



port kembla  
golf club



Where great stories begin





port kembla  
g o l f c l u b

 portkemblagolfclub 

(02) 4239 5800 | [events@portkemblagolfclub.com.au](mailto:events@portkemblagolfclub.com.au)

Golf Pl, Primbee NSW 2505

# Our Story

Welcome to our timeless venue, where every story finds its perfect setting amidst natural beauty and over 100 years of history. At Port Kembla Golf Club, our century-old legacy provides a rich backdrop for your special moments, blending tradition with the serenity of our stunning surroundings.

Our space has recently undergone a renovation, meticulously designed to evoke an intimate ambiance. Every detail has been thoughtfully crafted to enhance the cozy atmosphere, blending refined comfort with homely charm.

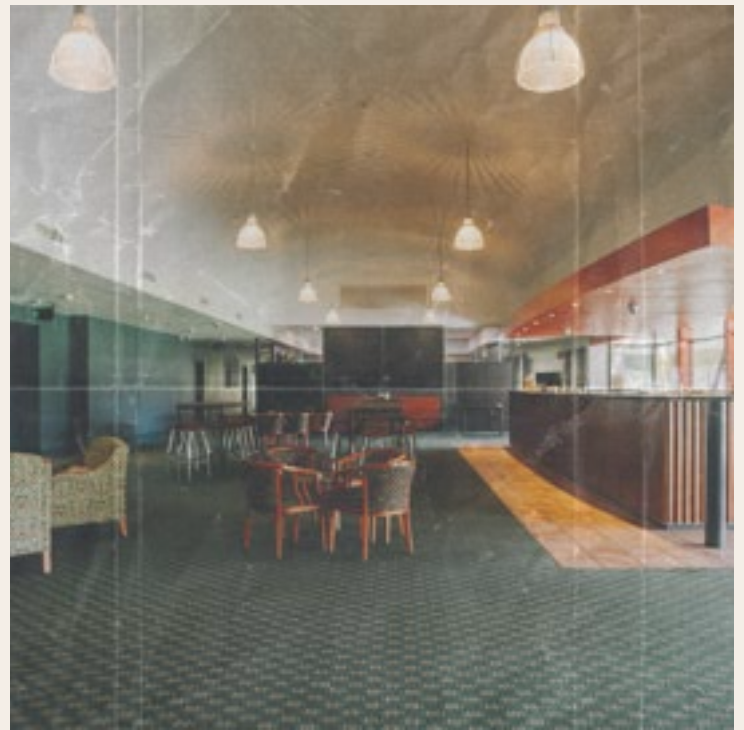
## The Clubhouse

The heart of the club, The Clubhouse is the central main area of Port Kembla Golf Club and houses the main bar.

Featuring floor to ceiling windows, this space gives your event a breathtaking backdrop. Great for cocktail style events for up to 175 people with a relaxed atmosphere.

## Melaleuca Room

Privately placed at the rear of the club, featuring an adaptable floor plan and highlighted by floor to ceiling windows that overlook the course. The Melaleuca room is ideal for any style of event and can support banquet seating up to 130 guests, or 175 cocktail style.



# Your Story

From the moment you step onto our grounds, you become part of a narrative woven with care, where every detail is crafted to reflect your vision.

At Port Kembla Golf Club, we believe in the magic of storytelling and the significance of history. Your story, built on cherished moments and traditions, is at the heart of everything we do. Whether you dream of an intimate gathering or a grand celebration, our dedicated team is here to transform your vision into a reality.



To schedule a viewing of our exquisite event spaces or to delve deeper into our bespoke packages for special occasions, please connect with our events team: [events@portkemblagolfclub.com.au](mailto:events@portkemblagolfclub.com.au) or on (02) 4239 5800



# Cocktail

## Packages

### Cocktail Menu 1

Select six of the following

- Salt & Pepper Squid
- Satay Chicken Skewers
- Beef & Black Bean Empanada
- Tempura Prawns
- Pork Steam Buns
- Chinese Chilli Meatball
- Assortments of Mini Quiche
- Caramelised Onion & Potato Tart (V)
- Vegetarian Arancini (V)
- Spinach & Ricotta Pastries (V)
- Bruschetta with a Balsamic Glaze (V)
- Vegetable Spring Rolls & Sweet
- Chilli Sauce (V)

**\$38PP**

### Cocktail Menu 2

Select eight of the following

- Beef Sliders
- Cajun Chicken with Chipotle Sauce
- Chicken Satay Skewers
- Chorizo & Haloumi Skewers
- Salt & Pepper Squid
- Fish & Chip Box
- Panko King Prawn Lime & Cracked Pepper
- Pork Steam Buns
- Kofta with Flatbread & Tzatziki
- Assortment of Mini Quiche
- Potato & Goats Cheese Tartlet (V)
- Vegetarian Arancini (V)
- Bruschetta with a Balsamic Glaze (V)
- Vegetable Spring Rolls & Sweet
- Chilli Sauce (V)

**\$45PP**





# Sit Down Packages

## Two Course

Two selections from the menu with alternate service. Served with fresh artisanal roll, an assortment of teas & freshly brewed coffee.

Minimum of 50 guests

**\$65PP**

## Three Course

Two selections from the menu with alternate service. Served with fresh artisanal roll, an assortment of teas & freshly brewed coffee.

Minimum of 50 guests

**\$75PP**

## Shared Menu

Selection from the menu with alternate service. Served with fresh artisanal roll, an assortment of teas & freshly brewed coffee.

Minimum of 40 guests

**\$60PP**



# Sample Menu

## Two / Three Course

Selection of two choices served alternatively

### Entrée

#### SMOKED SALMON SALAD

with cherry tomatoes, cucumber, spanish onion, capers and lemon vinaigrette

#### THAI BEEF SALAD

with ginger, vermicelli noodles, mushrooms, mint and coriander

#### PRAWN AND AVOCADO STACK

with dill crème fraiche and citrus

#### CHICKEN AND MUSHROOM RISOTTO

with parmesan and panegretatto

#### SALT AND PEPPER SQUID

served with a mediterranean salad

#### SMOKED SALMON

with linguine and a dill and white wine cream reduction

#### CRISPY PORK BELLY

with an asian slaw and nam jim dressing

### Main

#### CHARRED BEEF FILLET

served with truffle mash, shiraz jus and sweet potato crisps

#### CHICKEN WRAPPED WITH PROSCIUTTO AND SAGE

served with roasted chat potatoes, rocket and walnut pesto, and finished with beurre noisette

#### SALMON

with salsa verde, crispy leek and lyonnaise potatoes

#### SLOW COOKED LEG OF LAMB

served with roasted chat potatoes topped with chermoula and jus

#### PUMPKIN RISOTTO

served with toasted pinenuts and rocket topped with parmesan and a balsamic glaze

*All mains are served with seasonal vegetables*





## Selection of two choices served alternatively

### Desserts

#### ETON MESS

Pieces of meringue, mixed berries, chantilly cream & biscotti

#### DARK CHOCOLATE MOUSSE

With cointreau, dark chocolate shards & macerated berries

#### VANILLA PANNACOTTA

Served with mixed berry coulis & strawberries

#### TIRAMISU

Served with chocolate gelato

#### APPLE CRUMBLE

Served with double cream & candied orange

#### PAVLOVA

Topped with cream, seasonal fruits & drizzled with passionfruit pulp

#### STICKY DATE PUDDING

Topped with butterscotch sauce, honeycomb, sugar pecans & cream

### Children's Menu

Chicken Schnitzel & Chips

Chicken Nuggets & Chips

Battered fish & Chips

Pasta with Napolitana Sauce & Cheese

Cheese Burger & Chips

**\$25**  
per child



# Shared Menu

## SELECTION OF TWO

Garlic infused slow roasted lamb with chermoula

Braised pork with apple compote, rosemary jus and crackle

Spice rubbed chicken with chimichurri, yoghurt & smoked paprika

Roast beef with a chive, dijon & horseradish cream

## SELECTION OF TWO

Caesar salad with baby cos, bacon, eggs, croutons & aioli

Potato salad with smoked ham, shallots & seeded mustard aioli

Mediterranean salad with capsicum, cucumber, spanish onion, cherry tomatoes, kalamata olives & feta

Israeli couscous salad with charred broccolini, cashews, semi-dried tomato pesto, cherry tomatoes, yoghurt & paprika

Pear, rocket & parmesan salad with toasted walnuts & balsamic glaze

Aaprese salad with cherry tomatoes, bocconcini, basil, evoo & smoked salt

## SELECTION OF ONE

Medley of roasted root vegetables tossed though butter & fresh herbs

Eggplant parmigian with napolitana, bechamel & parmesan

Potato bake with bacon, onion, cheese & fresh herbs

Baked vegetable ragu, topped with mozzarella & panegretatto



# Beverage Options

## Packages

### All Inclusive Package

Unlimited tap beer, bottled house red and white wines, champagne, soft drink and postmix juices

- 2 hour package | \$30 per person
- 3 hour package | \$40 per person
- 4 hour package | \$50 per person
- 5 hour package | \$60 per person

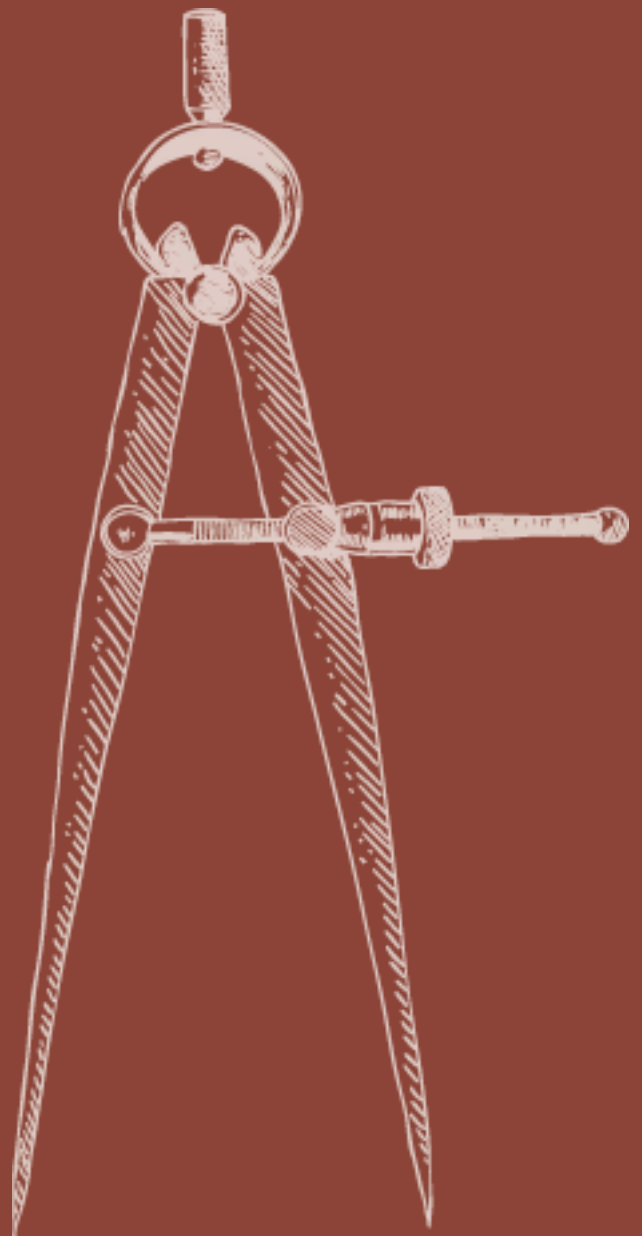
### Soft Drink Package

Unlimited postmix soft drink and juices per person

- 2 hour package | \$15 per person
- 3 hour package | \$20 per person
- 4 hour package | \$25 per person
- 5 hour package | \$30 per person

### Bar Tab

Alternatively, you can create a beverage account and specify a dollar limit for your guests to enjoy beverages of your choice.



*Please note: Food & Beverage pricing for 2024 dates, 2025 pricing available on request. Prices based on a minimum number of adult guests, a surcharge for less than required guest count adults will apply.*

We look forward to welcoming you



port kembla  
golf club

 portkemblagolfclub 

(02) 4239 5800 | [events@portkemblagolfclub.com.au](mailto:events@portkemblagolfclub.com.au)

Golf Pl, Primbee NSW 2505