



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

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.

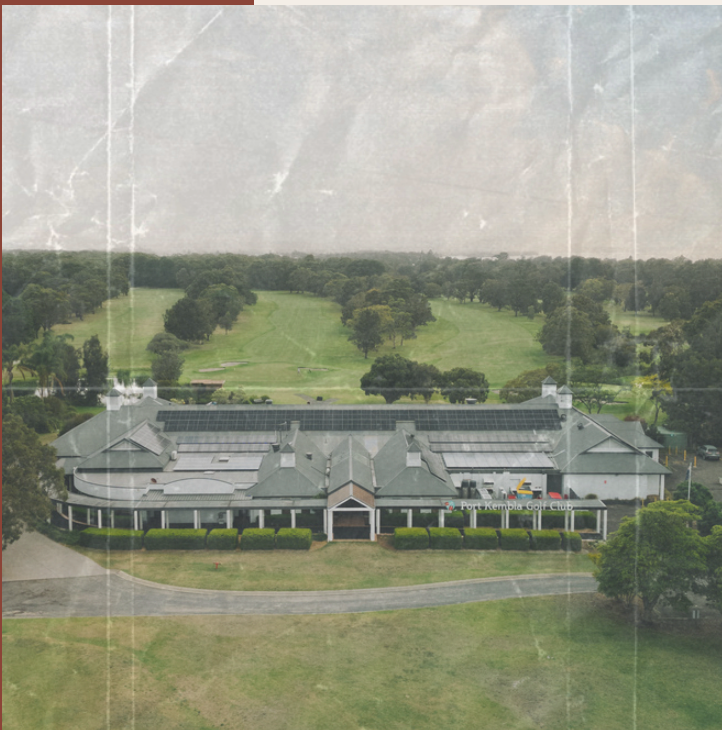
The Clubhouse

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.



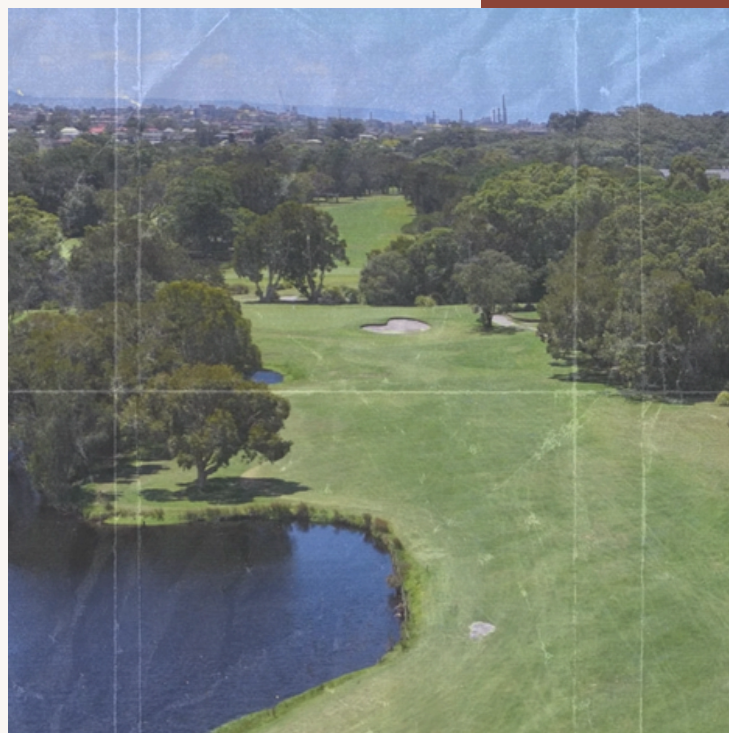
Your Story

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 or on
(02) 4239 5800



Cocktail

Packages

Cocktail Menu 1

Select six of the following

- Bruschetta with Balsamic Glaze (V)
- Salt & Pepper Squid with Lime Aioli
- Spinach and Cheese Triangles (V)
- Satay Chicken Skewers
- Vegetable Spring Rolls (V)
- Coconut Prawns
- Vegetable Empanada (V)
- Vegetarian Arancini (V)
- Pork Steam Bun

\$38PP

Cocktail Menu 2

Select eight of the following

- Brisket Sliders
- Prawn Sliders
- Bruschetta with Balsamic Glaze (V)
- Fish & Chips Box
- Vegetarian Arancini (V)
- Salt & Pepper Squid with Lime Aioli
- Vegetable Spring Rolls (V)
- Chorizo & Haloumi Skewers
- Chicken Satay Skewers
- Cajun Chicken with Chipotle Sauce

\$48PP

Midweek Cocktail Offer

Available Monday-Thursday

- Spinach and Cheese Triangles (V)
- Pork Wontons
- Party Pies
- Sausage Rolls
- Vegetarian Spring Rolls (V)
- Tempura Prawns

\$27PP





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

Isareli 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

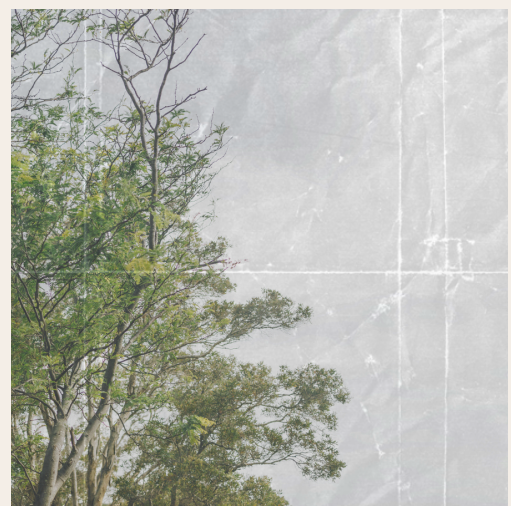
SELECTION OF ONE

Medley of roasted root vegetales 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

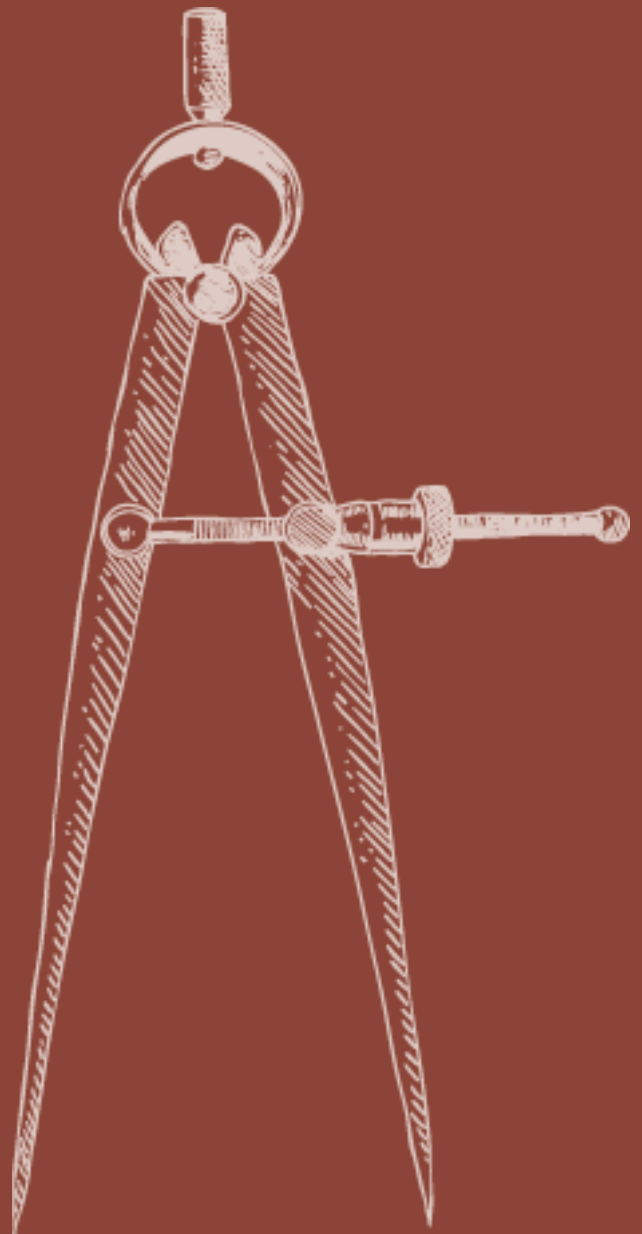
Soft Drink Package

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: 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



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