

# PHILLIP ISLAND GOLF CLUB

FUNCTION PACKAGE

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# CATERING OPTIONS

# CANAPE

\$ 24.90 pp    6 pieces per person

\$ 34.90 pp    8 pieces per person

A curated selection of bite-sized favourites, ideal for mingling and sharing.

Mini Gourmet Pies with Flaky Pastry

Handcrafted Sausage Rolls

Assorted Mini Quiches

Petite Sliders – Beef or Vegetarian

Arancini Risotto Balls (V)

Mini Vegetable Samosas (V)

Crisp Vegetable Spring Rolls (V)

Chicken Satay Skewers with Peanut Sauce

Crumbed Cocktail Seafood Claws

Prawn Twisters with Sweet Chilli Glaze

# OPTIONAL PLATTERS

## Savoury

### **Assorted Sandwich Platters**

\$ 90 each

A selection of freshly made sandwiches, perfect for sharing. Choose any two fillings: Ham & Cheese | Egg & Lettuce | Chicken & Lettuce | Corned Beef & Pickle | Turkey & Cranberry

### **Artisan Grazing Platters**

\$ 120 Small | \$ 180 Large

An elegant assortment of premium cheeses, cured meats, marinated olives, gourmet dips, and artisan crackers.

### **Sushi Platters (by Youki's)**

\$ 115 48 pieces | \$ 140 58

pieces

Beautifully presented platters of freshly prepared hand rolls.

## Dessert

A sweet finale to your event, featuring an indulgent variety of house-made treats.

Selection of Slices, Muffins & Cakes                      \$ 80

Traditional Scones with Jam & Fresh Cream            \$ 50

Seasonal Fresh Fruit Platter                                \$ 120

# FORK AND TALK

FOR A MORE SUBSTANTIAL DINING EXPERIENCE

## Option 1

Two-Course Menu (Entrée & Main or Main & Dessert)  
\$52.00 per person

## Option 2

Three-Course Menu (Entrée, Main & Dessert)  
\$62.00 per person

### Entrée

Crispy Calamari

Lightly crumbed calamari, lemon aioli, rocket and shaved fennel

or

Roasted Pumpkin & Goats' Cheese Tart (V)

Caramelised onion, baby spinach and balsamic glaze

### Main

Char-Grilled Gippsland Beef Sirloin

Creamy potato mash, broccolini and red wine jus

or

Wild Mushroom Risotto (V)

Parmesan crisp, herbs and truffle oil

### Dessert

Lemon Myrtle Panna Cotta

Berry compote and shortbread crumb

or

Classic Sticky Date Pudding

Butterscotch sauce and vanilla bean ice cream

*Menu may change depending on time of year*



# CORPORATE GOLF PACKAGE

## **Package 1 – Corporate Classic**

\$90 per person

### Golf

- 18-hole round of golf
- Shared golf cart (2 players per cart)
- Access to practice nets prior
- Post-round catering:
  - pastries Platter (party pies/sausage rolls)
  - 1 large coffee or soft drink of choice
  - alcohol available for purchase at the bar

## **Package 2 – Corporate Upgrade (Premium)**

\$110 per person

### Golf

- 18-hole round of golf
- shared Golf cart (2 players per cart)
- Access to practice nets prior to play

### Food

- Tea and coffee on arrival
- Post-round catering:
  - choice of - chicken wrap, bacon and egg roll, pie or sausage roll
  - dessert platter
  - alcohol available for purchase at the bar

### Extras

- Reserved seating area
- Event scorecards





# VENUE OPTIONS & BOOKINGS

# FEES & CHARGES

To ensure an exceptional and seamless event experience, a minimum spend applies to all functions held at Phillip Island Golf Club. This investment allows for exclusive use of the venue and contributes directly toward food and beverage service for your event.

Friday to Sunday

- Minimum Food Spend: \$1,000
- Minimum Beverage Spend: \$2,500

Monday to Thursday

- Minimum Food Spend: \$1,000
- Minimum Beverage Spend: \$1,500

These minimum spend requirements enable our team to deliver a high standard of service, premium catering, and a well-appointed event environment for you and your guests.

Item	Non-Member	PIGC Member
Club Room Hire	\$ 300	Nil
Cleaning Fee	\$90	\$90
Club Beverages (Minimum beverage spend)	refer above.	refer above.
Bond	\$500	\$500





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