



The Lake Karrinyup Functions Guide

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About

Lake Karrinyup is the perfect setting for any style of function with a range of unique and beautiful spaces.

Host an unforgettable evening in our formal dining room, with capacity for up to 400 guests and sweeping views of our beautifully manicured golf course — all set within Lake Karrinyup's award-winning architectural surrounds. Or entertain over 500 guests on our dining room terrace with a marquee for a truly impressive event experience. For a more relaxed atmosphere, our Poolside area presents a casual yet sophisticated setting for your celebration.

Our Executive Chef's carefully crafted menus showcase the finest ingredients, with options ranging from elegant sit-down dinners to stylish cocktail events. Each menu can be paired with a selection of premium wines, primarily sourced from Western Australia, ensuring a gourmet experience your guests will cherish.

Our Functions and Event Coordinator will guide you through every step, ensuring your event is seamless and memorable. On the day, a dedicated team will provide exceptional service, with an unwavering focus on detail and warmth. Whatever your vision, Lake Karrinyup is the perfect venue to bring your special event to life.

Venue Details



Dining Room | From- \$850

The Formal Dining Room overlooks the Club's stunning grounds and offers flexible seating. The room features ambient natural light and a large polished wooden dance floor for your guests to dance the night away.

Capacity	
Cocktail	400
Seated without dance floor	220
Seated with dance floor	150



Dining Room Terrace | Price on Request

A great outdoor venue option, our dining room terrace overlooks the Club fairways and surrounds. Suitable for round or long table dining, enquire about marquee hire for magnificent impact.

Capacity	
Cocktail	450
Seated	200



The Grill | Price on request (subject to availability)

Our Grill restaurant is the perfect location for your next event. The new modern venue overlooks our prestigious course. This room features a natural ambience. The room can be set up for an intimate dinner or a elegant cocktail party.

Capacity	
Cocktail	200
Seated	150



Poolside | From - \$500

Our poolside venue, framed by towering gum trees, offers a stunning setting for birthdays, dinners, and cocktail events. The central glass-fenced pool adds elegance, while the built-in grill area is perfect for a delicious BBQ experience, making it an ideal spot for any occasion.

Capacity	
Cocktail	200
Seated	150

*Exclusive use of this venue requires booking the full area.



The Bistro | From- \$500

With views of tall gum trees, an impressive pool area and the flexible floor plan the bistro is perfect for everything from relaxed birthdays to stylish cocktail events and professional conferences.

Capacity	
Cocktail	150
Seated	90

*Exclusive use of this venue requires booking the full area.







Mackenzie Russell Room | From- \$250

A perfect place to hold your next meeting or private dinner with a classic and intimate ambience.

Capacity	
Cocktail	30
Seated	16

Capacity

	Cocktail 	Banquet 	Theater 	Conference 
Dining Room	400	220	230	160
Dining Terrace	450	200	200	160
The Grill	200	150	100	100
Poolside	200	150	100	90
The Bistro	150	80	70	50
Mackenzie Russell	30	24	20	16

Venue Hire Inclusions

- Round or rectangle tables suitable for up to 12 guests set with quality napery, cutlery, crockery & glassware.
- Set up of room including chairs, tables, linens, iced water on all tables
- Lectern & Microphone for your Master of Ceremonies
- Built in speakers for background music
- Printed personalised food menus & directional signage to your event location
- Ample complimentary car parking

Conference & Seminars

Venue hire includes:

Room set up with chairs, tables, note pads, pens, mints, sparkling and still water

- Additional charge for conferences held outside of regular operating hours: \$80 per hour
- Half-day hire is limited to a duration of four hours or less.

Equipment hire

- | | |
|------------------------------|-------|
| • TV screen (86 inch) + HDMI | \$165 |
| • Whiteboard + markers | \$40 |
| • Projector & screen | \$60 |

Lake Karrinyup Country Club can also arrange for outside hire of any other audio-visual equipment you may require.



All Day

Minimum 20 guests

FULL DAY \$65 pp

Fully conclusive

Includes room hire, equipment, tea & coffee station, morning tea, lunch and afternoon tea.

HALF DAY \$50 pp

Fully conclusive

Includes room hire, equipment, tea & coffee station and morning tea + lunch or lunch + afternoon tea.

LUNCH

Served buffet style

Selection of gourmet sandwiches & wraps

Seasonal fruit platter

Chef's choice of gourmet salads

Chef's choice of hot mains

MORNING & AFTERNOON TEA OPTIONS

Selection of three items for morning and afternoon tea

Mini muffins

Banana bread

Carrot cake

Homemade scones with jam & cream

Assorted Danishes

Seasonal fruit salad cup

Yoghurt jar, berry compote & homemade granola

Bircher muesli with toasted coconut

Mini Belgian style waffle Filos

Donuts

Chocolate brownie with candied walnut

Mini ham & cheese croissants

Mini sausage rolls and pies

Selection of sushi with wasabi and soy sauce

Rice paper rolls

Pumpkin and spinach frittata

Mini quiches

Bacon & egg slider

Mushroom & cheese slider

Gourmet finger sandwiches

Extra addition \$5

Breakfast

Minimum 20 guests

CONTINENTAL BREAKFAST \$25 pp

served on platters

Selection of danishes

Ham & cheese croissants

Banana Bread

Yogurt & granola jars/ berry compote

HOT PLATED BREAKFAST \$25 pp

individual plated

Select one or alt drop for extra \$8pp

Full breakfast: scrambled eggs, bacon, chipolata, mushroom, tomato, sourdough toast

Avocado on toast: poached eggs, avocado, feta, sourdough on toast

Salmon Benedict: poached eggs, smoked salmon, spinach, sourdough on toast, hollandaise

Fresh fruit \$5 pp

Executive Lunch

Minimum 30 guests | \$40pp

HOT MAINS (choice of 2)

Potato gnocchi/ lamb ragout/ pecorino

Shiitake & ginger chicken/ Bok choy/ rice

Vegetarian ravioli/ creamy mushroom sauce

Sesame salmon/ dill & chives/ yuzu bernaise

Thai green chicken curry/ rice

Chermoula spiced chicken/ cus cus / yogurt

Roasted black angus beef / truffle mash potato

Lamb Rogan Josh / cardamom rice

SIDES (choice of 2)

Broccolini/chilli/truffle pecorino

Roasted cauliflower/ tahini/ parsley

Crispy rosemary roast potatoes

Asian green/ crispy shallot

Roasted pumpkin/ goat cheese/ pomegranate

Green beans/red pepper/ Chinese stir fry

Roasted beetroot/ rocket pesto/ pine nuts

GOURMET SALADS

Asian coleslaw/ crispy shallot/ mint

Cesar salad/cos/ parmesan/ croutons/ bacon/ egg

Nicoise salad/green beans/potatoes/egg/ olive /tomato

Rocket/ pear/ walnut/ balsamic dressing

BBQ Packages

Minimum 30 guests

BBQ sausages (Beef) \$12pp

Grilled onions
Fresh hotdog rolls
Selection of sauces

Gourmet sausages \$20pp

Sausages (beef, chicken & pork)
Satay chicken skewers
Grilled onions
Garden salad
Fresh dinner rolls and brioche bun

Classic package \$30pp

Sausages (beef, chicken, pork)
Herb and garlic chicken tender skewers
Grilled onions
Baked potato with sour cream and chives
Garden salad
Coleslaw
Fresh dinner rolls and brioche bun
Selection of sauces and condiments

Gourmet package \$35pp

Sausages (beef, chicken, pork)
Frenched lamb cutlets, thyme, sea salt
Chicken thigh skewers with
coriander, mint, lemon
Grilled onions
Potato, crispy bacon, spring onions, dill,
mustard, rocket, garlic aioli
Roast pumpkin, feta, baby spinach,
pine nuts
Roma tomatoes, bocconcini, basil oil
Fresh dinner rolls and brioche bun
Selection of sauces and condiments

Deluxe package \$55pp

Sirloin steak, sea salt, crushed pepper
Frenched lamb cutlets, garlic, rosemary
Tasmanian salmon fillet
Harissa Shark Bay tiger prawns,
cilantro and mango
Pear, pecorino and rocket, hazelnut,
honey vinaigrette
Moroccan spiced cous cous, plump
sultanas, toasted almonds
Penne pasta, pesto, pine nut
Fresh dinner rolls and brioche bun
Selection of sauces and condiments

Premium package \$45pp

Free range chicken breast, rosemary,
lemon zest
Beef sirloin, sea salt, cracked pepper
Shark Bay tiger prawns, garlic,
ginger, chilli
Baked potato, sour cream and chives
Quinoa and French bean salad
Chickpea and rocket salad
Fresh dinner rolls and brioche bun
Selection of sauces and condiments



Grill Package

Minimum 40 guests | \$70pp

SHARED ENTREES

Grilled chorizo, ximenez glaze, Sicilian green marinated olives
Sourdough, Prosciutto di Parma
Salt & pepper calamari
Tempura prawn, dill mayonnaise, pickles

MAINS (CHOICE)

Fish fillet, spinach, crisp potatoes, bernaïse sauce
or
Gnocchi, gourmet mushroom, rocket
or
Beef eye fillet, baby carrot, chat potato, Shiraz jus
or
Lamb rack, broccolini, kipfler, truffle pecorino, native rosemary demi Glace



Catering Overview

Set Menu

Minimum 30 guests
Inclusive of pre-set bread and butter.
2 Course \$68pp | 3 Course \$80pp
Alternative drop \$10pp

Buffet Menu

Minimum 40 guests
\$65pp

Canapé Menu

Minimum 30 guests

Pre-dinner (1 hr) Classic \$25pp | Premium \$35pp

2 cold & 2 hot canapes, available only
if followed by a Dinner Package

Standard (served 1.5 hrs) Classic \$45pp | Premium \$60pp

3 cold & 3 hot canapes plus 1 substantial canape

Deluxe (served 2.5 hrs) Classic \$60pp | Premium \$75pp

4 cold & 4 hot canapes plus 1 substantial canape

Boards, Platters & Live Stations

From \$75

High Tea

Minimum 30 guests
\$65pp



Set Menu Options

2 Course set menu \$68pp | 3 Course set menu \$80pp
Alternative drop \$10pp

Entrée's

Shark Bay king prawns tempura, crunchy Thai salad, caramelised coconut dressing

Salmon, Tasmanian wasabi, avocado, quinoa, red garnet amaranth

Hiramas king fish,lightly cured, pomegranate, sudachi, sea green

Blue fin tuna tataki, ice plant, fermented green yuzu cosho, toasted sesame

Half shell Abrolhos Island scallop, cucumber water, gin, mint, finger lime

Roast beetroot, stracciatella, asparagus, pomegranate dressing

Potato gnocchi, kale & black cabbage pesto, cashew

Duck & pork terrine, pickles, charred sourdough

Quail, Tuscan herbs, truffle pecorino fondue, radicchio

Pork belly, soy & ginger, lime & black sesame seed, mild papaya salad

Wagyu carpaccio, rocket, parmigiano, grape tomato, porcini salt

Veal fillet, celeriac, horseradish, preserved truffle, Brussel sprout

Dessert

Apple & rhubarb crumble, nutmeg ice cream, pumpkin gel

Chocolate raspberry vegan cake, cocoa nibs

Exotic pot, kiwi gel, torched meringue

Chocolate praline tart, griotte cherries, chocolate meringue

Raspberry opera cake, vanilla & berries

Mango & coconut pebble, white chocolate, meringue, crème au Cointreau

Lemon Meringue tart, blueberries, almond crisp

New York baked cheesecake, peanut butter sauce, pecan & salted caramel ice cream

CHEESE served with quince paste, walnuts, honey & muscatel
One cheese \$15pp | Two cheeses \$27.5pp | Three cheeses \$35.50pp

Choice of cheeses:

Soft cheese 60g Ash blond double brie
Blue Cheese 60g Bleu D'Auvergne Mornac
Hard cheese 60g Vintage Irish cheddar

Main's*

Jarrahdale ironbark pumpkin/vialone nano risotto/ pepitas/ Ash blonde Camembert

Tasmanian salmon/ pomme au gratin/ Mariginup tarragon bernaïse/ salmon roe

Fish fillet/ watercress/ pomme fondantes/ yuzu hollandaise

Chicken ballotine/ sweet potato gratin/ tendril/ cranberry jus

Duck leg/ crispy pancetta/ parmesan crusted potato pave / Bordeaux jus

Pork fillet/ apple& fennel slaw/potato galette/ vincotto

Crumbed Pork rib eye/ truffle potato mash/ crispy spinach/citrus

Lamb rump/ sweet potato Anna/ crispy leek/ native rosemary reduction

Herbed crusted lamb rack/olive & potato quenelle/ confit grape tomato/ thyme demi-glacé

Beef cheek / soft white polenta/ micro celery/ Cabernet reduction

Beef fillet/ celeriac remoulade / potato rosette/ Merlot jus

* mains served to the table with fresh seasonal vegetables to share, menu changes subject to seasonality



Indulge your guests with a traditional set meal which comes inclusive of pre-set bread and butter.

Buffet Menu Options

\$65pp | Minimum 40 guests

Artisan bread and butter (gfo)

Antipasto plate - served to the tables

Selection of premium cured meats, olives, feta, cheddar
Char grilled marinated vegetables, Turkish bread, dips, pickled vegetables

Hot Buffet (select 2)

Potato gnocchi, lamb ragout, pecorino
Shiitake & ginger chicken, bok choy, rice
Vegetarian ravioli, creamy mushroom sauce
Crispy pork belly, apple sauce
Sesame salmon, dill & chives, yuzu bernaïse
Mandurah crab & snow peas, noodles
Cok au vin, pickling onion, champignons
Vegetarian cannelloni, bechamel, basil
Chermoula spiced chicken, cous cous, yoghurt
Roast black angus beef, truffle mush potato
Chicken curry, cardamon rice

Hot Vegetarian (select 2)

Broccolini, chilli, truffle pecorino
Roasted cauliflower, tahini, parsley
Crispy rosemary roast potatoes
Asian green, crispy shallot
Vegetarian fried rice, carrot & bean sprouts
French fries, sweet potatoes, courgettes
Batonette carrot, brown butter, almond
Roasted pumpkin, goat cheese, pomegranate
Green beans, red pepper, Chinese stir fry
Roasted beetroot, rocket pesto, pine nuts

Salad Selection (select 2)

Caprese salad, tomato, bocconcini, basil
Asian coleslaw, crispy shallot. mint
Caesar salad, cos, parmesan, croutons, bacon, egg
Orange, pink grapefruit, olives, pine nut, shallot
Nicoise salad, green beans, potatoes, egg, olive, tomato
Quinoa, salmon, kale, pomegranate, finger lime
Rocket, pear, walnut, balsamic dressing

Dessert | \$15pp (select 1)

Selection of cheese
Sliced seasonal fruit platter
Assorted sweets (chocolate cone, crystal chocolate collection, slab cakes collection)

Sweets | \$5pp (each) - served to the table or buffet style

Chocolate cone	Cheeseclair
Assorted macarons	Baklava
Crystal chocolate collection	Venetian chocolate

Petit Fours - Boutique Sweets

Boutique A 30 pcs | \$180

Lemon Basil, Raspberry Tonka Cheesecake, Cashew Tart, Praline Blackberry, Chocolate Cherry and Lychee Jasmine.

Boutique B 30 pcs | \$180

Pomegranate Yoghurt Choux, Strawberry Pistachio Cube, Hazelnut Praline Cake, Green Apple, Black Sesame Yuzu and Coconut Pineapple.

Boutique C 30 pcs | \$180

Blueberry Jasmine, Dark Chocolate Passion, Banoffee, Watermelon Rose, Mocha Tart, Salted Vanilla and Apricot.

Boutique Cup Cakes 36 pcs | \$220

Strawberry, Green Tea, Chocolate, Passionfruit, Vanilla and Caramel.

Boutique Lamingtons 48 pcs | \$280

Mango, Lemon, Raspberry, Chocolate, Green Apple and Blueberry.

Petit Fours Flourless Selection 36 pcs | \$180

Green Tea Frangipane, Boysenberry Friand, Choc Almond Brownie, Red Velvet, Hazelnut Pebble, Lemon Cheesecake

Petit Fours Tartlet Selection 48 pcs | \$180

Apple Frangipane, Gianduja, Coconut Rhubarb, Green Tea Cheesecake, Peach and Raspberry Crumble and Yuzu Curd



Indulge your guests with a traditional set meal which comes inclusive of pre-set bread and butter.

Canapé Menu

Minimum 30 guests

Pre-dinner (1 hr)

Classic \$25pp | Premium \$35pp

4 canapes of your choice, available only if followed by a Dinner Package

Standard (served 1.5 hrs)

Classic \$45pp | Premium \$60pp

6 canapes plus 1 substantial canape of your choice

Deluxe (served 2.5 hrs)

Classic \$60pp | Premium \$75pp

8 canapes plus 1 substantial canape of your choice

Extras

Classic \$5pp | Premium \$7.5pp | Substantial - from \$10pp



Classic Hot

Tempura prawn, wasabi aioli
Mini meat pie/caramelised onion
Truffle & mushroom arancini (gf)
Lamb rogan josh samosa
Chicken satay skewers, peanut sauce, lime
Vegetable gyoza, sudachi ponzu
Spring roll, Nước Chấm
Soy & ginger pork belly, sesame seed, honey
Vegetarian croquette
Manchego & leek croquette
Smoked brisket croquette
Korean chicken bao bun
Vegan curry puff
Honey glazed chorizo
Ricotta & spinach filo

Classic Cold

Ratatouille & hummus vegan tartlet
Smoked salmon & chives spoon
Reuben crispbread (gfo)
Guacamole, corn tostada
Viet rice paper roll
California roll
Nigiri
Vegan sushi
Olive tapenade crostini (gfo)
Blue cheese, honey shell (gf)

Premium

Seared scallop on shell
Blue Swimmer crab Thai cake
Peking duck wonton & assorted dumplings
Stuffed pumpkin flower
Hibachi Shark Bay king prawn
Mini Beef Wellington
Texas BBQ pork ribs
Porcini mushroom and gruyere tart
Charcoal grilled octopus, salsa verde
Skewered lemongrass & coriander
prawn or chicken
Netted rice pancake vegetable roll
Kataifi prawns, salmon roe mayo
Skewered bush tomato chicken
Oyster & finger lime
Ocean trout gravalax

Blu fin tuna chuturo avocado & sesame seed
Wagyu tataki spoon
Coconut seafood shoot
Beluga caviar tartlet
Prosciutto di Parma, grissini
Shark Bay king prawn tiradito
Witlof, goat cheese, pomegranate
Crayfish cocktail spoon
Duck & orange pate, brioche

Select from our seasonal cocktail menu and encourage your guests to network and mingle.

Canapé Menu

Minimum 30 guests

Substantial Canapés

Baked gnocchi, smoked mozzarella, sundried tomato, black olive (gf)	\$12pp
Vegetarian Slider (roasted carrot, kale & chickpea slider patty) (gf)	\$10pp
Salt & pepper squid, lime	\$12pp
Fish & Chip Cups, crumbed goujons, chips, tartare sauce, lemon (df)	\$10pp
Soft shell crab, papaya salad (gf)	\$15pp
Crab & guacamole taco (gf)	\$12pp
Crispy Pork Belly Bao Buns slaw, spicy mayo, coriander (gf, df)	\$12pp
Smoked chicken, charred corn, queso (gf)	\$12pp
Choripan, chorizo chimichurri, criolla	\$13pp
Beef Sliders brioche, house burger sauce, cheese (gfo)	\$12pp
Grilled Lamb Cutlet, crispy potatoes, salsa verde (gf, df)	\$15pp

Junior Canapés | \$5pp (12 years and under)

Mini Pie	Crudite'
Mini sandwich	Spring roll
Arancini	Mini pizza
Fish bites	

Junior Substantial | \$10pp (each)

Crudite'	Gnocchi with red sauce
Spring roll	Pizza square
Mini pizza	



Boards & Platters

All platters contain approximately 30 pieces (10 of each item). Recommend at least 10 pieces pp to substitute a meal

Grazing \$145 *(Wine Barrel Upgrade \$18 each)*

Premium cured meats, olives, soft, hard & blue cheese, grissini, dips, pickled vegetables, dry fruits, assorted nuts

Cheese \$120

Selection of soft, hard & blue cheese, lavoche, muscatel, fresh fruits, assorted nuts, quince & honey

Antipasto \$120

Premium cured meats, olives, feta, cheddar, grilled marinated vegetables, grissini, hummus, pickled vegetables.

Charcuterie \$135

Smoked ham, salami, prosciutto, terrine, coppa, gherkins, vegetable pickles, mustard, chutney, fresh baguette

Sushi platter \$120 60 pc

Assorted nori - traditional & reverse
Rice paper rolls
Wasabi, soy, pickled ginger

Premium cold seafood \$190

Fresh Local Oysters
Pickled Fremantle Octopus
Smoked salmon rosettes
Grilled local Prawn skewers
Cocktail sauce, fresh lemon

Vietnamese rice paper roll \$130 50 pc

Assorted selection of rice paper rolls, hoisin sauce

Dip platter \$75

Three homemade dips, warm Turkish bread

Sausage roll \$120

Traditional farmhouse meats, tomato sauce

Savoury pastry \$120

Brie, caramelised onion jam tart
Farmhouse sausage roll
Vegetarian quiche
Ham & cheese croissants

Gourmet sandwich \$90

Selection of gourmet fillings, salads & dressings

Gourmet Roll & Panini platter \$100 *(10 rolls cut in halves)*

Selection of wholemeal, wholegrain, white bread rolls with gourmet fillings, salads & dressings

Baguette platter \$110 *(10 baguettes cut in thirds)*

Selection of wholemeal, wholegrain, white bread rolls with gourmet fillings.

Wraps \$120 *(10 wraps cut in halves)*

Selection of assorted wraps with gourmet fillings, salads & dressings.

Lamb cutlet platter \$225 30 pc

Rosemary marinated Dardanup lamb cutlet, house made tomato chutney

Fruits \$90 *(serves 8)*

A selection of fresh seasonal fruits

Chocolate \$90 *(Milk, white, dark chocolate)*

Variety of chocolate petit fours

Assorted Macarons \$90

Vanilla, chocolate, mango, cranberry, passion fruit, lemon

Assorted Mini Cheesecakes \$90

New york, marble, caramel, blueberry, chocolate

Live Stations

Price on request | Minimum 40 guests

Sweet & tarts

Sushi & Sashimi Bar

Fresh Seafood Selection

Seasonal Salad & Roasted Vegetable TableRoast

Roast Carvery Station

Freshly Shucked Oysters

Gourmet Grazing Table

Chef's Selection of Canapés

Italian Antipasto Platter

Candy & Sweet Treats Station

Pizza Station

Chocolate

Crumbed & fried

Raw fish & sashimi

Pinchos & Tapas

Gluten-Free Selection

Plant-Based & Vegan Creations

Cold cuts & salumi

Cheese station

Charcoal BBQ Grill

Hot & Spicy

Ice Cream & Sorbet

Flavours of the World – Global Cuisine Station

Fresh Fruits

Chargrilled Skewers

Pasta Made to Order

Custom made on request



High Tea

\$65pp | Minimum 30 guests (Includes unlimited tea & black coffee)

Top Tier (select 3)

Lemon curd and meringue tarts, white chocolate
Dark chocolate tart, raspberry
Mini Lemon meringue tart
Mini apple blueberry tart
Macaron
Mini eclairs
Mini cheesecakes

Middle Tier

Scones, passionfruit chantilly, mixed berry compote

Bottom Tier (select 3)

Tea sandwiches

Smoked salmon, dill, cream cheese mini sandwich
Cucumber, cream cheese mini sandwich
Egg, mayonnaise & cress mini sandwich
Shaved roast beef, chutney, horseradish mini croissant
Duck and orange pate, cornichons, charred sourdough

Upgrade to unlimited barista tea and coffee for \$8pp

Upgrade to unlimited bubbles for \$20pp

Option to swap top tier with one of the following:

Boutique pack A:

Lemon Basil, Raspberry Tonka Cheesecake,
Cashew Tart, Praline Blackberry, Chocolate
Cherry and Lychee Jasmine.

Boutique pack B:

Pomegranate Yoghurt Choux, Strawberry
Pistachio Cube, Hazelnut Praline Cake, Green
Apple, Black Sesame Yuzu and Coconut
Pineapple.

Boutique pack C:

Blueberry Jasmine, Dark Chocolate Passion,
Banoffee, Watermelon Rose, Mocha Tart,
Salted Vanilla and Apricot.

Boutique cup cakes:

Strawberry, Green Tea, Chocolate, Passionfruit,
Vanilla and Caramel.

Boutique Lamingtons:

Mango, Lemon, Raspberry, Chocolate, Green Apple
and Blueberry.

Petits Fours Flourless Selection:

Green Tea Frangipane, Boysenberry Friand, Choc
Almond Brownie, Red Velvet, Hazelnut Pebble,
Lemon Cheesecake.

Petits Fours Tartlet Selection:

Apple Frangipane, Gianduja, Coconut Rhubarb,
Green Tea Cheesecake, Peach and Raspberry
Crumble and Yuzu Curd.



Beverage Packages

Standard

2 hrs \$48pp | 3 hrs \$56pp | 4 hrs \$66pp

Trentham Estate NV Brut Murray Darling VIC
Trentham Estate Chardonnay Murray Darling VIC
Mr Mick Rose Clare Valley SA
Miles from Nowhere Cab Sav WA
Ate' Shiraz Barossa Valley SA

Package Includes one (1) sparkling, a choice of three (3) still wines with a selection of beer and soft drinks

Premium

2 hrs \$58pp | 3 hrs \$66pp | 4 hrs \$76pp

Veuve de Ville Blanc de Blancs NV FRANCE
Pa' Road Sauvignon Blanc Marlborough NZ
Miles from Nowhere 'Best Block' Chardonnay Margaret River WA
Sandalford Rose Margaret River WA
Miles from Nowhere 'Best Block' Cab Sav Margaret River WA
Reverie Pinot Noir FRANCE
Mr Mick Shiraz Clare Valley SA

Package Includes one sparkling, a choice of four (4) still wines with a selection of beer and soft drinks

Beverage packages are prices per person (pp)

LKCC does not allow BYO beverages

External wine list available

Non-alcoholic beverage packages available on request

Bar Tab on Consumption:

A bar tab can be arranged for your function with a specified limit or amount in mind that you feel comfortable with spending. Your bar tab can be reviewed as your function progresses and increased if required. However, we will always ensure you are in control of the amount throughout the event. At any point you are welcome to turn the bar into a cash bar so your guests can purchase their own drinks. Cash Bar Allow your guests to choose from our extensive beverage selection, which they can purchase throughout your function.



Dress Code

The General Committee requires that a suitable standard of dress be always observed. 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 culture of Lake Karrinyup Country Club. The following guidelines have been prepared but must be regarded as the minimum standards acceptable in keeping with current acceptable fashion trends. 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. Children 12 years and over are expected to comply with dress regulations.

Main Courtyard, Dining Room, Dining Room Terrace and Grill

The minimum dress standard for our venue is Smart Casual. In addition for men, tailored shorts and boat shoes without socks are acceptable, and shirts are to have collars and be tucked in unless designed to hang out.

Bistro, Swimming Pool and BBQ Area

The minimum attire is swimwear, t-shirt, and footwear, otherwise Courtyard dress code applies.

Unacceptable Attire

The following are unacceptable in any part of the Clubhouse and Course surrounds:

- Denim clothing, torn clothing, tracksuits and other athletic attire not designed to be worn on the golf course
- Shorts with a drawstring waist or those of cargo style
- T-shirts
- Singlet tops or shirts that do not cover the shoulders
- Clothing bearing writing or advertising material, other than small badges or logos
- Excepting the Pool/BBQ area, all shoes must be enclosed.

Terms & Conditions

Confirmation of Booking

An initial non-refundable deposit of the venue hire fee with the signed terms and conditions is required in order to confirm your requested function date.

House Membership

A House Membership is required in order to hold a function at Lake Karrinyup Country Club. The House Membership is only for the day of the function (for a one-off event) or for a maximum of 12 months for ongoing functions. For the House Membership a fee of \$100 shall apply. House Membership only allows you to host the event and does not grant any access to playing rights or the use of any of the other club facilities.

Final Confirmation

A guaranteed final number of guests and dietary requirements is required a week prior to the event. The final confirmation at this time is what will be charged for and is not subject to change. Any increase in guest numbers must be advised with at least 48 hours' notice and will be charged for accordingly.

Cancellation Policy

All deposits are non-refundable. Cancellation within 14 days of the event will attract a penalty equal to 50% of the estimated food and beverage component of the function. Less than 48 hours' notice: 100% of the advertised price will be charged

Public Holidays

An additional 15% surcharge on your total payable bill is applicable on all public holidays.

Acknowledgements

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Food Tasting

Food tastings are available for set menu dishes. Two weeks' notice is required for all bookings. Tasting payments are to be made at the time of the tasting. Please note that some foods are subject to availability.

Food and Beverage Menus

All food and beverage menus and items are subject to availability and subject to change. While all effort is made to provide the selected meal and beverage options on the day of the event, due to seasonal, yearly changes or unforeseen circumstances, exact menus cannot be guaranteed.

Security Bond

Lake Karrinyup Country club reserves the right to request a cash security bond of up to \$1500 payable 14 days prior to the function to cover any damage that may occur. Costs of any damage that occurs on the premises during the event will be deducted from the bond or function deposit. If no damage occurs the deposit will be fully refunded.

Responsibility & Damage

The client is responsible for the conduct of guests & indemnifies the venue of all costs & expenses, damages & loss caused by any act made by the client or clients guest. LKCC reserves the right to request a security guard be present for your function at our own discretion.

Items Not Collected

Any items that have not been collected after the function will be disposed of within seven (7) days. LKCC will not be held liable for items not collected and/or left behind at the conclusion of the event.

For more information and enquires, please contact:
functions@lkcc.com.au | 08 9422 8222

