

WEDDING BROCHURE



DISCOVER A NEW STANDARD IN THE WEST



Welcome to **Kooringal Golf Club**



Kooringal Golf Club offers an elegant and refined setting for couples seeking a timeless wedding celebration. Located in Altona, our sophisticated function spaces are designed to impress, combining natural light with sweeping views across the championship course to create a truly memorable backdrop for your special day.

Our experienced events team provides a bespoke approach, working closely with you to curate a wedding that reflects your vision and style. From refined canapé receptions to beautifully presented buffet or plated dining experiences, our premium catering options are crafted with exceptional ingredients and thoughtful attention to detail.

With impeccable service, seamless coordination, and a commitment to excellence, Kooringal Golf Club delivers a luxurious, stress-free wedding experience. allowing you to relax and savour every moment of your celebration.



Wedding Ceremonies & Room Capacities



WEDDING CEREMONY

Minimum 60 pax

Koorungal Golf Club offers the unique advantage of hosting both your wedding ceremony and reception in one stunning location. Our elegant outdoor terrace provides a picturesque setting for your ceremony, surrounded by manicured greens and open skies, creating a romantic and memorable atmosphere for saying “I do.”

With seamless transitions between ceremony and reception, your guests can relax and enjoy the celebration while our experienced team takes care of every detail, allowing your day to flow effortlessly from start to finish.

ROOM TYPE	CABARET	DINNER	DINNER/ DANCE	COCKTAIL
MEDIUM ROOM	40	80	70	110
LARGE ROOM	80	150	130	300

ORGANISE A ROOM TOUR

- ✉ events@kooringalgolf.au
- ☎ 03 9315 0855
- 🌐 www.kooringalgolf.com.au
- 🚩 1 Wilga Avenue
Altona VIC 3018

Inclusions

- Undercover seating for up to 100 guests
- Small clothed table for signing the bridal register
- Microphone and speaker for the ceremony
- The bridal party may have photos on selected areas of the course, within walking distance
- You are also welcome to decorate the area to a theme that suits

Wedding Ceremonies can only be conducted from 5:00pm onwards.

Wedding Package Options

Pricing Options

Seated Package 1 > \$110 per person

Seated Package 2 > \$135 per person

Cocktail Wedding Reception > \$95 per person

SEATED PACKAGE 1

Minimum 60 pax
5-Hour Service

Dining

A two-course menu consisting of:

- Entrée, Main and your Wedding Cake served as Dessert
- All meals served as an 50/50 alternate drop

Beverages

- Beverages on consumption or select a beverage package

SEATED PACKAGE 2

Minimum 60 pax
5-Hour Service

Dining

A two-course menu consisting of:

- Entrée, Main and your Wedding Cake served as Dessert
- All meals served as an 50/50 alternate drop

Beverages

- Beverages on consumption or select a beverage package

COCKTAIL WEDDING RECEPTION

Minimum 70 pax
4-Hour Service

Dining

Cocktail service:

- 8 standard items from our canape menu
- 2 substantial items from our canape menu

Beverages

- Beverages on consumption or select a beverage package

Inclusions

Seated Package 1 and 2

- A personalised menu for each table
- Crisp White Tablecloths and Napkins
- Use of Bluetooth Speaker, TV and AV Connections

Cocktail Wedding Reception

- Crisp White Tablecloths and Napkins
- Use of Bluetooth Speaker, TV and AV Connections

ADD-ONS

<ul style="list-style-type: none">• Antipasto Platters <p>A selection of deli meats, marinated vegetables, dips and rustic bread, served on sharing platters to each table upon arrival.</p>	\$10 per person
<ul style="list-style-type: none">• Garden Salad <p>Garden salad with salad dressing, served in sharing bowls on each table.</p>	\$5 per person
<ul style="list-style-type: none">• Steamed Vegetables <p>An assortment of steamed vegetables with garlic butter, served in sharing bowls on each table.</p>	\$5 per person
<ul style="list-style-type: none">• Espresso Coffee <p>Barista made coffee with fresh beans and variety of milk selections.</p>	\$4 per person
<ul style="list-style-type: none">• Dance Floor <p>Wooden Dance Floor placed in the centre of the room for a space to have your guests dance.</p>	\$500 flat
<ul style="list-style-type: none">• Chair Covers <p>Covers to be to be hired by the client and will be placed on each chair</p>	\$5 per chair
<ul style="list-style-type: none">• Australian Cheese Selection Platter <p>Served with strawberries, quince paste, assorted crackers and muscatels</p>	\$16 per person

Seated Menu Catering Options



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

Canape, Platters & Catering Options

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



Beverage Packages

STANDARD PACKAGE

4-Hour Service: \$75 per person

5-Hour Service: \$90 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

4-Hour Service: \$120 per person

5-Hour Service: \$140 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

4-Hour Service: \$100 per person

5-Hour Service: \$115 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.



General Information

DIETARY REQUIREMENTS

Please ensure all dietary requirements are confirmed 14 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.

FOOD AND LIQUOR

Koorinal Golf Club operates within the RSA Guidelines. Our policy is to serve guests in a responsible, friendly and professional manner. We encourage drinking in moderation. The manager on duty reserves the right to stop alcohol and beverage service at any time to the individual or to the group as a whole. No person under the age of 18 will be served alcohol.

No beverages or food may be brought into the Club by function organisers or their guests. Celebration cakes are acceptable however may be subject to service charges

MAIN ENTRANCE

Please advise your guests to enter via the Main Entrance at 1 Wilga Avenue, Altona

NON-SMOKING

The entire Clubhouse is a smoke free environment. Provision has been made by way of designated smoking areas within the Clubhouse exterior.

Terms & Conditions



DEPOSIT

Unless agreed otherwise, all bookings placed at Koorinal Golf Club require a deposit of \$2000 to be paid in order to lock in the date for the event.

The deposit must be received no later than ten 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 three 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 14 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 7 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

☎ 03 9315 0855

🌐 www.kooringalgolf.com.au

🏌️ 1 Wilga Avenue
Altana VIC 3018

