

Events

AT MONASH



WELCOME

Monash Country Club is perched high on the hills of Narrabeen, on Sydney's stunning Northern Beaches. Nestled amongst serene bush land, our Pacific Room is the perfect location for your next event.

The Pacific Room sits on the exclusive Event Level of the Clubhouse, and boasts air conditioning, vaulted ceilings and a space that allows floorplans to be as flexible as your group requires it to be. The space comfortably accommodates a variety of group sizes ranging from intimate meetings of 12 attendees, seated meals for up to 180, cocktail parties for 280, and everything in between. With its own private Terrace, your guests will be treated to panoramic views overlooking our manicured lawns, and out to the Pacific Ocean.



PACKAGES

ALL EVENT PACKAGES INCLUDE

Exclusive Use of the Event Level of the Clubhouse for up to a 5 Hour Duration

White Linen Napkins & Tablecloths for All Tables

Wireless Microphone & Lectern

6mX 6m Dance Floor

Coffee and Tea Station

All Packages are Based on a Minimum of 60 Adult Guests

PLATED EVENTS

TWO COURSE MEAL

Your choice of either Entrée and Main Courses, or

Main and Dessert Courses,

Served Alternately

Monday – Friday \$56.00 per person

Saturday – Sunday \$63.00 per person

THREE COURSE MEAL

Entrée, Main and Dessert Courses,

Served alternately

Monday – Friday \$65.00 per person

Saturday – Sunday \$74.00 per person

BUFFET EVENTS

INGLESIDE BUFFET

Choice of 3 Meat Dishes, 3 Side Dishes and 3 Salads

Assorted Cakes

Monday – Friday \$40.00 per person

Saturday – Sunday \$45.00 per person

MONASH BUFFET

Choice of 3 Meat Dishes, 3 Side Dishes and 3 Salads

Assorted Cakes

Cheese and Fruit Platter

Monday – Friday \$60.00 per person

Saturday – Sunday \$65.00 per person

COCKTAIL EVENTS

COCKTAIL RECEPTION

6 Savoury Canapés

2 Sizeable Canapés

Monday – Friday \$50.00 per person

Saturday – Sunday \$55.00 per person

CANAPÉ MENU

SMALLS

Goat's Cheese, Caramelised Onion Tart

Mixed Vegetable Frittata

Hoisin Pork Rice Paper Roll, Asian Dipping Sauce

Mixed Bruschetta's:

- Smoked Salmon Salsa
- Caramelised Tomato, Goats Cheese and Pesto
- Garlic Mushroom and Parmesan

Tuscan Spiced Meatballs

Moroccan Lamb Skewers

Lime and Garlic Prawn Skewers

Salt and Pepper Squid with Chilli Mayo

SIZEABLE

Beer Battered Fish, Chip Basket, Housemade Tartare, Lemon

Thai Green Curry, Steamed Jasmine Rice

Pulled BBQ Beef & Smokey Chipotle Mayonnaise Sliders

Chicken Risotto

SWEET

Sorbet Spoon

Mini Lemon Curd Tart

Flourless Chocolate Cake Squares

Fresh Fruit Lollipop

Caramel Slice Squares

SEATED MEAL MENUS

PLATED MENU

ENTREES

Crisp Pumpkin, Leek & Brie Arancini with a Smokey Chipotle Mayonnaise and Baby Herbs

Slow Cooked Pork Belly with Seared Scallops and Sticky Soy Dressing

Three Cheese Zucchini Flowers with Rocket and Tomato Salsa

Warm Grilled King Prawns with Avocado Salsa and Lime Aioli

Tasmanian Smoked Salmon on frisee lettuce with baby capers and a lemon honey mustard dressing

Warm five spice duck, served with orange segments, hazelnut and watercress

MAINS

Seared beef eye fillet with creamy potato gratin, asparagus and rich red wine jus

Grilled Chicken Breast on a prosciutto, leek and thyme risotto cake with crisp brocolini and a red capsicum & seeded mustard dressing

Seared Veal on a Sweet Potato Mash with green beans and Red Wine Jus

Crispy Skinned Atlantic Salmon on a braised leek and seeded mustard potato cake, asparagus and lemon hollandaise

Char-grilled Lamb Back Strap with green beans, honey roasted Dutch carrots, slow cooked rosemary baby onions and red wine jus

DESSERTS

Dessert Trio w/ Rhubarb Brulée, Chocolate & walnut brownie and Sorbet Spoon

Rhubarb Brulée w/ Pistachio Biscotti

Rich Chocolate and Walnut Brownie w/ Vanilla Bean Ice Cream

White Chocolate Panna Cotta w/ Berry Compote and Almond Tuille

Sticky Date and Ginger Pudding with Caramel Sauce and Vanilla Bean Ice Cream

Caramel Toffee, Banana, Cream Chantilly Banoffee Pie

Coffee and Marsala Flavoured Tiramisu

INGLESIDE BUFFET MENU

Choice of Three Meat Options

Homemade Indian Spiced Lamb curry

Homemade Butter Chicken Curry

Thick Beef Sausages

Teriyaki Atlantic Salmon

Roasted Peri Peri Chicken Breast

Slow Cooked Honey Mustard Leg of Ham

Rosemary and Garlic Roast Lamb with Rich Beef Jus

Homemade Beef Stroganoff

Steamed Mussels Provencale with Napoli Sauce and Fresh Basil

Choice of Three Sides

Creamy Potato Bake

Sautéed Asian Green Vegetables

Lime Scented Pilaf Rice

Roasted Garlic Chats

Vegetarian Antipasto and Dip Selection

Mixed Baked Vegetables - Pumpkin/Parsnip/Sweet potato/Onions

Choice of Three Salads

Roasted Mushroom, Semi Dried Tomatoes, Danish Fetta and Wild Rocket

Roast Pumpkin, Cous Cous and Chickpea Salad

Asian Hokkien Noodles with Crisp Vegetables, Mint, Coriander and Asian Dressing

Mixed Leaf Garden

Chef's Caesar

Chat Potato, Aioli, Seeded Mustard and Shallots

Pesto Penne with Mediterranean Vegetables and Baby Spinach

Also Included

Bread Rolls

Assorted Desserts

MONASH BUFFET MENU

Choice of Three Meat Options

Grilled Beef Eye Fillet with Caramelised Onion Beef Jus

Teriyaki Atlantic Salmon Fillet

Homemade Slow Cooked Indian Spiced Lamb curry

Tandoori Chicken Breast

Fresh Australian King prawns with Thousand Island Dressing

Rosemary and Garlic Marinated Lamb Back Strap with Beef Jus

Choice of Three Sides

Creamy Potato Bake

Sautéed Asian Green Vegetables

Lime Scented Pilaf Rice

Roasted Garlic Chats

Vegetarian Antipasto and Dip Selection

Mixed Baked Vegetables - Pumpkin/Parsnip/Sweet potato/Onions

Choice of Three Salads

Roasted Mushroom, Semi Dried Tomatoes, Danish Fetta and Wild Rocket

Roast Pumpkin, Cous Cous and Chickpea Salad

Asian Hokkien Noodles with Crisp Vegetables, Mint, Coriander and Asian Dressing

Mixed Leaf Garden

Chat Potato, Aioli, Seeded Mustard and Shallots

Pesto Penne with Mediterranean Vegetables and Baby Spinach

Also Included

Bread Rolls

Assorted Desserts

Cheese and Fruit Platter

EVENT ENHANCEMENTS

SEATED MEAL ADDITIONS

ADD CANAPÉS TO YOUR PLATED OR BUFFET EVENT

Selection of 3 savoury canapés served prior to your meal

\$15.00 per person

COCKTAIL RECEPTION ADDITIONS

ADD CANAPES

Additional Canapés

\$4.00 per person, per selection

Additional Sizeable Canapés

\$6.00 per person, per selection

ADD SHARE PLATES

Assorted Dips and Breads

Antipasto Platter

\$8.50 per person

ADD PRESENTATION PLATTERS

Fresh Seasonal Fruit

Selection of Australian Cheeses, Lavosh Bread, Quince Paste

\$6.50 per person

CHILDREN'S MEALS

Children's Meals are available for your younger guests, 12 years and under.

We Provide a Main and Dessert Course, as well as Unlimited Juices & Soft Drinks.

Please select one Main and Dessert Course to be served to all children.

\$35.00 per person

MAINS

Crumbed Chicken Nuggets, Chips, Tomato Sauce

Battered Flathead Fillets, Chips, Tartare Sauce

Penne Pasta, Napoli Sauce, Parmesan Cheese

Grilled Sirloin Steak, Chips, Salad

DESSERT

Vanilla Ice Cream Sundae, Chocolate Topping, Sprinkles

Fresh Fruit Salad

Trio of Sorbet

CREW MEALS

Don't let your crew go hungry!

Your crew will be supplied with a Main Course and Unlimited Non-Alcoholic Beverages for the duration of the event.

All externally contracted suppliers must have a crew meal supplied for them.

\$35.00 per person

SPECIAL DIETARY REQUIREMENTS

Our Chef is happy to cater for all dietary requirements of your guests. The team is experienced in creating a variety of delicious specialty dishes to suit your guest's dietary needs.

BEVERAGE PACKAGES

All Beverage Packages are based on a 5 Hour Event Duration

DELUXE

BTW by Zilzie Sparkling
Murray Darling, VIC

BTW by Zilzie Sauvignon Blanc
Murray Darling, VIC

BTW by Zilzie Cabernet Merlot
Murray Darling, VIC

Cascade Premium Light & Victoria Bitter on Tap
Soft Drinks and Juices
\$38 per person

SUPERIOR

Cargo Road Sparkling Sauvignon Blanc
Orange, NSW

Pinnaroo Chardonnay
Cowra, NSW
Pinnaroo Shiraz
Cowra, NSW

Cascade Premium Light & Stone & Wood Pacific Ale on Tap
Soft Drinks and Juices
\$46 per person

PREMIUM

Pinnaroo Curveé Sparkling
Cowra, NSW

Handpicked Sauvignon Blanc
Marlborough, NZ
Handpicked Shiraz
Barossa Valley, SA

Cascade Premium Light, Peroni Nastro Azzuro & Stone & Wood Pacific Ale on Tap
Soft Drinks and Juices
\$54 per person

BEVERAGE ENHANCEMENTS

CRAFT BEER ON TAP

Speak with our Events Team for our wide selection of Australian Craft Breweries we partner with.

[Prices based on selection](#)

WINE SELECTION

Let us work with you to tailor a beverage package with wines that suit your tastes and menu selection.

[Prices based on selection](#)

If a beverage package isn't conducive to your group's needs, we can assist you to design a beverage list specifically for your event, and charge you on consumption for your beverages consumed. Wines will be charged by the bottle, draught beers and non-alcoholic beverages will be charged per glass.

SPACES

VENUE	SET UP STYLE	CAPACITY
MONASH BOARDROOM	Board Room	12 pax
CONFERENCE ROOM	Boardroom	28 pax
	U-Shape	27 pax
	Hollow Square	30 pax
	Theatre Style	48 pax
	Half Rounds Seminar (5 per table)	20 pax
	Cocktail Style	80 pax
PACIFIC ROOM	Seated Meal	60 pax
	Theatre Style	180 pax
	U-Shape	32 pax
	Hollow Square	40 pax
	Half Rounds Seminar (5 per table)	60 pax
	Cocktail Style	200 pax
PACIFIC & CONFERENCE ROOMS	Seated Meal without Dance Floor	140 pax
	Seated Meal with Dance Floor	120 pax
	Cocktail Style	280 pax
	Seated Meal without Dance Floor	220 pax
	Seated Meal with Dance Floor	180 pax

Listed room capacities are maximums based on specific floor plans, and are subject to change based on set up needs