



Peninsula  
Country Golf Club Inc.



# *Functions*



*From small to large, simple to formal, functions are a perfect way to entertain. The Peninsula Country Golf Club can provide a range of function options, rooms and delicious catering to ensure your function makes a lasting impression on your guests.*



### *A Little About Us*

The Peninsula Country Golf Club enjoys a reputation as one of the premier private golf clubs in Australia, with two golf courses ranked in Australia's top 30 and club facilities of the highest standard available for weddings, corporate golf days, meetings and conferences, golf trips or private dining.

Whatever the occasion, the staff at Peninsula look forward to welcoming you.

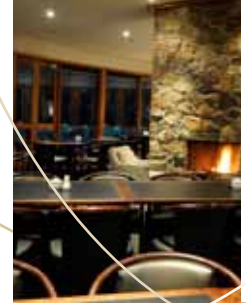


*Functions*



# Our Venue

At The Peninsula Country Golf Club we have a range of options to create the perfect venue for your functions, see the table below for the range of different options available.



## Venue Options

ROOM	Area Metres	Ceiling Height	Maximum Number of People						
			Board Room	"U" Shape	Class Room	Theatre Style	Cocktail Party	Dinner Dance	Dinner
Meeting Room	5.5 x 3.0	2.8	6	-	-	-	-	-	-
Library	7.3 x 5.0	2.8	16	9	-	20	20	-	18
Committee Room	7.5 x 6.8	2.8	18	-	-	-	20	-	20
Members Bar	18.8 x 8.6	2.8	40	40	56	120	200	-	100
Peninsula Room	17 x 11.6	2.8	-	45	56	120	200	100	120
The Lounge	27 x 11	2.8	-	-	-	200	400	150	200
Peninsula & Lounge	44 x 7.2	2.8	-	-	-	-	600	250	300

**Disabled Access** All function rooms (except Meeting Room) are situated on our second floor, which has disabled access via a lift. The lift measurements are 1.2m D x 1.1m W x 2.1m H. The maximum load of the lift is 476 kilograms. All doorways including lift entrance measure minimum 2m H x 0.84m W.

# Functions

# *The Catering Options*

Our Peninsula Banquet is a popular choice with our menu items always being prepared with fresh gourmet produce, creatively presented with a touch of class to add the final element and highlight to your special occasion.

There are a range of different options for your catering, everything from cocktail to formal sit down meals. The choices are endless and can be tailored to meet your needs.

*Functions*





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### *Sit Down Lunch or Dinner Option:*

Our sit down lunch and dinner options provide you the opportunity to select from the wide range of choices available from our functions menu.

You also have the flexibility to choose the structure of your lunch or dinner by selecting from the different course options listed below.

#### **Pricing**

Canapés	<i>\$4 each</i>
Entrée	<i>\$18 per person</i>
Main Course	<i>\$56 per person</i>
Dessert	<i>\$16 per person</i>

All seated functions include brewed coffee and Twinings tea selection

*Vegetarian and special dietary meals are available upon request.*

# *The Catering Options continued...*

## *Cocktail Options\**

Our cocktail menu includes a great selection of hot and cold chef's canapés, hand held dishes and buffet items. Please select from the following options:

### **Option 1**

- Selection of any 4 canapés

*\$15 per person*

### **Option 2**

- Selection of any 6 canapés or any 4 canapés and 1 hand held

*\$25 per person*

### **Option 3**

- Selection of any 8 canapés or any 5 canapés and 2 hand held

*\$30 per person*

### **Option 4**

- Selection of any 10 canapés or any 6 canapés and 3 hand held

*\$38 per person*

*All cocktail options include self serve coffee station with brewed coffee and Twinings tea selection*

*\*Minimum number of 30 guests required*





*Functions*



# *Dining Menu*

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## *Entrée Options*

### **Chef's Choice**

Tasting platters with the chef's samples (Served per 2)

Peninsula house made soup of the day

### **Fish**

Smoked Tasmanian salmon with lemon oil and a baby spinach salad

### **Poultry**

Baby chicken roulade stuffed with Turkish apricots and dates,  
served with corn and coriander salsa

Hand made traditional gnocchi tossed with smoked chicken, garden peas and a  
light garlic cream sauce

Balsamic glazed semi-boned quail with a warm roasted root vegetable salad

Rillettes of smoked chicken with garlic crostini

Sweet soy braised duck leg with wok tossed greens

### **Vegetarian**

Layered vegetable terrine with micro herbs and house made relish

Creamy roasted pumpkin risotto with aged parmesan and English spinach

# *Dining Menu continued...*

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## *Main Course Options*

### **Pork**

6 hour braised Otway pork belly with braised cabbage and ginger jus

### **Beef**

Premium eye fillet of beef carved over pomme puree, wilted greens and rich red wine jus

Pickled girello with classic mashed potatoes, cabbage and parsley butter

Oven roasted seeded mustard crusted aged porterhouse carved to order with baby baked potatoes and a rich jus

### **Fish**

Citrus and herb crusted ocean trout with braised leeks, and an orange buerre blanc sauce

Slow roasted salmon fillet with herb butter and wok tossed Asian greens

Blackened barramundi fillet with Mediterranean caponata and tomato fondue



# *Functions*

# *Dining Menu continued...*

## *Main Course Options continued...*

### **Poultry**

Tea smoked duck breast with braised red cabbage, dauphinoise potatoes and jus gras

Prosciutto wrapped chicken breast with pumpkin puree, balsamic jus and seasonal greens

Paillard of chicken with baby vegetables, and a herb white wine butter sauce

### **Lamb**

Warrnambool lamb rack with roasted kipflers, and minted raisin jus

*All main courses are matched with the freshest seasonal vegetables.*



# *Dining Menu continued...*

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## *Dessert Options*

Individual lemon tart with berries and crème anglaise

Layered apple and rhubarb crumble with pure cream

Duo of chocolate - chocolate and orange mousse served along side petit au chocolate

Sticky date pudding with butterscotch sauce and double cream

Bread and butter pudding layered with chocolate, raisins and marmalade

Gingerbread panna cotta with kaffir lime anglaise and berries

French chocolate fondant with double cream and strawberries

Trio of house churned gourmet ice creams (Dependant on availability)

Rich hazelnut pudding with honey anglaise

Melange of seasonal fruits with ginger syrup

Frozen lime cheesecake with fruit salad salsa



# *Functions*



# Cocktail Menu

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## *To Start:*

Antipasto Buffet on Arrival if Required. *Cost per head to be discussed.*

## *Canapés - Cold Selection*

### **Beef**

Sliced rare roasted eye fillet of beef with horseradish crème

### **Fish including Seafood**

S.A. Oysters with mirin dressing

Shrimp tartlets with lime mayonnaise

Salmon mousse, garlic crostini and herb mayonnaise

Seared tuna with tomato fondue

Smoked salmon with dill and crème cheese crepe roulade

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## *Canapés - Cold Selection continued...*

### **Poultry**

Provinciale chicken terrine on grilled brioche and relish

Chicken ballotine with tomato relish

Garlic crostini with duck liver pate

### **Vegetarian**

Vietnamese rice paper rolls, dipping sauce

Tomato consommé with vodka

Vegetable terrine with baby spinach and mini toast

Caramelised onion with red pepper and spinach frittata



*Functions*

# *Cocktail Menu Options continued...*

## *Canapés - Hot Selection*

### **Beef**

Seared eye fillet of beef with Asian sauces, garlic and ginger

### **Fish including Seafood**

S.A. Scallops with cauliflower puree

Seared king prawn with citrus mayonnaise

Salt and pepper calamari with remoulade

Citrus marinated seafood brochette

Prawn and fish dumplings



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## *Canapés - Hot Selection continued...*

### **Poultry**

Crispy Asian style chicken with sweet chilli

Chicken won tons with dipping sauces

### **Lamb**

Mini lamb wellington with spiced tomato relish

Curried lamb filo with herb yoghurt dipping sauce

Spicy lamb kofta with herb yoghurt

### **Vegetarian**

Tomato and bocconcini tartlets

Pumpkin roesti with caramelised onion relish



# *Cocktail Menu Options continued...*

## *Hand Held Dishes*

### **Poultry**

Coq au vin with pomme puree

Paella with shaved chicken, seafood and saffron

Malaysian red curry chicken with steamed basmati rice

Mediterranean spiced lamb with herb cous cous

### **Vegetarian**

Caramelised pumpkin gnocchi with wilted spinach and cherry tomatoes

Roasted butternut pumpkin risotto

*Functions*



# *Beverage Packages*

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The Peninsula Country Golf Club's portfolio of local, iconic and international labels offers clients a large selection of beverage alternatives which are sure to please the casual quaffer to the discerning connoisseur.

## *Packages*

To see what options are available please refer to our Beverages brochure.

# *Public Holidays*

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A surcharge of \$3.50 per person applies for all Public Holidays



# *Functions*



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