



Menu

Functions & Events

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 Size: 42sqm | Capacity: Sit Down + Cocktail, 21 guests

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 Size: 88sqm | Capacity: Sit Down + Cocktail, 44 guests

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 Size: 200sqm | Capacity: Sit Down + Cocktail, 100 guests

[CONTACT US // 02 9662 5104 // events@mpgolf.com.au // mooreparkgolf.com.au](mailto:events@mpgolf.com.au)



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 canapè service, starting at \$119pp.

Capacity: Cocktail 90 pax

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Breakfast

QUICK START BREAKFAST \$24

- Chef's freshly baked selection of pastries
- Seasonal fruit
- Toasted muesli, berry compote + Greek yoghurt
- Selection of fruit juice
- Barista made coffee + herbal tea service

PLATED BREAKFAST \$29

Select one:

- Eggs benedict on a toasted English muffin with wilted spinach
- Scrambled eggs, wilted spinach, sourdough + haloumi

Served with:

- Your choice of bacon or salmon
- Selection of fruit juice
- Barista made coffee + herbal tea service

BREAKFAST HIGH TEA \$38

A delicious assortment of savoury + sweet treats.

SAMPLE MENU

- Fruit skewers
- Muesli + yogurt shots
- Mini Danish
- Mini ham + cheese croissants
- Smoked salmon on rye, dill cream
- Mini quiche and frittata
- Selection of fruit juice
- Barista made coffee + herbal tea service

All menu items are subject to seasonal and market availability. Minimums may apply.



Canapés

\$6.50 per Canapé, per person.

COLD CANAPÉS

- Blue cheese + nashi pear en croute (V)
- Elderflower jelly, pickled yellow baby beets, goats cheese (V)
- Goats cheese + sweet onion jam (V)
- Seared tuna, wasabi aioli, daikon radish
- Smoked salmon, cream cheese roulade
- Whole wheat biscuit, house smoked salmon, crème fraiche + caviar
- Spiced choux pastry, warm Peking duck salad
- Thai chicken pâté, crispy chicken skin

Premium + \$2

- Kingfish tartare, pickled ginger syrup
- Mini prawn cocktail, yuzu + siracha
- Rare roast beef, horseradish aioli, crostini

HOT CANAPÉS

- Charred Japanese pumpkin, pumpkin seed caramel (V)
- Smoked cheddar beignets, roast sesame dressing (V)
- Foraged mushroom + black garlic tumble weeds (V)
- Peking duck spring roll, house spiced BBQ sauce
- Pressed pork belly, apple cider gel

Premium + \$2

- Mini beef wellingtons, horseradish cream

DESSERT CANAPÉS

- Two bite key lime pie
- Salted caramel bonbon
- Smoked white chocolate mousse + peppered strawberries

MINI BURGER \$8.50

- Tortilla crumbed chicken, cucumber slaw, pickled onion, tomato relish, American cheese
- Beef patty, tomato, tasty cheese, beetroot relish

Premium + \$2

- Sous vide portobello mushroom (V)
- Wagyu beef, tomato, tasty cheese, caramelised onion, beetroot relish
- Smoky BBQ bourbon pulled pork, Asian slaw

FISH & CHIPS BOX \$8.50

- Beer battered fish, fat cut chips, lemon + tartatare sauce

VEGETARIAN NOODLE BOX \$8.50

- Vermicelli rice noodles, fresh cut vegetables, enoki mushrooms, bok choy, garlic + ginger sesame oil dressing

Add beef or chicken + \$2



Grazing Table

\$19 per person. Choose a combination of two to create your grazing table, all served with:

- Dried fruits
- Fresh fruits
- Nuts
- Crisp Breads
- Crackers

MIDDLE EASTERN

Falafel, hummus, chargrilled marinated vegetables, house made sausage rolls

ROAST HAM

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

ASIAN

Steamed dumplings, spring rolls, handmade rice paper rolls

ITALIAN

Cured meats, marinated artichokes, cheese, pesto + crostini,



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Plated

Alternate Serve, \$54 for 2 courses, \$72 for 3 courses, per person.

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
- Seared scallops, fried caper butter, heirloom tomato
- Pressed lamb saddle, mint labne, crisp chips
- Pressed pork belly, celeriac puree, pickled apple, kale, crackling salt

MAINS

- Ricotta, spinach ravioli, mint 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 + 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 + olive oil puree, roast king oyster mushroom, baked bone marrow
- Rare roast beef sirloin, Yorkshire pudding, speck + 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
- Strawberry ice cream, minted yoghurt mousse, strawberry consommé, pistachio tuille
- White chocolate parfait, coconut + honey grissini, lavender

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Buffet

Priced per person.

CLASSIC \$38

- Bread roll or garlic bread
- Chef's selection gourmet pastas x 2
- Chef's selection grilled protein
- Chef's selection salad

PREMIUM \$56

- Bread roll or garlic bread
- Marinated chicken
- Grass feed marinated rump steak
- Fish fillet (subject to market availability)
- Roasted thyme + rosemary potatoes (V)
- Choice of Chef's gourmet rice or pasta dish
- Choice of one salad
- Sweet bite platters

PLATINUM \$75

- Leg ham off the bone, honey mustard glaze
- NZ green-lipped mussels, tomato + coriander salsa
- Hot roast sirloin mustard crust
- Tandoori chicken, coriander yoghurt dressing
- Fish fillet
- Roasted thyme + rosemary potatoes (V)
- Choice of Chef's gourmet rice or pasta dish
- Choice of two salads
- Sweet bite platters

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



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Beverage Options

Choose from:

- Beverage Package
- Unlimited bar tab
- Limited bar tab (with allocated time or value limit)
- Self-purchase (guests must pay for their own drinks)

BEVERAGE PACKAGE

- Unlimited beer, wine + soft drinks for 1 Hour | \$29 pp
- All Australian tap beer + selected bottle beers + ciders | Imported beers + \$5pp
 - Australian house wines (sparkling, rose, white + red) | Premium Wines + \$5pp
 - Selected soft drinks variety + fruit juices
 - Still + sparkling Purezza water
 - Barista made coffee + herbal tea

2 HOURS | + \$10pp

3 HOURS | + \$20pp

4 HOURS | + \$30pp

ESTRELLA DAMM POP UP BAR

3 hours | \$150 hire

5 hours | \$250 hire

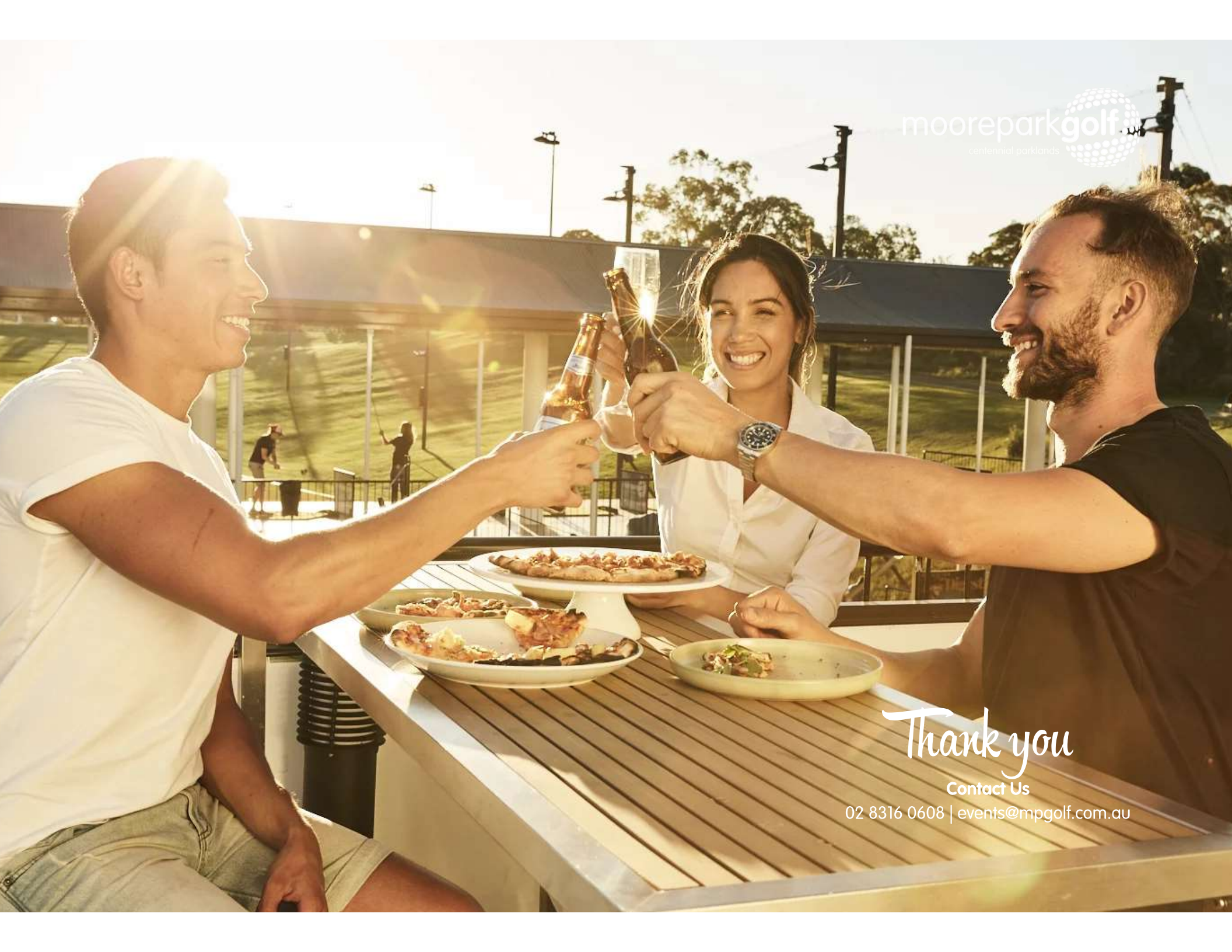
WAYWARD BREWERY DRINKS CART

9 Holes | \$150 hire

18 Holes | \$250 hire



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Thank you

Contact Us

02 8316 0608 | events@mpgolf.com.au