



FUNCTION AND EVENTS PACKAGE



Caddies @ the Palmerston Golf Course is only a 16 minute drive from the CBD and is the ideal location for your functions, events, conferences and corporate golf days.

The picturesque tropical surrounds of the golf course and our large undercover outside area is the ideal location for functions, events, seminars, conferences, meetings and networking opportunities. The possibilities that present themselves at Caddies are only limited by your imagination. We are ideal for small and large groups.

We have an 18 hole championship golf course set in tropical surrounds and a lawn bowls club.

The Palmerston Public Golf Course is a challenging and rewarding par 71. The course is enjoyable for all players of all standards.

We offer two contrasting 9 holes. The front 9 is a stronger round with long fairways and challenging greens. The back 9 is well wooded and demands accuracy off the tee. Six of the nine holes have water coming into play.

Caddies @ Palmerston Golf Course
Corner University Avenue & Dwyer Circuit, Driver
Ph: (08) 8932 1324 Email: manager@pgcc.com.au

Corporate Golf Days are excellent team or relationship building activities. Golf is enjoyable from novice to professional and is a fun way of building business relationships, as a fundraising event, or just saying thankyou!

If you are looking for an event or activity that is on the more social side of life we also have our Lawn Bowls Club. An afternoon of lawn bowls is a great social event and can be the ideal way to begin or end your conference or can act as a great pause in-between a busy schedule. We offer two excellently maintained greens.

FUNCTIONS AND EVENTS

Caddies @ Palmerston Golf Course can cater for all of your function needs. From corporate functions, events, seminars, weddings, birthdays, school formals and Christmas functions. We understand that all functions are different. Our location, customer service and attention to detail will make your event one to remember!

We can cater for all function sizes, from small to large, both sit down and cocktail styles.

Function Room Hire Cost

\$200 (also acts as deposit space when applicable).

Bar Tab

Speak to our function coordinator about your different bar tab option. We will be happy to help suggest what is best for you.

Setting Up

Our delightful staff are happy to set up your function the way you desire, however you would like your decorations (conditions apply) such as table cloths, balloons, etc. This will have to be arranged by you and brought in before your function starts. We will allow ample set up time.

Entertainment

We can provide in house music through our speakers. Other entertainment such as: karaoke, DJ's; live music or a jukebox will have to be organised by you, prior to your function. Please let us know if you have alternative entertainment arrangements in mind.

Cleaning Up

All you have to worry about is getting your belongings or anything you have hired out of the venue. If you cannot take it home on the night we will hold it for you until the following day.

Things We Have That You Might Need

We have available for use on the night a microphone and a whiteboard.

Signing In

If you have hired the function area for a specific purpose your guests are not required to sign in at the bar.

CATERING OPTIONS

Our caterers are happy to cater to your specific needs and budgets.

As well as our standard menus our caterers will work with you to make sure that you and your guests receive food options that suit your specific requirements.

BUFFET MENU

(v = vegetarian g = gluten free)

2 Dish = \$30.00 (per person) - 3 Dish = \$40.00 (per person)

All served with steamed scented rice and select 3 of the accompaniments.

Minimum of 30 people.

Hot Mains

- Chicken fillet cooked with Spanish onion, chorizo sausage and chick peas in tomato and garlic sauce.
- Honey mustard BBQ chicken pieces with crispy sweet potato.
- Thai green curry chicken flavoured with lemon grass and coriander.
- Beef or Vegetarian Lasagne with grated parmesan cheese. (v)
- Roasted porterhouse of beef cooked with mustard and cracked black pepper and served with Yorkshire pudding and red wine jus.
- Boned, rolled and roasted pork loin stuffed with prunes and caramelized leek and served with apple sauce.
- Teriyaki BBQ steaks with caramelized onion.
- Bratwurst German sausages on a bed of sauerkraut.
- Tender cuts of beef with bacon and mushrooms in a red wine sauce.
- Veal Tortellini tossed with smoked bacon and fresh herbs, served in a creamy cheese sauce with toasted cashews. (v)
- Reef Fish fillets oven baked with macadamia nut and coconut lemon crust.
- Lamb Rogan Josh with crispy pappadam and minted raita.
- Sweet and Sour Apricot Pork with pineapple and capsicum.
- Panache of fresh market vegetables served with aioli butter. (v) (g)
- Char grilled zucchini, egg plant, Swiss mushroom and red capsicum frittata. (v)

Accompaniments

- Green cabbage, onion, carrot and sultanas tossed with a creamy mayonnaise. (v)
- Tossed garden salad with tomato, cucumber, Spanish onion and egg. (v) (g)

- Marinated button mushrooms, artichoke and fresh oregano salad. (v) (g)
- Baby beetroot and green bean salad with caraway seeds and ginger. (v) (g)
- Baby potato and egg salad topped with chives and fried shallots. (v)
- Orange, Spanish onion and spinach salad. (v) (g)
- Fresh fruit platter - selection of in season fruits. (g)
- Platter of mixed char-grilled vegetables caramelized in the oven with balsamic vinegar. (v) (g)
- Penne pasta with smoked chicken, mushroom, tarragon, sun dried tomato and crème fraiche.

**Extra Seafood option \$10.00 per person,
1 choice of the following**

- Oyster Louisiana with sour cream, caviar and smoked salmon.
- Cooked king prawn tower with lemon and seafood sauce.
- Whole cooked scampi with lemon and mango salsa.
- Platter of NZ mussels with a Thai vinaigrette.

BBQ BUFFET

\$20 per person. Minum of 30 people

Mains

Marinated BBQ steaks.

Honey soy tender chicken fillets with crispy sweet potato.

Bratworst german sausages.

Caramelized onion.

Accompaniments

Bakers basket of bread with butter.

Appropriate condement sauces.

Colds

Baby potato and egg salad.

Crispy tossed salad.

Tropical fruit salad platter.

Platter Selections

Antipasto Platter

(\$70.00 per platter - 12 people)

Antipasto platter of kabana and pepperoni, cheese & corn chips, pretzels & nuts, vegetable crudities & dips.

Sandwich Platter

(\$90.00 per platter - 12 people)

Assorted triangle sandwiches & assorted wraps.

Gourmet Sandwich Platter

(\$100.00 per platter - 12 people)

Assorted baguette, Turkish & focaccia rolls.

Sushi Platter

(\$140.00 per platter - 12 people)

Assorted sushi platter with pickled ginger & wasabi mayonnaise.

Fruit Platter

(\$90 per platter - 12 people)

Sliced seasonal fruit.

Muffin & Danish Platter

(\$90.00 per platter - 12 people)

Assorted muffin and Danishes.

Cheese Platter

(\$100.00 per platter - 12 people)

Freshly sliced rainbow of fruit with assorted Australian cheeses, dried fruit, nuts and crackers.

HOT SAVORY PLATTERS**Vegetarian Platter**

(\$120.00 per platter - 12 people)

Pumpkin risotto balls, spinach & ricotta puffs, vegetarian Quiche, sundried tomato & cheese turnovers.

Gourmet Bakery Platter

(\$120.00 per platter - 12 people)

Gourmet mini pies, mini sausage rolls and assorted quiches.

Seafood Platter

(\$160.00 per platter - 12 people)

Tempura prawn cutlets, salt & pepper squid, crumbed fish goujons, prawn toast.

Yum Cha Asian Platter

(\$100.00 per platter - 12 people)

Spring rolls, samosas, wonton, mini dim sims.

Hot Savory Platter

(\$115.00 platter - 12 people)

Mini pies, mini sausage rolls, samosas, spring rolls, mini dim sims, vegetarian quiche.

Palmerston Golf Course Christmas Function Menu

\$35.00 per person (Minimum of 40 guests)
2 items from the hot buffet menu
3 items from the cold buffet menu
2 dessert choices

\$45.00 per person (Minimum of 40 guests)
3 items from the hot buffet menu
4 items from cold buffet menu
3 dessert choices

Additional option of \$10.00 per person
1 choice from the seafood buffet menu

Hot Buffet options

All meals are served with a selection of roasted seasonal vegetables & fresh bread rolls.

- Honey glazed ham on the bone with caramelized pineapple and port wine glaze.
- Roasted turkey roulade with traditional stuffing.
- Roasted porterhouse of beef cooked with mustard and cracked black pepper and served with Yorkshire pudding and red wine jus.
- Boned, rolled and roasted pork loin stuffed with prunes and caramelized leek and served with apple sauce.
- Crispy skinned lemon scented spatchcock pieces served with baby spinach leaves with a hint of lemon & nutmeg.
- Vegetable frittata with layers of grilled egg plant, red peppers, zucchini, Swiss mushroom and spinach.
- Lemon & macadamia nut crusted barramundi fillet with lemon butter.
- Oregano and cumin glazed lamb leg, boned, rolled and served with mint jelly.

Cold Buffet options

- Tossed garden salad with tomato, cucumber, Spanish onion and egg.
- Marinated button mushrooms, artichoke and fresh oregano salad.
- Baby beetroot and green bean salad with caraway seeds and ginger.
- Baby potato and egg salad topped with chives and fried shallots.

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- Orange, Spanish onion and spinach salad.
- Fresh fruit platter of honeydew, watermelon, pineapple, rockmelon, grapes, passionfruit, strawberries and cherries.
- Platter of mixed char-grilled vegetables caramelized in the oven with balsamic vinegar.
- Penne pasta with smoked chicken, mushroom, tarragon, sun dried tomato and crème fraiche.

Seafood Buffet options

- Oyster Louisiana with sour cream, caviar and smoked salmon.
- Cooked king prawn tower with lemon and seafood sauce.
- Whole cooked scampi with lemon and mango salsa.
- Platter of NZ mussels with a Thai vinaigrette.

Dessert Buffet options

- Mince pies with whipped custard cream.
- Christmas puddings served with brandy sauce.
- Sherry trifle.
- Raspberry cheesecake.
- Pecan pie.
- Chocolate malt cake.
- Flourless orange & almond cake.
- Apple Crumble.
- Selection of Australian cheeses garnished with tropical fruit & crackers.
- Fresh fruit platter of honeydew, watermelon, pineapple, rockmelon, grapes, passionfruit, strawberries and cherries.

TERMS & CONDITIONS

Confirmation of booking

A booking is confirmed when the room hire fee has been paid. If room hire is not applicable then a \$200 deposit is required for confirmation of booking

Terms of Payment

Pre arranged catering accounts must be paid in full on confirmation of final numbers (7 days prior to booking date). Beverage accounts and incidentals are required to be paid for at the end of the booked function.

Guaranteed Numbers

Confirmation of final numbers for catering is required 7 days prior to the date of the booking. This will be the minimum number charged for the day, increases will be accepted (depending on availability). Any decrease in number may be charged for.

Cancellation Policy

We require notification in writing for any cancellation of functions. Your deposit will be refunded up to 3 months prior to the event. Deposits are non refundable where cancellations occur within 3 months of the corporate event or function.

Food

Menu selections are required no later than 7 days before your event (when final numbers are confirmed).

Damage

Organisers are financially liable for any damage sustained, or loss incurred to Palmerston Golf and Country Club property, through their own actions or those of their guests, sub contractors or contractors.

Smoking

NT Legislation prohibits smoking inside of the clubhouse and in designated non-smoking outside areas.

Under 18's

People under the age of 18 years must leave the licensed premise by 11pm.

Responsible Service of Alcohol

Standard responsible service of alcohol policies apply for all functions. We have the right to ask guests for proof of age and to refuse service.

Dress Code

Our Caddies @ Palmerston Golf Course dress code applies for all guests unless previously discussed while booking the function.