



Pennant Hills
Golf Club

Events



Thank you for considering Pennant Hills Golf Club for your special event

Our team understand the importance of your function and offer superb modern Australian cuisine, professional service and impressive views over the surrounding golf course, beautifully presented gardens and natural bushland.

Situated in the lush and peaceful suburb of Beecroft, Pennant Hills Golf course has a rich and varied history. It was first formed in 1923 on its present site and is one of the oldest golf clubs in Sydney.

Relaxed or formal, entertain your clients or guests with one of our individually tailored packages from a chef cooked barbecue on the terrace or balcony, a sit down meal, buffet or cocktail party in one of our function rooms, all with breathtaking views of the course.





Details

Day Dining Options

10am to 5pm Monday to Sunday

Sit down meals up to 180 guests

Cocktail style up to 240 guests

Minimum spend for exclusive use of room/s

\$2000 - \$4000

Room hire - \$5 per person under 80 guests

Evening Dining Options

6pm to 11.30pm Monday to Sunday

Sit down meals up to 180 guests

Cocktail style up to 240 guests

Minimum spend for exclusive use of room/s

\$4000 - \$6000

Room hire - \$5 per person under 80 guests

Equipment Hire Options

75" HDMI/USB HD mounted TV

\$100 per day

Digital projector VGA/HDMI and screen

\$100 per day

Large double sided whiteboard and markers

\$50 per day

Stage pieces - H12cm max

\$10 per piece

Dance floor pieces (1m x 1m) max 7x7m

\$10 per piece

Microphone and lectern

complimentary

Table centre piece

from \$15 per table

Canapes

Selection of 3 cold, 3 hot, 2 substantial

\$54 per person

Additional Canapes

Per cold/hot

\$6 per person

Per substantial

\$9 per person

Plated

Choice of two alternate entrée/main or canape entrée/
alternate main

\$65 per person

Choice of two alternate main/dessert

\$60 per person

Choice of two alternate entrée/main/dessert or canape
entrée/alternate main/dessert

\$80 per person

Children (under 12) - 2 courses

\$35 per person

Additional Options

'In addition to a package above (minimum 20 people)

Antipasto grazing table

\$14 per person

Charcuterie & Cheese grazing table

\$18 per person

Oyster and prawn grazing table

\$28 per person

Dessert platters (40 pieces)

\$100 per platter



Canapes

Cold

Heirloom tomato, mozzarella on basil ciabatta toast **(V)**
Goat's curd, roasted beetroot, hazelnuts + burnt orange **(GF / V)**
Sydney Rock oyster with mignonette + chives **(GF)**
Yellow fin tuna sashimi, kewpie mayo, tamari + pickled ginger **(GF)**
Chilled Tiger prawn, Mary Rose, citrus **(GF)**
Hiramasa Kingfish ceviche with coriander, lime mayo **(GF)**
House smoked duck breast with pineapple chutney, pine nuts **(GF)**
Chicken rilletes, brioche + cauliflower piccalilli
Serrano Jamon, queso Manchego, salsa verde + corn tostada **(GF)**

Hot

Braised beef and red wine mini pie with chive mash + beef reduction
BBQ duck, teriyaki, bean shoots + peanuts
Lamb kofta skewer with harissa mayo
Roasted pumpkin frittata, fetta, rocket + tomato relish **(GF / V)**
Pumpkin arancini with chipotle mayo **(V)**
Spiced chicken empanada, pico de gallo + aioli
King prawn har gow with wakame, soy dressing + sesame mayo
Tempura zucchini flower stuffed with spinach + ricotta + ranch dressing **(V)**
Spinach and onion pakora with mango chutney + coriander yoghurt **(V)**

Substantial

Wagyu beef slider with USA cheese, ketchup, mustard, onions + mayo
Pulled pork slider with white slaw + smoky BBQ sauce
Fried chicken slider w kewpie mayo + kimchi
Fried haloumi slider with romesco, wild rocket + basil mayo slider **(V)**

Classic hotdog with fried onions, ketchup, mustard + cheese
Chilli dog chilli con carne with sour cream + cheese

Bowl or Noodle box

Salt and pepper squid with cabbage and chilli slaw + lime mayo
Thai vegetable yellow curry with rice, crispy onions, coriander + lime **(GF / V)**
Lamb and rosemary chipolatas with colcannon potatoes + onion jam **(GF)**
Beer battered flathead soft taco with salsa criolla + mojo mayo **(GF)**



**all menus subject to change and seasonal availability*



Plated

Entrée

Heirloom tomato salad, Buffalo mozzarella, fried capers, sherry vinegar reduction, soft herbs **(GF / V)**

Goat's curd tart, onion marmalade, baby beetroot, pistachios, celery leaves, extra virgin olive oil **(V)**

Panko crumbed king prawns, kewpie mayo, daikon pickle, bean sprouts

Confit pork belly, smoked apple, crackling crumbs, ale jus, upland cress

Scallop ceviche, coriander, lime and chilli dressing, sesame mayo, fried onions **(GF)**

Shaved Serrano jamon, fried haloumi, caramelised pineapple and jalapeno salsa, pine nut crumble **(GF)**

Smoked cod croquettes, pico de galo, herb aioli

Main Course

Char grilled 200gm NY striploin, king brown mushrooms, smoked potato puree, asparagus spears, beef reduction **(GF)**

Pan fried King Reef barramundi, masala potatoes, charred green beans, cumin yoghurt, baby coriander leaves **(GF)**

Twice cooked duck Maryland, miso puree, white cabbage and sesame slaw, soy braised shiitake mushrooms **(GF)**

Baked NZ King salmon, pickled beets, shaved radish, baba ganoush, red vein sorrel, sauce vierge **(GF)**

BBQ free-range chicken breast, fondant kipfler potatoes, green peas, shallots, bacon jam, chicken broth **(GF)**

Risotto of mixed mushrooms, celery dice, toasted walnuts, torched Taleggio cheese, white truffle oil **(GF / V)**

Hot smoked Junee lamb rump, chimichurri, baked sweet potato, charred broccolini, puffed black rice, pan jus **(GF)**

Dessert – *gluten free options available on request*

Summer berry pudding, citrus meringue, vanilla anglaise, cream Chantilly

Passionfruit curd tart, blood orange gelato, coconut whip, toasted coconut

Chocolate caramel mess – chocolate mousse, rock salt caramel ice cream, pretzel crumble, crème patisserie

Vanilla bean panna cotta, macerated strawberries, granola praline

**all menus subject to change and seasonal availability*



Other Options

Minimum spend on exclusive room use applies

Chef Cooked BBQ:

150gm Black Angus sirloin *(fish option available upon request)*

Lamb and rosemary sausages

Free-range chicken kebabs with lemon and thyme marinade

Char-grilled field mushrooms with garlic butter

Potatoes cooked in their skins with sour cream + chives

BBQ onions, mustards and relishes

Choice of two salads:

Traditional Greek salad

Seasonal garden salad

Classic Caesar

House slaw

New potato salad

Wake Package:

Three choices

Four choices

Selection of:

Gourmet sandwiches

Gourmet wraps

Savoury tartlets mini-quiches and frittatas

Tea cakes

Sweet tartlets

Choice of five hot/cold canapes from canape list

\$50 per person

\$22 per person

\$29 per person

\$30 per person

Conference All Day Menu Package:

1 course \$55 per person

2 course \$80 per person

3 course \$96 per person

All packages include:

Morning tea

Fresh fruit platter with vanilla bean yoghurt

Choice of one of the following:

Mixed warm muffins + house baked Danish pastries

House made scones with jam and vanilla cream

Lunch – single or alternate serve

Select from plated menu options

**Gluten free and vegetarian options available*

Afternoon tea

Selection of tea cakes and tartlets

Continuous tea/coffee station

**all menus subject to change and seasonal availability*

Beverage Package

2 hours - \$35 3 hours - \$40

4 hours - \$45 5 hours - \$50

Package Includes

1 x sparkling wine / 2 x white wines / 2 x red wines

Selection of beers on tap:

Carlton Draught / VB / Stella / Three Sheets Pale Ale / Resch's / Cascade Light

Soft drink and juice

Tea & coffee

Wine Selection

NV Bimbadgen Sparkling Semillon - Hunter valley

NV The Lane "Lois" Blanc de Blanc - Adelaide hills (additional \$5 per person)

Ara Single Estate 2018 Sauvignon Blanc - Marlborough NZ

Ara Single Estate 2016 Chardonnay - Marlborough NZ

Ara Single Estate 2018 Pinot Gris - Marlborough NZ

Ara Single Estate 2017 Rose - Marlborough NZ

Ara Single Estate 2018 Pinot Noir - Marlborough NZ

Kingston estate 2017 Cabernet Sauvignon - Coonawarra AU

Round Two Shiraz 2017 - Barossa Valley AU

Additional Options

Cocktail on arrival - \$15 per person per cocktail

Aperol Spritz

Lychee Martini

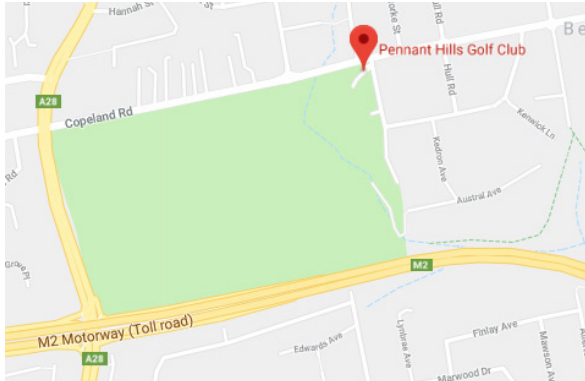
Gin + fresh cucumber

Moscow Mule / Caprioska

**all menus subject to change and seasonal availability*



Contact and Location



Pennant Hills Golf Club

Corner Copeland Road and Burns Road,
South Beecroft, NSW, 2119

Phone: 02 8860 5816

Email: hospitality@pennanthillsgolfclub.com.au



Pennant Hills Golf Club

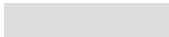


[pennanthillsgolfclub](https://www.instagram.com/pennanthillsgolfclub)

Floor Plan

Key

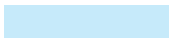
Available spaces



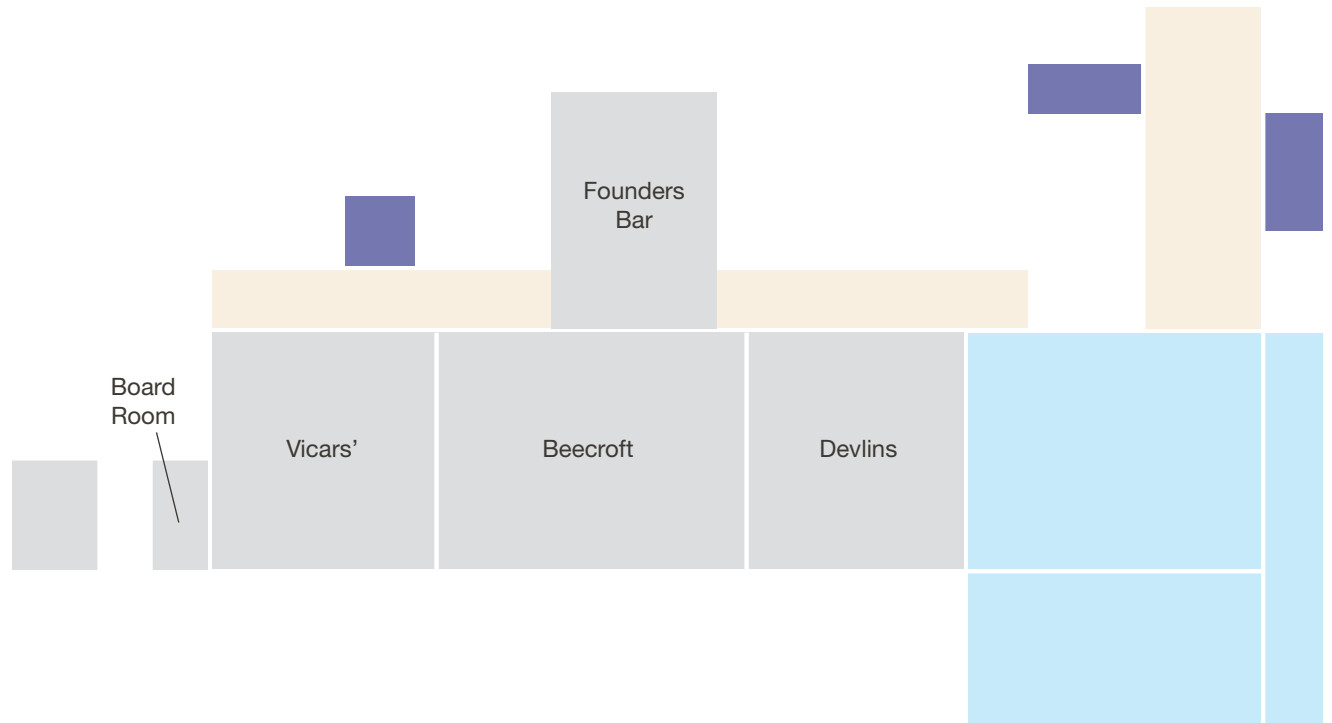
Toilets



Member's area



Entrance/corridor



Terms and Conditions

DETAILS AND CONFIRMATION

- Tentative bookings will be held for fourteen (14) days.
- To secure your booking we require the second page of this document to be signed and returned. Once received a \$500 deposit invoice will be sent for payment to secure your date. Payment of this deposit indicated that you agree to these terms and conditions.
- The Club accepts cash, direct deposit or credit card. Please note Visa and MasterCard payments attract a 0.85% surcharge and Amex 2.2%.
- To ensure the success of your event, we require confirmation of final numbers and menu details no later than seven (7) working days prior to your event.
- Final costs will be invoiced and sent to you once your final numbers have been submitted. This confirmed number will be the minimum amount charged regardless of the number of guests in attendance. Full payment is required at this time.
- A surcharge of 10% of total cost applies on Sunday's and public holidays.
- Please note prices are subject to change without notice, every endeavor is made to maintain printed prices however these may be subject to increase due to rising costs.

CANCELLATION POLICY

- Cancellations must be made in writing.
- Please note that as a registered club, each function is subject to Board approval. In extenuating circumstances, the Board of Pennant Hills Golf Club may cancel existing bookings.
- In the event you wish to cancel your booking, if the booking is cancelled within 90 days of the function booking date, the full deposit will be forfeited. Outside of 90 days a full refund will be given.

DAMAGE & PERSONAL PROPERTY

- The Account Holder/Organizer of the event is financially responsible for any damages sustained to Club property during your function. In the event of any damage to Club property as a result of inappropriate behaviour during your function, the organizer will be notified and the Account Holder will be invoiced for replacement or repair fees were necessary.
- Access to the Golf Course during non-golfing events is strictly prohibited.
- Pennant Hills Golf Club will take all necessary care, but accepts no responsibility for damage or loss of property left at the Club prior, during and after the function, this included vehicles left in our car park.
- In accordance with our Responsible Service of Alcohol policy, we reserve the right to refuse supply of liquor if we feel the client or guest appears to have over consumed or is under age.
- Smoking is not permitted anywhere in the clubhouse or terrace areas where food is consumed. Guests may use the allocated smoking areas or the car park.

DURATION OF FUNCTIONS

Due to the heavy schedule of golf and social events at the club, we ask that your guests arrive no earlier than your scheduled event times, unless pre-arranged with our Events Team.

DRESS REGULATIONS

At Pennant Hills Golf Club, we have a proud history and established standards. The event's organizer is responsible for ensuring all guests are aware of, and comply with, our dress regulations. Please visit <http://www.pennanthillsgolfclub.com.au/cms/golf/dress-code/> for a copy of our dress code.

GUESTS REGISTER POLICY

- All guests to the club are required by law to be signed-in. To assist with the process, we require the attached 'Guest Register' to be filled out and submitted to us. If a guest list is not submitted. All guests 18 years and above must sign in to our Events Register upon entry of the function.
- The guest register must be signed off by an attending member of Pennant Hills Golf Club or the Provisional Social Member (organizer of the event) for the registered day.

AGREEMENT

I have read and accept the terms and conditions outlined above.

Client name: _____

Contact no: _____

Address: _____

Signature: _____

Date: ____/____/____

Event date: ____/____/____

