



# Functions & Events

AT MOORE PARK GOLF



SIX PALMS  
AT MOORE PARK



# Welcome

TO MOORE PARK GOLF

Welcome to Moore Park Golf! Located minutes from Sydney CBD in the heart of one of Australia's most loved parklands, Centennial Park, we are a vibrant functions and events hub that have spaces overlooking the stunning city skyline, buzzing public golf course and driving range.

We are easily accessible from all parts of Greater Sydney with ample free parking and easy access to public transport with a dedicated light rail stop.






**SIX PALMS**  
AT MOORE PARK

With a variety of spaces and offerings to suit any need or atmosphere, Moore Park Golf can cater for any event. Our high quality food & beverage options combined with our unique mix of indoor & outdoor experiences make us a memorable location for your occasion.

Talk to our team today to discover the 'range of possibilities' available.

## Get in touch

-  02 8316 0806
-  [events@mpgolf.com.au](mailto:events@mpgolf.com.au)
-  [mooreparkgolf.com.au](http://mooreparkgolf.com.au)



### THE FAIRWAY

The perfect add-on room for food service to allow for more space within your main event room. The Fairway offers a large scenic window overlooking the putting green and golf course.



Up to 10

21sqm

\$295



### THE CLEVELAND

For the smaller, more intimate celebrations and conferences. The Cleveland has 3 walls of windows providing lots of natural sunlight overlooking the Driving Range and golf course.



Up to 18

42sqm

\$395



### THE HERITAGE

The Heritage is a sizable private function space complete with windows providing copious natural light during the day and views of the sparkling city skyline at night.



Up to 60

88sqm

\$695



### THE PARK VIEW BAR

The Park View Bar is a large flexible space with views of the putting green and the rolling fairways of the golf course. The room has a fully licensed bar and private balcony.



Up to 120

200sqm

\$795

## ALL ROOM HIRE INCLUDES:

- 8-hour room access
- Complimentary parking for all delegates
- All-day Purezza still/sparkling water
- Mentos
- Floor staff and event coordination

## ADD-ONS

<b>AV PACKAGE</b>	\$65 including plasma TV, standard HDMI, whiteboard, flip chart, markers + WiFi
<b>MICROPHONE &amp; LECTURN</b>	\$25
<b>NOTEBOOK &amp; PENS</b>	\$2 per person
<b>EXTRA HOUR</b>	\$50 per additional hour
<b>CATERING</b>	We do not allow external catering or BYO





### PATIO TERRACE

Mingle amongst the vibrant backdrop of Moore Park Golf! Start with drinks outside or host exclusively. 3 hour hire including set-up and wait staff. Wet weather back-up included.



60	80	\$350   3HRS
SEATED	STANDING	\$115 ADD. HR



### SIX PALMS SIDE BAR

Overlooking the scenic Centennial Parklands & 10th hole, the Side Bar offers plenty of green space for activities, while creating a private nook to hide away from the bustle.



50	70	\$450   3HRS
SEATED	STANDING	\$115 ADD. HR



### THE BALCONY

Host your next event overlooking the range and the iconic Sydney city skyline! Or book this space for your corporate lunch - change of scenery and a mid day refresh.



14	20	\$250   3HRS
SEATED	STANDING	\$50 ADD. HR



### SIX PALMS GARDEN

Connected to the Six Palms Side Bar, this is an even larger section that overflows onto our hilly greenery. Perfect for a large group wanting a barbeque picnic with fun activities for everyone.



50	70	\$450   3HRS
SEATED	STANDING	\$115 ADD. HR

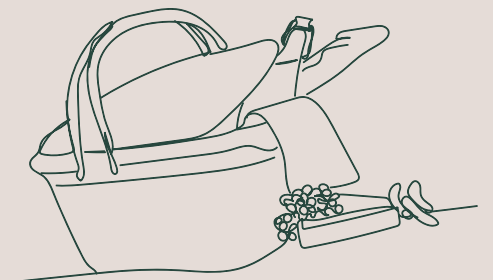
### PLEASE NOTE:

All our outdoor spaces come with an indoor venue reservation (for wet weather). This needs to be activated 24 hours in advance, and difference in room hire must be paid.

### ADD-ONS

<b>LINEN</b>	\$2pp, includes white or black cloth napkin & table dressing
<b>PRIVATE POP-UP BAR</b>	\$250, includes bartender (Up to 5hrs)
<b>ROTISSERIE/SPIT ROAST</b>	POA
<b>PAELLA &amp; BBQ</b>	POA
<b>LAWN GAMES</b>	\$75 for duration of your event
<b>CATERING</b>	We do not allow external catering or BYO

The Six Palms Garden can also host up to 200 people in a picnic style.



# Breakfast Packages



## **GRAB & GO | \$8.50PP**

Bacon & Egg Roll or Halloumi & Egg Roll

## **QUICK FIX | \$12.50PP**

(2) Savoury items (1) Pastry item (1) Fruit (1) Yoghurt

## **PLATED | \$26**

2 fried or scrambled eggs, bacon, chipolata sausage, hashbrown, house-made baked beans and toast

Vegetarian options available

## **BUFFET | \$38PP**

Includes both hot & cold options below

### **Cold Breakfast**

Fresh fruit

Muesli

Plain Yoghurt

Chef's Choice Pastries

Assorted Bread/Toast station

Spreads: Vegemite, Jams, Butters, Honey, Peanut Butter

Avocado

Cheese slices

Roast cherry tomatoes

Smoked salmon platter

### **Hot Breakfast**

Mini Bacon & Egg Roll

Halloumi & Egg Roll

Open face smoked salmon, poached egg on hashbrown

Scrambled eggs

Potato Gems

Roast Mushrooms

# Full Day Conference Packages



## INCLUSIONS ON ARRIVAL

New Road by Allpress Barista coffee + herbal tea service

## MORNING TEA

Morning bite platters, New Road by Allpress Barista coffee + herbal tea service

## LUNCH

As per your selection below

## AFTERNOON TEA

Sweet & savoury bites, New Road by Allpress Barista coffee + herbal tea service

## FRESH N' HEALTHY | \$58PP

Gourmet mini sandwiches/wraps, Chef's healthy salad. (served buffet style)

## BENTO BOX | \$ 66PP

Choice of Teriyaki Chicken, Ginger Seared Beef, or Vegetarian Selection. Served with a starch, vegetables, fresh salad and a sweet treat.

\*If group numbers are over 15, meal will be served on a plate opposed to in a Bento Box

## HOT & COLD BUFFET | \$ 70PP

House salad, roasted vegetables, rice or pasta, Chef's selection protein, bread roll & butter

\*Protein will be chicken, lamb or beef. Upgrade to fish +\$11pp.

\*Minimum order of 12pax, served on shared plates for numbers between 12-25pax

## PLATED | \$74PP

Individually plated one course meal - choose from our Event Plated Main Course Menu. Served with bread rolls & share salad.

< 20 people | 1 choice

> 20 people | 2 choices (Alternate serve)

\*We can cater for all dietary requirements provided 7 days notice.

# Canapés & Finger Food



## CANAPÉS

Starting at \$7.50 per canapé, per person

### Cold Canapés

Blue cheese + nashi pear en croute (V)

Elderflower jelly, pickled yellow baby beets, goats cheese (V)

Goats cheese + sweet onion jam (V)

Seared tuna, wasabi aioli, daikon radish Premium +\$2

Smoked salmon, cream cheese roulade

Whole wheat biscuit, house smoked salmon, creme fraiche + caviar

Spiced choux pastry, warm Peking duck salad

Kingfish tartare, pickled ginger syrup Premium +\$2

Mini prawn cocktail, yuzu + siracha

Rare roast beef, horseradish aioli, crostini

### Hot Canapés

Charred Japanese pumpkin, pumpkin seed caramel (V)

Smoked cheddar beignets, roast sesame dressing (V)

Foraged mushroom + black garlic tumble weeds (V)

Peking duck spring roll, house spiced BBQ sauce

Pressed pork belly, apple cider gel +\$2

### Dessert Canapés

Two bite key lime pie

Chocolate log roll

Mini pannacotta

## FINGER FOOD

### \$7.50 each

Honey Roast Pumpkin, Pepitta Salt (V, GF)

Sticky Sesame Cauliflower Bites

Green Pea And Pecorino Pepato Arancini

Duck Spring Roll

Mini Roast Vegetable Frittata (V)

Egg And Smoked Salmon Mini Basket

French Brie, Macerated Rockmelon and Fig Jam (V)

Wood Smoked Bacon And Egg Puff Pastry

Prosciutto And Cheese Arancini

### \$8.50 each

Mini Slider (Beef, Chicken or Tofu)

Vermicelli Rice Noodle Box, Fresh Cut Vegetables (V)

Roast Pork Belly Lotus Leaf Bao Charcoal Bun

Lamb Kofta Spring Roll, Shredded Cucumber

Wonton Basket, Korean Chicken Bites

Chilli Prawn And Rice Noodle Samosas

### \$9.50 each

Mini Prawn Slider

Classic Crumbed Fish Goujons And Chips

Crab Meat Stuffed Mushrooms

### \$11.50 each

Vermicelli Rice Noodle Box, Fresh Cut Vegetables  
(Choice of Beef or Chicken)

# Grazing Tables



**Only available priced per person | 15 pax minimum order**

Build your perfect grazing table categorized by cuisine!  
All options include Dried Fruits, Fresh Fruit, Nuts, Dip,  
Crisp Breads & Crackers.

## **MIDDLE EASTERN | \$19PP**

Falafel, hummus, chargrilled marinated vegetables,  
house-made sausage rolls

## **ASIAN | \$19PP**

Steamed dumplings, spring rolls, handmade rice paper rolls

## **ITALIAN | \$25PP**

Cured meats, marinated artichokes, cheese, pesto & crostini

## **ROAST HAM | \$25PP**

Honey & orange glazed smoked salmon ham, warm bread rolls,  
pickles & assorted condiments



# Set Menu

**Alternate Serve**  
2 courses | \$63pp  
3 courses | \$84pp

## ENTRÉES

**Asparagus and Smoked Trout Risotto (Veg Optional)**  
Shaved asparagus, smoked trout, preserved lemon

**Kingfish Ceviche (GF/DF)**  
Kingfish, seaweed, sesame, avocado, lime & tapioca crisp

**Lamb Shoulder**  
Pressed lamb shoulder, purple potato puree, leek fry, cumin jus

**King Prawns (GF)**  
Fresh king prawns, avocado puree, watercress & pickled fennel

**Squid Ink Linguini**  
Burnt butter, pinenuts, pepper drops, fresh parsley

**Scallops (GF)**  
Scallops, caper butter, tomato chilli compote

**Crispy Pork (GF)**  
Pork belly, celeriac mash, apple puree, watercress

**Chicken Ballotine**  
Chicken breast stuffed with spinach, semi fried tomato & macadamia nuts, creamed pea, sweet potato chips

## MAINS

**Pumpkin Ravioli (V)**  
Ravioli, burnt butter, pinenuts, goats cheese & sage

**Barramundi**  
Barramundi, chat potato, speck, tomato salsa, lemon myrtle mayo

**Ocean Trout**  
Trout, cauliflower cous-cous, pinenuts, currants, asparagus & beetroot yoghurt

**Crispy Pork Belly**  
Pork belly, mash potato, peas, carrots & apple puree

**Lamb Backstrap**  
Lamb backstrap, roasted vegetables, romesco sauce & goat's cheese

**Eye Fillet**  
Sweet potato mash, roast broccolini, watercress & bone marrow jus

**Herb Roasted Chicken**  
Chicken marrylands, field mushroom, turnip, herbed cream sauce

**Roasted Chicken Involtini**  
Prosciutto, provolone, organic lentils, pedro ximenez reduction

## DESSERTS

**Pannacotta**  
Choice of (ricotta/mango/berry), poached pears, macadamia crushed, honeycomb

**Sticky Date Pudding**  
Date pudding, butter scotch & vanilla ice cream

**Poached Pear**  
Poached pears, vanilla ice cream, walnuts, berry consommé

**Rhubarb Slice**  
Biscuit base, diced rhubarb, shredded coconut, berry coulis

**Burnt Basque Cheesecake**  
Burnt cheesecake, mixed fruits, berry coulis

**Chocolate Log Roll**  
Light chocolate sponge cake roll, chestnut whipped cream, red berries



# Buffet Packages



## **CLASSIC \$45PP**

Fresh baked bread

Chef's selection grilled proteins (3) served with matching sides

Chef's selection fresh salad

## **PREMIUM \$68PP**

Fresh baked bread

House marinated chicken

Grass fed brined rump steak

Fish fillet (subject to market availability)

**All proteins served with matching sides**

Fresh salad

Sweet bite platters

## **PLATINUM \$91PP**

Fresh baked bread

Leg ham off the bone, exclusively carved & served by our kitchen team

1/2 hr braised lamb shoulder

Hot roast Angus beef sirloin

Chefs' house marinated gourmet chicken

Whole oven-baked fish (subject to market availability)

Roasted potatoes (V)

Chef's choice pasta dish

Two fresh salads

Sweet bite platters

**Enquire about our kids options**

# Beverage Packages



## CHOOSE FROM ONE OF THE FOLLOWING:

Beverage package

Unlimited bar tab

Limited bar tab

Self-purchase (guests pay for their own drinks)

**Please note we do not allow BYO**

**Beverage packages include unlimited beer, wine & soft drinks (we practice responsible service of alcohol)**

## SIGNATURE SERIES

**1 Hr \$29pp | 2 Hr \$39pp | 3 Hr \$49pp | 4 Hr \$59pp**

Our selection of tap beer

Our selection of 3 Australian house wines (sparkling brut, red & white)

Selected soft drinks & fruit juices

Still & sparkling Purezza water

## DELUXE SERIES

**1 Hr \$39pp | 2 Hr \$49pp | 3 Hr \$59pp | 4 Hr \$69pp**

Tap beer

Selected bottled beers & ciders

Choice of up to 4 wines (sparkling, rose, red or white)

Selected soft drinks & fruit juices

Barista Coffee & Tea service

Still & sparkling Purezza water

## ULTIMATE SERIES

**1 Hr \$45pp | 2 Hr \$55pp | 3 Hr \$65pp | 4 Hr \$75pp**

Arrival pre-selected cocktail

All tap beer & bottled beers

Choice of up to 6 premium wines

Selection of seltzers

All soft drinks & fruit juices

Barista Coffee & Tea service

Still & sparkling Purezza water



**SIX PALMS**  
AT MOORE PARK

Talk to our team today to discover the 'range of possibilities' available.

## Get in touch



02 8316 0806



events@mpgolf.com.au



mooreparkgolf.com.au

Upon confirmation of availability we will tentatively hold your event space for 7 days. We require cost of room hire as a deposit to secure your space and date. All final details are due 14 days prior your event. This includes but not limited to: Final numbers, Catering choices, Dietary requirements, Room layout, Timeline of your day, Full event payment. Late changes cannot be guaranteed, however we will try our best to accommodate. Please refer to our Terms & Conditions sent with your event proposal. Regrettably, our event spaces located on the 2nd floor of the clubhouse are not wheelchair accessible. Please let us know if this impacts your bookings.

