



Private Function Packages at Lake Karrinyup Country Club

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 220 guests overlooking the course. For a more informal affair, our BBQ and poolside areas also offer a casual yet elegant setting for your celebrations.

Showcasing the talents of our Executive Chef Richard Potheary, our extensive menus feature only the freshest ingredients in a modern Australian style. If you have something particular in mind, Richard 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 style event, we will create a gourmet delight your guests are sure to remember.

Complement your chosen menu with quality wines selected from an extensive range of predominantly WA wines. Personalised beverage packages including cocktails are also available.

With their attention to detail and warm professional service, our dedicated 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.

LAKE KARRINYUP COUNTRY CLUB

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Kylee Wyatt Function Coordinator





Private Function Packages

Venue hire charges for conferences and social functions are as follows:

Dining Room Full Day	\$300.00
Boardroom Full Day	\$200.00
Dining Room Half Day	\$150.00
Boardroom Half Day	\$100.00
Dining Room Evening Functions	\$350.00 (after 6:00pm only)
Members Bar Lounge	\$150.00 (limited availability)
Pool / BBQ area	\$300.00

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
- A variety of side tables, scattered chairs and lounge style seating for cocktail style functions
- Carafes of iced water on all tables
- Table service by professional hospitality wait staff for the duration of the reception
- Ample complimentary car parking

Dress Standards

The Committee requires that a suitable standard of dress be observed at all times. The following guidelines have been prepared, and must be regarded as the minimum standards acceptable.

The Committee reserves the right to set the dress requirements for specific events.

Smart Casual is appropriate at all times

A short or long sleeved buttoned shirt (not polo) with hard collar tucked into tailored slacks with appropriate street shoes. Jeans, T-shirts, cargoes, thongs, board-shorts, etc. are not acceptable under any circumstances.

Please note that these dress standards apply to all of your guests, as well as any contractors (photographer, DJ, live band) you may have hired for your private function.

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.





Private Function Packages



BREAKFAST OPTIONS

Light breakfast

Ham and cheese toasted croissants or
Egg and bacon rolls

Selection of chilled fruit juices
Freshly brewed tea and coffee

\$12.50

Continental

Fresh fruit platter
Muesli and natural yoghurts
Croissants, danish and homemade muffins
Toast & preserves

Selection of chilled fruit juices
Freshly brewed tea and coffee

\$26.50

Cold meat and cheese platter

Additional 2.50

Hot plated

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

Selection of chilled fruit juices
Freshly brewed tea and coffee

\$28.50

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

\$38.50





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A selection of cocktail food or a simple BBQ in the pool area are other options for lunch time refreshments.

Please refer to our cocktail and BBQ menus below.

BBQ 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

Scotch fillet, pork and sage sausages, onions
Chef's selection of two salads
Bread rolls and butter
Sauces and dressings

Fruit salad and Ice cream

\$32.50

Menu two

Beef eye fillet medallions, any single type of skewers from list below,
Pork and sage sausages, onions
Chef's selection of three salads
Bread rolls and butter
Sauces and dressings

Chocolate tart with berry compote & double cream

\$42.75

Additional Extras

Capsicum and curried eggplant skewers (2 per serve)	5.50
Prawn and scallop skewers with fresh coriander and chilli (2 per serve)	12.50
Teriyaki beef fillet skewers with soy dipping sauce (2 per serve)	8.50
Harrisa lamb skewers with cucumber riata (2 per serve)	8.50
Tandoori style chicken skewers (2 per serve)	8.50
Cajun spiced chicken thigh	8.50
100g Snapper fillet	12.50
Salmon skewers (2 per serve)	12.50
Lamb cutlets (2 per serve)	15.50



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SET MENUS

Menu one

Chef's choice of soup



Roast leg of lamb infused with garlic & rosemary served with skordalia mash
Served with steamed baby vegetables or garden salad



Coffee & chocolates

From \$44.50

Chef's choice of entrée and main or main and dessert - Sample menu only

Menu two

Soup of your choice



Roast scotch fillet served with gratin potato, broccolini and garlic jus
Served with steamed baby vegetables or garden salad



Sticky date pudding with butterscotch sauce and vanilla bean ice cream
Coffee & chocolates

\$57.50

Menu three

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



Warm tartlet of artichokes, semi-dried tomato, blue vein cheese,
pine nuts and spinach



Buffet/Carvery Roast leg of pork/Roast leg of lamb

Whole baked fish with lime and coriander/
Chef's selection of three gourmet salads

Roast root vegetables/Steamed garden vegetables /
all accompanying sauces and garnishes



Warm chocolate brownie with berry compote and cream
Coffee & chocolates

\$76.50





Private Function Packages



Menu four

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



Millefeuille of chicken, mushrooms and asparagus in white wine basil cream sauce



Roast scotch fillet with garlic prawns, served with gratin potato and garlic jus

Served with steamed baby vegetables or garden salad



Roast rhubarb and apple crumble tart with anglaise
Coffee & chocolates

\$85.40

Menu five

Char Sui pork belly and seared scallops with wild rocket salad

Or

Warm tartlet of artichokes, semi-dried tomato, blue vein cheese, pine nuts and spinach



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

Or

Roast barramundi on smoked salmon rosti, with wilted spinach and basil oil dressing

Served with steamed baby vegetables or garden salad



Individual glazed lemon brulee tart with double cream and citrus confit
Coffee & chocolates

\$88.90

Menu six

Char Sui pork belly and seared scallops with wild rocket salad



Homemade crab cake with wild rocket, red capsicum relish and pickled cucumber



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



Individual glazed lemon brulee tart with double cream and citrus confit
Coffee & chocolates

\$89.50

All dishes are subject to availability and price changes at the time of your function.



Private Function Packages

Canapés

~ 2 pieces per serve ~

Mushroom & parmesan or tomato & fetta bruschetta	4.75
Thai fish cakes with pickled ginger and honey soy chilli glaze	4.75
Semi-dried tomato, basil and Persian fetta frittata	4.75
Salt & pepper baby squid with citrus mayonnaise	4.75
Homemade cheese and bacon sausage rolls	5.25
Mini Mediterranean or mushroom filo tartlets	5.25
Selection of cocktail open sandwiches	5.25
Parma ham and Persian fetta croquettes	5.25
Homemade mini vegetarian quiches	5.75
Hot smoked chicken and mushroom puffs	5.75
Corn fritters with capsicum relish and crème fraiche	5.75
Selection of vegetarian sushi	5.75
Spicy chicken fillet goujons with chilli jam	6.50
Palma ham and brie encroute	6.50
Rare roast beef with horseradish cream on fresh baguette	6.50
Smoked salmon with dill crème fraiche on saffron blinis	6.50
Mini crab cakes	7.50
Sashimi salmon with soy, wasabi and pickled ginger	7.50
Wonton wrapped prawns with chilli jam	7.50
Braised shank with mini potato rosti	7.50
Grilled chorizo sausage with seared scallops	8.90
Harissa lamb skewers with cucumber riata	8.90
Teriyaki beef fillet skewers with soy dipping sauce	8.90
Tandoori style chicken skewers	8.90
Duck spring rolls with thai dipping sauce	9.90
Prawn and scallop skewers with fresh coriander and chilli	12.90



Private Function Packages



CREATE YOUR OWN PERSONALISED MENU

Entrée

Soup of your choice	from 12.00
Millefeuille of chicken, mushrooms and asparagus in white wine basil cream sauce	17.50
Home smoked chicken with baby spinach, vine ripe tomato, parmesan and pine nuts	17.50
Warm tartlet of artichokes, semi-dried tomato, blue vein cheese, pine nuts and spinach	17.50
Warm filo parcel of wild mushrooms, asparagus, persian fetta and cepe sauce	18.50
Kavalla goats cheese on toasted brioche with rocket red onion and capsicum salad	18.50
Hot smoked salmon and prawns with avocado salsa, wild rocket and basil infused EVOO	20.50
Carpaccio of veal fillet with shaved parmesan, baby english spinach and baby capers	20.50
Smoked duck breast with confit shallots, oyster mushrooms and quince jelly	20.50
Homemade crab cake with wild rocket, red capsicum relish and pickled cucumber	20.50
Wonton wrapped prawns with stir fried vegetables and buckwheat noodles	20.50
Warm salad of shredded confit duck with wild rocket and plum sauce	25.50
Tian of blue manna crab, vine ripe tomato, avocado with pink grapefruit and mussels	27.50
Garlic prawns, seared scallops and chorizo sausage with Asian dressed leaves and chilli jam	27.50
Char Sui pork belly and seared scallops with wild rocket salad	25.50

Mains

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

Roast leg of lamb infused with garlic and rosemary served with skordalia mash	33.50
Roast turkey fillet wrapped in prosciutto, root vegetable cassoulet and de puy lentils	33.50
Corn fed chicken breast with goats curd and crushed pistachio on a potato rosti with cepe sauce	38.50
Roast loin of berkshire pork with mushroom & potato mash, steamed greens and calvados sauce	38.50
Grilled pink snapper served on smoked salmon rosti with wilted spinach and basil oil dressing	38.50
Roast scotch fillet with garlic prawns, served with gratin potato and garlic jus	40.50
Roast barramundi on smoked salmon rosti, with wilted spinach and basil oil dressing	40.50





Private Function Packages



Mains continued

Roast beef fillet with shitake mushroom mash, broccoli and port wine jus	43.50
Tea smoked Tasmanian salmon, roast sweet potato, wilted spinach, seaweed salad and wasabi aioli	43.50
Roast rack of lamb served on roast root vegetables, de puy lentils, and pommery mustard jus	45.50
Prosciutto wrapped beef fillet, confit garlic mash, steamed asparagus and morel jus	45.50
Herb crusted lamb loin with dauphinoise potato and pommery mustard jus	45.50

Desserts

Sticky date pudding with butterscotch sauce and vanilla bean ice cream	11.50
Warm chocolate brownie with berry compote and cream	12.00
Steamed toffee, banana and pecan pudding with butterscotch sauce and vanilla bean ice cream	12.90
Individual glazed lemon brulee tart with double cream and citrus confit	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
White chocolate crème brulee tart with berry coulis and double cream	12.90
Chocolate jaffa mouse with citrus confit and double cream	12.90
Dessert tasting plate Selection of three of the above desserts in miniature	17.50

Cheese

Selection of three premium cheeses served with lavosh, water thins, muscatels and quince paste	
Individual plates	18.50pp
Platters to share per table	10.50pp
Separate cheese table	7.50pp

Cakeage

Plated cake with berry coulis and cream	5.50pp
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Private Function Packages



Drinks Packages

Duration of 5 hours

Level One

\$36 per person

Killawarra NV Sparkling Brut
House Red and White wine
Draught beer
Soft drink

Level Two

\$42 per person

Choice of:
Killawarra NV Sparkling Brut
Emily Redbank Sparkling Pinot Noir Chardonnay

Choice of:
Taylor's Estate Shiraz
Taylor's Estate Merlot
Taylor's Estate Sauvignon Blanc

Yalumba Y Series Unwooded Chardonnay
Yalumba Galway Vintage Traditional Shiraz

Wise Semillon Sauvignon Blanc
Wise Shiraz

Draught beer
Soft drink

*With bottled beer an additional \$6 per person
(Crown Lager, Corona, Cascade Light)

Level Three

\$48 per person

Choice of:
Emily Redbank Sparkling Pinot Noir Chardonnay
Taltarni T Series Sparkling Brut

Choice of:
Watershed Unwooded Chardonnay
Watershed Semillon Sauvignon Blanc
Watershed Shiraz/ Cab

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

Draught beer
Soft drink

*With bottled beer an additional \$6 per person
(Crown Lager, Corona, Cascade Light)

For personalised packages, please contact our function coordinator





Private Function Packages

All Pricing subject to inflationary increases.

Beverages

Killawarra NV Sparkling Brut	\$21.00
Emily Redbank Sparkling Pinot Noir Chardonnay	\$26.50
Taltarni T Series Sparkling Brut	\$31.50
Pol Roger White Foil NV	\$200.00
House Wine Red and White	\$20.00
Yalumba Y Series Unwooded Chardonnay	\$28.50
Yalumba Galway Vintage Traditional Shiraz	\$28.50
Taylor's Estate Shiraz	\$30.00
Taylor's Estate Merlot	\$30.00
Taylor's Estate Sauvignon Blanc	\$30.00
Wise Semillon Sauvignon Blanc	\$31.50
Wise Shiraz	\$31.50
Watershed Unwooded Chardonnay	\$34.00
Watershed Semillon Sauvignon Blanc	\$34.00
Watershed Shiraz / Cab	\$34.00
Brookland Valley Verse 1 Semillon Sauvignon Blanc	\$36.00
Brookland Valley Verse 1 Cabernet Merlot	\$36.00
Brookland Valley Verse 1 Shiraz	\$36.00
Sandalford Margaret River Semillon Sauvignon Blanc	\$36.00
Sandalford Margaret River Unoaked Chardonnay	\$36.00
Sandalford Margaret River Shiraz	\$36.00
Alkoomi Semillon Sauvignon Blanc	\$37.00
Alkoomi Shiraz Viognier	\$37.00
Omaka Springs Estate Marlborough Sauvignon Blanc	\$45.00
Pepperjack Shiraz	\$45.00
Howard Park Riesling	\$47.50
Howard Park Leston Cabernet Sauvignon	\$63.00
Elderton Shiraz	\$47.50
Shaw & Smith Sauvignon Blanc	\$47.50
Cape Mentelle Sauvignon Blanc Semillon	\$51.50
Cape Mentelle Trinders Cabernet Merlot	\$51.50



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Beverages

15oz Draught beer	\$6.20
15oz Post-mix soft drink	\$5.00
Jug Post-mix soft drink	\$13.10
15oz Orange juice	\$5.30

Bottled Beers

Cascade Premium	\$8.40
Cascade Premium Light	\$6.20
Crown Lager	\$8.40
Corona	\$8.80
Guinness Draught Can	\$10.70

House Spirits

(30ml nip)	\$6.40
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.

All prices in this package are subject to inflationary increases.