

# Parties + Celebrations

ENGAGEMENTS // ANNIVERSARIES // BIRTHDAYS // CHRISTENINGS // REUNIONS





# Welcome!

Whatever the occasion, Etiquette Catering will ensure your day is one to remember! From christenings, birthdays, engagements to reunions, Moore Park Golf is the perfect venue to celebrate.

Moore Park Golf House is a charming heritage-listed building. Set in the picturesque Centennial Park, our function rooms overlook the stunning city skyline, buzzing golf course and Driving Range.

Less than 10 minutes from the CBD, Moore Park Golf is easily accessible from all parts of the greater Sydney region and we have ample free parking on-site.

We understand you want your event to be exceptional and have prepared a number of menus for you to choose from. Over the next few pages you will find detailed information about our rooms, facilities and menus.

Please take your time to review this information and we welcome any further questions you may have. We will be happy to show you and your family around the venue and personally explain the menus and options available.

Warm regards,

*Stephanie Cowan*

Events + Marketing Manager  
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**ETIQUETTE**  
CATERING

**mooreparkgolf**  
centennial parklands



# Event Spaces

## THE CLEVELAND // \$325

Perfect for the smaller, more intimate celebration, The Cleveland has 3 walls of windows overlooking the range and golf course.

**Room Capacity: Sit Down 30 PAX // Cocktail 30 PAX**

## THE HERITAGE // \$650

The Heritage is a large function space, complete with windows that provide a copious amount of natural light during the day and views of the city skyline at night.

**Room Capacity: Sit Down 90 PAX // Cocktail 100 PAX**

## THE PARK VIEW BAR // \$750

The Park View Bar is a large flexible space with views of the putting green and rolling fairways of the golf course. The room has a fully licensed bar. Available for evening hire only or for daytime events by arrangement.

**Room Capacity: Sit Down 120 PAX // Cocktail 150 PAX**

## PATIO TERRACE + DRIVING RANGE // \$POA

Sip, nibble and mingle amongst the vibrant backdrop of Moore Park Golf! Start with drinks outside or host exclusively on The Patio Terrace or on the top level of The Driving Range. Wet weather back-up included.

**Capacity: Cocktail 80 PAX**

All hire costs include the room, tables, chairs, crockery, cutlery, glassware, dance floor if required, AV, floor staff and event coordinator.

Jump over to  
[www.mooreparkgolf.com.au](http://www.mooreparkgolf.com.au)  
to check out the 360 videos of all our rooms!



# Grazing Boards

## MIDDLE EASTERN // \$85 // serves 8-10

Our falafel, hummus, olive tapenade, chargrilled marinated vegetables, baba ganoush, tzatziki, lamb + dukkah sausage rolls

## ITALIAN // \$110 // serves 8-10

Baked ricotta, frittata, salami, prosciutto, marinated artichokes, tomato + basil salsa, olive tapenade, our pesto + crostini

## FRENCH // \$110 // serves 8-10

Brie, blue, goat's cheese, grapes, mixed nuts, our hot smoked salmon, chicken liver paté, white anchovies + crostini

## ASIAN // \$110 // serves 8-10

Salt pepper prawn har gow, our rice paper rolls, sesame barramundi, spring rolls + edamame wontons

## SANDWICHES/WRAPPS // \$90 // serves 8-10

An assortment of gourmet sandwiches + wraps

## CHEESE SELECTION // \$110 // serves 8-10

Australian + international cheeses, dried fruit, nuts, grapes + crisp bread

## SWEET BITES // \$65 // serves 8-10

Our hand cut chocolate truffles, fudge brownie + mini tarts

## SEASONAL FRUIT // \$65 // serves 8-10

A selection of fresh seasonal fruit

## MINI BURGERS // \$95 // 15 PIECES

Please select 1 variety per platter.

- Dukkah lamb, chargrilled eggplant + red pepper relish
- Beef, Swiss cheese, tomato relish + watercress
- Pulled BBQ pork + fennel slaw
- Karaage chicken, Asian slaw + chilli aioli
- Chargrilled Mediterranean vegetables, haloumi + harissa

## GRAZING STATIONS

+ Add to any catering package!

## SUSHI // \$7.5pp (4pc) // min. 25 guests

Our Sushi roll selection, wasabi + pickled ginger

## ROAST HAM // \$7.5pp // min. 25 guests

Honey + orange glazed double-smoked ham, warm bread rolls, pickles + assorted condiments

## CHEESE // \$12pp // min. 10 guests

Selection of Australian + international cheeses, dried fruits, nuts, farmhouse pickle, lavosh + crisp bread

## OYSTERS // \$38/doz // min. 5 dozen

Freshly shucked Sydney rock oysters with miso, ginger + Yuzu

**\*\* Please ask about our vegetarian + vegan options \*\***



# Lunch Menu

## GOURMET SANDWICHES // \$12

- Gourmet wraps, mini rolls, Turkish; 5 varieties inc. vegetarian\*\*

## GOURMET SANDWICHES & HOMEMADE SOUP // \$16.5

- Gourmet wraps, mini rolls, Turkish; 5 varieties inc. vegetarian\*\*
- Delicious, fresh seasonal soup

## SANDWICHES + SALADS + FRUIT // \$22

- Gourmet wraps, mini rolls, Turkish; 5 varieties inc. vegetarian\*\*
- Chef's selection of 2 seasonal salads
- Seasonal fruit platter

## GOURMET WORKING LUNCH // \$24

- Gourmet wraps, mini rolls, Turkish; 5 varieties inc. vegetarian\*\*
- Mezze selection of deli cut meats, chorizo, house smoked salmon, dips, chargrilled veggies and crisp breads
- Seasonal fruit platter

## FRESH + DELICIOUS SHARED PLATES // \$29.5

Inspired by seasonal produce, an intimate luncheon experience.

- Two hot dishes (seasonal selection)
- Two healthy & filling Chef's salads
- Whole meal bread rolls + butter

**\*\* Gluten free option available, +\$2 per person \*\***

## CONTEMPORARY PLATED LUNCH // \$29.5 +

One and two course plated options available.

## CHAMPAGNE HIGH TEA // \$39

A delicious assortment of home baked savoury + sweet treats, served on a high tea stand. Bespoke menu options available.

- Finger sandwiches: poached chicken + free range egg
- Mini quiche, ricotta + fine herbs and mushroom + thyme
- Apple wood smoked salmon, dill cream in filo basket
- Roasted pumpkin + thyme frittata w/ basil feta
- New York cheese cake
- Raspberry frangipani tart
- Funky fudge brownie
- 1 glass of Prosecco per guest
- Arte Caffè coffee + herbal tea station
- Selection of juices

## PAELLA // \$36

- Paella with prawns, chorizo, chicken + saffron cooked and served from a traditional oversized pan
- Salad Bar (3 chef's selections salads)
- Crisp bread



CORONA +  
SANGRIA BAR  
\$26  
per guest!



# Canapé Menu

5 CANAPÉS // \$22 | 7 CANAPÉS // \$27 | 10 CANAPÉS // 34.5

## COLD CANAPÉ MENU

- Freshly shucked oysters + mandarin granita
- Apple wood smoked salmon + dill cream in filo basket
- Seared salmon + Thai betel leaf salad
- Baja peppered swordfish in blue corn tortilla
- Kingfish ceviche, mandarin, jalapeno + celery
- Sweet potato frittata, feta + basil cream
- Roasted beetroot + goat's cheese in filo
- Peppered strawberry, feta, watermelon + mint
- Caramelised onion + marinated feta tarts
- Spanish potato tortilla + smoked tomato salsa
- Crostini: pea, parmesan + mint **\*or\*** heirloom tomato, mozzarella + basil pesto **\*or\*** pork rilette + cornichon
- Vietnamese Peking duck rice paper rolls
- Saigon prawn + chicken rice paper rolls
- Gazpacho soup shots + crispy prosciutto
- Rare beef horseradish + chive toast

## HOT CANAPÉ MENU

- Butterflied king prawns + garlic lemon butter
- Salt chilli squid + lemon olive oil
- Hot smoked Atlantic salmon cake + wasabi cream
- Dumplings: edamame wonton **\*or\*** prawn har gow **\*or\*** Shanghai mushroom
- Spring rolls: miso eggplant **\*or\*** sesame barramundi **\*or\*** Peking duck
- Baked sweet potato + goat's cheese samosa
- Nepalese aloo chop potato cake + pickled cucumber salsa
- Pea, mint + parmesan arancini
- Spinach + ricotta pastizzi
- Chicken tikka sticks + mint yogurt
- Chilli chicken skewers
- Chicken cranberry + brie puffs
- Thai chicken sesame balls
- Tamarind duck poppadom
- Five spice pork belly squares
- Minted lamb kefta + tzatziki

## DESSERT CANAPÉS

- Chocolate + walnut truffles
- Pear galette + ripe brie
- Rhubarb + cream fresh tarts
- Raspberry + almond tarts
- Chocolate dipped strawberries
- Mini gelato cones
- Mini cupcakes

## MINI BURGERS // add \$7.5 per guest

- Dukkah lamb, chargrilled eggplant + red pepper relish
- Beef + Swiss cheese, tomato relish + watercress
- Pulled BBQ pork + fennel slaw
- Karaage chicken, Asian slaw + chilli aioli
- Chargrilled Mediterranean vegetables, haloumi + harissa

## ROVING ENTRÉES // add \$10.5 per guest

- Chow mein noodles: vegetarian **\*or\*** mild chilli chicken **\*or\*** prawns (\$4pp surcharge)
- Karaage chicken + rice
- Slow cooked pork + fennel ragu **\*or\*** ratatouille + basil penne
- Nepalese chicken curry **\*or\*** roast pumpkin curry
- 12 hour lamb shoulder, couscous + chimichurri salsa
- Fish + chips, our tartare sauce



# Plated Menu

ALTERNATE SERVE: 2 COURSE // \$52 | 3 COURSE // \$65 | + 3 CANAPÉS // \$10.5

## ENTREE

- Blue swimmer crab ravioli, saffron + young ginger
- Cured king fish, sesame, grapes + celery
- Nepalese blue swimmer crab cake, pickled daikon + raita
- Ocean trout pastrami, labneh + fennel crisp bread
- Gin cured ocean trout, green olive tapenade, pickled escholotes + tomato cloud
- Poached prawn + pickled cucumber salad
- Kingfish ceviche, chilli, coconut + tomato
- Tiger prawn, avocado, Japanese seaweed salad + puffed grains
- Beetroot cured salmon, horseradish on rye
- Pumpkin, burnt butter + sage ravioli
- Miso eggplant chips, pickled eschallot + watercress salad
- Smoked chicken, melon, mandarin + chorizo
- Poached chicken, coconut, crispy shallots + betel leaf salad
- Teriyaki beef carpaccio, potato salad + yuzu sabayon
- Chorizo + goat's cheese tart, vine ripened tomato
- Smoked pork belly, apple, yuzu + fennel

## MAIN

- Cone bay barramundi, candied sweet potato, artichoke puree, preserved lemon + red vein Sorel
- Banana prawn, harrisa, chargrilled vegetable + pickled cucumber tzatziki
- Crispy skin ocean trout, sumac, cumin + caraway spiced potato, pickled lemon + parsley
- Dill crusted salmon, baby caper + olive potato gratin, peppered asparagus + yuzu burre blanc
- Moroccan roasted vegetable wellington + kasundi relish
- Burnt leek + brie cannelloni, roasted vine ripened tomatoes

## MAIN CONT.

- Pea, Persian feta + mint risotto, kale chips
- Chicken, tarragon + pine nut filo parcel, wholegrain mustard dressing
- Free range chicken breast stuffed with pesto ricotta, brussel sprouts, honey roasted + tahini Dutch carrots
- Free range chicken breast, beetroot risotto, goat's cheese, spring onion + hazelnuts
- Sichuan pepper chicken breast, miso eggplant, cardamom + orange cumin roasted carrots
- 12 hour lamb shoulder, lemon thyme, garlic baked potato, green beans + tzatziki
- Lamb backstrap, smoked roasted eggplant, chilli oil + chimichurri
- Wagyu rump 5+, roasted mushroom, garlic shoots, pickled eschalots + sweet potato
- 24 hour beef cheeks, garlic mash + jus
- Beef fillet dry rub 58 dauphinoise potato, truffle crumb + peppered asparagus
- Beef fillet, smoked garlic puree, chipotle butter + braised leek

## DESSERT

- Salted caramel tart, white chocolate soil + vanilla cream
- Triple chocolate dome, chocolate ice cream, praline + shortbread crumb
- Salted caramel popcorn log
- Mango + coconut savarin, coconut tuile, pistachio
- OMG carrot cake, walnut tulle, lemon cream
- Pear + walnut crumble, brandy anglaise



# BBQ Menu

## BBQ MENU 1 // \$34

- Crusty bread roll
- Marinated Tandoori chicken
- Gourmet beef sausages
- Grass fed marinated rump steak
- Three salads – choose from salad options

## BBQ MENU 2 UPGRADE // \$40

- Smoked garlic bread
- Marinated Tandoori chicken **\*or\*** chimichurri chicken
- Gourmet beef sausages
- Grass fed marinated rump steak
- Salt + pepper squid **\*or\*** salt + chilli whitebait
- Three salads – choose from salad options

## BBQ MENU 3 PREMIUM // \$52

*Minimum 40 guests.*

- Chilli + parmesan bread
- Marinated Tandoori chicken **\*or\*** chimichurri chicken
- Gourmet beef sausages
- Grass fed marinated rump steak
- Atlantic salmon fillet + yuzu sabayon
- Salt + pepper squid **\*or\*** salt + chilli whitebait
- Three salads - choose from salad menu
- Arte Caffè coffee + tea station
- Sweet bite platters

## SALAD MENU

- Greek salad of olives, feta, basil, tomato + cucumber
- Wild rocket + parmesan, oven dried tomato + balsamic dressing
- Moroccan citrus couscous
- Thai coleslaw, red cabbage, toasted sesame, bean shoots + nam jim
- Caesar salad, bacon, garlic sough dough croutons + free range egg
- Indian spiced lentil
- Spiralle pasta, basil pesto + baby spinach
- Brown rice tabouleh, herbs, tomato + lemon
- Potato, broccoli, beans + pesto
- Roasted root vegetable, rosemary, olive oil + garlic
- Quinoa, roasted Dutch carrots, roma tomato + haloumi
- Thyme roasted beets, goat's curd + walnuts
- Nepalese potato, coriander, turmeric + pickled daikon





# Shared Plates

Minimum 25 guests.

## FRENCH FARM HOUSE // \$62

- Bruschetta platters to start
- Roasted free range chicken + garlic bread sauce
- Crispy skin Atlantic salmon, fennel + béarnaise
- Roasted head of cauliflower, almond + mint
- Roasted baby carrots, honey + sesame
- Green leaf salad, pickled lemon w/ Dijon dressing
- Roasted herb potato + smoked garlic aioli
- Summer fruit pudding + chocolate truffles + coffee/tea

## ITALIAN KITCHEN // \$62

- Selection of rostini platters to start
- Burrata, vine ripened tomato + basil salad
- Roasted pumpkin, sage + goat's cheese ravioli
- Grilled cod + gremolata risotto
- Chicken breast, prosciutto + figs
- Bitter leaves, parmesan + balsamic
- Ricotta gnocchi
- Tiramisu + chocolate truffles + coffee/tea

## SEAFOOD // \$62

- Lightly pickled mackerel, sriracha + baby chervil to start
- Beetroot cured ocean trout, horseradish on rye
- Karaage chicken + yuzu mayo
- Crispy skin barramundi, smoked artichoke puree + sorrel
- Grilled king prawns, kombu + lime leaf butter
- Green yuzu salad
- Caper creamed potato
- French lemon tart + chocolate truffles + coffee/tea

# Buffet

## CONTEMPORARY BUFFET STATION // \$56

Minimum 40 guests.

### COLD SELECTION

- Leg ham off the bone w/ honey and mustard glaze
- Prawn platter w/ wasabi cream

### HOT SELECTION

- Spinach, ricotta chargrilled zucchini lasagna
- Hot roast sirloin mustard crust
- Tandoori chicken w/ coriander yoghurt dressing
- Crispy skin ocean trout w/ yuzu béarnaise
- Roasted thyme and rosemary potatoes

### SALAD SELECTION // Choose 3 salad options:

- Greek salad of olives, feta, basil, tomato + cucumber
- Wild rocket + parmesan, oven dried tomato + balsamic dressing
- Moroccan citrus couscous
- Thai coleslaw, red cabbage, toasted sesame, bean shoots + nam jim
- Caesar salad, bacon, garlic sough dough croutons + free range egg
- Indian spiced lentil
- Spiralle pasta, basil pesto + baby spinach
- Brown rice tabouleh, herbs, tomato + lemon
- Potato, broccoli, beans + pesto
- Roasted root vegetable, rosemary, olive oil + garlic
- Quinoa, roasted Dutch carrots, roma tomato + haloumi
- Thyme roasted beets, goat's curd + walnuts
- Nepalese potato, coriander, turmeric + pickled daikon

### DESSERT SELECTION

- Baby chocolate + walnut brownies
- Raspberry cheesecake
- Fresh fruit platter
- Arte Caffè coffee + herbal tea station



# Beverage Menu

## BEVERAGE OPTIONS

1. Beverage Package (Premium or Platinum)
2. Charge on consumption
3. Open bar account (allocated by time and/or drink specification)
4. Open bar account (designated person to advise staff of cessation)
5. Pre-set bar tab (with allocated limit)

### PREMIUM BEVERAGE PACKAGE

2 HOUR // \$28 | 3 HOUR // \$33 | 4 HOUR // \$38 | 5 HOUR // \$43

- Australian tap beer
- Somersby Cider + Hahn Ultra Light bottles
- Pete's Pure Prosecco, Wentworth NSW
- Pete's Pure "Bianco" Pinot Grigio Fiano, Euston NSW
- Pete's Pure "Rosso" Shiraz Pinot Noir, Euston NSW
- Soft drinks and Purezza still + sparkling water

### PLATINUM BEVERAGE PACKAGE

2 HOUR // \$34 | 3 HOUR // \$40 | 4 HOUR // \$46 | 5 HOUR // \$52

- Australian tap beers, all bottled beers + ciders
- Pete's Pure Prosecco, Wentworth NSW
- Bleasdale Chardonnay, Adelaide Hills SA
- Forest Hill Sauvignon Blanc, Mount Barker WA
- La Vieille Ferme Rosé, Rhone Valley FRA
- Earthworks Shiraz, Barossa Valley SA
- Bleasdale Cabernet Sauvignon, Langhorne Creek SA
- Soft drinks and Purezza still + sparkling water

## FINISHING TOUCHES

The perfect touch! Please ask us for a quote for your event:

- Signature cocktail on arrival
- Champagne cocktails
- Jugs of Pimms + lemonade
- Jugs of sangria
- Port and cheese boards





Thank you so much for everything you, and your wonderful staff did last Saturday to make our night the fabulous success it was. Your professionalism, patience and support were very very much appreciated! We've had heaps of excellent feedback about the night - the venue, the food (people raved about it) and the service. All 5 star! Could you please book us in again for next year?

FUNDRAISING DINNER // MARCH 2017

On behalf of the Sydney High School Class of 1959, please accept our sincere thanks for the great success of the event. From the first courteous response from you, the venue, the food, the drinks & superb service - all combined to make our Reunion a beauty in many ways! Our group travelled long distances - international, interstate & intrastate to join the festivities. Your professional touch gave our event the gloss it needed.

SBHS REUNION // AUGUST 2017

Greta and I would like to extend our sincerest thanks and appreciation to an absolutely flawless event. From start to finish through the whole process, nothing was a concern, every query easily answered and the 'on the night' execution perfect. Events are made by trouble shooting and being in the moment so the extra speaker, the cake all cut up and plated, the staff (excellent) and the venue itself was incredible. So thank you very much. We will definitely recommend if not book again.

40<sup>TH</sup> BIRTHDAY // FEBRUARY 2018

Just a little message for a very big thank you! It's been a real pleasure to work with you preparing this event and even more on the day Saturday, to enjoy your magnificent venue and your lovely team. All guests agreed to give a special mention to the delicious food and congratulated us also on the beautiful set up and good vibes. It's been a great party and we will all keep very good memories.

ANNUAL CORPORATE PARTY // FEBRUARY 2018





*Contact Us!*

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