

Private Functions

Lake Karrinyup Country Club





Introduction

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

Dance the night away in our formal dining room, seating up to 250 guests overlooking our manicured course. For a more informal affair, our BBQ and Poolside areas offer a casual yet elegant setting for your celebrations.

Showcasing the talents of our Executive Chef, our extensive menus feature only the finest ingredients in a modern Australian style. If you have something particular in mind, our chef is happy to create a customised menu to meet your requirements. Whether you are looking for a sophisticated sit down dinner or a more relaxed cocktail styled event, we will cater a gourmet delight your guests will be sure to remember.

Complement your menu with quality wines selected from an extensive range of predominantly WA wines.

Our qualified functions and event coordinator will work with you to create the most memorable function, working with her staff that pride themselves on attention to detail and providing warm and professional service. Our functions team will work with you every step of the way to create an unforgettable day.

Whatever your requirements, Lake Karrinyup Country Club is the perfect venue for your special event.

Venue Details

Dining Room

\$450.00 – Sunday to Friday

\$ 600.00 – Saturday

Bistro

\$450.00 – Subject to availability

BBQ / Poolside area

\$300.00 – exclusive use of the area,
conditions apply

Committee Room

\$300.00

McKenzie Russell Room

\$300.00 – day hire

\$400.00 – exclusive dining

Venue hire includes all of the following:

Our Function Coordinator to help assist
with the planning of your event

Large dance floor

Clothed and skirted buffet tables if
required

Public address system and lectern

Printed Menus

Printed table plan

Foyer board and directional signage to
your reception room

Round tables suitable for up to 10 guests
set with quality napery, cutlery,
crockery and glassware



Breakfast set menus

Light breakfast

Ham and cheese toasted croissants
Toasted fruit bread with Lescure butter

Selection of chilled fruit juices
Freshly brewed tea and coffee

\$16.50

Continental

Fresh fruit platter
Muesli and natural yoghurts
Croissants, Danish and homemade muffins
Cold meat and cheese platter
Toast & preserves

Selection of chilled fruit juices
Freshly brewed tea and coffee

\$27.50

Hot plated

Scrambled eggs, bacon, chipolata sausages,
grilled tomato, field mushroom
Toast & preserves

Selection of chilled fruit juices
Freshly brewed tea and coffee

\$32.50

Grand Buffet

Fresh fruit platter
Muesli and natural yoghurts
Croissants Danish and homemade muffins
Scrambled eggs, fried eggs, bacon, chipolata
sausages, grilled roma tomato, field mushroom
Toast & Preserves

Selection of chilled fruit juices
Freshly brewed tea and coffee

\$42.50



BBQ Set Menus

Lite lunch BBQ menu

MSA rump steak, pork and sage sausages,
onions
Chef's selection of two salads
bread rolls and butter
sauces and dressings

\$27.50

Menu one

Beef fillet medallions, pork and sage
sausages, onions
Chef's selection of two salads
bread rolls and butter
sauces and dressings

Fruit salad and Ice cream

\$33.50

Menu two

Beef fillet medallions, barramundi and
marinated chicken fillets
Chef's selection of three salads
bread rolls and butter
sauces and dressings

Chocolate tart with berry compote & double
cream

\$43.75





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



Dinner - Set Menus

Menu One:

Chef's selection of canapés
3-4pp served for up to one hour prior to
your meal

Soup - choose from menu options list

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

Or

Roast lamb rump, sweet potato puree, wild
mushroom ragout
Served with steamed baby vegetables or
garden salad

Roast rhubarb and apple crumble tart with
Anglaise
Coffee & chocolates

\$86.90 with canapés
\$68.90 without canapés

Menu Two:

Chef's selection of canapés
3-4pp served for up to one hour prior to
your meal

Asian style poached chicken with noodle
salad, coriander and chilli

Roast beef fillet with zucchini puree, roast
pumpkin and confit cherry tomato

Or

Roast barramundi beetroot puree, crushed
herb potatoes and buttered spinach
Served with steamed baby vegetables or
garden salad

Chocolate delice with double cream and
espresso syrup
Coffee & chocolates

\$96.90 with canapés
\$78.90 without canapés

Menu Three:

Chef's selection of canapés
3-4pp served for up to one hour prior to
your meal

Seafood terrine wrapped in smoked salmon
with saffron aioli and petite salad

Roast rack of lamb served on roast root
vegetables, de puy lentils, and pommery
mustard jus

Or

Chicken breast stuffed with semi dried tomato
& bocconcini served on mediterranean
vegetables

Served with steamed baby vegetables or
garden salad

Trio of tarts, white chocolate brulee, lemon
curd and mini Bakewell
Coffee & chocolates

\$102.50 with canapés
\$84.50 without canapés

Dinner - Set Menus

Menu Four:

Chef's selection of canapés
3-4pp served for up to one hour prior to
your meal

Warm salad of shredded confit duck, potato,
wild rocket and green beans

Or

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

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

Apple and pear tart tatin with apple glaze and
double cream
Coffee & chocolates

\$109.90 with canapés
\$91.90 without canapés

Menu Five:

Chef's selection of canapés
3-4pp served for up to one hour prior to
your meal

Tempura prawns with stir fried vegetables and
buckwheat noodles

Or

Corn fed chicken breast with goats curd and
crushed pistachio on a potato rosti with cepe
sauce

Or

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

Or

Roast lamb rump, sweet potato puree, wild
mushroom ragout
Served with steamed baby vegetables or
garden salad

Individual banoffee pie with double cream
Coffee & chocolates

\$101.90 with canapés
\$83.90 without canapés

Menu Six:

Chef's selection of canapés
3-4pp served for up to one hour prior to
your meal

Marinated chicken fillets with Asian style herb
salad

Or

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

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

Or

Roast rack of lamb served on roast root
vegetables, de puy lentils, and pommery
mustard jus
Served with steamed baby vegetables or
garden salad

Chocolate delice with double cream and
espresso syrup
Coffee & chocolates

\$103.90 with canapés
\$85.90 without canapés





Cocktail Options

Canapé packages available from \$22.50 per person (minimum spend)

Option One:

Hot Canapés
Glazed pork belly
Caramelized leek with seared scallop
Homemade mini vegetarian quiches

Cold Canapés
Mini crab and asparagus salad
Mushroom & parmesan bruschetta or tomato and fetta
bruschetta
Vietnamese rice paper rolls with soy chilli dipping sauce

\$34.50

Option Two:

Antipasto platter to share

Hot Canapés
Tandoori style chicken fillets with rocket and cucumber
riata
King George whiting goujons with home made tartare
sauce
Corn fritters with capsicum relish and crème fraiche
Braised shank with mini potato rosti

Cold Canapés
Soy poached chicken with petit salad
Mixed sushi – salmon, chicken and vegetarian
Smoked salmon with dill crème fraiche on saffron blinis
Mini Mediterranean salsa filo tartlets or Mushroom pate
filo tarts

Dessert Canapés
Lemon brulee tartlet
Mini Bakewell tarts

\$65.00 with antipasto
\$52.50 without antipasto

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.

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|---|-------|---|-------|
| • 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

Cakeage- your wedding cake plated

- With berry coulis and cream 5.50pp
- With berry compote and ice cream 6.50pp
- Cut and bagged 3.50pp

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)

\$6.60

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

Mixer for spirits

\$1.40

Other bottled beers and premium spirits available on request.

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.

