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Thank you for your inquiry regarding holding your function at Moore Park House Function Centre.

Attached you will find details outlining our services and range of menus at affordable prices.

Moore Park House overlook's the City skyline and golf course and is the ideal setting for your function day or night.

Our experienced, helpful staff will make sure your meeting or seminar meets all service expectations.

Please feel free to make an appointment with me to view our complex and discuss your plans for your day.

Regards

*Sharyn Benwell*

**Sharyn Benwell**

Functions Co-Ordinator

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*\*Please note that all prices are GST inclusive.*

# Catering

## **Finger Food - \$14.00 per person**

Mini Spring Roll with Sweet Chilli Sauce  
Assorted Mini Quiche  
Lamb & Rosemary Mini Pies  
Steamed Dim Sims & Plum Sauce  
Beer Battered Mozzarella  
Stuffed Battered Jalapeno Peppers

## **Finger Food - \$18.00 per person**

Sundried tomato, Pesto & Shaved Parmesan on Croutons  
Smoked Salmon Mousseline on Croutons  
Oven Baked Mini Mixed Foccaccia  
Crumbed Fish Goujons & Tartare Sauce  
Thai Chicken Cakes with Sweet Chilli  
& White Vingerette Sauce  
Lamb Brochettes with Satay Sauce

## **Finger Food - \$25.00 per person**

Smoked Salmon with Caviar served on Croutons  
Stuffed Mushrooms with Cream Cheese filling  
Cheese & Spinach Triangles  
Chicken Skewers with Satay Sauce  
Variety of Gourmet French Mini Pies  
Prawn Cutlets & Cocktail Sauce

## **BBQ - \$22.00 per person**

Steak  
Sausages  
Sautéed Onions  
Gravy  
Salad Selections  
Bread Roll & Butter

## **Roast Dinner - \$20.00 per person**

Roast Beef, Lamb or Pork  
Roast Vegetables  
Gravy  
Bread Roll & Butter

## **Desserts - \$5.00 per person**

# Business Catering

Morning or Afternoon Tea

**Pastries**

**Bottomless Tea & Coffee**

- \$9.00 per person

**Assorted sandwiches & fresh fruit**

**Tea & Coffee**

- \$12.50 per person

**Danish Open Sandwiches and Finger Food**

**Tea and Coffee**

- \$19.50 per person

**Morning & Afternoon Tea plus Plated Meal**

- \$24.00 per person

## Additional Items on Request

Cheese Platter \$4.50 p/p

Antipasto Platter \$5.50 p/p

# Gourmet Breakfast Catering

## **Full Breakfast**

**\$27.50 per person**

Seasonal Fresh Fruits  
Croissants  
Toast  
English Muffins

Scrambled Eggs  
Grilled Tomatoes & Fresh Basil  
Sautéed Field mushrooms  
Grilled Chipolata sausages  
Bottomless tea & coffee  
Orange juice

## **Half Breakfast**

**\$14 per person**

Seasonal Fresh Fruits  
Croissants  
Toast  
English Muffins  
Bottomless tea & coffee  
Orange juice

# Function Catering

**\$35.00 per person**

**(choice of 1 or 2 items per course - alternate serve)**

## **Canapés - \$5.50 per person**

Mini Spring Roll with Sweet Chilli Sauce

Satay Chicken Skewers

Curry Samosa

Steamed Dim Sims

## **Entrees**

Cream of Pumpkin Soup garnished with Sour Cream, flaked Almonds & Chives

Chicken & Leek Vol au Vent

Marinated Baby Octopus coated with Sweet Chilli Sauce on a bed of Mesclun Salad

Ham & Mushroom Crepe

Almond & Garlic Calamari Rings served with Lime infused Crème Fraiche

## **Mains**

BBQ Scotch Fillet with Pink Peppercorn Sauce

Chicken Breast Fillet on a bed of Spinach topped with Mango & Crème Fraiche

Lamb Cutlets topped with Dry Roasted Pine Nuts & Port Wine Sauce

Perch Fillets & Lemon Butter Sauce

(All main meals served with Fresh Seasonal Vegetables & a Roll)

## **Desserts**

Apple Strudel with Vanilla Anglaise & Cream

Vanilla Cheesecake with Cream

Rich Mud Cake & Chocolate Anglaise

Strawberry Vanilla Sponge Cake with Fresh Fruit Coulis

Coffee / Tea & Mints

# Function Catering

**\$40.00 per person**

**(choice of 1 or 2 items per course - alternate serve)**

## **Entrees**

Minestrone Soup

Prawn Gateaux (a ring of mixed seafood with a light dill sauce)

Caesar Salad with Croutons & freshly Shaved Parmesan

Thai Curry Chicken with Pilaf Rice

Chicken Galantine filled with Pistachio Nuts, Apricots & Spinach on a Mango Chutney Sauce

## **Mains**

BBQ Beef Scotch Fillet with Chasseur Sauce

Perch Fillets topped with Hollandaise Sauce

Roast Duck Breast & Game Sauce

Lamb Back strap with a Mustard Herb Crust

Chicken California filled with Cheese, Spinach & Sun Dried Tomatoes

(All main meals served with Fresh Seasonal Vegetables & a Roll)

## **Desserts**

Black Forest Cake with Anglaise

Marinated Strawberries in a Chocolate Basket

Passionfruit Gelato with Fruit Coulis & Cream

Chocolate Mousse Torte with Strawberries & Cream

Coffee / Tea & Mints

# Function Catering

**\$50.00 per person**

(choice of 1 or 2 items per course - alternate serve)

## **Entrees**

Stuffed Quail on a bed of Spinach

Kangaroo Fillet with Plum Sauce & Pine Nut Puree

Lobster Bisque

Blinis topped with Prawn, Caviar & Crème Fraiche

King Prawns in Red Curry Sauce with Saffron Rice

## **Mains**

Poached Red Salmon Cutlet with Mousseline & Lime Sauce

BBQ Venison topped with Charcutiere Sauce

Champagne Poached Crocodile Fillet in Lemon & Chives Sauce

Beef Tenderloin and Chasseur Sauce

Chicken Breast & Lobster Meat with a Béarnaise Sauce

(All main meals served with Fresh Seasonal Vegetables & a Roll)

## **Desserts**

Vanilla & Strawberry Gratin with Fruit Coulis Border

Tiramisu with Anglaise & Cream

Crepe Suzette

Cherry & Cream Cheese Strudel

Coffee/ Tea & Mints

# Buffet Catering

## **\$27.50 per person selection**

Hungarian Goulash	)	
Satay Chicken	)	
Curried Lamb	)	<b>choice</b>
Spaghetti Bolognaise	)	<b>of</b>
Beef Stroganoff	)	<b>two</b>
Lasagne	)	
Thai Curry Chicken	)	

Baked Vegetables or Risotto Rice  
Marinated Chicken Wings  
Bread Rolls & Butter  
Assorted Desserts & Fresh Cream  
Coffee / Tea & Mints

## **\$35.00 per person selection**

Roast Beef  
Roast Lamb  
Roast Vegetables (potato, pumpkin, and greens)  
Salad Selection  
Marinated Chicken Wings  
Marinated Baby Octopus in Sweet Chilli Sauce  
Cheese Platter  
Bread Rolls & Butter  
Assorted Desserts & Fresh Cream  
Coffee / Tea & Mints

# Buffet Catering

## **\$40.50 per person selection**

Roast Pork  
Roast Beef  
Roast Vegetables  
Marinated Chicken Wings  
Sliced Leg Ham  
Marinated Seafood  
Salad Selections  
Bread Roll & Butter  
Cheese Platter  
Fruit Platter  
Assorted Cakes  
Strawberries & Cream  
Coffee / Tea & Mints

## **\$49.50 per person selection**

Roast Pork, Beef or Lamb  
Roast Vegetables  
Fish & Scallop Mornay  
Fresh King Prawns  
Oysters Natural  
Salad Selections  
Bread Roll & Butter  
Cheese Platter  
Fruit Platter  
Assorted Cakes & Fresh Cream  
Coffee / Tea & Mints

# Children's Menu

**\$10.00**

**(Choice of one)**

Spaghetti Bolognaise  
Chicken Snitzel & Chips  
Chicken nuggets & Chips

## **Dessert**

**(Choice of one)**

Ice cream with topping  
Fruit Salad with Ice cream

## **Vegetarian Selections**

Chick Pea Curry  
Fettuccine with Roasted Pine Nuts, Sun Dried Tomato, Capsicum & Pesto Sauce  
Lentil Rissoles with Minted Yoghurt Sauce  
Leek & Mushroom Risotto  
Spanish Onion & Asparagus Quiche  
Tofu, Broccoli & Spring Onion in Sweet Chilli Sauce  
Curried Vegetables in Filo Pastry  
Thai Chilli Noodles  
Mughal Vegetable Stew

## BISTRO MENU

<b><u>Moore Park House Steak Sandwich</u></b>	<b>\$9.50</b>
Scotch Fillet (150gm) with bacon, egg, tasty cheese, caramelised onion Lettuce, tomato, Beetroot on toasted bread	
<b><u>Moore Park House Hamburger</u></b>	<b>\$9.50</b>
Home made beef patty with egg, bacon, tasty cheese, caramelised onion, Beetroot, Lettuce, Tomato & BBQ sauce on a toasted bun.	
<b><u>Chicken Schnitzel Sandwich</u></b>	<b>\$9.50</b>
Chicken Schnitzel, lettuce, cheese, mayonnaise toasted with chips	
<b><u>Chicken Caesar Salad</u></b>	<b>\$12.50</b>
Crisp Caesar salad with bacon, egg & grilled chicken	
<b><u>The Driver</u></b>	
Bacon, Egg, Chicken, Lettuce, Tomato toasted sandwich	<b>\$8.50</b>
<b><u>Made the cut</u></b>	<b>\$5.00</b>
(three fillings) + 50c (each extra filling) Ham, chicken, smoked salmon, bacon, smoked turkey, fried egg, tomato cheese, cream cheese, lettuce, avocado, onion, cucumber, sundried tomato tomato salsa, pesto	
	<b><u>On the Side</u></b>
<b>Wedges with sour cream &amp; sweet chilli sauce</b>	<b>\$6.00</b>
<b>Bowl Chips</b>	<b>\$5.00</b>

# Moore Park House Function Centre

## **General Information & Booking Conditions**

### **Functions**

Moore Park Golf Complex is able to cater for up to 220 guests. The Heritage Room area is situated at the northern end of the clubhouse and can be used exclusively by your guests. Amenities are close by and the car park is large enough to hold over 100 cars.

### **Room Hire**

Functions are generally four hours from the time that guests arrive. Extended time may be arranged however, a surcharge applies for extensions of time beyond four hours. An additional surcharge is also applicable to Sundays and Public Holidays.

Room Hire fee for the first four hours of any function is \$550.00 for the Parkview Room, \$375.00 for the Heritage Room and \$200.00 for the Cleveland Room.

A surcharge applicable to Sundays is \$220.00 for the Parkview Room, \$175.00 for the Heritage Room and \$80.00 for the Cleveland Room. Public Holidays incur a surcharge of \$275.00 for the Parkview Room & Heritage Room and \$110.00 for the Cleveland Room over and above the standard fees.

### **Deposits**

A deposit of \$500.00 is required for all functions. Receipt of this deposit within 14 days confirms your tentative booking. If not paid in this time frame, the booking is not confirmed and the room will be re-hired if the opportunity arises.

### **Menu Selections**

Our Chef offers an extensive selection of menus at affordable prices. Remember too, we would be delighted to cater to your tastes. Vegetarian and allergy-free meals can be arranged if required, as well as a special children's menu.

### **Refreshments**

Your guests are greeted on arrival and our waiting staff can provide tray service of pre-dinner drinks. Full table service is provided during the function. A selection of wines is attached or if there are any other wines you would prefer, we can obtain a price and order them in for you.

### **Schedule of Arrangements**

#### **Fourteen (14) Days before:**

Your menu choices, wine selections, arrival time and approximate numbers are required along with payment for food. You may increase your numbers after this date and pay extra cost per person however, you may not decrease the numbers and receive a refund.

#### **Seven (7) Days before:**

Your final numbers are required. You may increase your numbers after this date and pay extra cost per person, however, you may not decrease the numbers and receive a refund.

## **Cancellations**

In the event of a cancellation within one (1) month of a function, deposits are **NOT REFUNDABLE** unless the date is re-booked.

## **Damage to Property**

Organisers are financially responsible for any damage sustained to the Moore Park Golf facilities and its property during functions.

## **Security**

Security precautions must be taken for all functions as considered appropriate. The Club reserves the right to engage such services with all costs to be borne by the function organisers.

## **Band Meals**

Under the Musicians Award, meals are to be provided to musicians. This cost is to be borne by the client if a band appears.

## **21<sup>st</sup> Birthdays**

The following requirements are necessary when booking for a 21<sup>st</sup> Birthday party;

- (1) Deposit of \$1000.00 (refundable).
- (2) Food **must** be booked for the function.
- (3) Adequate security will be arranged by the club with the costs to be borne by the function hosts.

## **Payment**

Full payment is to be paid by either Credit card, Eftpos, Cheque, Bank Cheque or Cash within Seven (7) days.

## **Viewing Time**

Moore Park House is open for viewing from Monday – Friday 9am to 5pm. Other times by appointment.

## **Special Services**

We are able to assist with additional services, such as:

- \* Floral table arrangements
- \* Disc Jockey
- \* Dance Floor
- \* Balloon arrangements
- \* Secretarial services are available at \$20.00 per hour

## **Prices subject to change**

As most functions are booked well in advance, our catering and wine prices are subject to change. We will endeavour to advise you of any changes two (2) months prior to your function.

## **N.B. The following offences contravene The Liquor Act**

- \* Supplying liquor to a person under 18 years of age: Penalty \$2,000.00
- \* Persons under 18 consuming or attempting to obtain liquor: Penalty \$500.00
- \* Serving or supplying liquor to a person who is in a state of intoxication: Penalty \$2,000.00
- \* Permitting intoxication or any indecent, troublesome or quarrelsome conduct on licensed premises: Penalty \$2,000.00

**NO FOOD OR BEVERAGES MAY BE BROUGHT INTO MOORE PARK GOLF.**

## **MOORE PARK HOUSE FUNCTION CENTRE AND MOORE PARK GOLF COURSE DRESS REGULATIONS**

### **MALE:**

Out of respect for the Golf Club's regulations guest should be neatly attired at all times. Shirts must have a collar. Tailored slacks, tailored or walk shorts with socks. Socks must be worn with shoes.

### **NOT PERMITTED:**

Football shorts, surf shorts, tracksuit pants, faded and torn jeans, thongs and sandals.

### **FEMALE:**

Out of respect for the Golf Club's regulations guests should be neatly attired at all times.

### **NOT PERMITTED:**

Low-neck beach type garments, tracksuits, abbreviated shorts and abbreviated skirts, faded jeans, thongs and sneakers.