



DEEP CREEK RESERVE
pakenham
— GOLF COURSE —

Function Bookings



bistro@pakenhamgolf.com.au



pakenhamgolf.com.au/functions



(03) 5902 3363

Terms & Conditions

PAYMENT & DEPOSIT

A deposit of Room Hire is required to secure your booking. On receipt of the deposit, your event will be confirmed. All catering details and final numbers must be confirmed 14 days prior to the function. All invoices must be paid 2 days prior to the function.

CANCELLATION

In the event of cancelling or moving function date, the following terms must be adhered to.

1. All cancellations and transfers must be made in writing (letter / email) to the events coordinator.
2. If notification is provided in writing 1 month prior to the date of the function, a full refund of the booking deposit will be made. For cancellations made less than 1 month you will forfeit all rights to any refund.
3. For cancellation within 14 days of the event date, a cancellation fee will be Room Hire fee

FINAL NUMBERS

Final numbers must be confirmed within 14 days of the function date.

SET UP TIME

If you wish to set up or decorate the room, this must be arranged prior to the day of the function in writing and a confirmed time slot will be allocated pending the room's availability. This may be the day prior or on the day of the function.

CELEBRATORY CAKES

Guests are NOT allowed to bring in any food or beverage, apart from celebratory cakes. Cakes can be delivered one day prior to function and must be collected the following day or will be discarded. It is also the responsibility of the host to provide any candles (no sparklers). A cakeage fee of \$1.5 per person will be charged for cutting and serving of cake.

RESPONSIBLE SERVICE

The Pakenham Golf Course practices in the responsible service of alcohol and retain the right to refuse service of alcohol to any patron. All guests attending a function over the age of 18 years must provide acceptable Government issued identification. This includes a driver's licence, Digital ID, 18+ card or passport.

DANCE FLOOR

A dance floor is available at an additional charge, this will need to be organised and finalised 14 days prior to the function.

DRESS CODE

All patrons are to adhere to a Pakenham Golf Courses dress code of smart casual, shoes must be worn at all times and no offensive wording, symbols and insignia.

AUDIO

Pakenham Golf Course has an audio system, tv screens and microphones available for the host to use during their function. To adhere to noise pollution laws management has the right to turn down any music that is playing louder than 80 decibels, all music must be turned off by 11pm on weekends.

The host can arrange a DJ, live musician or jukebox for their event, but they must also adhere to the 80-decibel policy.

Room Configurations



Cocktail

Up to 150 pax



Banquet

Up to 120 pax



Theatre

Up to 200 pax



Classroom

Up to 60 pax

FUNCTION ROOM HIRE RATES



Midweek

\$250/day



Weekends

\$500/day



Community Rate

\$100/day (via application only)

Catering Packages



Prepared on site in our commercial kitchen

PA Equipment Available



Available in our large primary function room

Multiple Screens & Projectors



Plug and play your own HDMI device into our media hub

Tea & Coffee Station



Available on request for all function room bookings

Corporate / Wake Package

AVAILABLE MIDWEEK ONLY

Minimum Guests

30

Maximum Guests

150

Coffee & Tea
Station Included

(On Request)

Room Hire Fee

\$250

BASIC

Hot & Cold

Mixed Sandwiches
Party Pies
Sausage Rolls
Spring Rolls
Selection of Tea Cakes

\$25PP

PREMIUM

Hot & Cold

Mixed Sandwiches
Southern Fried Chicken Poppers
Lamb Kofta w/ Mint Tzatziki
Spring Rolls
Mini Dim Sims
Arancini
Curry Triangles

\$35PP



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Cocktail Package

AVAILABLE 7 DAYS

OPTION 1

30 Guest Minimum

SELECT FOUR

Prawn Coconut Fingers w/ Lime Aioli
Falafel Balls w/ Beetroot Hummus
Mozzarella Sticks w/ Tomato Relish
Arancini Balls w/ Garlic Aioli
Lamb Kofta w/ Mint Yoghurt
Mini Dim Sims & Spring Rolls
Party Pies w/ Tomato Sauce
Sausage Rolls w/ Tomato Sauce
Spinach and Ricotta Rolls
Satay Chicken Skewer

SELECT ONE

Calamari and Chips
Pulled Pork Slider
Fish and Chips
Beef Sliders

\$45PP

OPTION 2

30 Guest Minimum

SELECT FIVE

Prawn Coconut Fingers w/ Lime Aioli
Falafel Balls w/ Beetroot Hummus
Mozzarella Sticks w/ Tomato Relish
Arancini Balls with Garlic Aioli
Lamb Kofta w/ Mint Yoghurt
Mini Dim Sims & Spring Rolls
Party Pies w/ Tomato Sauce
Sausage Rolls w/ Tomato Sauce
Spinach and Ricotta Rolls
Satay Chicken Skewer

SELECT TWO

Calamari and Chips
Pulled Pork Slider
Fish and Chips
Beef Sliders

\$55PP



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Banquet Packages

AVAILABLE 7 DAYS

Classic Set Menu

50 Guest Min / 120 Guest Max

ENTREE

(Choice of 2 served alternate drop)

- Bruschetta
- Prawn coconut fingers w/ lime aioli
- Pumpkin Arancini with garlic aioli
- Lamb kofta w/ mint yoghurt

MAIN

(Choice of 2 served alternate drop)

- Fish & Chips Battered fish served with house salad, chips, lemon wedge & tartare.
 - Creamy mushroom Rottolo with goat's fetta
- Chicken Apollo served with grilled Mediterranean vegetables
 - Thai beef salad topped with crunchy noodles
- Pumpkin Ravioli served in a burnt butter and sage sauce.
 - Chicken Parma served with chips and salad

DESSERTS

(Choice of 2 served alternate drop)

- Lemon tart
- Sticky date pudding
- New York cheesecake
- Chocolate pudding

2 Courses
\$55PP

3 Courses
\$65PP

Additional Sides (price per person)

- Steamed Seasonal Veg \$3
- Classic Garden Salad \$2
- Greek Salad \$3
- Warm dinner rolls and butter \$1.50

Banquet Packages

AVAILABLE 7 DAYS

Premium Set Menu

50 Guest Min / 120 Guest Max

ENTREE

(Choice of 2 served alternate drop)

- Bruschetta
- Soup of the day
- Salt and pepper squid
- Pumpkin Arancini with garlic aioli
- Lamb kofta w/ mint yoghurt

MAIN

(Choice of 2 served alternate drop)

- Prosciutto wrapped chicken breast, filled with parmesan and dill, served on creamy mash potato and grilled broccolini.
- Crispy skin salmon fillet with lemon and caper butter, served with chat potatoes and asparagus.
- Moroccan lamb salad, served with aromatic cous cous and dried currant.
- Slow braised beef ragu tossed through pappardelle pasta, topped with fresh basil and grated parmesan cheese.
- Honey glazed pork loin served on potato gratin and grilled broccolini.
- Pumpkin Ravioli served in a burnt butter and sage sauce.

DESSERTS

(Choice of 2 served alternate drop)

- Lemon merengue
- Sticky date pudding
- New York cheesecake
- Chocolate pudding

2 Courses

\$65PP

3 Courses

\$75PP

Additional Sides (price per person)

Steamed Seasonal Veg **\$3**

Classic Garden Salad **\$2**

Greek Salad **\$3**

Warm dinner rolls and butter **\$1.50**



Kids

Function Menu

Fish & Chip
Chicken Schnitzel & Chips
Carbonara
Nuggets & Chips
Sliders & Chips

\$15PP