



CONFERENCE FACILITIES

Lake Karrinyup Country Club is unique for its tranquil ambience, natural bush setting, rolling fairways and picturesque clubhouse, and is the perfect retreat for your next corporate conference.

Lake Karrinyup Country Club is easily accessible from almost anywhere in Perth, being only 15 minutes from the CBD and 20 minutes from the airport.

Depending on your requirements, we have a variety of conference areas available for hire, and our Courtyard or pool and BBQ area are the perfect setting in which to unwind and relax after a hard day's work.

Why not combine business with pleasure and spend the morning in conference, then move outdoors for an alfresco lunch, followed by a round of golf on our 9 hole Short Course?

FUNCTION ROOM CAPACITIES	Dining Room	Boardroom	Bar
Theatre style	300	N/A	120
Classroom style	80	N/A	80
U-Shaped	40	N/A	40
Boardroom	30	14	30
Rounds (8 – 10 pax)	200	N/A	N/A
Cabaret style	150	N/A	N/A
Stand up Cocktail	400	20	200

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

Dining Room Full Day	\$150.00	Boardroom Full Day	\$ 150.00
Dining Room Half Day	\$ 90.00	Boardroom Half Day	\$ 90.00
Dining Room Evening Functions	\$250.00 (after 6:00pm only)		
Members Bar Lounge	\$100.00 (limited availability)		
Pool / BBQ area	\$ 75.00		

Venue hire includes the following:

- Set up of room to your personal specifications, including chairs, tables, linens etc.
- Whiteboard and markers if required
- Iced water and mints on all meeting tables

AUDIO VISUAL EQUIPMENT HIRE

Data projector plus screen	\$125.00	Electronic Whiteboard	\$ 75.00
Flip charts, including paper and pens	\$ 35.00	(Boardroom use only)	

Lake Karrinyup Country Club is also happy to arrange for outside hire of any other specialty audio-visual equipment you may require. Contact us for prices and details.



CONFERENCE CATERING PACKAGES

All Day Conference Package A

Coffee and Tea on arrival
Morning Tea (Coffee, tea and select 2 Morning Tea items)
Carvery style Lunch Buffet (see menu next page)
Afternoon Tea (Coffee, tea and select 2 Afternoon Tea items)

\$45.00 per person
(Minimum of 25 guests)

All Day Conference Package B

Coffee and tea on arrival
Morning Tea (Coffee, tea and select 2 Morning Tea items)
Light Working Lunch (see menu next page)
Afternoon Tea (Coffee, tea and select 2 Afternoon Tea items)

\$35.00 per person

The Ultimate Conference Plus Golf

Coffee and tea on arrival
Morning Tea
Light Working Lunch or Carvery style Lunch Buffet
9 Holes of Golf on short course after lunch

Add \$30.00 per person to either menu above

If these packages do not meet your particular requirements, please feel free to create your own customized package using the menus enclosed. Our Chef is always happy to accommodate special requests, so just ask if you would like any catering not included in these menus.

For all your conference requirements, please contact our Functions & Events Coordinator, Tara Leslie, on 9422 8237 or functions@lkcc.com.au.



CREATE YOUR OWN CONFERENCE PACKAGE

Coffee & Tea on arrival \$3.50 per person

Morning Tea \$9.00 per person

Coffee and Tea plus Select two of the following:

House made muffins

Assorted mini Danish Pastries

Sweet Biscuits

House made scones, jam and cream

Seasonal Fresh Fruit Platter

Light Working Lunch \$15.00 per person

Platters of Gourmet Sandwiches (select three)

Parma ham and Brie

Tuna, mayo and salad

Ham, cheese and salad

Roast Mediterranean vegetable & pesto

Tandoori style chicken, avocado and mayo

Pastrami, semi-dried tomato & spinach

Smoked salmon, capers and rocket (\$1.00 per person surcharge)

Roast beef, semi-dried tomatoes and horseradish

Fresh Fruit Platter

Cheese and Antipasto Platter

Carvery Style Lunch Buffet (Minimum of 25 guests) \$25.00 per person

Roast leg of lamb Or Roast Scotch fillet

Roasted root vegetables and steamed baby vegetables

Select two salads:

Tossed Salad

Greek Salad

Waldorf Salad

Nicoise Salad

Baby beetroot

Baby cos, pear and Parmesan

Roast roma tomato, bocconcini & basil pesto dressing

Gourmet sweet potato salad with bacon & spring onion

Asian style grapefruit & green bean salad

Rocket, semi-dried tomato, pine nut & Parmesan

Spicy pumpkin, spinach & Persian fetta salad

Roast Mediterranean vegetables with lemon pressed olive oil

Fruit salad with vanilla bean ice cream

Afternoon Tea \$9.00 per person

Coffee and Tea plus Select two of the following

Sweet Biscuits

Carrot Cake

House made scones, jam and cream

Seasonal fresh fruit platter

Savoury mini-quiches (Vegetarian or Lorraine)



LUNCH & DINNER PACKAGE MENUS

Menu one

Your choice of Soup



Corn fed chicken breast served on Mediterranean vegetables with herb oil and reduced balsamic

Or

Braised lamb shank with herb mash and green beans

Served with steamed baby vegetables or garden salad



Warm chocolate brownie with berry compote and cream

Coffee & chocolates

\$49.50

Menu two

Trio of seafood tortellini with spaghetti vegetables and tomato infused consomme



Char grilled swordfish with roast roma tomato, capsicum and basil pesto

Or

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

Served with steamed baby vegetables or garden salad



Roast rhubarb and apple crumble tart with Anglaise

Coffee & chocolates

\$59.50



Menu three

Tempura fried prawns with stir fried vegetables and buckwheat noodles

Or

Home smoked duck breast, rocket and orange liqueur marmalade



Peppered salmon with oven dried roma tomato, steamed asparagus, basil pesto

Or

Char grilled scotch fillet steak with dauphinoise potato, roast field mushrooms and port wine jus

Served with steamed baby vegetables or garden salad



Mango panna cotta with marinated strawberries and berry coulis (other flavours available)

Coffee & chocolates

\$69.90

Menu four

Home hot smoked salmon with avocado salsa, wild rocket and basil infused EVOO

Or

Duck and shitake mushroom spring roll served with Asian style salad and Thai dipping sauce



Roast barramundi served on spiced eggplant and mussels a la greque

Or

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

Served with steamed baby vegetables or garden salad



Steamed toffee banana and pecan pudding with butterscotch sauce and vanilla bean ice cream

Coffee & chocolates

Platters of Blue Cow cheeses with lavoche, water thins, muscatels and quince paste

\$71.50

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Menu five

Platters to share with a selection of olives, semi-dried tomato, Persian fetta, asparagus, continental meats, smoked salmon & home made dips served with toasted Turkish bread



Home smoked corn fed chicken breast with baby English spinach and confit cherry tomato salad

Or

Garlic and chilli prawns and seared scallops with bok choy and chilli jam



Roast beef fillet with shitake mushroom mash, broccolini and port wine jus

Or

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

Served with steamed baby vegetables or garden salad



Chocolate Jaffa tart with citrus confit and double cream

Coffee & chocolates



Platters of Blue Cow cheeses with lavoche, water thins, muscatels and quince paste

\$81.50



LUNCH & DINNER FUNCTION MENUS

Entrée

Soup of choice	from 8.50
Mediterranean vegetables layered with Persian fetta, basil oil and parmesan crisps	12.90
Home hot smoked salmon with avocado salsa, wild rocket and basil infused EVOO	13.20
Oven dried roma tomato, kervella goats' cheese, and beetroot coulis	13.50
Warm tartlet of artichokes, semi-dried tomato, blue vein cheese, pine nuts and spinach	13.90
Home smoked corn fed chicken breast with baby English spinach and confit cherry tomato salad	13.90
Duck and shitake mushroom spring roll served with Asian style salad and Thai dipping sauce	15.50
Trio of seafood tortellini with spaghetti vegetables and tomato infused consommé	15.50
Sautéed duck liver, oyster mushroom and shallot layered in crisp puff pasty	15.90
Tempura fried prawns with stir fried vegetables and buckwheat noodles	15.90
Carpaccio of veal fillet with Njoi extra virgin olive oil, shaved parmesan and wild rocket	16.50
Mirin marinated scallops with salsa fresca and mussels a la greque	16.50
Seafood terrine wrapped in smoked salmon and served on saffron aioli	16.50
Five spiced marinated quail with steamed bok choy and honey-soy chilli glaze	16.90
Home smoked duck breast, rocket and orange liquor marmalade	16.90
Study of salmon	17.90
Beetroot & vodka cured salmon, confit salmon and salmon tartare	
Garlic and chilli prawns and seared scallops with bok choy and chilli jam	18.50
Char Sui pork belly and seared scallops with wild rocket salad	18.90
Mulataga king marron avocado and baby cos salad lemon pressed EVOO	18.90
Medallions of crayfish and bugs tails with seaweed salad and herb oil dressing	18.90
Tasting plate	from 22.50
Warm artichoke tart, mirin marinated scallop with salsa fresca and five spiced quail	
Seafood tasting plate	from 22.50
Hot smoked and cold salmon rilette chilled prawns with chilli jam, mulataga king marron mango salsa	

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

Antipasto

Selection of olives, semi-dried tomato, Persian fetta, asparagus, continental meats, smoked salmon & home made dips served with toasted Turkish bread	
Individual plates	16.50
Platters to share per table	8.50

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Mains

Braised lamb shank with herb mash and green beans	26.50
Corn fed chicken breast served on Mediterranean vegetables with herb oil and reduced balsamic	26.50
Char grilled swordfish with roast roma tomato, capsicum and basil pesto	27.50
Prosciutto wrapped turkey fillet, creamed potato and asparagus	27.50
Roast leg of lamb with skordalia mash and broad bean cassoulet	29.50
Corn fed chicken breast with goats curd and crushed pistachio on a potato rosti with cepe sauce	29.50
Roast loin of Berkshire pork with celeriac & potato mash, steamed greens and calvados sauce	29.90
Braised white rocks veal shank with potato mash and steamed greens	30.50
Roast scotch fillet with sweet potato gratin, with field mushroom and green beans	31.50
Grilled pink snapper served on smoked salmon rosti with wilted spinach and basil oil dressing	31.50
Char grilled scotch fillet steak with dauphinoise potato, roast field mushroom and port wine jus	32.90
Harrisa crusted lamb rump served on spiced couscous and cucumber and mint riata	34.50
Roast veal fillet, with wild mushroom risotto, truffle oil and veal reduction	34.50
Roast barramundi served on spiced eggplant and mussels a la greque	35.50
Roast beef fillet with shitake mushroom mash broccolini and port wine jus	35.50
Peppered salmon with oven dried roma tomato, steamed asparagus basil pesto	36.50
Loin of lamb with dauphinoise potato asparagus and morel jus	37.50
Tea smoked Tasmanian salmon roast sweet potato, wilted spinach, seaweed salad and wasabi aioli	37.50
Roast rack of lamb served on roast root vegetable de puy lentils, and pommery mustard jus	38.00
Prosciutto wrapped beef fillet confit garlic mash, steamed asparagus and morel jus	39.50
Roast loin of Margaret River venison with wild mushroom tartlet and steamed asparagus	39.90
Confit duck leg and glazed foie gras served on rosti potato with wilted spinach, and quince jus	39.90
BBQ marinated Peking duck with potato galette, bok choy and shitake mushroom	41.00
Roast rack of grass fed veal, potato galette, broccolini and veal reduction	42.50

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

Main course dishes include warm bread rolls and steamed baby vegetables or garden salad



Desserts

Steamed toffee banana and pecan pudding with butterscotch sauce and vanilla bean ice cream	11.00
Glazed lemon brulee tart with double cream and citrus confit	11.00
Mango panna cotta with marinated strawberries and berry coulis (other flavours available)	11.00
Chocolate mousse with double cream and espresso syrup	11.00
Mango and passionfruit tart, blood orange confit and double cream	11.00
Warm chocolate brownie with berry compote and cream	11.00
Apple tart tatin with double cream and apple glaze	11.00
Summer pudding with yoghurt sorbet and berry compote	11.00
White chocolate cheesecake with double cream and fresh berries	11.00
Roast rhubarb and apple crumble tart with Anglaise	11.00
Tiramisu	11.00
White chocolate crème brulee with berry coulis and double cream	11.00
Thai rice pudding with coconut and lemongrass topped with mango	11.00
Chocolate Jaffa tart with citrus confit and double cream	11.00
Nougat parfait with a trio of fruit coulis	11.00
Brandy snap basket with a selection of home made ice creams and sorbet	11.00
Dessert tasting plate	14.50
Selection of three of the above desserts in miniature	

Cheese

Selection of three Blue Cow cheeses served with lavosh, water thins, muscatels and quince paste	
Individual	13.00
To share per table	7.50
Cheese table	4.50
Cakeage	3.50
Plated wedding cake with berry coulis and cream	

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Canapés

2 pieces per serve

Mushroom & parmesan or tomato & fetta bruschetta	2.90
Mushroom risotto balls with herb mayonnaise	3.30
Thai fish cakes with pickled ginger and honey soy chilli glaze	3.30
Mini Mediterranean or mushroom filo tartlets	3.40
Salt & pepper baby squid with citrus mayonnaise	3.50
Home made chicken curry wontons with dipping sauce	3.50
Selection of cocktail open sandwiches	3.50
Roast roma tomato with goats' cheese	3.60
Home made gourmet mini pizza	3.80
Grilled chorizo sausage	4.20
Home made mini vegetarian quiches	4.20
Selection of vegetarian sushi	4.40
Spicy chicken fillet goujons with chilli jam	4.30
Tandoori style chicken fillets	4.30
Duck and shitake mushroom spring rolls with dipping sauce	4.40
Chilled prawns with citrus aioli	5.20
Shredded confit duck leg with plum sauce with toasted brioche	5.40
Smoked salmon with dill crème fraiche on saffron blinis	5.60
Tempura fried prawns	5.80
Grilled chorizo sausage with seared scallops	5.80
Oyster selection in the spoon	6.20
Natural, ponzu & wasabi caviar, iced vodka lime & chilli, tempura fried shallot and mirin dressing	
Seafood filo tarts with saffron aioli and dil	6.20
Harrisa lamb skewers with cucumber riata	6.90
Teriyaki beef fillet skewers with soy dipping sauce	6.90
Lamb cutlets with mint jelly	11.50
Mini chocolate tartlets	3.50
Mini lemon tartlets	3.50
Chocolate truffles	3.50
Nougat	3.50
Mini chocolate brownie	3.50

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BREAKFAST MENUS

Continental

Fresh seasonal fruits
Assorted cereals and natural yoghurts
Croissants and homemade muffins
Toast & preserves

Selection of chilled fruit juices
Freshly brewed Tea and Coffee

\$23.50

Cold Meat 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

\$25.00

Grand Buffet

Fresh Seasonal Fruits
Assorted Cereals and Natural Yoghurts
Croissants and Homemade Muffins
Scrambled Eggs, Bacon, Chipolata Sausages, Grilled Tomato, Field Mushroom
Toast & Preserves

Selection of Chilled Fruit Juices
Freshly Brewed Tea and Coffee

\$35.00



BBQ MENUS

Menu one

200g Scotch fillet, pork and sage sausages
Selection of two salads & crusty rolls

Fruit Salad and Ice Cream

\$29.50

Cook your own price \$24.50

Menu two

200g Scotch fillet, marinated chicken thigh, pork and sage sausages
Selection of three salads & crusty rolls

White chocolate cheese cake berry compote & double cream

\$34.50

Cook your own price \$29.50

BBQ options

Additional

Mushroom, onion and capsicum skewers	3.50
Marinated prawn cutlets (2 per serve)	4.50
Weight of scotch fillet (per 50g increase)	4.50
Marinated scallops (2 per serve)	4.90
Teriyaki beef fillet skewers with soy dipping sauce	6.90
Harrisa lamb skewers with cucumber riata	6.90
100g snapper fillet	9.00
Salmon skewers	9.00
Lamb cutlets (2 per serve)	14.00

Scotch fillet alternatives

Lamb cutlets (2 per serve)	2.50
200g beef fillet medallions	4.50

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Spit roast carvery

Selection of two meats

Suckling pig

Baby lamb

Spatchcock

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

Waldorf salad

Nicoise salad

Beetroot and horse radish

Baby cos, pear & Parmesan

Roast roma tomato, bocconcini & basil pesto dressing

Gourmet & sweet potato salad with bacon & spring onion

Asian style grapefruit & green bean salad

Rocket, semi-dried tomato, pine nut & Parmesan

Spicy pumpkin, spinach & Persian fetta salad

Roast Mediterranean vegetables with lemon pressed olive oil

From \$35.50

Minimum numbers 80pax

Equipment hire \$375.00 + GST

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BUFFET MENUS

Carvery

Soup of choice



Roast leg of lamb with confit garlic and rosemary jus
Roast loin of Berkshire pork with apple sauce and calvados jus

Roast root and steamed baby vegetables

Selection of three salads



Bread and butter pudding with Anglaise

Tea & coffee

From \$45.00

Karrinyup

Selection of two hot dishes

Persian fetta, semi-dried tomato and basil quiche
Continental cold meat platter

Gourmet potatoes and steamed baby vegetables

Selection of three salads



White chocolate cheesecake with berry compote
Sticky toffee pudding with butterscotch sauce
Vanilla bean ice cream

Tea & coffee

From \$55.00



Soup

Select from

Pumpkin and sweet potato

Mushroom

Leek and potato

Roast Roma tomato and basil

Smoked chicken and leek broth

Pea and ham

Thai pumpkin

Salad buffet

Select from

Tossed salad

Greek salad

Waldorf salad

Nicoise salad

Beetroot and horse radish

Baby cos, pear & Parmesan

Roast roma tomato, bocconcini & basil pesto dressing

Gourmet & sweet potato salad with bacon & spring onion

Asian style grapefruit & green bean salad

Rocket, semi-dried tomato, pine nut & Parmesan

Spicy pumpkin, spinach & Persian fetta salad

Roast Mediterranean vegetables with lemon pressed olive oil



Hot dish buffet

Select from

Beef madras with steamed rice

Tempura fried pork in sweet and sour sauce

Honey chilli chicken

Spinach and ricotta cannelloni

Chicken mushroom and ham pie

Fish pie

Whole-baked snapper with lemon and dill sauce

Steak and Guinness pie

Moussaka

Chicken satay

Lamb Rogan josh

Lasagne

Roast chicken portions

Roast scotch fillet of beef with Yorkshire pudding and port wine jus

Roast leg of lamb with confit garlic and rosemary jus

Roast loin of Berkshire pork with apple sauce and calvados jus



FUNCTION WINE LIST

Sparkling wines

Killawarra Brut	\$19.00	Grant Burge Pinot Chardonnay	\$32.00
Grandin Classique Brut	\$26.00	Jansz NV Premium Cuvee	\$36.00

Table wines

Nepenthe Sauvignon Blanc	\$30.00	Chapel Hill Shiraz Grenache	\$28.00
O'Leary Walker Watervale Riesling	\$28.00	Penley Estate Cabernet Sauvignon	\$28.00
St Hallett Semillon Sauvignon Blanc	\$24.00	Yalumba Shiraz	\$22.00

Western Australian wines

Alkoomi Sauvignon Blanc	\$30.00	Clairault Cabernet Sauvignon	\$29.00
Forest Hill Chardonnay	\$29.00	Omrah Cabernet Sauvignon	\$28.00
Omrah Unoaked Chardonnay	\$28.00	Rosily Shiraz	\$31.00
Sandalford Semillon Sauvignon Blanc	\$28.00	Voyager Shiraz	\$37.00
Vasse Felix Classic Dry White	\$28.00	West Cape Howe Cabernet Sauvignon	\$33.00
Voyager Sauvignon Blanc Semillon	\$29.00	Woodlands Cabernet Merlot	\$31.00

Additional

A selection of draught and bottled beer, soft drinks and juices are also available



All beverages are charged on consumption

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FUNCTION BEVERAGE PACKAGES

Plantagenet 'Omrah'

Great Southern

Omrah Unwooded Chardonnay

Omrah Cabernet Sauvignon

\$38.50

Rosily

Margaret River

Rosily Semillon Sauvignon Blanc

Rosily Shiraz

\$42.00

West Cape Howe

Great Southern

West Cape Howe Semillon Sauvignon Blanc

West Cape Howe Cabernet Sauvignon

\$45.50

All packages served over five (5) hour duration inclusive of

Light, mid and full strength draught beer

Selection of soft drinks and juices

Killawarra sparkling brut



Package extension is \$2 per person for one additional hour

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Additional Beverages

15 oz Draught beer	\$5.30
15oz postmix soft drink	\$3.60
15oz orange juice	\$4.90

Bottled Beers

Boag's Premium	\$6.90
Cascade Premium	\$6.90
Crown Lager	\$6.90
Corona	\$7.50
Guinness Draught Can	\$8.90

House Spirits (30ml nip)	\$5.50
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Johnny Walker Red
Jim Bean
Smirnoff Vodka
Bacardi
Gordon's Gin
Brandy
Bundaberg Rum

Mixer for spirits	\$1.00
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Other bottled beers and premium spirits available on request.