



Pacific Dunes
Greenhouse

EVENTS

Where Good Food Meets Good Times

pacificdunes.com.au

WELCOME

A VENUE TAILORED TO YOUR VISION

Pacific Dunes Greenhouse is an exceptional choice for hosting private functions, including conferences, birthday parties, and any special occasion requiring a touch of sophistication and versatility.

Set against the backdrop of natural bushland, our modern venue offers fresh, airy spaces equipped with professional facilities to ensure your event is both memorable and seamless.

MINIMUM SPEND & ROOM HIRE

A minimum spend applies to all functions. These requirements fluctuate depending on the time of day, and day of the week of your function. A room hire fee applies to all events - \$300 for half function room or \$500 for whole function room.

YOUR INCLUSIONS

- Event Coordinator
- Private room
- Bifold glass doors open onto outdoor terrace
- PA system & wireless microphone
- Built in speaker system
- Free parking with level easy access to venue & bathrooms
- Sound proofing
- Free wifi

SEATING OPTIONS

- Round tables
- Trestle (long straight) tables
- Cocktail

DIETARY REQUIREMENTS

Please speak to us about any dietary requirements, we do our best to cater to all. Menu items may contain or come into contact with wheat, eggs, tree nuts, milk.

CONTACT US

www.pacificdunes.com.au
dine@pacificdunes.com.au
(02) 4916 0500





PLATTERS

GRAZING BOARD | \$18pp

Hunter Valley Cheeses, cured meats, assorted dips, fresh & dried fruit, charred vegetables, nuts, rice crackers & water crackers

SWEET GRAZING BOARD | \$18pp

Selection of slices, chocolate & salted caramel dippers, wafers, marshmallows, cookies & strawberries

FRUIT PLATTER | \$13pp

Selection of seasonal fruit

SANDWICH PLATTER | \$15pp

Chefs selection of freshly made sandwiches

PIZZA PLATTER \$15pp

margherita, ham & pineapple, pepperoni catered to half per person

HOT PLATTER | \$18pp

Party pies, party sausage rolls, fish cocktails, meatballs, chicken goujons, prawn twisters, samosas & mini spring rolls & condiments

Platters are based on a minimum of 20 guests - surcharges may apply for smaller events

KIDS PLATTER | \$130 (serves 8-10)

Cocktail franks, party pies, party sausage rolls, fish cocktails, chicken nuggets, chips & condiments

KIDS FAIRY BREAD PLATTER | \$45 (serves 8-10)

Classic fairy bread with loads of rainbow sprinkles

KIDS FRUIT PLATTER | \$70 (serves 8-10)

Selection of seasonal fruit in bite sized pieces

CANAPES

3 for \$20pp | 6 for \$32pp | 9 for \$42pp

HOT CANAPES

3 Cheese Arancini | Pesto Mayo

House Made Mini Quiche Lorraine

Lamb Kofta Skewers | Minted Yoghurt

Southern Fried Popcorn Chicken Bites

Pork Belly Bites | Asian Glaze | Sesame

Cheeseburger Sliders | Tomato Relish

Mini Hotdogs | Tomato Sauce | American Mustard

COLD CANAPES

Smoked Salmon | Dill Cream Cheese | Cucumber

Mini Bruschetta

Marinated Zucchini & Goats cheese Bites

Prawn & Avocado Mini Toast | Russian Dressing

Caesar Salad Cups

Antipasto Skewers | Salami | Olive | Bocconcini
Basil | Charred Red Pepper

*Why not add pizzas to your canape selection
for only \$15pp, catered to half a pizza per person*



HIGH TEA

\$75pp minimum of 30 guests

SAVORY

Spinach & Ricotta Mini Quiche

Smoked Salmon Toast | Picked Spanish Onion | Baby Capers | Lemon & Dill Cream Cheese

Rare Roast Beef | Potato Rosti | Cornichon & Horseradish Cream

Egg & Cucumber Finger Sandwiches

Roast Turkey | Cranberry | Brie Finger Sandwiches

SWEET

Passionfruit Macaroons

Mini Banoffee Pie

Lemon Curd Tartlets

Cocktail Scones | Jam & Cream

DRINKS

Glass of Sparkling Wine on arrival
Unlimited English Breakfast Tea



ALTERNATE DROP

TWO COURSES \$70 | THREE COURSES \$85
PLEASE SELECT TWO FROM EACH

ENTREES

Salt & Lemon Pepper Squid | Lime Aioli
3 Cheese Arancini | Pesto Mayo
Prawn & Avocado Cocktail | Lime & Chipotle Mayo
Pork Belly Bites | Sweet Soy | Sesame | Shallots
Thai Chicken Skewers | Sweet Chilli Sauce

MAINS

200g Filet Mignon | Red Wine Reduction
Crispy Skinned Salmon | Almond & Shallot Butter
Sous Vide Pork Belly | Apple Compote | Gravy
Roasted Chicken Supreme | Creamy Honey Mustard Sauce
Pumpkin & Pesto Risotto | Toasted Pine Nuts
Baby Spinach | Shaved Parmesan

SIDES

Rosemary Salt Roasted Chats
Charred Broccolini & Carrots
Seasonal Steamed Vegetables
Potato Gratin
Roast Pumpkin

DESSERTS

Sticky Date Pudding | Butterscotch Sauce | Vanilla Bean Ice Cream | Strawberries
Red Wine Poached Pear | Chocolate Shards
Lemon Sorbet
Vanilla Panna Cotta | Ginger & Rhubarb Compote | Wafer
Rich Chocolate Cheesecake | Chantilly Cream
Pistachio Praline
Pavlova | Seasonal Fruit | Passionfruit Cream



THE DOLLARS

Credit Card Payment

Credit Card Holder: _____

Credit Card Type: _____

Credit Card Number: _____

Credit Card Expiry: _____

Electronic funds transfer

Bank: Commonwealth Bank

BSB: 063 113

Reference No: As per quote

Account Name: Pacific Dunes

Account Number: 1092 5429

Upon completion of the transfer please forward confirmation details so that funds may be allocated to your event account dine@pacificdunes.com.au or Fax 02 4916 0500

TERMS & CONDITIONS

You're booked once you've paid your non-refundable (excepting any extraordinary circumstances) deposit of 50% of the estimated final invoice up to a maximum of \$1,000. Full payment of the estimated total is due 10 days before your event with any additional charges paid for on the day of your event.

Cancellation Policy

Guaranteed Numbers Final numbers must be confirmed 10 working days prior to the event. This is for ordering and staffing purposes. Charges will be according to the numbers confirmed at this time. After this point, small increases can be catered for, but we cannot accept any reductions in numbers.

Damage and Insurance

Pacific Dunes Greenhouse accepts no responsibility or liability for:

- The damage or loss of merchandise left in the function room prior to, during or after the function.
- Any injury incurred through use of the venue.
- The organiser of the function will be held responsible and charged for any damage caused to property during the event by the attendees. - There will be additional cleaning charges if there is an unreasonable amount of cleaning to be done following the function.

Golf Course

Unless you've made prior arrangement to go onto the golf course please don't. Golfers will always have the right of way. Please note high heels cannot be worn on the greens or tee areas. Any damage will be chargeable.

Closing Times

The Club License requires that the function ends by 11:00pm.
All guests must have vacated the property by 11:15pm.

Beverages

As a fully licensed venue The Club requires that all beverages be purchased from the establishment. Function organisers and/or their guests will be prohibited from bringing beverages onto the property.

Smoking

Pacific Dunes Golf Club Smoking Policy forbids smoking inside our function room. A smoking area is provided outside of the function facilities.

This form must be completed and returned to confirm your booking & understanding of the terms and conditions.

I have read and accepted the above Terms and Conditions:

Signed Client: _____

Name of Client: _____



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