event is cancelled with seven days or less prior to the event, the deposit and 50% of the food component that has been paid will be forfeited.

Where due to matters beyond the reasonable control of the golf club, any event that is cancelled by the golf club, whether by Government restrictions, outside contractors, guests, acts of god, power blackout, earthquake, extreme weather, fire, floods, pandemics, man-made or other circumstances that prevent the club from being able to perform its obligation under the Agreement, you release the club from any liability or loss for such matters, and consent to the club taking such action as it deems necessary to minimize damage or disruption in the interest of the safety of you and your guests.

If the club and/or your event space becomes unusable to you on the day of your event, we will work with you to find the best possible alternative and will make all attempts to reallocate your event to an alternative day or event space within the facility. Your event payments will be transferred to an alternative date.

## CONTACT US

✉ [events@kooringalgolf.au](mailto:events@kooringalgolf.au)

☎ 03 9315 0855

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