



Events

AT LYWOOD

Lynwood
COUNTRY CLUB

•10APRIL2019•

EVENTS AT LYNWOOD COUNTRY CLUB IS THE PERFECT VENUE TO HOLD YOUR SPECIAL OCCASION. FEATURING VERSATILE FUNCTION AREAS, THE LATEST TECHNOLOGY AND EQUIPMENT AND FIRST-CLASS CATERING, THE CLUB HAS THE FACILITIES TO CATER FOR ANY CORPORATE EVENT OR SOCIAL FUNCTION.

LYNWOOD FEATURES A MULTI-PURPOSE FUNCTION ROOM THAT IS ADAPTABLE FOR BUSINESS PRESENTATIONS, COCKTAIL PARTIES OR WEDDINGS. THE FARM'S VERSATILE SPACE CAN HOST FANTASTIC CHILDREN'S PARTIES BY DAY AND EXCLUSIVE CORPORATE EVENTS AT NIGHT.

OUR PROFESSIONAL AND CREATIVE EVENT SALES AND OPERATIONAL TEAM WILL WORK CLOSELY WITH YOU TO CATER FOR YOUR SPECIFIC NEEDS, FROM MENU REQUIREMENTS TO THE DYNAMIC THEMING OF YOUR EVENT.

WE THANK YOU FOR YOUR INTEREST AND LOOK FORWARD TO WORKING WITH YOU TO CREATE BOTH A SUCCESSFUL AND MEMORABLE EVENT.

LYNWOOD HIRE FEES

To guarantee the booking of a specific area a hire fee will be charged.

Event Room - half day	\$300.00
Event Room - full day	\$400.00
'The Farm' *	\$750.00
Farm bays	\$50 per bay deposit
Umbrella tables - day	\$50.00 deposit/per table
1/2 Terrace	\$300.00
Full Terrace	\$600.00
Gated area adjacent to Playground	\$100.00

PA System / AV Projector / TV	\$50.00
Portable Speaker	\$50.00

THE LYNWOOD COCKTAIL PACKAGE

All-inclusive function including the following for \$45.00 per person

Guest tables and table linen
Customised layout to suit your event
Access to PA system
Choice of 10 deluxe canapés

Minimum 30 people.

To confirm a booking a deposit is required for all events.

COCKTAIL PARTY SELECTION

Choice of 10 canapés

HOT SELECTIONS

Mini Beef Burgers
Mini Quesadilla
Risotto Balls with Spicy Piri Piri Mayonnaise
Salt & Pepper Squid
Mini Pizza
Cocktail Spring Rolls
Felafel Bites
Spinach and Ricotta Triangles
Cocktail Samosas with Mint Yoghurt Dressing

COLD SELECTIONS

Caramelised Red Onion and Goats Cheese Tartlet
Smoked Salmon and Cream Cheese Blini
Sweet Potato and Fetta Frittata
Vegetarian Rice Paper Rolls
Selection of Sushi Rolls
Prosciutto, Bocconcini & Basil Skewer
Chicken Mayonnaise Tartlet
Cream Cheese and Roast Duck Pinwheel

Tea & coffee available at \$2pp
All prices are GST inclusive

LYNWOOD TERRACE PLATTERS

1 platter per 10 guests

MEAT \$95.00

Lamb Skewer, Chicken Skewer, Meatball, Pork Dim Sim

SEAFOOD \$95.00

Prawn Cutlet, Prawn Twister, Salt and Pepper Squid, Thai Fish Cake

SAVOURY \$90.00

Mini Quiches, Spinach and Cheese Triangles, Mini Spring Rolls, Mini Samosas

ANTIPASTO \$90.00

Smoked Ham, Prosciutto, Danish Salami, Marinated Olives & Vegetables, Fetta, Hommus & Crissini Sticks

WRAPS, SANDWICHES OR BAGUETTES \$75.00

Assorted Gourmet Fillings

KIDS HOT FOOD \$70.00

Chicken Nuggets, Party Pies, Mini Sausage Rolls & Chips

KIDS SANDWICH \$65.00

Cheese, Vegemite and Ham, Cheese & Tomato

CHEESE \$95.00

Assorted Cheese and Crackers

DESSERT PLATTER \$80.00

Assorted Mini Tarts and Slices

FRUIT \$75.00

Selection of Seasonal Fruit

WHOLE PRAWNS \$150.00

CHILLI TIGER PRAWNS \$150.00

THE LYNWOOD BBQ BUFFET PACKAGE

All-inclusive function including the following for \$50.00 per person

Guest tables and table linen

Customised layout to suit your event

PA system included

Catering for individual dietary requirements

Chef's selection of cold and hot BBQ items

COLD

Garden Salad

Potato Salad

HOT

Chargrilled Steak

Marinated Chicken Breast

Gourmet Beef Sausages

Garlic and Herb Marinated Lamb Skewers

Corn on the Cob

Jacket Potato with Sour Cream and Chives

Steamed Vegetables

Menu includes fresh baked rolls & butter

Package is a minimum of 30pax

Tea and Coffee available at \$2.00pp

All prices are GST inclusive

To confirm a booking a deposit is required for all events.

THE PREMIUM BUFFET PACKAGE

All-inclusive function including the following for \$65.00 per person

Guest tables and table linen

Customised layout to suit your event

Catering for individual dietary requirements

Chef's selection of deluxe cold, hot and dessert buffet items

COLD

Cold Glazed Leg Ham

Roast Beef

SALADS

Creamy Potato Salad

Garden Salad

Beetroot, pumpkin, Baby Spinach and Fetta

Pasta Salad with Mediterranean Vegetables & Basil Pesto

HOT

Beef and Red Wine

Chicken and Button Mushrooms in White Wine Sauce

Lamb Tagine

Grilled Barramundi with Lemon Cream Sauce

VEGETARIAN ALTERNATIVE

Spinach and Ricotta Ravioli with Napolitana Sauce

SERVED WITH

Steamed Rice

Chat Potatoes

Seasonal Vegetables

DESSERT SELECTION

Fruit Platter

Menu includes fresh baked rolls & butter

Additional Platters see platter menu

Tea & coffee available at \$2pp

All prices are GST inclusive

To confirm a booking a deposit is required for all events.

Minimum 30 people

THE LYNWOOD PREMIUM 2 COURSE PACKAGE

All-inclusive function including the following for \$65.00 per person

Alternate 2 course meal

(choice of either entree and main OR main and dessert)

Tables and table linen

Customised layout to suit your event

Catering for individual dietary requirements

Minimum 30 people.

THE LYNWOOD PREMIUM 3 COURSE PACKAGE

All-inclusive function including the following for \$83.00 per person

Alternate 3 course premium meal

Tables and table linen

Customised layout to suit your event

PA system included

Catering for individual dietary requirements

Minimum 30 people.

To confirm a booking a deposit is required for all events.

LYNWOOD PREMIUM 2/3 COURSE MENU

Choice of either entree and main OR main and dessert:

ENTREE

Caramelised Onion and Roasted Roma Tomato Tart with
Shaved Parmesan on a Bed of Rocket

Tiger Prawns on Smashed Avocado, Watercress, Cucumber Ribbons
and a splash of Aioli

Vegetarian Frittata with Rocket and Parmesan Salad

MAIN

Roast Lamb Rack on Vegetable Tagine and Lemon Crusted Chats

Slow Roasted Beef Tenderloin and Broccolini on Garlic Mash with Red Wine Jus

Barramundi Fillet on Mashed Potato with Lemon Beurre Blanc

Roasted Chicken Breast on Sweet potato Mash with
Roasted Capsicum Baby Carrots and Sauce Verte

Atlantic Salmon with Steamed Bok Choy and Saffron Mashed Potatoes,
Tarragon Beurre Blanc

Pan Fried Chicken Breast with a Risotto Filled Portobello Mushroom
and Cream Sherry Sauce

Felafel Pattie on Mediterranean Vegetables served with Tzatziki

DESSERT

Lemon Meringue Pie

Individual Pavlova with Seasonal Fresh Fruits and Passionfruit Curd

Baked Berry Cheesecake

White Chocolate and Baileys Mousse

Sticky Date Pudding with Caramel Sauce

Praline and Caramel Cone

Fresh Fruit Salad and Cream

Menu includes fresh baked rolls and butter. Choice of either entree and dessert
OR main and dessert. Menu is alternate serve. Package is a minimum of 30pax.
Tea and Coffee available at \$2.00pp. All prices are GST inclusive.

CHILDREN'S MENU

Chicken Nuggets with Chips

Fish & Chips

Kids Burger and chips

Spaghetti Bolognaise

All children's meals \$9.50 up to 12 years.

Available with any Events Package.

All prices are GST Inclusive.

ADDITIONAL INFORMATION

DISC JOCKEY AND KARAOKE/JUKEBOX

A disc jockey (DJ) can be organised on your behalf at a cost of \$385.00 for a five-hour period. Once the DJ is booked he will contact you before your event to introduce himself and discuss your music preferences.

OR

A karaoke/jukebox machine can also be arranged on your behalf at a cost of \$330.00 for a five-hour period. The console includes an 18" touch screen monitor for your guests to pick songs. The machine will also play up to 500 video clips so you can watch all your favourites.

OR

If you would like to arrange your own DJ or other entertainment this is fine, all we ask is that you advise us what has been arranged and if the entertainer requires anything for their set-up.

We will also require a copy of their Public Liability Papers.

DECORATIONS

You may add your own special touch to your event by bringing your own decorations, for example, tea light candles, flowers, photos or balloons. Please liaise with the event team if you are having any decorations organised.

We can also organise decorations for your event should you wish.

CAKES

You are welcome to bring your own cake for special occasions. There are two options:

1. Self service – we will provide you with storage, utensils and plates for you to cut and serve to your guests.
2. Cake Service – for \$50 per cake we will do all the above for you!

To confirm a booking a deposit is required for all events.