

# Conferences at Pymble Golf Club

## The Lounge Room:

Room Hire - \$500 full day  
\$400 half day

Dimensions – 14.2m x 10.1m

Set Up – U-Shape for 25 guests  
Theatre Style for 80 guests  
Classroom for 60 guests  
Cabaret for 48 guests

Features – built in data projector & screen, large balcony overlooking the golf course for break out.

## The Boardroom:

Room Hire - \$400 full day  
\$300 half day

Dimensions – 6.7m x 5.8m

Set Up – Boardroom for 12 guests

Features – oval boardroom table with 11 directors chairs, plasma screen for powerpoint or dvd presentation.

## The Kel Nagle Room:

Room Hire - \$400 full day  
\$300 half day

Dimensions – 10m x 11m

Set Up – U-Shape for 18 guests  
Theatre Style for 60 guests  
Classroom for 48 guests  
Cabaret for 40 guests

Features – data projector & screen, lcd tv & dvd player

All rooms have access to wireless broadband, whiteboards & flipcharts at no extra charge. We also provide writing pads & pens, iced water & lollies on tables.

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## **All Day Conference - \$36pp**

### **On Arrival**

Self-serve coffee & tea station  
Orange Juice  
Mini Danish pastries & croissants

### **Morning Tea**

Self-serve coffee & tea station  
Toasted fruit bread

### **Lunch**

Platters of assorted sandwiches: includes mini rolls, tortilla roll-ups,  
toasted Turkish fingers & finger sandwiches  
Fresh fruit basket  
Jugs of lemon squash & mineral water  
Tea & coffee

### **Afternoon Tea**

Assorted gourmet biscuits & shortbread made in house, served with tea & coffee

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## **Breakfast Option 1**

Per Table: Platters of seasonal fruit served with passionfruit yoghurt. Assorted bakery basket with Danish pastries & croissants.

Jugs of fresh orange juice.

Freshly brewed tea & coffee.

Followed by: Scrambled eggs served on toasted Turkish bread, served with grilled balsamic tomato, crispy maple pepper bacon & sautéed mushroom.

\$32 per person (minimum 40 guests)

## **Breakfast Option 2**

Assorted breakfast canapés on arrival: toasted ham & cheese fingers, mini fruit salads, muesli & yoghurt shots, smoked salmon croissants.

Followed by: Coddled eggs with spinach & cheese served with toasted English muffin, crispy bacon, Mergues chipolatas & tomato relish.

Includes jugs of fresh orange juice per table.

Freshly brewed tea & coffee.

\$38 per person (minimum 40 guests)

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## **Continental Breakfast Buffet**

Orange Juice on tables  
Assorted Bakery Basket including:  
Danish Pastries, Muffins & Croissants  
Toast with Butter, Honey & Jams  
Selection of individual Yoghurts  
Fresh Seasonal Fruit Platter  
Honey Roasted Leg Ham Platter with Sliced Cheddar Cheese  
Freshly Brewed Coffee & Tea

\$18 per person (minimum 15 guests)

## **Full Breakfast Buffet**

Assorted Bakery Basket including:  
Danish Pastries, Muffins & Croissants  
Toast, Butter, Honey & Jams  
Fresh Seasonal Fruit Platter  
Fluffy Scrambled Eggs, English Breakfast Sausages, Bacon, Oven  
Roast Tomatoes & Saute Mushrooms  
Orange Juice on tables  
Freshly Brewed Coffee & Tea

\$25 per person (minimum 30 guests)

## **Stand-up Corporate Breakfast**

Muesli Bar Assortment  
Selection of individual Yoghurts  
Assorted Muffins  
Ham & Cheese Croissants  
Scrambled Egg & Smoked Salmon on English Muffin  
Fresh Seasonal Fruit Platter

\$22 per person (minimum 15 guests)

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## **Stand up Corporate Lunch Buffet - \$35pp**

Rare roast beef, baby spinach & semi dried tomato with horseradish cream on freshly baked roll  
Smoked salmon tortilla roulade with cream cheese, red onion, capers & rocket  
Chicken, avocado, watercress & basil mayonnaise on fresh sourdough  
Tuna & dill mousse tartlets  
Pumpkin, mushroom & bacon arancini  
Char grilled marinated chicken skewers with hollandaise sauce

Chinese Noodle Boxes - Choose one from the following:

Prawn & vegetable fried rice  
Egg noodles with braised beef & oyster mushrooms  
Curry with steamed basmati rice, raita & mini pappadums; Butter  
Chicken; Lamb Korma; Colombo Beef; Black Bean Pork  
Smoked Salmon Caesar Salad

Fresh seasonal fruit platter

Jugs of orange juice & lemon squash.

Selection of Twinings teas & freshly brewed Segafredo coffee.

Price includes GST.

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## **Post Conference Cocktails - \$38pp**

### **Savoury**

Salt & Pepper cuttlefish with passionfruit dipping sauce  
Braised pork belly with fennel & apple chutney  
Peking duck pancake with shallot, cucumber & hoi sin sauce  
Gruyere & red onion marmalade tartlet  
Pumpkin & chickpea patties with cucumber raita dipping sauce  
Chilli & lime dressed king prawn skewers  
Chorizo, roasted red pepper & mozzarella pizzetta  
Beetroot & vodka cured ocean trout with Thai basil salad, served in Chinese spoons  
Grilled pepper steak skewers with Béarnaise sauce  
Cocktail shepherds pie with spicy tomato chutney  
Honey & mustard quail drums with baby herbs

### **Sweet**

Spiced cherry crème brûlée  
Citrus curd tartlet  
Pecan tartlet  
Individual lemon meringue pie  
Chocolate ganache torte  
Fruit skewers drizzled with Belgian chocolate sauce

Beresford Beacon Hill Brut NV  
Beresford Beacon Hill Semillon Sauvignon Blanc  
Barwang "Cafe Series" Shiraz Viognier  
Local Draught Beers  
Orange Juice & Soft Drinks

One hour service duration  
Choose 8 items from the above food list

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