Functions

Here's why we're fast-tracking to become the No.1 function venue in the region … modern facilities, outstanding service and quality food and beverage offerings all tweaked for your specific event, function or conference.

We will assist in all aspects of your function, including meals, drinks and entertainment. With a range of function spaces and rooms available, we can cater for intimate gatherings to large events of 250 guests.

PGC Set Menu

$55 Entrée/Main/Dessert - $42 Entrée/Main - $38 Main/Dessert

Looking at adding canapés to your evening? Check out our extensive canapé menu.

House Bread on arrival

Entrée

Choose 2 served alternately

Smoked Salmon Rosti

Smoked salmon on a crisp potato rosti with a poached egg, bearnaise & dressed rocket

Grilled Lamb Salad

Sous vide lamb in a fresh tomato, cucumber & olive salad with a Danish feta & balsamic reduction

Salt & Pepper Squid

Tender squid marinated in lime, flash-fried with chef's pepper blend & pink sea salt

Tennessee Smoked BBQ Bourbon Beef

Slow-cooked, char-grilled with Manhattan BBQ bourbon sauce

Sesame Battered Prawns

Seasme & almond battered prawn cutlets served with steamed rice and a tangy raspberry, coriander & chilli jam

Cantonese Duck Breast

Twice-cooked duck with a coriander & mango salad and a ginger, soy & toasted sesame dressing

Main Courses

Choose 2 served alternately

Portarlington Fresh Fish

Catch of the day either golden crumbed or grilled fresh, served with a remoulade sauce, crisp baby capers, seasoned fries and chef's tangy & fresh Asian style 'slaw

Parmesan Chicken Breast

Chicken breast rolled in parmesan, served with roasted rosemary baby potatoes and a traditional slow-cooked vegetable ratatouille

Mediterranean Chicken

With Mediterranean stuffing, confit garlic smashed chats, char-grilled vegetables and a spicy tomato coulis

Roasted Porterhouse

Peppered and roasted to medium-rare with roasted garlic & shallot potato, traditional Dianne sauce

and buttered garden vegetables

Prosciutto Pork Fillet

Pork fillet rolled in prosciutto with potato & bacon croquette, buttered greens and a honey, port wine & green peppercorn sauce

Greek Lamb Rump

Mediterranean spiced lamb rump char-grilled on a lightly spiced sweet potato and fresh greens with a fresh meditteranean salsa

Dessert

Choose 2 served alternately

Chocolate & Rum Indulgence

Double-barrel rum-soaked raisins in a decadent dark chocolate slice with double cream, chocolate shards and strawberry & mint salad

Baileys Chocolate Tart

Crumbly chocolate base filled with creamy Baileys ganache, double cream and toasted almonds

Tasmanian Apple Fritters

Cider-poached Tasmanian apples, sweet crisp cider batter, cinnamon-infused maple and a fresh lemon sorbet

Fresh Berry Eton Mess

Layers of crisp meringue, vanilla crème patissiere and crushed almonds, served with sticky berry compote & biscotti

For The Kids

$22 Main/Dessert

Mac 'n Cheese

Classic & cheesy macaroni served with toasted garlic bread

Fish & Chips

Crumbed or grilled with fries, lemon and tartare sauce

Crumbed Chicken Tenders

Crumbed fresh chicken tenders with fries and sweet chilli sauce

120gm Scotch Fillet Steak

With roast potato, greens and gravy

Kids' Desserts

Chocolate Brownie

Warm brownie with rich chocolate sauce and whipped cream

Blueberry & Apple Cake

Individual blueberry & apple cake served with berry coulis and fresh cream

Caramelised Banana Pancake

Pancakes topped with banana in butterscotch sauce with fresh cream

Tasting Menu

4 course / oysters & 3 tasting courses $72

3 course / oysters & 2 tasting courses $57

2 course / oysters & 1 tasting courses $42

3 course / 3 tasting courses $48

2 course / 2 tasting courses $33

House Bread on Arrival

Oysters

We will serve 2 of each selection per person served on share plates per table

Natural Oysters

Served chilled with sliced lemon

Kilpatrick Oysters

Served warm with grilled bacon & our rich tangy Worchestershire sauce blend

Tasting Courses

choose 2 tasters per course to be served alternate drop, allowing sharing and swapping

Fish Cakes

White fish & salmon, dill, lemon, asparagus & Béarnaise sauce

Sesame Battered Prawns

Sesame & almond battered prawn cutlets, served with steamed rice and a tangy raspberry, coriander & chilli jam

African Lamb

Sous vide African lamb with spiced sweet potato and African jus

Buffalo Chicken Wings

Seasoned and baked with chef's buttery hot sauce & Asian style 'slaw

Tennessee Smoked BBQ Bourbon Beef

Slow-cooked and char-grilled with Manhattan BBQ bourbon sauce & cajun fries

Malaysian Satay Chicken

Chicken thigh with a creamy coconut & coriander Malaysian satay sauce

Cantonese Duck Breast

Twice-cooked duck with a coriander & mango salad and a ginger, soy & toasted sesame dressing

Mediterranean Spiced Pumpkin

Spiced pumpkin, char-glazed beetroot, dukkah feta and char bread

PGC Indulgent Seafood Set Menu

$85 Oysters/Entrée/Main/Dessert - $75 Oysters/Main/Dessert - $52 Main/Dessert

House Bread on arrival

Oyster Platter

fresh oyster platters served to the table as 3 natural & 3 Kilpatrick per person

Entree

Choose 2 served alternately

Salt & Pepper Squid

Tender squid marinated in lime, flash-fried with chef's pepper blend & pink sea salt

Fish Cakes

White fish & salmon, dill, lemon, asparagus & Béarnaise sauce

Sesame Battered Prawns

Sesame & almond battered prawn cutlets served with steamed rice and a tangy raspberry, coriander & chilli jam

Main Course

Choose 2 served alternately

Grilled Salmon Dukkah

Tasmanian Salmon fillet rolled in house dukkah, grilled to medium-rare with crispy prosciutto and a tomato, olive, cucumber & fig balsamic salad

Portarlington Fish & Scallops

Grilled fillet topped with pan fried scallops, buttered asparagus & baby spinach and a creamy Bearnaise sauce

Scallop, Fish, Prawn & Mussel Broth

Pan-fried scallops, Portarlington mussels and prawn cutlets tossed with soba noodles and crisp Asian vegetables in a garlic, fennel, saffron & white wine broth, served with toasted ciabatta

Desserts

Choose 2 served alternately

Baileys Chocolate Tart

Crumbly chocolate base filled with creamy Baileys ganache, double cream and toasted almonds

Tasmanian Apple Fritters

Cider-poached Tasmanian apples, sweet crisp cider batter, cinnamon-infused maple and a fresh lemon sorbet

Fresh Berry Eton Mess

Layers of crisp meringue, vanilla crème patissiere and crushed almonds, served with sticky berry compote & biscotti

General Information

The Room

Everything you need is contained in this magnificent venue with a capacity of up to 180 people (cocktail style), fully stocked bar, area for DJ or band, and the all-important dance floor.

Decorations

You are more than welcome to decorate the room yourself, no items are to be adhered to any wall or structure within the room and, sorry but no confetti products. Any decorations that are left will be disposed of by the team at the end of the night unless prior arrangements are made with the function co-ordinator.

Music & Entertainment

To make the most of the night, you can bring in a band or DJ to add to the party atmosphere. If you are looking for your own playlist in the background, have a chat with the team about what can be arranged. The Portarlington Golf Club does not allow any form of entertainment that would be considered offensive.

Liquor

We are a fully licensed so we can meet all beverage requirements for your function. BYO is not permitted. The Portarlington Golf Club has a house policy on Responsible Service of Alcohol (included in pack), all guests are asked to abide by the policy at all times.

Catering

The club's chefs have a large selection of function menus available for your specific requirements. The menus provided are suggestions, but we are happy to personalise a menu to suit your budget or tastes. It is essential that you notify us if there are any specific dietary requirements or food allergies before your function. Portarlington Golf Club does not allow food (except for celebratory cakes) to be brought on to the premises for consumption and food is not to be taken from the premises.

Security

With prevention better than cure, for all 21st birthdays, security is compulsory. This is to alleviate any problems which may arise on the evening. Please note the club does not offer 18th birthday packages.

Confirmation

Tentative bookings will be held for 1 week, after which a deposit of $400 is required to confirm the booking. Balance of account is to be paid a minimum of 7 days before your function, with any additional bar tabs to be settled on the evening. If a function date needs to be changed, the Portarlington Golf Club will make every effort to work with you to find a suitable date and the deposit paid can be transferred to the new date.

Attendance

An approximate number of guests is required at time of booking the event. A guaranteed minimum number of guests is required 7 days prior for the purpose of staffing. Persons under the age of 18 attending must be in the company of a parent or guardian. Additional conditions apply for 21st parties:

- A guest list must be presented to the club before the party
- Only guests on the list will be permitted to enter the function.
- All guest over the age of 18 must show proof of identification. The only three forms of identification that will be accepted are a photo driver's licence, current passport or a proof of age card.

Insurance

Portarlington Golf Club will take all possible care but accepts no responsibility for damage or loss to merchandise or other property before, during or after a function.

Damage

Clients are financially responsible for any damage that occurs to the clubhouse, its facilities or property by its guests during the function.

Club Rules/Dress Code

We ask that you let your guests know that entry to the club is subject to the club's dress code and conduct and behaviour policy. Entry can be refused if they do not meet the club's criteria. To ensure the comfort and enjoyment of all members and guests ,a minimum dress standard of neat casual attire and footwear is required at all times. The overall appearance must be neat, clean and tidy and all hats must be removed while in the club. Themes and fancy dress must be pre-approved by management.

Cancellation or postponement by the hirer – COVID

Notwithstanding any other clause in these terms and conditions, the hirer may cancel or postpone the event if:

a) It is not possible to lawfully hold or conduct the event on the scheduled date because of a COVID related state of emergency, public health directive or other State or Commonwealth government direction or law;

or

b) The maximum number of patrons that are permitted to attend the event on the scheduled date under any COVID related states of emergency, public health directives or other State or Commonwealth government directions or laws is less than the expected or confirmed number of guests.

If:

a) It is not possible to hold or conduct the event on the scheduled date because of a COVID related state of emergency, public health directive or other State or Commonwealth government direction or law; or
b) The hirer wishes to cancel or postpone the event because the maximum number of patrons that are permitted to attend the event on the scheduled date under any COVID elated states of emergency, public health directives or other State or Commonwealth government directions or laws is less than the expected or confirmed number of guests.

the hirer must:

c) Immediately notify the Portarlington Golf Club the circumstances which prevent the hirer from holding or conducting the event; and
d) Use its best endeavours to postpone the event to a new date within 6 months of the scheduled date however the postponement to a COVID rescheduled date subject to the availability of such date.

Booking Form

At the time of booking, please provide us with the following information:

Contact Name/s:

Address:

Mobile:

Email:

Proposed function date:

Times required: from to

Function Type:

Door Card Name - This lets guests know where to go:

Anticipated Numbers:

I acknowledge having read a copy of the general information along with the rules and regulations of the Portarlington Golf Club.

Signature: Dated:

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