



## PRIVATE FUNCTION OPTIONS

Lake Karrinyup Country Club with its unique picturesque natural bush setting, rolling golf greens and stunning ghost gums, offers you the perfect setting for your special celebration.

Dance the night away in our formal dining room, seating up to 220 guests and overlooking the course. For a more informal affair, our large manicured lawns and newly refurbished poolside areas also offer a casual yet elegant setting for your celebrations.

Showcasing the talents of our Executive Chef Richard Potheary, our extensive menus feature only the freshest ingredients in a modern Australian style. If you have something particular in mind, Richard is happy to create a customised menu to meet your requirements. Whether you are looking for a sophisticated sit down dinner or a more relaxed cocktail style event, we will create a gourmet delight your guests are sure to remember.

Complement your chosen menu with quality wines selected from an extensive range of predominantly WA wines. Personalised beverage packages including cocktails are also available.

With their attention to detail and warm professional service, our dedicated Functions team will work with you every step of the way to create an unforgettable day. Whatever your requirements, Lake Karrinyup Country Club is the perfect venue for your special event.

Venue hire charges for conferences and social functions are as follows:

Dining Room Full Day	\$300.00	Boardroom Full Day	\$ 200.00
Dining Room Half Day	\$150.00	Boardroom Half Day	\$ 100.00
Dining Room Evening Functions	\$350.00 (after 6:00pm only)		
Members Bar Lounge	\$150.00 (limited availability)		
Pool / BBQ area	\$300.00		

Venue hire includes all of the following:

- Large dance floor
- Clothed and skirted buffet tables if required
- Public address system and lectern
- Round tables suitable for up to 10 guests set with quality napery, cutlery, crockery and glassware
- A variety of side tables, scattered chairs and lounge style seating for cocktail style functions
- Carafes of iced water on all tables
- Ample complimentary car parking
- Foyer board and directional signage to your reception room
- Table service by professional hospitality wait staff for the duration of the reception

Our Functions & Events Coordinator will be happy to assist with every step of planning your function, and can be reached on 9422 8237 or [functions@lkcc.com.au](mailto:functions@lkcc.com.au).



## DRESS STANDARDS

The Committee requires that a suitable standard of dress be observed at all times. The following guidelines have been prepared, but must be regarded as the minimum standards acceptable. **It is the duty of all Members to see that their visitors and they themselves adhere to these rules and thereby maintain the required standards.**

### In The Clubhouse

#### Dining Room

- Daytime* **summer & winter** - Appropriate golf attire may be worn before an official golf competition and Smart casual\* afterwards.
- Evenings* **summer** - Smart casual\* is the minimum standard acceptable.
- winter** - Smart casual\* worn with tailored jacket is the minimum standard acceptable.

#### Bar

- Daytime* **summer & winter** - Appropriate golf attire until 7.00pm.
- Evenings* **summer** - Smart casual\* after 7.00pm.
- winter** - Smart casual\* with a tailored jacket after 7.00pm.

**THE COMMITTEE RESERVES THE RIGHT TO SET THE DRESS REQUIREMENTS FOR SPECIFIC EVENTS**

#### Bistro

Appropriate golfing attire during the day, smart casual\* in the evenings.  
Tennis or swimming attire is not permitted.

#### Main Courtyard

Smart casual attire is the minimum standard acceptable.

#### \* Smart casual

A short or long sleeved buttoned shirt (not polo) with hard collar tucked into tailored slacks with appropriate street shoes. Jeans, T-shirts, cargoes, thongs, board-shorts, sandals etc. are not acceptable under any circumstances.

Please note that these dress standards apply to all of your guests, as well as any contractors (photographer, DJ, live band) you may have hired for your private function.



## BREAKFAST OPTIONS

### Light breakfast

Ham and cheese toasted croissants or  
Egg and bacon rolls

Selection of chilled fruit juices  
Freshly brewed tea and coffee

12.50

### Continental

Fresh fruit platter  
Muesli and natural yoghurts  
Croissants, Danish and homemade muffins  
Toast & preserves

Selection of chilled fruit juices  
Freshly brewed tea and coffee

26.50

Cold meat and cheese platter  
Additional 2.50

### Hot plated

Scrambled eggs, bacon, chipolata sausages, grilled tomato, field mushroom  
Toast & preserves

Selection of chilled fruit juices  
Freshly brewed tea and coffee

28.50

### Grand Buffet

Fresh fruit platter  
Muesli and natural yoghurts  
Croissants Danish and homemade muffins

Scrambled eggs, fried eggs, bacon, chipolata sausages, grilled roma tomato, field mushroom  
Toast & Preserves

Selection of chilled fruit juices  
Freshly brewed tea and coffee

38.50



## Lunch options

Soup and warm rolls	11.50
Freshly made sandwiches available on platters or individually packaged	7.90
Platters of gourmet open sandwiches and wraps	12.50
Selection of filled rolls individually packages	8.75
Bowls of hot chips and wedges	4.20
Sausage sizzle, including coleslaw, tossed salad and chips	13.50
Steak sandwiches and chips	19.50
Hot roast beef rolls	14.50
Hot ham rolls	12.50
Fish and chips	18.50

Selection of cocktail food or a simple BBQ in the pool area are other options for lunch time refreshments. Please refer to our cocktail and BBQ menus attached

### Lite lunch BBQ menu

MSA rump steak, pork and sage sausages, onions  
selection of two salads  
bread rolls and butter  
sauces and dressings

27.50pp

### Sample cocktail menu

Mini crab cakes  
Salt & pepper baby squid with citrus mayonnaise  
Selection of cocktail open sandwiches  
Corn fritters with capsicum relish and crème fraiche

16.50 (based on 6 pieces per person)



## DINNER SAMPLE MENUS

All dishes are subject to availability and price changes at the time of your function

**Three course set menus from \$60.90**

### Menu one

Your choice of soup



Roast loin of Berkshire pork with mushroom & potato mash, steamed greens and calvados sauce

Served with steamed baby vegetables or garden salad



Chocolate tart with berry compote and cream

Coffee & chocolates

60.90

### Menu two

Antipasto platter to share per table



Corn fed chicken breast with goats curd and crushed pistachio on a potato rosti with cepe sauce

Or

Roast Barramundi served on smoked salmon rosti with wilted spinach and basil oil dressing

Served with steamed baby vegetables or garden salad



Individual glazed lemon brulee tart with double cream and citrus confit

Coffee & chocolates

67.85



## Menu three

Homemade crab cake with wild rocket, red capsicum and pickled cucumber

Or

Warm tartlet of artichokes, semi-dried tomato, blue vein cheese, pine nuts and spinach



Tea smoked Tasmanian salmon, roast sweet potato, wilted spinach, seaweed salad and wasabi aioli

Or

Roast rack of lamb served on roast root vegetables, de puy lentils, and Pommery mustard jus

Served with steamed baby vegetables or garden salad



Roast rhubarb and apple crumble tart with Anglaise

Coffee & chocolates

83.30

## Menu four

Char Sui pork belly and seared scallops with wild rocket salad

Or

Warm tartlet of artichokes, semi-dried tomato, blue vein cheese, pine nuts and spinach



Prosciutto wrapped beef fillet, confit garlic mash, steamed asparagus and morel jus

Or

Roast barramundi on smoked salmon rosti, with wilted spinach and basil oil dressing

Served with steamed baby vegetables or garden salad



Dessert tasting plate

Selection of three desserts in miniature



Selection of premium cheeses with lavosh, water thins, muscatels and quince paste

One per table

Coffee & chocolates

104.90



## LUNCH & DINNER FUNCTION MENUS

### Entrée

Soup of your choice	from 11.50
Millefeuille of chicken, mushrooms and asparagus in white wine basil cream sauce	16.90
Home smoked chicken with baby spinach, vine ripe tomato, parmesan and peanuts	16.20
Warm tartlet of artichokes, semi-dried tomato, blue vein cheese, pine nuts and spinach	17.20
Hot smoked salmon and prawns with avocado salsa, wild rocket and basil infused EVOO	19.90
Homemade crab cake with wild rocket, red capsicum relish and pickled cucumber	19.50
Wonton wrapped prawns with stir fried vegetables and buckwheat noodles	19.90
Warm salad of shredded confit duck wild rocket and plum sauce	24.50
Garlic prawns, seared scallops and chorizo sausage with Asian dressed leaves and chilli jam	25.50
Char Sui pork belly and seared scallops with wild rocket salad	24.50

### Antipasto

Selection of olives, semi-dried tomato, fetta, asparagus, continental & cured meats, smoked salmon & homemade dips served with toasted Turkish bread

Individual plates	21.50pp
Platters to share per table	11.50pp

### Mains

**All fresh fish is subject to availability at the time of your function.**

Roast leg of lamb infused with garlic and rosemary served with skordalia mash	30.50
Roast turkey fillet wrapped in prosciutto, root vegetable cassoulet and de puy lentils	30.50
Corn fed chicken breast with goats curd and crushed pistachio on a potato rosti with cepe sauce	36.50
Roast loin of Berkshire pork with mushroom & potato mash, steamed greens and calvados sauce	36.50
Grilled pink snapper served on smoked salmon rosti with wilted spinach and basil oil dressing	36.50
Roast scotch fillet with garlic prawns, served with gratin potato and garlic jus	39.50
Roast barramundi on smoked salmon rosti, with wilted spinach and basil oil dressing	39.50
Roast beef fillet with shitake mushroom mash, broccoli and port wine jus	42.50
Tea smoked Tasmanian salmon roast sweet potato, wilted spinach, seaweed salad and wasabi aioli	42.50
Roast rack of lamb served on roast root vegetables, de puy lentils, and pommery mustard jus	44.50
Prosciutto wrapped beef fillet, confit garlic mash, steamed asparagus and morel jus	44.50

**All dishes are subject to seasonal availability at the time of your function**



## Desserts

Sticky date pudding with butterscotch sauce and vanilla bean ice cream	11.50
Warm chocolate brownie with berry compote and cream	11.00
Steamed toffee, banana and pecan pudding with butterscotch sauce and vanilla bean ice cream	12.90
Individual glazed lemon brulee tart with double cream and citrus confit	12.90
Chocolate delice with double cream and espresso syrup	12.90
Roast rhubarb and apple crumble tart with Anglaise	12.90
White chocolate crème brulee tart with berry coulis and double cream	12.90
Chocolate Jaffa mouse with citrus confit and double cream	12.90
Dessert tasting plate	17.50
Selection of three of the above desserts in miniature	

## Cheese

Selection of three premium cheeses served with lavosh, water thins, muscatels and quince paste	
Individual plates	18.50pp
Platters to share per table	10.50pp
Separate cheese table	7.50pp
<b>Cakeage</b>	5.00pp
Plated wedding cake with berry coulis and cream	



## Canapés

~ 2 pieces per serve ~

Mushroom & parmesan or tomato & fetta bruschetta	4.50
Thai fish cakes with pickled ginger and honey soy chilli glaze	4.50
Semi-dried tomato, basil and Persian fetta frittata	4.50
Salt & pepper baby squid with citrus mayonnaise	4.50
Homemade cheese and bacon sausage rolls	5.00
Mini Mediterranean or mushroom filo tartlets	5.00
Selection of cocktail open sandwiches	5.00
Palma ham and Persian fetta croquettes	5.00
Homemade mini vegetarian quiches	5.50
Hot smoked chicken and mushroom puffs	5.50
Corn fritters with capsicum relish and crème fraiche	5.50
Selection of vegetarian sushi	5.50
Spicy chicken fillet goujons with chilli jam	6.00
Palma ham and brie encroute	6.00
Rare roast beef with horseradish cream on fresh baguette	6.00
Smoked salmon with dill crème fraiche on saffron blinis	6.00
Mini crab cakes	7.00
Sashimi salmon with soy, wasabi and pickled ginger	7.00
Wonton wrapped prawns with chilli jam	7.00
Braised shank with mini potato rosti	7.00
Grilled chorizo sausage with seared scallops	8.50
Harissa lamb skewers with cucumber riata	8.50
Teriyaki beef fillet skewers with soy dipping sauce	8.50
Tandoori style chicken skewers	8.50
Duck spring rolls with Thai dipping sauce	9.50
Prawn and scallop skewers with fresh coriander and chilli	12.50
Tempura King George whiting with tartare sauce	12.50
Prawn and scallop skewers with fresh chilli and coriander	12.50
Mini chocolate tartlets	5.50
Mini lemon tartlets	5.50
Chocolate truffles	5.50
Chocolate cups	5.50



## BBQ MENUS

### Menu one

Scotch fillet, pork and sage sausages, onions  
Chef's selection of two salads  
bread rolls and butter  
sauces and dressings  
Fruit salad and Ice cream

**\$32.50**

### Menu two

Beef eye fillet medallions, any single type of skewers from list below,  
pork and sage sausages, onions  
Chef's selection of three salads  
bread rolls and butter  
sauces and dressings

Chocolate tart with berry compote & double cream

**\$42.75**

### BBQ options

#### Additional Extras

Capsicum and curried eggplant skewers	5.50
Prawn and scallop skewers with fresh coriander and chilli	12.50
Teriyaki beef fillet skewers with soy dipping sauce	8.50
Harrisa lamb skewers with cucumber raita	8.50
Tandoori style chicken skewers	8.50
Cajun spiced chicken thigh	8.50
100g snapper fillet	12.50
Salmon skewers	12.50
Lamb cutlets (2 per serve)	15.50



## Spit roast Carvery

Selection of two meats

Additional meats are extra

Suckling pig

Baby lamb

Spatchcock

Roast turkey buff

Honey roast ham

Grass fed veal rack

Roast rib of beef

Served with roast root vegetables, and potatoes

Accompanying sauces and condiments

Crusty bread

Selection of three salads from list below

Tossed salad

Greek salad

POA



Killawarra NV Sparking Brut	\$20.00
Emily Redbank Sparkling Pinot Noir Chardonnay	\$25.00
Taltarni T Series Sparkling Brut	\$30.00
Pol Roger White Foil NV	\$199.00
Angove's Shiraz Cabernet	\$19.00
Angove's Chardonnay Semillon	\$19.00
Rosabrook Garden Series Classic Dry White	\$27.00
Rosabrook Garden Series Classic Dry Red	\$27.00
Yalumba Galway Vintage Traditional Shiraz	\$27.00
Yalumba Y Series Unwooded Chardonnay	\$27.00
Wise Semillon Sauvignon Blanc	\$30.00
Wise Shiraz	\$30.00
Watershed Unwooded Chardonnay	\$32.00
Watershed Cab/Merlot/Shiraz	\$32.00
Watershed Semillon Sauvignon Blanc	\$32.00
Brookland Valley Verse 1 Semillon Sauvignon Blanc	\$34.00
Brookland Valley Verse 1 Cabernet Merlot	\$34.00
Brookland Valley Verse 1 Shiraz	\$34.00
Sandalford Margaret River Semillon Sauvignon Blanc	\$34.00
Sandalford Margaret River Unoaked Chardonnay	\$34.00
Sandalford Margaret River Shiraz	\$34.00
Alkoomi Black Label Sauvignon Blanc	\$35.00
Alkoomi Black Label Shiraz Viognier	\$35.00
Omaka Springs Estate Marlborough Sauvignon Blanc	\$43.00
Pepperjack Shiraz	\$43.00
Howard Park Riesling	\$45.00
Howard Park Leston Cabernet Sauvignon	\$60.00
Elderton Shiraz	\$45.00
Shaw & Smith Sauvignon Blanc	\$45.00
Cape Mentelle Sauvignon Blanc Semillon	\$49.00
Cape Mentelle Trinders Cabernet Merlot	\$49.00



## Additional Beverages

15oz Draught beer	\$5.90
Jug Draught Beer	\$15.00
15oz post-mix soft drink	\$4.70
Jug post mix soft drink	\$12.10
15oz orange juice	\$5.30

### **Bottled Beers**

Cascade Premium	\$8.00
Cascade Premium Light	\$5.90
Crown Lager	\$8.00
Corona	\$8.40
Guinness Draught Can	\$10.20

### **House Spirits (30ml nip)**

\$6.00

Johnny Walker Red  
Jim Beam  
Smirnoff Vodka  
Bacardi  
Gordon's Gin  
Brandy  
Bundaberg Rum

Mixer for spirits \$1.00

Other bottled beers and premium spirits available on request.

**Wine, beer and soft drink packages also available on request.**

**All prices in this package are subject to inflationary increases.**