



FUNCTIONS



KILLARA GOLF CLUB

— THE VENUE —

556 Pacific Highway, Killara, NSW 2071 Australia — P: 9498 2700 F: 9498 6783 — www.killaragolffunctions.com.au — events@kgc.com.au



THANK YOU FOR CONSIDERING KILLARA GOLF CLUB FOR YOUR SPECIAL OCCASION

Situated in the heart of the North Shore, only 14kms from Sydney's CBD and with ample complimentary guest parking, The Killara Golf Club provides the perfect setting for your special event. Celebrate your occasion with style and elegance in our beautiful Clubhouse and surrounding parkland golf course.

Whether you are planning a:

- Wedding
- Conference
- School Function
- Birthday
- Christmas Party
- Meeting
- Christening
- Corporate Golf Day
- Wake
- Reunion

or any other Special Event, The Killara Golf Club specialises in functions of all sizes and occasions.

Experience the exceptional food, service and ambience of our idyllic function venue. The Killara Golf Club's functions team are passionate about making your event one to remember. We can assist you with every aspect of your function in accordance with your individual requirements, including menu selections, order of proceedings and organising decorations and entertainment.

While The Killara Golf Club is known as one of Sydney's most prestigious private member clubs, we warmly welcome enquiries from non-members.

Please call our Hospitality and Events Manager on (02) 9498 2700 or email events@kgc.com.au to discuss your next function.





Our spacious, elegant and versatile main dining room can accommodate up to 140 guests in a sit-down style reception with dance floor, or up to 180 guests without a dance floor. The dining room dance floor opens up to an expansive terrace overlooking the picturesque golf course, providing the perfect place for your guests to enjoy pre-dinner drinks and canapés.

Cocktail functions are popular at The Killara Golf Club and we can cater for up to 250 guests with a fresh and modern selection of hot and cold canapés to choose from.

Weddings

At The Killara Golf Club, we understand the importance of this special day in the lifetime of a couple. Our exclusive wedding venue offers couples a unique location combined with a modern and flexible approach to help plan your day. Please visit our website to download The Killara Golf Club Wedding Brochure.

Corporate Events

From meetings to product launches, golf trade days to formal banquets, The Killara Golf Club has all the ingredients to deliver a picturesque, all-inclusive destination and exceptional personal service for any corporate event. Visit our website to download our Meetings Brochure or our Corporate Golf Brochure.

School Events

Whether it is a reunion, meeting, sporting dinner, end of year celebration, awards night or fundraiser, The Killara Golf Club has the experience to create a well organised and memorable function for you and your school. Our central location and onsite parking have proved to be desirable for schools in the area.

Wakes

Situated only 14 kilometres from Sydney's CBD and less than 10 minutes' drive from North Ryde, The Killara Golf Club has ample guest parking as well as suitable access for the disabled. Wakes are well suited to our venue's traditional and tranquil setting. Our Events Manager will manage the details of your day in a sensitive and professional manner. Visit our website to download the KGC Wake Brochure.

Christmas Parties

The Killara Golf Club is in high demand for hosting Christmas parties. A number of options are available for both small and large gatherings, including the use of our large open-air terrace and BBQ overlooking the golf course, a canapé function, or a sit-down dinner in our dining rooms. Our Executive Chef has designed a delicious selection of special Christmas menus, or we would be delighted to create a menu tailored just for you.





FUNCTION ROOMS

At The Killara Golf Club, we have several beautiful rooms available to make your function a memorable event.

Dining Room

Both elegant and spacious, the main Dining Room is our largest function space. This versatile room features plenty of natural lighting, high ceilings, chandeliers, dimmable lights and classical French partition doors.

Billiards Room

A large open room with gabled ceilings and a backdrop of a championship sized billiard table, this space is well suited for corporate meetings and for group dinners. French doors open to an undercover outdoor balcony overlooking the 18th green and beyond.

Verandah / Dance floor

The Verandah adjoins our Dining Room, and offers plenty of natural light. Our large Dance floor is also situated in this space, with direct access to our expansive Open-air Terrace.

Top Bar

The Top Bar, with its traditional charm of a bygone era, is a welcoming space for pre or post meeting refreshments, featuring towering French doors and a log fireplace offering cosy comfort during the winter months.

Private Dining Room

For intimate gatherings, including meetings and dinner functions, the Private Dining Room offers elegant décor and a large window with views out to the golf course. A log fireplace adds a special ambience in winter.

Open-Air Terrace

The Open-Air Terrace, with panoramic views across the golf course and beyond, is a popular setting in which to enjoy pre-dinner drinks and canapés with your guests.

Lower Bar

Embraced by large windows overlooking the golf course, the Lower Bar provides a relaxed setting to enjoy lunch. The adjoining Terrace Courtyard is home to our state-of the art BBQ.





Room Sizes and Capacities

With a variety of rooms for all occasions - from intimate gatherings to cocktails for 250 - we are sure to have the perfect setting for you

	Dimensions (metres)	Size (m2)	Maximum Capacity					
			Boardroom	Theatre	U-Shape	Cocktails	Dining	Dine & Dance
Dining Room								
- Combined	27.8 x 6.4	175	-	180	70	250	180	140
- Trophy End	16.0 x 6.4	100	-	90	-	120	-	80
- Northern End	11.8 x 6.4	75	-	56	-	80	-	60
Billiards Room	17.7 x 8.9	140	28	70	28	80	72	-
Verandah / Dance floor	12.2 x 5.4	60	32	40	20	50	40	-
Top Bar	7.4 x 6.0	45	-			25	-	-
Private Dining Room	6.7 x 4.8	30	16	20	14	20	16	-
Open-Air Terrace	21.9 x 14.4	255	-	-	-	200	50	-
Lower Bar	15.1 x 8.5	255	30	60	-	200	100	-





FACILITIES

Parking, Wheelchair Access and Disabled Facilities

The Killara Golf Club offers ample off street parking, and nearby street parking is also available. With prior notice, and subject to availability, we can reserve a space located close to the Clubhouse for disabled parking.

There is wheelchair access to the upper level of the Clubhouse as well as disabled toilet facilities on this level.

BBQ Facilities

Our Lower Bar Courtyard is home to our state-of-the-art BBQ. Enjoy a BBQ lunch and a drink with your guests in a relaxed, casual atmosphere.

Or wow your guests by holding an alfresco dining experience under the stars on our expansive Open-Air Terrace.

We offer both Self-Cook and Chef cooked BBQ's, with a selection of Chef-Cooked BBQ menu packages available.

Audio Visual Equipment and Technology

We have an in-built sound system in the Clubhouse. Background music can be played during your special occasion from the Club's selection or you are welcome to provide your own music.

The Killara Golf Club has a range of audio visual equipment available for hire including a laptop, data projector and screen.

Complimentary roaming microphones, lectern and high speed wireless internet access are also available for your use.





MENU SELECTIONS

Canapé Menu

Min. 60 guests are required to have a canapés only event with a minimum spend of \$50 per person

Canapés (cold) \$3.50 ea

Poached beurre Bosc pear and double brie on toasted lavosh

Glazed beetroot relish and Persian feta tartlets

Pulled pork with Dijon mustard and chive crostini

Smoked salmon and caper roulade on cucumber slice *

Pea and haloumi frittata, tomato relish and baby mache *

Antipasto brochettes with bocconcini and pesto sauce *

School prawn, coriander chilli and lime spoons*



Canapes – (warm) \$3.50 ea

Mushroom and pea arancini with caper mayo

Turkish lamb kofta with roasted cumin raita *

Pan seared pork dumpling with soy and ginger dipping sauce

Sweet corn and coriander pakora with spiced chutney *

Salt and pepper calamari with citrus aioli

Gourmet chunky mini beef pies

Grilled Spanish chorizo with olives and red peppers *

Premium Canapés (cold) \$4.00 ea

Tequila cured ocean trout, chive crème fraiche in mini brioche

Sydney rock oysters with eschallots and champagne vinaigrette*

Crab, celery, dill and apple profiteroles

Seared game fish with dashi, cucumber and wakame salad *

Foie grass crostini with caramelised onion and griottes

Vietnamese rice paper rolls with sprouts and Asian herbs *

Kingfish ceviche with cucumber, lime, coriander and young coconut*

*gluten free





Premium Canapés (warm) \$4.00 ea

Sticky pork belly skewers with cucumber and Vietnamese glaze *

Prawn fritter in filo pastry, lime and coriander dipping sauce

Tandoori lamb on mini naan with yoghurt dressing

Peking duck and vegetable spring roll with plum sauce

Crumbed Swiss brown mushrooms with spinach duxelle, lime aioli

Mini empanadas with vegetables and beans, Mexican salsa

Substantial Canapés \$6.00 ea

Thai chicken salad with papaya, cashews, chilli jam and sprouts *

Panko crumbed whiting goujons with chips and tartare

Spanish paella with chorizo, chicken, capsicum sofrito *

Chicken karaage in steamed bao bun, iceberg, wasabi mayo

Porcini mushroom risotto with spinach, parmesan and truffle oil *

Teriyaki beef with buckwheat soba noodle and seaweed salad*

Wagyu beef slider, pickles, cheddar, iceberg, aioli

Pulled pork slider, apple slaw and chipotle BBQ sauce

*gluten free

Sweet Temptations – Dessert Canapés \$5.00 per person

Petit four tartlets - (Coconut rhubarb, green tea cheesecake, apple frangipane, peach & raspberry crumble, vanilla yuzu)

Gateau petite various flavours - (Chocolate brownie, opera slice, mango cheesecake, cassis Mont Blanc)

Handmade chocolate truffles and macaroons *

Ice cream mini cones





MENU SELECTIONS

2/3 Course Selection

2 course - \$65 per person

Alternate serve (min. 60 guests)

Please choose either 2 Entrées & 2 Mains or 2 Mains & 2 Desserts from each course
or

Single choice (min. 50 guests)

Please choose either 1 Entrée & 1 Main or 1 Main & 1 Dessert from each course

3 course - \$75 per person

Alternate serve (min. 70 guests)

Please choose 2 Entrées, 2 Mains & 2 Desserts from each course
or

Single choice (min. 60 guests)

Please choose 1 Entrée, 1 Main & 1 Dessert from each course

***All selections include tea, coffee
and hand-made chocolate truffles***

Entrée Choices

Tasmanian smoked salmon on pea and haloumi fritter, caper berry, crème fraiche, salmon roe and micro herbs *

Twice cooked pork belly with coconut & pumpkin crème, roasted cashews, green papaya, apple, chili and lime dressing *

Spinach and ricotta ravioli with cherry tomato beurre blanc, shaved pecorino and micro salad

Lemon, chili and mint infused tiger prawns, citrus segments, avocado, watercress, saffron aioli *

Grilled peach and jamon serrano salad with sheep milk feta, rocket and balsamic vinaigrette (seasonal) *

Seared Canadian sea scallops on cauliflower crème, hazelnut vinaigrette, salmon pearls and pea shoots *

Herb crusted seared Junee lamb loin with roast carrot puree, baby beetroots, cherry tomatoes and micro salad *

Ocean trout confit, wakame and fennel salad, miso dressing, nori julienne and shiso

Goat's cheese fritter, beetroot and baby beans salad, walnut, parsley and lemon salsa

Thyme and rosemary scented duck confit, beetroot, hickory leaves, celery hearts, blood orange vincotto *

*gluten free





Main Course Choices

Chargrilled free range chicken breast with roasted Dutch carrots, Tuscan cabbage, preserved lemon & caper berry salsa*

Seared grain fed Riverina beef 180g eye fillet steak with desiree mash, mushroom fricassee, heirloom carrots, red wine jus*

Slow roasted lamb rump glazed with black sugar and garlic, mint salsa verde, spinach puree, baby beets, olive crumble, jus*

Pan roasted ocean trout fillet with salad of avocado, kipfler potatoes and capers, watercress, celery hearts and champagne vinaigrette *

Prosciutto wrapped corn fed chicken breast with white polenta, baby broccolini, cherry tomato, light thyme jus *

Sicilian spice infused duck breast with chestnut puree, roast fennel, date and walnut chutney, port and cherry glaze*

Crispy skin Atlantic salmon fillet with buttered leeks, Paris mash, heirloom tomatoes, saffron and caper beurre blanc *

Steamed barramundi fillet with young ginger, leek and coriander, seared with sesame oil and soy dressing, Jasmine rice and Asian greens*

Seared pork loin wrapped in serrano ham with celeriac puree, grilled Mediterranean vegetables, Brussel sprouts and calvados demi glaze*

Crisp skin barramundi fillet with sweet kumara mash and choy sum, Kaffir lime and coconut sauce, fragrant herb salad*

Marsala braised wagyu beef cheeks with celeriac puree, apple sauce, pencil leeks and steamed greens*

*gluten free





Dessert Choices

Chocolate indulgence - dark chocolate mousse with Cointreau ganache center, fresh berries and double cream

Orange infused brulee tart, mascarpone quenelle, fresh berries and chocolate shard

Coconut panna cotta, lychees, caramelised pineapple, mint, palm sugar caramel*

Cherry clafoutis, baked vanilla custard, pate de fruit and mascarpone gelato

Chocolate and raspberry roulade with cream and champagne poached strawberries

Strawberry and mango pavlova, passionfruit sauce, pistachio crumble (seasonal)*

Self-saucing chocolate fondant, coconut jelly, raspberry coulis, vanilla bean ice cream

Salad of premium seasonal fruit with citrus sorbet in brandy snap bouquet

Pistachio and chocolate slice with almond dacquoise and salted caramel curd*

Wild tarragon parfait on ginger crumble, green apple carpaccio and ruby grapefruit

Lemon meringue flan with mango and strawberry salad and passionfruit sauce

Orange and strawberry savarin, Grand Marnier glaze, Chantilly cream

*gluten free





Children's Menu (4 to 12 years inclusive) \$30 per person

Please select 1 Main Course and 1 Dessert (includes unlimited soft drinks)

Main Course

Crumbed chicken tenderloins with fries and sauce

Mini scotch fillet with mash and buttered vegetables

Grilled fish with roast potatoes and salad

'Fish & Chips' with lemon and sauce

Mini beef pies with fries

Desserts

Ice cream with fresh strawberries and chocolate topping

Fresh fruit salad with vanilla ice cream





MENU SELECTIONS

Gourmet Buffet Menu Selection – choose from the following options:

Option 1 \$47 per person

Please choose 2 cold + 2 hot + 2 hot accompaniments + 2 desserts

Option 2 \$57 per person

Please choose 3 cold + 3 hot + 2 hot accompaniments + 3 desserts

Both options include a Bread Basket & Tea & Coffee station

Min. 60 guests are required to have a buffet dinner event



Gourmet Cold Buffet Choices

Glazed pumpkin with spinach, feta, pepitas and orange balsamic*

Cherry tomato and baby bocconcini, fresh basil and vincotto*

Thai green papaya with sugar snaps, Asian herbs, cashews and lime dressing*

Roast beetroots with grilled haloumi, kale, peas, orange and pomegranate dressing *

Caesar salad with ciabatta croutons, crispy bacon and shaved parmesan*

Mixed leaf salad with avocado, cucumber, tomato and French vinaigrette*

Lebanese chickpea salad with cucumber, red peppers, parsley, mint and lemon*

Baby rocket with pear, witlof, parmesan and aged balsamic*

*gluten free





Gourmet Hot Buffet Choices

Poached whole Atlantic salmon fillet in apple cider and dill stock with lemon beurre blanc *

Panko crumbed whiting fillets and salt & pepper calamari with chips and caper aioli

Grilled chicken breast fillet with roast peppers and Hungarian style creamy paprika sauce *

Steamed barramundi fillet pieces on a bed of Asian vegetables, herbs and tamari dressing *

Roast Angus beef rump cooked 'medium rare' with Shiraz jus and horseradish sauce *

Whole ocean trout fillet baked with artichokes, cherry tomato, capers and parsley *

Thai chicken and vegetable stir fry with basil, chilli jam and coriander *

Baked rosemary and pepper crusted Junee lamb leg with light tomato glaze *

Porchetta – roast pork roll with chilli, fennel and garlic *

Portuguese spiced grilled chicken with tomato, red onion and coriander salsa *

Hot Vegetable Accompaniments Choices

Maple glazed seasonal root vegetable medley with fresh garden herbs *

Potato gratin with bacon, thyme and cheddar

Steamed green beans and baby peas with garlic and olive oil *

Baked jacket potatoes with sour cream and chives *

Buttered broccoli florets with lemon and toasted almonds *

Rosemary and sea salt roasted chat potatoes *

Fragrant jasmine rice scented with kaffir lime *

Gourmet Dessert Buffet Choices

Pear and almond frangipane tart, served warm *

Seasonal fruit platter with passionfruit and mango dressing *

Slow baked tangy lemon tart, Chantilly cream

Strawberry and seasonal fruit pavlova with passionfruit coulis and cream

Chocolate mousse gateau with fresh berries *

New York cheesecake with blueberry coulis

Orange and almond flourless cake served warm with Chantilly cream *

Chef's selection of cocktail tarts and slices

Cheese platter, nuts and crisps (*add \$3 per person*) *

*gluten free





MENU SELECTIONS

Chef Cooked BBQ Menu

Aussie BBQ - \$40.00 per person (Min. 50 guests)

Grain fed scotch fillet medallions *
Lemon and oregano marinated chicken breast pieces *
Gourmet beef sausages with grilled onions
Crusty bread rolls, condiments and relishes
Choice of (2) two salads from the salad menu

Deluxe BBQ - \$50.00 per person (Min. 50 guests)

Grain fed scotch fillet medallions with red wine jus *
Tandoori chicken breast pieces with roast cumin raita *
Atlantic salmon fillet pieces with lemon, capers and dill *
Gourmet beef sausages with herb and garlic
Grilled onions, condiments and relishes
Crusty bread rolls with butter
Choice of (3) three salads from the salad menu

Premium BBQ - \$68.00 per person (Min. 60 guests)

Premium Riverina grain fed beef fillet medallions *
Black tiger prawns with chilli, garlic and lime*
Salmon fillet in foil with artichokes, tomato, capers and dill *
Lamb cutlets marinated with Dijon, pepper and rosemary *
Gourmet herb and garlic beef sausages with grilled onions
Portuguese chicken breast pieces with chilli, lemon and coriander *
Jacket potato with chive sour cream *
Crusty bread rolls, condiments and relishes
Choice of (4) four salads from the salad menu

Salad Menu

Caesar salad with ciabatta croutons, shaved parmesan and crispy bacon
Potato salad with cornichons, capers, carrots, mustard mayonnaise and chives *
Cherry tomato, baby bocconcini, fresh basil and vincotto *
Traditional coleslaw with apple and mustard dressing*
Glazed pumpkin and beetroot with spinach, feta, pepitas and orange balsamic *
Baby rocket with pear, witlof, parmesan and aged balsamic *
Mixed leaf salad with avocado, cucumber, tomato and French vinaigrette *

Menu Enhancements

Antipasto platter \$7.50 per person

Grilled and marinated vegetables, marinated olives, grilled haloumi, cured meats, grilled chorizo, feta, dips and pita bread fingers

1kg bucket of tiger prawns \$35 *

Fresh Sydney rock oysters \$25 per dozen *

Cheese plate \$9 per person

Selection of premium Australian and European cheese with dried and fresh fruit, nuts and crisp lavosh bread*

Dessert Buffet

Platter of fresh sliced fruit and berries \$6.50 per person *
Assorted French petite gateaux and pastries \$7.00 per person





BREAKFAST SELECTIONS

Continental breakfast \$28 per person (minimum 20 guests)

Freshly sliced seasonal fruit platter
Platters of assorted Danishes, muffins and banana bread
Baker's basket of artisan breads with preserves and spreads
Bircher muesli with fresh fruit and natural yoghurt
Selection of fresh chilled juices
Freshly brewed tea and coffee

Hot buffet \$40 per person (minimum 40 guests)

Freshly sliced seasonal fruit platter
Scrambled eggs or fried eggs
Premium eye bacon rashers
Baked beans with tomato and ham
Grilled balsamic mushrooms
Breakfast roma tomato
Selection artisan bread
Selection of preserves and spreads
Selection fresh chilled fruit juices
Freshly brewed tea and coffee

Plated breakfast \$40 per person (minimum 40 guests)

Platters per table

Freshly sliced seasonal fruit platter
Platters of assorted Danishes
Selection fresh chilled fruit juices
Freshly brewed tea and coffee

Served to the table

(Your selection of one item below)

Fried eggs served with bacon rashers, veal chipolata, balsamic roasted mushrooms and herb roasted roma tomatoes with sourdough toast

Scrambled free range eggs with smoked salmon, avocado and roast tomato on sourdough toast

Breakfast spinach tortilla wrap filled with scrambled eggs, smoked bacon, avocado, tasty cheese and tomato chutney

* gluten free





Brunch \$48per person (minimum 40 guests)

Platters of assorted Danishes, muffins and banana bread
Veal chipolatas with condiments
Free range scrambled eggs on toasted sourdough with double smoked ham and hollandaise
Charcuterie platter – assorted cold cuts with peppers stuffed with cheese, olives
Smoked Atlantic salmon with capers, Spanish onion and honey mustard dressing
Mushroom, leek and feta quiche
Roast baby beetroot and goats cheese salad with kale and citrus segment
Tossed garden salad with cherry tomatoes and avocado, balsamic dressing
Selection of freshly baked artisan breads
Tea slices and petite gateaux
Freshly sliced seasonal fruit platter
Selection fresh chilled fruit juices
Freshly brewed tea and coffee

Kids Buffet selection \$25 per person (minimum 40 guests)

Ham, cheese and tomato finger sandwiches
Cheese and vegemite scrolls
Chicken nuggets with chips
Popcorn
Mini cupcakes
Fruit skewers
Popper juices

High tea smorgasbord \$48 per person (minimum 50 guests)

Selection of ribbon sandwiches -

Egg salad with iceberg lettuce
Poached chicken and basil pesto
Smoked ham with provolone & Dijon mustard
Smoked salmon with avocado, dill and caper mayo

Savoury delights

Goat's cheese, beetroot relish and tomato pearls tartlets
Mushroom, leek and feta cocktail quiches
House baked scones with strawberry conserve & Chantilly cream
Freshly baked Danish pastries
Assortment of mini French pastries and petite gateaux
Fresh fruit platter

Add-ons available

A selection of teas

Glass of non- alcoholic fruit punch - \$3.50 per person
Glass of NV Craigmoor Sparkling- Mudgee NSW - \$5 per person
Glass of NV Veuve Clicquot - \$15 per person

* gluten free





LIFE CELEBRATIONS

Option 1 - \$25 per person

Platters of assorted finger sandwiches 2 pieces per person
(assorted fillings include chicken, roast turkey, egg, double smoked ham)
Petite quiches with vegetarian fillings
Gourmet cocktail pies
Decorated platter of mini tea slices
Freshly brewed tea, coffee and juices

Option 2 - \$35 per person (minimum 40 guests)

Platters of gourmet sandwiches and wraps 2 pieces per person (assorted fillings includes chicken, roast turkey, egg, vegetarian and double smoked ham)
Cocktail ham and cheese croissants
Selection of petite pies and savoury rolls
Cocktail vegetarian quiches
Decorated platter of tea slices
Assorted petite tartlets
Freshly brewed tea, coffee and juices

Option 3 - \$45 per person (minimum 60 guests)

Platters of gourmet sandwiches and tortilla wraps 2 pieces per person (assorted fillings including smoked salmon, chicken salad, double smoked ham, egg salad with iceberg)
Assortment of sushi rolls
Smoked ham and cheese mini croissants
Assorted cocktail quiches with vegetarian filling
Gourmet cocktail pies
Platters of sliced fruit and berries
Platters of tea slices and mini gateaux
Petite tartlets
Freshly brewed tea and coffee
* gluten free





BEVERAGE OPTIONS

The Killara Golf Club is pleased to offer a number of beverage options to suit your individual requirements.

Plan a range of drinks and refreshments for your guests, knowing in advance the final costs. Each package has a set price per person over a range of different time periods.

Alternatively, beverages can be charged and invoiced on a consumption basis. We have an extensive range of quality local wines, tap and bottled beers and spirits to select from. Please ask for a current copy of our Beverage Menu when making your function booking.



Standard Package -

4 hours - \$36 per person, 5 hours - \$42 per person

Craigmoor Sparkling, Mudgee, NSW

Chain of Fire Sauvignon Blanc Semillon, WA or

Chain of Fire Chardonnay, Central Ranges, NSW

Chain of Fire Shiraz Cabernet, Central Ranges, NSW

Local and imported beers on tap - Reschs, Carlton Draught and Great Northern

Assorted soft drinks and juices

Premium Package -

4 Hours - \$43 per person, 5 Hours - \$49 per person

Taltarni Vintage Brut, South East Australia

Your Choice of 2 white and 2 red wines:

White Pikorua Sauvignon Blanc, Marlborough New Zealand

Heggies Vineyards Riesling, Eden Valley SA

Ara Single Estate Pinot Gris, Marlborough, New Zealand

Langmeil 'High Road' Chardonnay, Eden Valley SA

Red Robert Oatley Signature Series Shiraz, McLaren Vale, SA

West Cape Howe Cabernet Merlot, Great Southern, WA

Richard Hamilton Cabernet Sauvignon, McLaren Vale, SA


Robert Oatley Signature Series Pinot Noir, Yarra Valley, VIC

Local and imported beers on tap – Peroni, Reschs, Carlton Draught and Great Northern

Assorted soft drinks and juices

The Killara Golf Club supports and practices the Responsible Service of Alcohol principles and policies.





"We have used Killara for our school's end of season sports dinners on several occasions. Killara provides a beautiful and functional location to accompany any function. Both the food and service have always surpassed our expectations. The staff at Killara are efficient and helpful, making the job of coordinating a function very easy."

— Pymble Ladies College



PREFERRED SUPER PERSONLIERS

	Supplier	Address	Email	Phone No.	Website
Flowers	Kelvin Hall Floral Designs	85 Grandview Street, Pymble	sales@kelvinhalldesigns.com.au	02 9440 2722	www.kelvinhalldesigns.com.au
Photographer	Uber Photographer	768 Pacific Highway, Killara	info@uberphotography.com.au	02 9499 8797	www.uberphotography.com.au
Cakes	Sweet Connoisseur	Wahroonga, Sydney	info@sweetconnoisseur.com.au	02 9416 2572	www.sweetconnoisseur.com.au
Theming & Decor	Pink Caviar Events	Sydney	info@pinkcaviar.com.au	02 8079 2975	www.pinkcaviar.com.au
DJ	Impression DJs	Seaforth, Sydney	info@impressiondjs.com.au	02 9949 5009	www.impressiondjs.com.au
Live Music	Shock Daze	Sydney	shockdaze@gmail.com	0423 202 888	www.shockdaze.com.au





GETTING TO KILLARA GOLF CLUB AND PARKING

By Car

Directions travelling North:

After the Killara Inn you will pass Fiddens Wharf Road, on the left. Approx. 200m later, you will find the residential driveway entrance to Killara Golf Club.

Directions travelling South:

After the Greengate Hotel, Killara, take the first legal right hand turn into Fiddens Wharf Road. About 150m down Fiddens Wharf Rd is a roundabout that allows you to do a U-turn to turn left onto Pacific Highway. The entrance to Killara Golf Club is a residential driveway off the Pacific Highway.

Parking:

Parking is available in the Club's guest car park on the left of the driveway. If full, street parking is an alternative, but please note the Western side (the Club side) of the Pacific Highway becomes a 'clearway' after 3 pm Monday-Friday.

By Train

Alight at Killara station and turn right at the top of the station stairs, you will be in Culworth Ave. Turn left at Culworth Ave and approx. 50m later turn right into Marian Street. Walk to the end of Marian Street, approx. 400m to where it meets the Pacific Highway. Using the pedestrian crossing at the lights, cross the Highway and turn left. Walk approx. 300m and the entrance to the Killara Golf Club will be noticed, as will the pathway through the garden to the Clubhouse.

Taxi

A dedicated phone with a direct line to Taxis is available on Level One.

Contact Details

The Killara Golf Club
556 Pacific Highway Killara NSW 2071
Phone: 9498 2700
Fax: 9498 6783
Email: events@kgc.com.au
www.killaragolffunctions.com.au

We look forward to hosting your special occasion at The Killara Golf Club. Please contact us to discuss your requirements.





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