



Corporate Packages & Special Occasion Events



TRAININGS | MEETINGS | SEMINARS | EXPOS

BIRTHDAYS | ANNIVERSARIES | CHRISTENINGS & COMMUNIONS
ENGAGEMENTS & WEDDINGS | REUNIONS & GRADUATIONS

Function Manager: Fiona Stow 0401 512 121

W: www.pekish.com.au

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Room Hire Costs

Impress your family & friends with your function venue selection.

Showcase your business in comfort w welcoming service & food you will come back for.

| Function Spaces: Spike Bar, Members Bar, Restaurant & Indoor Golf | Room Hire Cost | Minimum Catering Spend (Thursday - Sunday) |
|---|----------------|---|
| Petite Function under 20pax | \$150 | \$400 |
| Small Function 20 to 60pax | \$200 | \$1,000 |
| Medium Function 60-100 | \$350 | \$2,000 |
| Large Function over 100 | \$550 - \$750 | \$3,500 |

*Full Koorungal Golf Members please enquire further about your Room Hire Discounts

Room Hire Inclusions

Special Occasion Room Hire Inclusions

- ❖ iPod Dock or Boom Box
- ❖ Room Set Up/Pack Down
- ❖ Cordless Microphone
- ❖ Welcome Signs
- ❖ Allocated Seating Charts **IF REQUESTED**
- ❖ Wall Mounted TV
- ❖ Projector/Screen **OWN LAPTOP REQUIRED**
- ❖ Self-Serve Tea & Coffee Stations

Corporate Room Hire Inclusions

- ❖ Cordless Microphone
- ❖ High Speed Internet
- ❖ Projector/Screen **OWN LAPTOP REQUIRED**
- ❖ Lectern
- ❖ Sound Facility for Presentation
- ❖ Whiteboard
- ❖ Flip Charts
- ❖ Self-Serve Tea & Coffee Stations



Additional Items

- ❖ Chair Covers/Sashes \$5 per chair
- ❖ Notepads & Pens \$2pp
- ❖ Bowls of Mints to Tables \$1pp
- ❖ Nespresso Machine \$5pp **Unlimited Pods**
- ❖ Stationary Kit w Flip Chart Paper & Markers \$30

Corporate Catering

Breakfast

Arrival Boards \$9.⁹⁰pp

miniature bircher muesli ^{GF} | seasonal fruits | chef's daily smoothie

Grazing \$17.⁹⁰pp

miniature croissants - ham & cheese | cheese & tomato
tortilla w basil infused omelette | crispy bacon | tomato | baby spinach ^{VEG AVAIL}
miniature bircher muesli | berry compote | honey yoghurt ^{GF}
cinnamon french toast | vanilla mascarpone | maple syrup
assorted danishes

Traditional Hot Buffet \$23.⁹⁰pp

toast | condiments
double smoked bacon | scrambled eggs
balsamic roasted tomatoes | hash browns | chipolatas
thyme & garlic grilled mushrooms | sautéed spinach

Healthy Inspirations \$24.⁹⁰ each

multigrain toast | condiments
smoked salmon | zucchini corn rosti | crème fraiche
baked eggs w roasted peppers | spanish onion
double smoked bacon | smashed Avocado

Morning & Afternoon Tea

\$9.⁹⁰pp per session w 2 choices per session

(Add \$1.50 Per Item for Additional Selections | MIN 10 Guests)

house made cookies ^{GF AVAIL}
miniature muffins sweet OR savoury
banana bread ^{GF DF NUT FREE} | lemon blueberry bread ^{DF} | date bread ^{DF}
scones w raspberry jam | double cream
fudge brownie bar ^{VEGAN DF EGG FREE}
crushed meringue | summer fruits ^{GF DF}
miniature bircher muesli w berry compote & honey yoghurt ^{GF}
seasonal fruits ^{GF}
mediterranean vegetable tart | feta | sweet balsamic | roquette

Corporate Catering Lunches

Local Produce \$17pp - select 4 \$1.50pp for additional selection

COLD

gourmet sandwiches INC VEG & GF AVAIL

soft tortilla wraps INC VEG & GF AVAIL

mediterranean frittata | sweet balsamic | roquette VEG & GF

HOT

assorted pizza slices INC VEG & GF AVAIL

miniature quiches INC VEG

vegetarian spring rolls | samosa's | dim sims VEG

pita pockets | pulled lamb | tzatziki | greek salad | steak fries

gourmet beef pies | sausage rolls | tomato sauce

mini schezuan chicken burgers | peri peri mayo | iceberg lettuce | steak fries GF AVAIL

pita pockets | falafels | tzatziki | shredded salad VEG

Pre-Ordered Meals \$26pp

Order taken from guests at morning tea

battered barramundi | chips | salad

chicken parma OR schnitzel | chips | salad

roast of the day | roasted vegetables | traditional condiments

daily pasta's | garlic bread | parmesan

chicken scaloppini | mashed potato | broccolini | creamy mushroom sauce

steak sandwich | fries

superfood salad

Themed Buffet \$26pp

greek: marinated lamb | chicken | lemon herb potatoes | greek salad | pita | tzatziki

italian – pasta selection | lasagne | garden salad | garlic breads

mexican: pulled beef | chicken | tortillas | guacamole | jalapeño | sour cream | salsa

superfood: grain breads | quinoa salad | lemon peppered salmon

hearty vegetable soup | beetroot salad | grilled chicken | feta



Special Occasions Cocktail Events

Favourites – select 5

Wait Service \$23.90pp OR Buffet Drop \$21.90pp
additional selections \$2.50 per piece

Cold

spanish frittata | capsicum relish ^{VEG GF}
bruschetta | diced roma tomato | spanish onion | torn basil | feta ^{VEG GF AVAIL}

Hot

gourmet beef pies | tomato sauce
sausage rolls | tomato sauce
miniature quiches ^{NC VEG}
thai fish cakes | chili lime dressing
pizza slices ^{INC VEG GF AVAIL}
popcorn chicken | honey mustard dipping sauce
arancini balls ^{VEG GF AVAIL}
potato skins | double smoked bacon | colcannon mash ^{GF}



Gourmet – select 5

Wait Service \$26.90pp OR Buffet Drop \$24.90pp
additional selections \$3.50 per piece

Cold

smoked salmon | potato, fennel rosti | crème fraiche | dill
bruschetta | peppered rare roast beef | red onion | roma tomato ^{DF GF AVAIL}

Hot

moroccan chicken skewers | mango & roast capsicum yoghurt ^{GF}
quesadilla | pulled lamb | feta | olives
brioche sliders | pulled pork | slaw
calamari | roquette | paw paw salsa | coriander ^{GF AVAIL}
brioche burgers | pulled beef | tomato | lettuce | cheddar | sauce
pumpkin | vegetable | indian samosa ^{VEGAN}
tempura barramundi skewers | cajun spices | cucumber yoghurt ^{GF}
3 cheese gnocchi | roquette | cracked pepper ^{VEG}
mini schezuan chicken burgers | peri peri mayo | iceberg lettuce

Additional Platters

dips | grilled turkish breads | crudités ^{GF AVAIL} \$45 each
asian selection | dim sims | spring rolls | samosa's ^{ALL VEG} \$50 each
antipasto | marinated vegetables | olives | cured meats | turkish breads \$60 each
cheese board | fruits | crackers \$65 each
seasonal fruits \$55 each
petit four platters \$60 each ^{GF NF DF ALL AVAIL}



Under 13? Kids Snack Boxes \$12.90
slice of margherita pizza, 2 crumbed
chicken tenders & chips



Special Occasions

Dining Events

Favourites

2 Courses \$37pp OR 3 Courses \$44pp minimum 20pax

Entrees – select 2

arancini | beetroot relish | roquette | balsamic glaze ^{VEG}
moroccan chicken skewer | rice | mango & roast capsicum salsa ^{GF}
thai fish cakes | chili lime dressing

Mains – select 2

parmesan & herb crusted chicken breast | spinach mash | light garlic cream sauce ^{HALAL}
battered barramundi | chips | garden salad | tartare | lemon ^{GF GRILLED}
roast pork OR lamb | roasted vegetables | crackling | apple/mint sauce | gravy ^{GF}
vegetarian lasagne | thick béchamel sauce | garlic bread | garden salad ^{VEG}

Desserts – alternate drop

sticky date pudding | butterscotch sauce | vanilla ice cream
pavlova | mixed berry coulis | double cream ^{GF}

Gourmet

2 Courses \$43pp OR 3 Courses \$50pp minimum 20pax

Entrees – select 2

moroccan calamari | roquette | paw paw salsa | coriander ^{GF AVAIL}
chorizo meatballs | smoky sugo sauce

balsamic roasted baby beetroot | crumbled fetta | wild roquette | lemon & oregano oil | warm
brioche ^{VEG GF AVAIL}

Mains – select 2

36hr slow cooked beef brisket | seeded mustard & spring onion mash | heirloom dutch carrots |
asparagus | pepperjack shiraz jus ^{GF}

chicken breast | chat potato & semi dried tomato crush | sautéed baby spinach | tarragon
cream sauce ^{GF HALAL}

crispy skin barramundi fillet | roasted chat potatoes | spring onion | confit tomato | salsa verde
| caramelised lemon dressing ^{GF}

herb crusted lamb rump | sweet potato mash | seasonal vegetables | honey rosemary jus
tart | honey dutch carrots | asparagus | baby spinach | mashed potato | beetroot relish ^{VEG}

Desserts – alternate drop

passionfruit cheesecake | berry puree | double cream
belgium chocolate mousse | wild berries | salted caramel popcorn ^{GF}



Under 13? Kids 2 Course \$14.90
slice of margherita pizza,
2 crumbed chicken tenders & chips,
followed by a frog in the pond



Special Occasions Buffet Service

Favourites

2 Courses \$32pp OR 3 Courses \$39pp minimum 40pax

Warm bread rolls & butter served to buffet

Main Course – select 3

roast pork | roasted vegetables | crackling | apple sauce | gravy ^{GF}
chicken scaloppini | mushrooms | creamy sauce | mashed potato ^{GF HALAL}
beef lasagne | chefs coleslaw

layered mediterranean vegetables | parmesan gratin | mixed herb crust | garden salad ^{VEG}

Desserts

chefs selection cake slices
pavlova | mixed berry coulis | double cream ^{GF}

Gourmet

2 Courses \$38pp OR 3 Courses \$46pp minimum 40pax

Warm bread rolls & butter served to buffet

Main Course – select 3

roast pork OR lamb | roasted vegetables | crackling | apple/mint sauce | gravy ^{GF}
chicken breast | chat potato & semi dried tomato crush | sautéed baby spinach | tarragon
cream sauce ^{GF HALAL}

greek style lamb | pita bread | Greek salad | tzatziki | lemon herb potatoes
36hr slow cooked beef brisket | scallop potatoes | heirloom dutch carrots | asparagus |
pepperjack shiraz jus ^{GF}

ricotta cannelloni | spinach | napoli sauce | garden salad ^{VEG}
chefs baked fish | potato & pumpkin salad ^{GF}

Desserts

chefs selection petit fours
passionfruit cheesecake | berry puree | double cream
belgium chocolate mousse | wild berries | salted caramel popcorn ^{GF}



Beverage Options

Alcoholic

Cash Bar & Tabs

These are available for the duration or a nominated time . Full selections are available for cash bars & choices may be limited for Bar Tabs

4hr Basic Beverage Packages

\$40pp bar service \$47pp w wait service

Local tap beers, local tap cider, house sparkling, white & red wines , soft drinks and juices

4hr Premium Beverage Packages

\$47pp bar service or \$54pp w wait service

Premium & local tap beers, local bottled beers & ciders, premium sparkling, white & red wines and all non-alcoholics

Non-Alcoholic

4hr Non-Alcoholic Packages \$19pp

Inclusive of all soft drinks & juice bar service



Terms & Conditions

Room Hire Fees

All function rooms attract a room hire fee and this is required to be paid to confirm all events. This can be accepted through cash, business cheque or EFT payments. Failure to make payment may result in your tentative booking being cancelled.

Minimum Catering Spends

Minimum catering spends apply across all function spaces between Thursday to Saturday's. A 10% surcharge may apply to functions held on public holidays

Cancellations

Any events cancelled within 30 days of your function date will forfeit 100% of the room hire fee. For events cancelled with greater notice the refund of your room hire fee is at the discretion of the function manager.

Final Payment Catering

Final numbers are due no less than 5 days out from event.

Additional costs such as security will be invoiced at the same time as catering & all amounts must be paid 24hours prior to your event. If permitted additional guests will be charged to your account on the day. ALL ACCOUNTS MUST BE PAID IN FULL AT THE CONCLUSION OF YOUR EVENT.

Outside Catering

No BYO of food or beverages is permitted within the venue due to council regulations. Cakes may be brought in & will be charged at \$1pp to be served by our kitchen onto platters or \$2pp as dessert course with cream & coulis.

Live Music

All live music must cease by 11pm and contact details must be provided for all musicians/entertainers booked to discuss floor plan, bump in/AV requirements. Organisers must also stipulate if entertainers must be catered for.

Security Guards

Are required for all events with more than 60 guests, if an hourly beverage package is selected and for all 21st Birthdays. Guards are charged at \$40 an hour with a minimum call out of 4hrs (\$160). External security guards are not permitted & all security will be arranged through pekish management.

Decorating

Personal decorations are permitted however no items are to be fixed to walls or surfaces. Absolutely NO scatter decorations (confetti, sparkles, glitter etc.) are permitted and if used at your event this will incur a \$150 cleaning charge. Damage to facilities caused by guests will incur charges to cover repair and please consult with our functions team if you require earlier access to your room for decorating to ensure the space is available and readily set.

RSA Guidelines

These are enforced and practiced by all pekish and venue employees. Function guests can be refused entry or service at the discretion of any employee or Manager. Functions may also be ceased at the Venue Managers' discretion pending misrepresentation of an event or unruly behaviour. Guests under 18 years of age will not be served alcohol under any circumstances, and any guests in question will be required to provide valid photo ID. No guests are permitted to bring any alcohol onto the premises as we are a fully licensed venue. This will result in the beverages being confiscated and the responsible guests being removed from the event.



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