

# Parties + Celebrations

ENGAGEMENTS // ANNIVERSARIES // BIRTHDAYS // CHRISTENINGS // REUNIONS







## Welcome!

Whatever the occasion, Etiquette Catering will ensure your day is one to remember!

From christenings, birthdays, engagements and reunions, Moore Park Golf is the perfect venue to celebrate.

Moore Park Golf House is a charming heritage-listed building set in the picturesque Centennial Park. Our function rooms overlook the stunning city skyline, buzzing golf course and Driving Range.

Less than 10 minutes from the CBD, Moore Park Golf is easily accessible from all parts of the greater Sydney region and we have ample free parking on site.

Please take your time to review this information and we welcome any further questions you may have.

We will be happy to show you and your family around the venue and personally explain the menus and options available.

Warm regards,

Eugenie Touton // Event Manager

02 8316 0806 // [events@mpgolf.com.au](mailto:events@mpgolf.com.au)

**ETIQUETTE**  
CATERING



# Indoor Event Spaces

## THE CLEVELAND // \$395

Perfect for the smaller, more intimate celebration, The Cleveland has 3 walls of windows overlooking the Driving Range and golf course.

Room Capacity: Sit Down 30 pax // Cocktail 30 pax

## THE HERITAGE // \$695

The Heritage is a sizable private function space complete with windows providing copious natural light during the day and views of the sparkling city skyline at night.

Room Capacity: Sit Down 70 pax // Cocktail 90 pax

## THE PARK VIEW BAR // \$795

The Park View Bar is a large flexible space with views of the putting green and the rolling fairways of the golf course. The room has a fully licensed bar and private balcony.

Room Capacity: Sit Down 120 pax // Cocktail 150 pax

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# Outdoor Event Spaces

## THE PATIO TERRACE // \$350

Sip, nibble and mingle amongst the vibrant backdrop of Moore Park Golf! Start with drinks outside or host exclusively on The Patio Terrace. 2-hour hire including set-up and wait staff. Wet weather back-up included.

Capacity: Cocktail 80 pax

## THE DRIVING RANGE // \$POA

Whether it's a team building day, a special celebration or entertaining clients, our parties on the iconic MPG Driving Range are always a hit! Choose from 3 all-inclusive packages, including private bar and canapé service, starting at \$119pp.

Capacity: Cocktail 90 pax

## THE APERITIVO CO // \$690

A vintage caravan bar that oozes Italian sophistication and exceptional service, it's the perfect add-on for alfresco entertaining – or to headline your event. Located on the lower Patio Terrace, with the stunning golf course as your backdrop\*. Hire includes 3 hours and 2 bar staff (from 60 guests).

\*Available from September to April

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# Canapé Menu

5 CANAPÉS // \$32.5 | 7 CANAPÉS // \$45.5 | 10 CANAPÉS // \$65

Priced per person. Minimum 20 guests.

## COLD CANAPÉS

- Blue cheese and nashi pear en croute (V)
- Elderflower jelly, pickled yellow baby beets, goats cheese (V)
- Goats cheese and sweet onion jam (V)
- Green tea smoked oyster, pickled nori
- Kingfish tartare, pickled ginger syrup
- Salt cod brandade, crispy fish skin, oyster emulsion
- Seared tuna, wasabi aioli, daikon radish
- Smoked salmon, cream cheese roulade
- Whole wheat biscuit, house smoked salmon, crème fraiche and caviar
- Mini prawn cocktail, yuzu and siracha
- Rare roast beef, horseradish aioli, crostini
- Spiced choux pastry, warm Peking duck salad
- Thai chicken pâté, crispy chicken skin

## HOT CANAPÉS

- Charred Japanese pumpkin, pumpkin seed caramel (V)
- Smoked cheddar beignets, roast sesame dressing (V)
- Foraged mushroom and black garlic tumbleweeds (V)
- Seared tuna and nori, smoked garlic aioli, pickled radish
- Mini beef wellingtons, horseradish cream
- Peking duck spring roll, house spiced BBQ sauce
- Pressed pork belly, apple cider gel

## DESSERT CANAPÉS

- Two bite key lime pie
- Salted caramel bonbon
- Smoked white chocolate mousse and peppered strawberries
- Gin and tonic ice cream, lime

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# Grazing Stations and Paella

Priced per person. Minimum 25 guests.

## ASIAN // \$13

Including: a selection of steamed dumplings, spring rolls, handmade rice paper rolls

## FRENCH // \$13

Australian and international cheeses, dried fruits, nuts, grapes + crisp bread

## ITALIAN // \$13.5

Including: selection of cured meats, marinated artichokes, cheese, Choice of beef, chicken or vegetarian pesto + crostini

## MIDDLE EASTERN // \$11

Including: falafel, hummus, chargrilled marinated vegetables, house made sausage rolls

## ROAST HAM // \$11

Honey + orange glazed double-smoked ham, warm bread rolls, pickles and assorted condiments

## SUSHI // \$11

Our sushi roll selection, wasabi + pickled ginger. 4 pieces per guest.

## MINI BURGER // \$8.5 EA

- Sous vide portobello mushroom (V)
- Pistachio dukkah chicken breast, hummus, lemon slaw
- Wagyu beef, tomato, cheese, caramelised onion, tomato relish
- Smoky BBQ bourbon pulled pork w/ Asian slaw

## NOODLE BOX // \$10

Choice of beef, chicken or vegetarian

Create your own bespoke station // \$POA

## PAELLA // \$36

- Paella with prawns, chorizo, chicken + saffron cooked and served from a traditional oversized pan
- Salad bar (3 Chef's selections salads)
- Fresh bread rolls

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# Plated Menu

Priced per person. Minimum 30 guests.

ALTERNATE SERVE: 2 COURSE // \$52 | 3 COURSE // \$65 + ADD 3 CANAPÉS // \$16.50

## ENTRÉES

- Lentil croquettes, shaved brussel sprouts, lemon butter (V)
- Ricotta gnuddi, heirloom tomatoes, basil oil (V)
- Spinach and ricotta raviolo, burnt butter, sage (V)
- House cured salmon, goats cheese, avocado mousse, salmon pearls
- King prawn and avocado salad, parmesan wafer, watercress salad
- Nori dusted tuna loin, black garlic, wasabi aioli, pickled radish
- Seared scallops, fried caper butter, heirloom tomato
- Pressed lamb saddle, mint labne, crisp chips
- Pressed pork belly, celeriac puree, pickled apple, kale, crackling salt
- Slow cooked pork belly, long gnocchi, cider apple jus, crisp fried edamame beans

## MAINS

- Ricotta, spinach ravioli, min butter, smoked peppers (V)
- Barramundi, crushed potato, speck, tomato concasse, lemon oil
- Crispy skin salmon, English peas, chorizo crumbs
- Pan seared salmon fillet, green pea, sesame wafer, teriyaki glaze
- Poached salmon, potato jus, sea vegetables and Jerusalem artichoke chips
- Lamb loin, ratatouille, goats cheese, buckwheat
- Roast pork belly, parsnip puree, caramelized apples, morcilla crumbs, potato chips
- Roasted chicken involtini, prosciutto, provolone, organic lentils
- Beef fillet, potato rosti, greens, pepper sauce
- Red wine braised wagyu beef cheek, smoked potato and olive oil puree, roast king oyster mushroom, baked bone marrow
- Rare roast beef sirloin, Yorkshire pudding, speck and green beans, pepper jus

## DESSERTS

- Lemon myrtle cheesecake, macadamia crumble
- Chocolate raspberry slice, vanilla cream, wild berry coulis
- Passionfruit meringue tart, lemon curd, tropical salad
- Popcorn brûlée, licorice ice cream
- Strawberry ice cream, minted yoghurt mousse, strawberry consommé, pistachio tuille
- Strawberry, yoghurt and pistacchio
- White chocolate parfait, coconut and honey grissini, lavender

All menu items are subject to seasonal and market availability

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# Contemporary Buffet

Priced per person. Minimum 25 guests.

## PREMIUM GRILL // \$52

- Bread roll or garlic bread
- Marinated chicken
- Grass feed marinated rump steak
- Fish fillet (subject to market availability)
- Choice of two salad or hot side selections
- Sweet bite platters

## PLATINUM GRILL // \$69

- Leg ham off the bone w/ honey mustard glaze
- NZ green-lipped mussels, tomato + coriander salsa
- Hot roast sirloin mustard crust
- Tandoori chicken w/ coriander yoghurt dressing
- Fish fillet (subject to market availability)
- Choice of three three salad or hot side selections
- Sweet bite platters

## SIDES SELECTIONS

### SALADS

- Brown rice, quinoa, toasted pepitas, sunflower seeds, coriander, cumin, raisins, falafel, lemon dressing (V)
- Corn, black bean, Spanish onion, capsicum, cherry tomato, coriander, chilli lime dressing (V)
- Greek salad of olives, feta, basil, tomato, cucumber (V)
- Moroccan citrus couscous (V)
- Roast vegetable salad of parsnip, carrot, zucchini, fennel, eggplant, beetroot, butternut (V)
- Spiralle pasta, baby spinach, basil pesto (V)
- Thai coleslaw, red cabbage, toasted sesame, bean shoots, nam jim (V)
- Wild rocket, Parmesan, fresh pear, balsamic dressing (V)
- Caesar salad, bacon, garlic sourdough croutons, egg

### HOT

- Chef's gourmet rice dish
- Chef's gourmet pasta dish
- Roasted thyme + rosemary potatoes (V)





# Shared Plates

\$69 pp // Minimum 25 guests.

## ITALIAN KITCHEN

Chef's crostini  
Burrata, vine ripened tomato +  
basil salad (V)

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Chicken breast, prosciutto, figs  
Grilled cod, gremolata risotto  
Ricotta gnocchi (V)

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Bitter leaves, parmesan and  
balsamic (V)  
Roasted pumpkin, sage + goats  
cheese ravioli (V)

.....

Tiramisu  
Chocolate truffles and coffee/tea

## FRENCH FARM HOUSE

Bruschetta

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Crispy skin Atlantic salmon,  
fennel, béarnaise  
Roasted free range chicken, bread  
sauce

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Baby carrots, honey + sesame (V)  
Green leaf salad, pickled lemon,  
Dijon dressing (V)  
Roasted head of cauliflower,  
almond + mint (V)  
Roasted herb potato, smoked  
garlic aioli (V)

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Summer fruit pudding  
Chocolate truffles and coffee/tea

## FROM THE SEA

Tempura prawns

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Beetroot cured ocean trout,  
horseradish, rye  
Baby calamari w/ yuzu mayo  
Crispy skin barramundi, smoked  
artichoke puree, sorrel

.....

Roast broccoli, hazelnuts and  
burnt butter (V)  
Caper creamed potato (V)  
Green yuzu salad (V)

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French lemon tart  
Chocolate truffles and coffee/tea

## CHRISTMAS FEAST

Prawn and avocado roll

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Glazed ham, smoked tomato,  
pineapple salsa  
Turkey cassoulet, rich bean and  
vegetable ragu

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Baked baby potato, rosemary  
dressing (V)  
Kumera fritters, fried pumpkin  
seed (V)  
Roast broccolini, hazelnuts and  
burnt butter (V)  
Rocket, nashi pear, roasted spiced  
nuts (V)

.....

White chocolate and berry  
mousse  
Drunken rum balls and coffee/tea

# Beverage Options

1. Beverage Package (Premium, Platinum or Celebration)
2. Unlimited bar tab
3. Limited bar tab (with allocated time or value limit)
4. Self-purchase (guests must pay for their own drinks)

**PREMIUM PACKAGE** 2 HOURS // \$39 | 3 HOURS // \$49 | 4 HOURS // \$59

- On tap: Cricketer's Lager, Cricketer's Pale Ale, Two Suns Lager
- Bottles: Somersby Cider, light beer selection
- Pete's Pure Prosecco, Pinot Grigio and Shiraz

**PLATINUM PACKAGE** 2 HOURS // \$49 | 3 HOURS // \$59 | 4 HOURS // \$69

- All tap and selected bottle beers + ciders
- Dunes & Greene Brut
- Twill & Daisy Fiano
- Redbank The Long Paddock Sauvignon Blanc
- Twill & Daisy Rosé
- Twill & Daisy Graciano Tempranillo

**CELEBRATION PACKAGE** 2 HOURS // \$59 | 3 HOURS // \$69 | 4 HOURS // \$79

- All tap and bottle beers + ciders
- Dunes & Greene Brut
- La Vieille Ferme Provence Rosé
- Twin Islands Marlborough Sauvignon Blanc
- Wirra Wirra Adelaide Chardonnay
- Earthworks Barossa Cabernet Sauvignon
- Langmeil Long Mile Shiraz

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The team were excellent. They made sure our event ran smoothly and went above and beyond whatever I needed!

Thanks again Eugenie and the team at Etiquette!

**Sophia: Christening // MARCH 2019**

Thanks so much for putting on an amazing party for my daughter at your venue on Saturday night. Everyone said that the food (& drinks) and service were great.

And I really appreciate you and your staff's attention and expertise to keep things running smoothly. And most importantly, Lexine was one really happy young lady!

**Lexine: Birthday // MAY 2019**

Thank you for organising yesterday! They were all impressed with the space and service.

I will definitely be booking future events with you. Thanks for your help!

**ALVA: Annual Luncheon // AUGUST 2019**