



**PALMERSTON
GOLF & COUNTRY CLUB**

— NORTHERN TERRITORY —

Phone: 08 8932 1324 or 0455 034 842

Email: Functions@palmerstongolfcourse.com.au

Cnr University Ave & Dwyer Circuit, Palmerston NT 0830

FUNCTIONS

VENUES

Venue hire charges include assistance with event planning, exclusive use of function area
and assistance during your function by our professional staff

THE 19TH HOLE

Our 19th hole is our outdoor function area overlooking the beautiful 18th green. This area can be set up in a formal seating style, cocktail style or however you would like. In this area you can decorate to your liking as much or as little as you like.

The 19th Hole is able to cater 120 guests.

Room hire fee \$150

THE TERRITORY ROOM

The Territory Room is our indoor function room that caters for corporate functions, Weddings, Birthday's, School Graduations, presentation nights, Fundraising events and any other celebration.

The Territory room caters for 80 seated or 100 standing guests.

Room hire fee \$350

ALTERNATE DROP

TWO COURSE MENU

\$60 Per Person

MAIN

Slow cooked rack of lamb

served with scalloped potato bake, Green beans, confit cherry tomatoes and Jus lie
Sauce.

Oven baked Snapper fillet

served with lemon butter sauce, scalloped potato bake, confit cherry tomatoes and
grilled lemon

DESSERT

local mango cheesecake

served with fresh whipped cream and fresh mango.

Tiramisu cup

served with wafer, coffee sponge cake, fresh cream,
mascarpone and fresh strawberries.



PLATTERS

SUITABLE FOR 10 - 15 ADULTS

MINIMUM ORDERS MAY APPLY OUTSIDE OF KITCHEN HOURS

Tropical Fruit Platter

\$110

Watermelon

Rockmelon

Honeydew

Pineapple

Strawberries

Sandwich Platter

\$110

Curried Egg & Lettuce

Ham, cheese & tomato

Mayo & Salad

Salmon & Lettuce

Salad Sandwich

Tortilla Wrap Platter

\$110

Ham, Cheese & Tomato

Salad Tortilla

Chicken, Mayo & Salad

Salmon & Lettuce

GF option with rice paper rolls

Assorted Cheese Platter

\$120

Selection of hard and soft

cheeses

Dried Fruits

Water Crackers

Asian Platter

\$120

Vegetarian Spring Rolls

Prawn Toast

Curried Vegetable Samosas

Mini Chicken Dim Sim

Wedges

Sweet Chilli Sauce

Bakers Platter

\$120

Sausage Rolls

Spinach & Fetta Puffs

Mini Pizzas

Assorted Quiche

Mini Beef Pies

PLATTERS

SUITABLE FOR 10 – 15 ADULTS

Chilled Prawn Platter

\$160

Fresh Local Prawns Served With
Seafood Sauce and Lemon

Hot Seafood Platter

\$160

Crumbed Prawn Cutlets
Battered Scallops
Crumbed Calamari
Tempura Flathead
Salt & Pepper Squid
Tartare Sauce
Lemon

Mini Slider Platter

\$140

Assorted Selection of Grilled
Chicken, Crumbed Chicken & Beef
Patties Served With Lettuce,
Tomato, Cucumber, Spanish Onion
& Cheese.

Pulled Pork Served With Coleslaw

BBQ Platter

\$170

Beef Sausages
Lamb Chops
Pork Chops
Chicken Wings
Tomato Sauce

Antipasto Platter

\$170

Olives
Mixed Cheeses
Kabana
Salami
Ham
Prosciutto
Sundried Tomato
Vegetable Sticks
Cherry Tomatoes
Dips
Cracker selection

Dessert Platter
\$160
Assorted Cakes



PREMIUM BUFFET

Sides & Salad

Bread Rolls - Served with butter

Garden Salad - Gourmet Lettuce, Tomato, Cucumber, Capsicum & Spanish Onion

Coleslaw - Cabbage, Carrots, Fresh Parsley, Spanish Onions and Mayonnaise

Chilled King Prawns - Served With Cocktail Sauce & Lemon

Hot Selection

Roast Pork Loin - Served with Crackling & Apple Sauce

Sirloin Beef - Marinated In Rosemary & Garlic

Steamed Vegetables - Seasoned Medley Vegetables

Carbonara - Penne Pasta, Bacon, Spring Onion, Mushroom & Creamy White Sauce

Butter Chicken - Mild Indian Curry

Steamed Jasmine Rice, Herb Roasted Potato

Dessert

Tropical Fruit Platter - Watermelon, Pineapple, Honeydew, Rockmelon & Strawberries

Home Made Mixed Sweet Slices - Brownie, Caramel, Vanilla, Lamington, Hedgehog & Rocky Road

Adults - \$65pp Kids Under 12 - \$30pp

Minimum 30 pax

ASIAN BUFFET

Sides & Salad

Prawn Toast - Per Table To Share

Spring Rolls - Served With Sweet Chilli Sauce

Hot Selection

Mongolian Beef - Stir Fried Beef, Mongolian Sauce & Vegetables

Sweet & Sour Pork - Battered Pork, Vegetables, Sweet & Sour Sauce

Honey Chicken - Battered Chicken, Honey & Sesame Seeds

Chicken Cashew Nut - Stir Fried Vegetables & Cashew Nuts

Johnny's Vegetarian fried Rice - Egg & Vegetables

Vegetarian Hokkien Noodles - Hokkien Noodle, Egg & Vegetables

Adults - \$45pp

Kids Under 12 - \$25pp

Minimum 30 pax





ROAST BUFFET

Sides & Salad

Bread Rolls - Served With Butter

Garden Salad - Gourmet Lettuce, Tomato, Cucumber, Capsicum & Spanish Onion

Hot Selection

Roast Pork Loin - Served With Crackling & Apple sauce

Australian Roast Lamb Leg - Served With Mint Sauce

Herb Roasted Potato & Pumpkin

Honey Glazed Carrots

Steamed Peas

Rich Traditional Gravy

Dessert

Watermelon, Pineapple, Honeydew, Rockmelon & Strawberries

Adults - \$47.50pp

Kids Under 12 - \$25pp

Minimum 30 pax

SIMPLE BUFFET

Sides & Salad

Bread Rolls - Served With Butter

Garden Salad - Gourmet Lettuce, Tomato, Cucumber, Capsicum & Spanish Onion

Hot Selection

Roast Pork Loin - Served With Crackling & Apple Sauce

Roasted Chicken Wings - Marinated BBQ Chicken Wings

Beef Lasagne - Classic House Made Beef Lasagne (Vegetarian Option Available)

Steamed Vegetables - seasonal Medley Vegetables

Herb Roasted Potato

Rich Traditional Gravy

Adults - \$40pp

Kids Under 12 - \$20pp

Minimum 30 pax





BBQ BUFFET

Sides & Salad

Bread Rolls - Served With Butter

Garden Salad - Gourmet Lettuce, Tomato, Cucumber, Capsicum & Spanish Onion

Coleslaw - Cabbage, Carrot, Onion, Parsley & Mayonnaise

Sauces - Tomato, BBQ & Mild Mustard

Hot Selection

Grilled Lamb Chops - Seasoned Lamb Chops

Beef Sausage - Thin Beef Sausages

Fine Cut Beef Steak - Seasoned Grilled Steak

BBQ Chicken Wings - BBQ Marinated Wings

Grilled Tomato

Caramelized Onion

Adults - \$45pp

Kids Under 12 - \$25pp

Minimum 30 pax

BUFFET ADDITONS

Steamed Jasmine Rice \$3PP

Potato Salad \$3PP

Bean Salad \$4PP

Pasta Salad \$3PP

Johnny's Fried Rice \$4PP

Asian Style Roast Pork \$5PP

Thai Green Chicken Curry \$4PP

Satay Chicken \$4PP

Butter Chicken \$4PP

Mongolian Beef \$4PP

Stir Fried Chicken & Veg \$4PP

Honey Chicken \$4PP

Szechuan Chicken \$4PP

Stir Fried Seasonal Veg \$3PP

Roast Beef \$5PP

Beef & Black Bean \$4PP

Spicy Pork \$4PP

Roast Lamb \$5PP

Baked Threadfin Salmon \$6PP

Salt & Pepper Squid \$5PP

Chilled Local Cooked Prawns \$6PP

Creamy Garlic Prawns \$6PP

Stir Fried Garlic Prawns \$6PP

Coffin Bay Natural Oysters \$10PP

Choc Lava Cake & Pavlova \$4PP

Grazing Tables Available For 30

Or More Guests Starting From

\$700

TERMS & CONDITION'S

Signing In

All guests are required to sign in at the Palmerston Golf & Country Club. We do also require all patrons who are members to swipe their membership card and their guests must have a photo ID

Catering

To ensure we have your favourites on hand, all catering must be ordered and paid one week prior to the function. Quotes are valid for 30 days only

Under 18's

Guests that are under the age of 18 must be accompanied by a responsible adult at all times and must leave the premises by 11pm at the latest.

Belongings & Gifts

Arrangements can be made with Palmerston Golf & Country Club to store any belongings or gifts. Whilst we will make sure they are kept safe at the Palmerston Golf & Country Club it does not make us liable for lost, stolen or damaged property.

Cancellation Policy

Please be advised any cancellations made up to 48 hours prior the function will be processed without any charges. Cancellations made 48 hours or less prior the function will be subjected to charges.