

2022

MORUYA GOLF CLUB

Formal PACKAGE



02 44 74 2300

Evans Street, Moruya,
NSW, 2537

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Celebrating 2022



Moruya Golf Club

Celebrating an end of year school milestone is exciting, deserving of a memorable party! Our beautifully decorated formal venue makes the perfect setting for a glamorous event. Make the most of our Moruya Golf Club venue backdrops for all those social media posts. Celebrate at Moruya Golf Club, but hurry, spaces book out fast during school formal season!

With a function space that can suit up to 220 guests for a sit-down dinner or 300 for a cocktail function, this makes us your ideal choice.

Moruya Golf Club is centrally located in the Eurobodalla and can tailor our packages to suit your needs.

Room Hire & Set Up



Room Price

Included in the room set up are round and square tables of up to 8 people, set with and appropriate cutlery, crockery, and glassware.

Whole Auditorium:

\$250.00 - seats up to 220pax

Half Auditorium:

\$175.00 - seats up to 120pax

Décor options

| | |
|---------------------------|-------------------|
| Fairy Light Backdrop: | \$350.00 |
| Directory Board: | \$35.00 |
| Tea & Coffee Station: | \$3.00pp |
| Lycra Chair Cover: | \$5.00 each |
| Chair Sash: | \$2.50 each |
| White Linen Napkins: | \$1.50 each |
| Trestle Tablecloth White: | \$5.00 per table |
| Round Tablecloth White: | \$8.50 per table |
| Trestle Tablecloth Black: | \$10.00 per table |
| Round Tablecloth Black: | \$15.00 per table |

Speak to our Event Coordinator about any extra inclusions, colours & décor to match your event



Rose Garden Canapes



With our amazing rose garden and golf course to use as a backdrop to extend the capacity of your function, bring your family & friends along to enjoy some canapes and a drink outside before the main formal celebrations kick off upstairs.

CHEF'S SELECTION CANAPES

| | |
|-------------------|--------------------|
| 4 Canape Options: | \$16.00 per person |
| 6 Canape Options: | \$22.00 per person |

DRINKS PACKAGE

Non-alcoholic drinks: \$8.00 per person/ per hour
Soft drinks, water, juice

Alcoholic drinks: \$16.00 per person/ per hour
Packaged beer, wine, champagne, soft drink, juice & water

DRINKS PER CONSUMPTION

| | |
|------------------------------|--------|
| Carlton Dry: | \$7.00 |
| Great Northern Mid Strength: | \$7.00 |
| Cascade Light: | \$7.00 |
| Wild Oats Sauvignon Blac: | \$7.00 |
| Wild Oats Chardonnay: | \$7.00 |
| Wild Oats Cabernet Merlot: | \$7.00 |
| Soft Drink: | \$4.00 |
| Juice: | \$4.00 |
| Water: | \$3.00 |

Packaged drinks listed as above

Catering Options



CLASSIC MENU

Alternate drop selection
Please select two from each course

ENTREE

Grilled chicken and bacon salad
Satay chicken skewers with a vermicelli noodle salad
Mushroom and mozzarella arancini balls

MAIN

Pork loin with mash potato and seasonal vegetables
Chicken breast with fondant potato, seasonal vegetables and jus
Two crumbed lamb cutlets, mash potato, seasonal vegetables and gravy

PRICING

| | |
|----------------------------------|--------------------|
| Main only: | \$32.00 per person |
| Two courses: | \$47.00 per person |
| Celebratory cake cut and served: | \$2.50 per person |

DRINKS

| | |
|------------------|---------------|
| Juice jug: | \$14.00 |
| Soft drink jug : | \$13.00 |
| Water: | Complimentary |

Please use above Classic Menu as a guide only, prices and menu items are subject to change

Catering Options



SPECIAL MENU

Alternate drop selection
Please select two from each course

ENTREE

Salmon croquettes with rocket salad and a dill yoghurt dressing
Mushroom and mozzarella arancini balls with Napoli sauce and parmesan cheese
Grilled chicken and garden salad, with olives, fetta and lemon dressing
Prawn spring rolls, with a vermicelli noodle salad and a ginger, sweet chilli and lime dressing

MAIN

Slow cooked lamb shoulder with mash potato, seasonal vegetables and jus
Pork loin with confit potato, seasonal vegetables, seeded mustard sauce.
Chicken breast with mash potato, ratatouille and jus
Beef sirloin with fondant potato, seasonal vegetables and jus
Atlantic salmon with mash potato, seasonal greens and hollandaise sauce
Baked mushroom caps with spinach, ricotta, roast tomato sauce and truffle oil

DESSERT

Chocolate ganache tart with cream and coulis
Baked cheesecake with cream
Chocolate fudge cake with warm chocolate sauce and ice cream
Lemon tart with raspberry coulis and cream
Vanilla panna cotta with coulis

PRICING

| | |
|--------------------------------|--------------------|
| Main only: | \$35.00 per person |
| Entree and main: | \$49.00 per person |
| Main and dessert: | \$47.00 per person |
| Entree, main, dessert: | \$59.00 per person |
| Celebratory cake cut & served: | \$2.50 per person |

Please use above Special Menu as a guide only, prices and menu items are subject to change

