



Corporate Golf

Lake Karrinyup Country Club

North Beach Road, Karrinyup, Western Australia

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(08) 9422 8237

www.lkcc.com.au





Introduction

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

Lake Karrinyup Country is widely acknowledged as Western Australia's premier golf club, and was ranked as Western Australia's Number 1 Golf Course (2010 Australian Golf Digest) and at number 12 in Australia. Just 10 minutes north of Perth's CBD, Lake Karrinyup is a tranquil botanical haven for wildlife including native birds and kangaroos.

Lake Karrinyup is renowned for its challenging layout; the lush couch fairways and manicured Bent grass greens are set in gentle sandy hills surrounded by magnificent bushland.

We are delighted to welcome you to Lake Karrinyup and ensure that you will enjoy our fine course and warm hospitality.



Information for Corporate Golf

Availability

Golf days are generally allocated to Mondays, Tuesday afternoons and Fridays.

Etiquette

All players are expected to have knowledge of the Etiquette of Golf, and observe this at all times.

Dress

All players and organizers are expected to adhere to the dress standards of LKCC. These are outlined in the document attached and should be forwarded to all players prior to their arrival on the day.

Signage

With the Club's agreement, signage may be displayed around the course at a small charge. With a minimum of 48 hours delivery to the club, erection and removal of banners on the course will be undertaken by our grounds staff. It is the responsibility of the organiser that all signs are collected from the Club (no later than the Friday immediately following). The erection of four (4) banners around is included in your green fee charge.

Further necessary information is outlined in the attached Terms & Conditions.



Your Day at Lake Karrinyup

Green Fees - Includes Courtyard Briefing, Printed Scorecards, Result processing, Golf cart, Scoring and Course Maps

Monday \$90pp, Tuesday \$90pp (PM Only), Friday \$110pp

Arrival

Your guests will find ample parking before registering their participation and utilising the locker room. Prepare your guests for tackling Lake Karrinyup's famous layout with a warm-up on our Practice Range, or we can provide a Coaching Clinic with our Club Professional for all those little tips to improve your game. Nevertheless, our Professional's Shop is open for your guests to browse through, and staff will be on hand to assist with last minute requirements and help you relay any instructions to your guests.

Teeing Off

It is recommended that an Ambrose competition be played to enable the efficient completion of rounds, and to maximise the enjoyment of your guests. A full shotgun start necessitating full closure of the course will generally only be considered for a minimum of 80 players. Smaller Groups will be offered a single tee start.

On the Course

Your guests can enjoy novelty events such as 'Longest Drive', 'Nearest the Pin' and 'Straightest Drive' or to provide that little extra competition, you may consider our 'Beat the Pro' where your players test their skill against our professional to land the green on a selected Par 3, or beat them on a Long Drive. All this activity can make a golfer thirsty so we can provide eskies at selected tees to help replenish the energy levels of your guests.

After the Round

Enjoy a hot shower prior to the service of pre dinner beverages in the courtyard or member's bar while waiting to be seated for dinner. Great pride will be taken to prepare a menu specifically to your requirements, and to present a wine list from which you may choose suitable matching wines. We will co-ordinate the function for your every need ensuring your guests leave with fond memories of your hospitality at Lake Karrinyup Country Club

Dress code

The Committee requires that a suitable standard of dress be observed at all times. Fashion evolution makes absolute guidelines impossible, but the unchanging consideration is that the standard of dress on the course or in the clubhouse should reflect the status and dignity of Lake Karrinyup Country Club.

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.

On the Course, Practice Tee and Surrounds

Golf attire is expected to consist of a collared shirt (including skivvies and mock turtle necks), tucked in to tailored slacks or approximately knee length tailored shorts with short or long socks. Regulation golf shoes must be worn on the course with soft spikes only. Sandals, jogging shoes and tennis type shoes are not regarded as golf attire. (See dress standards brochure in locker room).

Socks

Short Socks - must be predominantly white in colour worn above the ankle.
Long Socks - must be kept up at all times.

Unacceptable Attire

The following are unacceptable in any part of the Clubhouse and surrounds or Course, including practice tees:

Denim clothing, jeans, track suits, brief, cargo or Bombay style shorts or shorts with a drawstring waist, t-shirts, singlet tops or shirts that do not cover the shoulders. Clothing bearing writing or advertising material other than small badges or logos. Any type of open shoes eg thongs or sandals.

In The Clubhouse

Dining Room

Daytime

Summer & Winter Appropriate golf attire may be worn before an official golf competition and Smart Casual afterwards, otherwise Smart Casual applies.

Evenings

Summer

Smart Casual.

Winter

Smart Casual worn with tailored jacket.

Bar

Club Competition Days – Daytime

Summer & Winter Appropriate golf attire until 4.00pm.

Club Competition Days – Evenings

Summer

Smart Casual after 4.00pm.

Winter

Smart Casual with a tailored jacket after 4.00pm.

All other days - Daytime

Summer & Winter

Appropriate golf attire until 7.00pm.

All other days – Evenings

Summer

Smart Casual after 7.00pm.

Winter

Smart Casual with a tailored jacket after 7.00pm.





*2010 awarded
Clubs W.A.
BEST CLUB DINING AWARD.*



Basic Package

Morning

Breakfast
Fresh fruit kebabs
Ham and cheese croissants
Orange Juice
Instant tea and coffee

Lunch

Basic BBQ around the pool
beef fillet, pork and sage sausages, onions,
marinated chicken pieces
Potato gratin and chefs choice of two salads
Bread rolls and butter
Sauces and dressings

Level One drinks package for a 3 hour period

92.00 pp

Afternoon

Lunch Package

Sausage sizzle, including coleslaw, tossed
salad and chips and Gatorade

Or

Selection of meat and salad rolls or
sandwiches. Bowl of fresh fruit, chocolate bar,
muesli bar and Gatorade

Dinner

Basic BBQ around the pool
beef fillet, pork and sage sausages, onions,
marinated chicken pieces
Potato gratin and chefs choice of two salads
Bread rolls and butter
Sauces and dressings

Level One drinks package for a 3 hour period

95.00 pp

Packages

Bronze

Lunch

Sausage sizzle, including coleslaw, tossed salad,
chips and Gatorade

Or

Selection of meat and salad rolls

Bowl of fresh fruit, chocolate bar, muesli bar and
Gatorade

Dinner

Antipasto platter to share per table

Continental meats, marinated artichokes, olives,
semi dried tomato, fetta, mediterranean vegetables,
smoked salmon and french onion dip served with
toasted Turkish bread

Roast chicken breast with chive mash,
asparagus and tomato, saffron and herb
vinaigrette

Or

Roast barramundi, beetroot puree, crushed herb
potatoes and buttered spinach

Served with steamed baby vegetables or
garden salad

Individual glazed lemon brulee tart with double
cream and citrus confit

Coffee & chocolates \$67.00

Level Two drinks for a 5 hour period

134.50pp

Silver

Lunch

Lunch Package

Sausage sizzle, including coleslaw, tossed salad,
chips and Gatorade

Or

Selection of meat and salad rolls

Bowl of fresh fruit, chocolate bar, muesli bar and
Gatorade

Dinner

Asian style poached chicken with noodle salad,
coriander and chilli

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

Or

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

Served with steamed baby vegetables or
garden salad

Chocolate tart with berry compote and cream
Coffee & chocolates

Level Three drinks package for a 5 hour period

152.50pp

Gold

Lunch

Lunch Package

Sausage sizzle, including coleslaw, tossed salad,
chips and Gatorade

Or

Selection of meat and salad rolls

Bowl of fresh fruit, chocolate bar, muesli bar and
Gatorade

Dinner

Char Sui pork belly and seared scallops with wild
rocket and apple salad

Or

Kavalla goats cheese on toasted brioche with oven
dried baby roma and rocket

Veal outlet with leek and shallot tart tatin, wilted
spinach and porcini jus

Or

Roast barramundi, beetroot puree, crushed herb
potatoes and buttered spinach

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

Level Four drinks package

176.00pp



Canapé Package

Lunch

Lunch Package

Sausage sizzle, including coleslaw, tossed salad and chips and Gatorade

Or

Selection of meat and salad rolls

Bowl of fresh fruit, chocolate bar, muesli bar and Gatorade

Post Golf

Glazed pork belly

Caramelized leek with seared scallop

Mixed sushi – salmon, chicken and vegetarian

Smoked salmon with dill crème fraiche on saffron blinis

Homemade mini vegetarian quiches

Soy poached chicken with petit salad

Mini Mediterranean salsa filo tartlets

Level Two drinks package for a 2 hour period

86.75pp

Personalised Menu

Entrée

- Soup - choice of the following: 12.50
Thai pumpkin, mushroom and rosemary, roast roma tomato and capsicum, smoked chicken leek and potato, pea and ham
- Asian style poached chicken with noodle salad, coriander and chilli 18.50
- Warm tartlet of artichokes, semi-dried tomato, blue vein cheese, pine nuts and spinach 18.50
- Marinated chicken fillets with Asian style herb salad 18.50
- Kavalla goats cheese on toasted brioche with oven dried baby roma and rocket 18.50
- Hot smoked salmon and prawns with avocado salsa, wild rocket and basil infused EVOO 18.50
- Seafood terrine wrapped in smoked salmon with saffron aioli and petite salad 20.50
- Smoked duck breast with confit shallots, oyster mushrooms and quince aioli 20.50
- Tempura prawns with stir fried vegetables and buckwheat noodles 20.50
- Warm salad of shredded confit duck, potato, wild rocket and green beans 20.50
- Tian of blue manna crab, vine ripe tomato, avocado with pink grapefruit and mussels 26.50
- Garlic prawns, seared scallops and chorizo sausage with Asian dressed leaves and chilli jam 26.50
- Char Sui pork belly and seared scallops with wild rocket and apple salad 26.50



Personalised Menu

Mains

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

- | | | | |
|---|-------|---|-------|
| • Roast lamb rump, sweet potato puree, wild mushroom ragout | 38.50 | • Roast barramundi, beetroot puree, crushed herb potatoes and buttered spinach | 42.50 |
| • Roast chicken breast with chive mash, asparagus and tomato, saffron and herb vinaigrette | 38.50 | • Tea smoked Tasmanian salmon, roast sweet potato, wilted spinach, seaweed salad and wasabi aioli | 46.50 |
| • Corn fed chicken breast with goats curd and crushed pistachio on a potato rosti with cepe sauce | 38.50 | • Roast rack of lamb served on roast root vegetables, de puy lentils, and pommery mustard jus | 46.50 |
| • Chicken breast stuffed with semi dried tomato & bocconcini serve on mediterranean vegetables | 38.50 | • Prosciutto wrapped beef fillet, confit garlic mash, steamed asparagus and morel jus | 46.50 |
| • Roast beef fillet with zucchini puree, roast pumpkin and confit cherry tomato | 42.50 | • Veal cutlet with leek and shallot tart tatin, wilted spinach and porcini jus | 46.50 |
| • Berkshire pork cutlet with wild mushroom risotto, asparagus and pork wine reduction | 42.50 | • Roast Dhufish & seared scallops, carrot and cardamom puree, roast asparagus and baby roma tomatos | 46.50 |
| • Grilled pink snapper served on smoked salmon rosti with wilted spinach and basil oil dressing | 42.50 | | |

Personalised Menu

Desserts

- Sticky date pudding with butterscotch sauce and vanilla bean ice cream 11.50
- Coconut panna cotta with seasonal berries and citrus syrup 11.50
- Steamed toffee, banana and pecan pudding with butterscotch sauce and vanilla bean ice cream 11.50
- Individual glazed lemon brulee tart with double cream and citrus confit 12.90
- Apple and pear tart tatin with apple glaze and double cream 12.90
- Chocolate delice with double cream and espresso syrup 12.90
- Individual banoffee pie with double cream 12.90
- Roast rhubarb and apple crumble tart with Anglaise 12.90
- Chocolate Jaffa mousse with citrus confit and double cream 12.90
- Trio of tarts, white chocolate brulee, lemon curd and mini Bakewell 13.50
- 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 12.50pp
- Separate cheese table 7.50pp

Antipasto

Continental meats, marinated artichokes, olives, semi dried tomato, fetta, mediterranean vegetables, smoked salmon and french onion dip served with toasted Turkish bread

- Individual plates 20.50pp
- Platters to share per table 12.50pp
- Large antipasto platter to share 7.50pp

Personalised Menu

Canapés – Priced per piece

Hot selection

Homemade mini vegetarian quiches	3.50
Corn fritters with capsicum relish and crème fraiche	3.50
Tandoori style chicken fillets with rocket and cucumber raita	3.50
Mini crab cakes	3.50
Braised shank with mini potato rosti	3.50
Glazed pork belly	3.50
Grilled chorizo sausage with seared scallops	4.50
Shredded duck leg with shitake mushrooms on toasted brioche	4.50
Caramelized leek with seared scallop	4.50
Scallops wrapped in prosciutto	4.50
Tempura fried prawns	4.50
King George whiting goujons with home made tartare sauce	4.50

Cold selection

Mushroom & parmesan bruschetta or tomato and fetta bruschetta	3.00
Mini Mediterranean salsa filo tartlets or Mushroom pate filo tarts	3.00
Mixed sushi – salmon, chicken and vegetarian	3.00
Soy poached chicken with petit salad	3.00
Chicken pate tartlet	3.00
Natural oysters	3.00
Bloody Mary oyster shooters	4.00
Vietnamese rice paper rolls with soy chilli dipping sauce	4.00
Smoked duck breast with quince aioli and rocket	4.00
Smoked salmon with dill crème fraiche on saffron blinis	4.00
Mini crab and asparagus salad	4.00
Smoked salmon and crab roulade	4.00



Canapés - Dessert selection

Mini chocolate tartlets	3.50
Lemon brulee tartlet	3.50
Mini white chocolate crème brulee	3.50
Home-made chocolate truffles	3.50
Mini Bakewell tarts	3.50



Beverage Packages

Level 1

Package includes one sparkling, one white wine and one red wine.

Killawarra NV Sparkling Brut

Angove's Chardonnay Semillon
Angove's Shiraz Cabernet

Valley of the Giants Crisp Dry White
Valley of the Giants Classic Dry Red

Draught beers – Cascade Pale Ale, Cascade Light,
Carlton Mid, Victoria Bitter, Emu Bitter

Selection of soft drinks & juices

Level 2

Package includes one sparkling, one white wine and one red wine.

Emily Redbank Sparkling Pinot Noir Chardonnay

Yalumba Y Series Unwooded Chardonnay
Yalumba Galway Vintage Traditional Shiraz

Wise Semillon Sauvignon Blanc
Wise Shiraz

Taylors Estate Sauvignon Blanc
Taylors Estate Cabernet Sauvignon
Taylors Estate Shiraz

Draught beers – Cascade Pale Ale, Cascade Light,
Carlton Mid, Victoria Bitter, Emu Bitter

Selection of soft drinks & juices

Beverage Packages

Level 3

Package includes one sparkling, and a choice of three still wines (Red or White)

Taltarni T Series Sparkling Brut
Seppelt NV Fleur de Lys

Watershed Semillon Sauvignon Blanc
Watershed Unwooded Chardonnay
Watershed Shiraz Merlot Cabernet Sauvignon

Brookland Valley Verse 1 Semillon Sauvignon Blanc
Brookland Valley Verse 1 Cabernet Merlot
Brookland Valley Verse 1 Shiraz

Sandalford Margaret River Semillon Sauvignon Blanc
Sandalford Margaret River Unoaked Chardonnay
Sandalford Margaret River Shiraz

Alkoomi Black Label Sauvignon Blanc
Alkoomi Black Label Shiraz Viognier

Draught beers – Cascade Pale Ale, Cascade Light,
Carlton Mid, Victoria Bitter, Emu Bitter

Selection of soft drinks & juices

Level 4

Package includes selection of two sparkling, two white wines and two red wines

Jansz NV Premium Cuvee
Taltarni T Series Sparkling Brut

White:

Omaka Springs Estate Marlborough Sauvignon Blanc
Howard Park Riesling
Shaw & Smith Sauvignon Blanc
Cape Mentelle Sauvignon Blanc Semillon

Red:

Pepperjack Shiraz
Cape Mentelle Trinders Cabernet Merlot
Jane Brook Cabernet Sauvignon
Kalleske Moppa Shiraz

Draught beers – Cascade Pale Ale, Cascade Light,
Carlton Mid, Victoria Bitter, Emu Bitter
Premium draught beer – Stella Artois

Selection of soft drinks & juices



Beverage Packages

Package Prices

Function Duration	Level 1	Level 2	Level 3	Level 4
2 hours	26	30	38	44
3 hours	30	34	42	48
4 hours	34	38	46	52
5 hours	38	42	50	56
6 hours	40	44	52	59
7 hours	42	48	54	62

Bottled Beer – add-on

Corona
Crown Lager
Pure blonde

Function Duration	Price
2 hours	6
3 hours	9
4 hours	11
5 hours	14
6 hours	16
7 hours	17

Additions:

Add on Premium draught beer (Stella Artois) to your package for \$5.00pp
Add on an extra wine to your package for \$5.00pp

Beverages are also available on a consumption basis

No BYO Beverages

Drinks that are not included in the beverage package are available for purchase from the bar

Full Beverage List

Killawarra NV Sparkling Brut	\$21.00	Brookland Valley Verse 1 Semillon Sauvignon Blanc	\$36.00
Emily Redbank Sparkling Pinot Noir Chardonnay	\$26.50	Brookland Valley Verse 1 Cabernet Merlot	\$36.00
Taltarni T Series Sparkling Brut	\$31.50	Brookland Valley Verse 1 Shiraz	\$36.00
Seppelt NV Fleur de Lys	\$31.50		
Jansz NV Premium Cuvee	\$47.50	Sandalford Margaret River Semillon Sauvignon Blanc	\$36.00
Pol Roger White Foil NV	\$200.	Sandalford Margaret River Unoaked Chardonnay	\$36.00
		Sandalford Margaret River Shiraz	\$36.00
Angoves Shiraz Cabernet	\$20.00		
Angoves Chardonnay Semillon	\$20.00	Alkoomi Black Label Sauvignon Blanc	\$37.00
		Alkoomi Black Label Shiraz Viognier	\$37.00
Yalumba Galway Vintage Traditional Shiraz	\$28.50		
Yalumba Y Series Unwooded Chardonnay	\$28.50	Omaka Springs Estate Marlborough Sauvignon Blanc	\$45.00
		Pepperjack Shiraz	\$45.00
Taylors Estate Sauvignon Blanc	\$30.00		
Taylors Estate Cabernet Sauvignon	\$30.00	Howard Park Riesling	\$45.00
Taylors Estate Shiraz	\$30.00	Howard Park Leston Cabernet Sauvignon	\$60.00
Wise Semillon Sauvignon Blanc	\$31.50	Jane Brook Cabernet Sauvignon	\$47.50
Wise Shiraz	\$31.50	Kalleske Moppa Shiraz	\$47.50
		Shaw & Smith Sauvignon Blanc	\$47.50
Watershed Unwooded Chardonnay	\$34.00		
Watershed Shiraz Merlot Cabernet Sauvignon	\$34.00	Cape Mentelle Sauvignon Blanc Semillon	\$51.50
Watershed Semillon Sauvignon Blanc	\$34.00	Cape Mentelle Trinders Cabernet Merlot	\$51.50

Full Beverage List

Draught Beers

15oz Draught beer	\$6.40
Jug Draught Beer	\$16.30
Stella Draught Beer 15oz	\$7.50
Stella Draught Beer jug	\$18.40
15oz post-mix soft drink	\$5.10
Jug post mix soft drink	\$13.60
15oz orange juice	\$5.40

Bottled Beers

Cascade Premium	\$8.40
Cascade Premium Light	\$6.20
Crown Lager	\$8.40
Corona	\$9.00
Pure Blonde	\$9.00
Guinness Draught Can	\$10.70

House Spirits (30ml nip)

Johnny Walker Red	\$6.60
Jim Beam	
Smirnoff Vodka	
Bacardi	
Gordon's Gin	
Brandy	
Bundaberg Rum	

Mixer for spirits

Other bottled beers and premium spirits available on request.

\$1.40

Terms and Conditions

Responsibility and Damage

The client is responsible for the conduct of the client's guests and indemnifies the venue of all costs and expenses, damage and loss caused by any act made by the client or client's guests.

Security Bond

Lake Karrinyup Country Club reserves the right to request a security bond payable 14 days prior to the function to cover any potential damage that may occur. Costs of any damage that occurs on the premises during the event will be deducted from this bond or function deposit. If no damage occurs the deposit will be offset against food and beverage costs.

Confirmation of Booking

A Non-refundable deposit of \$1,500 is required in order to confirm your requested function date. Confirmation cannot be assumed until a deposit is received and House Membership form is returned and approved.

House Membership

A House Membership is required in order to hold a function at Lake Karrinyup Country Club, which lasts for a period of up to 12 months and a fee of \$100 shall apply.

Final Confirmation

All final function requirements including minimum number of attendees are to be provided no later than 10 days prior to the function date, however numbers may increase with sufficient prior notice.

Cancellation Policy

Written notice is required to cancel a booking; all deposits are non-refundable. In addition to the above, cancellation 0-14 days prior to the function date will attract a penalty equal to 40% of the estimated food component of your function.

Dress Code

Lake Karrinyup Country Club enforces a dress code. Please refer to the House Membership form or our website (www.lkcc.com.au) for full details.

Pricing

The function package prices are produced for each year annually. The pricing of the functions will be the applicable pricing for the year the function is held regardless of the booking date. Prices are subject to change and are all inclusive of GST.

