



CLUBHOUSE



Functions & Events



CLUBHOUSE



MAKE YOUR EVENT MEMORABLE

Birthdays

Anniversaries

Award Ceremonies

Engagement Parties

Social Club Events

Private Lunches & Dinners

Celebrations of Life

Plan your next special event with us at Eastlake Golf Club, located in the beautiful Eastern Suburbs of Sydney. Whether you are planning a small gathering or a milestone celebration, our venue offers a stunning back drop of lush greens and scenic views to make your event truly memorable.

Whether it's a corporate event, wedding, birthday party, or any other special occasion, we offer a variety of catering options to suit your budget and preferences. Our indoor and outdoor spaces can cater to both formal and informal events, with capacities ranging from 20 to 200 guests.

At Eastlake Golf Club, we pride ourselves on providing exceptional service and attention to detail to ensure your event is a success.

Get in touch with us today to discuss your event requirements and allow us to assist you in creating an unforgettable experience for you and your guests.

For all function & event enquiries & bookings, please contact our operations team

Ph: +61 2 9663 1374

email: operations@eastlakegolfclub.com.au

www.eastlakegolfclub.com.au



CLUBHOUSE

CATERING

Canapé Menu



Cold Canapés

\$4 per person per item*

- Salmon Gravlax with Horseradish creme fraiche & pickled fennel
- Peking Duck Pancake with Cucumber & Hoisin Sauce
- Blini with Salmon Roe, Dill Creme Fraiche & Cucumber
- Melon with Prosciutto & Balsamic
- Assorted Sushi Rolls
- Assorted Sandwiches

Warm Canapés

\$5 per person per item*

- Angus Braised Beef Pie, House Made Tomato Relish
- Salt and Pepper Prawns/ Squid
- Pizzetta (Pepperoni, Hawaiian or Vegetarian)
- Crispy Pork Belly with Master Stock Caramel
- Porcini Mushroom Arancini with Aioli
- Pork & Fennel Sausage Rolls

Substantial Canapés

\$11 per person per item*

- Sliders (Beef, Peri Peri Chicken or Vegetarian) with Chips
- Golden Battered Flathead with Chips
- Teriyaki Salmon with Steamed Rice, Ginger & Soy
- Butter Chicken with Basmati Rice
- Thai Noodle Salad with Prawn, Coriander, Bean Sprout, Sweet & Sour Dressing

Sweet Canapés

\$4 per person per item*

- Flourless Chocolate Cake
- Lemon Tarts
- Vanilla Bean Panacotta

Dietary requirements will be catered for where possible.

*Prices based on Minimum of 30 people



CLUBHOUSE

CATERING

Lunch & Dinner Plated Menus

2 Course Set Menu \$65pp. Alternate serve \$70pp

3 Course Set Menu \$80pp. Alternate serve \$85pp

*Minimum 35 people

Entrees

- Twice Baked Cheese Soufflé
- Smoked Trout Kipfler Potato Salad
- Sage Parmesan Ricotta Ravioli
- Scallops with XO Sauce

Mains

- Braised Lamb Shoulder with Cauliflower Puree, Dutch Carrot & Herb Salsa
- Mbs 3+ Beef Rump Cap with Roast Potato, Broccolini & Chimmichurri
- Crispy Skinned Pork Belly with Apple and Cabbage Remoulade
- Barramundi with Cannellini Bean, Cherry Tomato & Basil
- Chicken Breast with Tarragon, Paris Mash & French Beans
- Truffle Parmesan Mushroom Pappardelle

Dessert

- Sticky Date Pudding with Butterscotch Sauce
- Flourless Chocolate Cake
- Strawberries and Vanilla Ice Cream

After

- Herbal Tea & Freshly Brewed Coffee

Dietary requirements will be catered for where possible.
*Prices based on Minimum of 30 people





CATERING

Buffet

Lunch/ Dinner Buffet. \$60 per person

*Minimum 40 people

Choice of 3 Mains

- Ginger Lime Chicken
- Honey Soy Chicken
- Peri Peri Chicken
- Beef Rump Steaks
- Chicken Satay
- Beef Souvlaki
- Lamb Souvlaki
- Gourmet Italian Pork Sausages
- Gourmet Lamb Merguez Sausages

Choice of 3 Sides

- Lemon Garlic Potatoes
- Roast Potatoes with Rosemary
- Charred Broccolini, Lemon & Garlic
- Caesar Salad
- Quinoa, Beetroot, Raisin, Walnut, Tahini Salad
- Panzanella Salad, Tomato, Basil, Balsamic
- Garden Salad with Avocado
- Creamy Pea and Mint Potato Salad
- Roast Sweet Potato, Feta, Almond, Caramelized Onion Salad

Dessert

- Flourless Chocolate Cake with Chantilly Cream



Breakfast Buffet. \$35 per person

*Minimum 40 people

Breakfast Buffet

- House Made Granola
- Seasonal Fruit Platter
- Bacon & Egg Sliders w/ Cheese and Aioli
- Buttermilk Pancakes w/ Maple Syrup and Whipped Butter
- Barista Coffee, Herb Tea, Juices and Yoghurt

Dietary requirements will be catered for where possible.

*Prices based on Minimum of 40 people



Booking Terms & Conditions

Confirmation & Deposit

To confirm your booking a deposit will be required as nominated by Eastlake Golf Club, together with the signed Function Policy and Agreement form, within 14 days of confirmation of your event.

Tentative reservations are only held for 14 days from date of written request and are not guaranteed after this time, unless payment has been received.

Final Numbers & Payment

Final numbers and full payment are due 7 days prior to the function. This number will be used for billing purposes irrespective of actual attendees.

Cancellation

In the event that the client wishes to cancel their event, return of deposit is permitted up until four (4) weeks prior to the scheduled event. Deposits are non-refundable where cancellations are within four (4) weeks of the scheduled event. . In the event of cancellation for any reason, we request that you do so in writing.

Damage

The Patron assumes responsibility for any and all damages caused by any guests, invitees or other person attending the function, whether in rooms or in any part of the property.

No items are to be nailed, screwed or adhered in any way to any wall, door or other part of the building unless the Club grants prior permission.

The Club assumes no responsibility for the loss of or damage to any goods or items belonging to the Patron and/or the Patron's guests or invitees.

Food & Beverage

Menu selection should be finalised at least 14 days prior to the function.

Eastlake Golf Club is a fully licensed premises and we do not permit food or beverages of any kind (other than celebration cakes) to be bought into the Club without prior consent from the General or Operations Manager.

Birthday Cakes

Your celebration cake can be cut into finger food sized pieces & served on platters with napkins for no additional charge. If you wish to use your cake as dessert we can plate and garnish it with coulis and cream for \$5 per person.

Special Dietary Requirements

Must be advised when final numbers are submitted and identification of guests requiring these meals to be provided in the seating plan.

Children

Children must be under adult supervision at all times and must stay in the defined function areas.

Smoking

Smoking or Vaping is not permitted within the confines of the clubhouse. Provision is made for smoking at dedicated locations on the Garden only.

Force Majeure

In the event of Eastlake Golf Club inability to comply with any of the provisions due to interruption of electricity or gas supplies, industrial disputes, plant & equipment failure, unavailability of product, or any other unforeseen contingency or accident. Eastlake Golf Club will endeavor to do everything in our power to provide solutions however we will reserve the right to cancel any booking if we cannot provide an alternative.

Host Responsibilities

Final details are to be organized no later than 14 days before your event. At that stage we will require; menu selections plus any other details as agreed upon in the Function Run Sheet. Final numbers and pre-payment are required 7 days before the function or event. Any additional costs incurred on the day can be settled by credit card at finalisation of your event. Guest list and seating plan are to be provided to us 2 days prior to the function. If you wish us to put out your place cards these must also be delivered 2 days prior.

EVENT BOOKING FORM

Group/ Event Name _____

Contact Person _____

Invoice Address _____

Suburb _____ State _____ Postcode _____

Business Phone _____ Mobile _____

Email _____

Event Date _____

Additional Comments _____

Payment

I/ we confirm that we are wawre of all the terms & conditions associated with hosting a function at Eastlake Golf Club and enclose a (AUD) \$ _____ deposit to confirm the booking.

Client Signature _____ Date _____

Payment - AUD \$ _____

☐

Cash

☐

Cheque (Please make payable to Eastlake Golf Club)

☐

Credit Card

☐

Direct Debit (BSB: 032 157 Acc: 340 616)

Name On Card _____

Card Number _____ Expiry Date _____ / _____

Once completed please return via email to:

Operations

Eastlake Golf Club

Phone (02) 9663 1374

Email: operations@eastlakegolfclub.com.au

