

A PREMIER VENUE
FOR YOUR NEXT EVENT

FORMAL DINING

EXCEPTIONAL FOOD.
STUNNING VIEWS.
MEMORABLE OCCASIONS.

*Refined dining
in a unique setting.*



ENTRÉE

Kingfish tartare with avocado,
finger lime and ponzu

Confit duck with fig compote,
endive and hazelnut

Beef tataki with fried mushroom,
ginger and sesame dressing

Heirloom tomato, toasted nuts and
radicchio with whipped feta and basil

King prawn salad with avocado and
mango, citrus dressing

MAIN (ALTERNATE SERVE AVAILABLE)

Slow-roasted beef short rib with
potato gratin and red wine jus

Roasted lamb rump with parsnip purée
and pistachio crumb

Crispy-skin salmon with champagne
and dill cream, crushed baby potatoes

Free-range chicken roulade with cream cheese,
apricot and pine nut filling, tomato jus

Twice-cooked pork belly with caramelised
apple, celeriac and cider jus

Confit duck leg with orange jus and roast potatoes

DESSERT

Strawberries & cream panna cotta
with vanilla bean & strawberry essence

Dark chocolate delice with
salted caramel sauce

Lemon tart with raspberry sorbet

Flourless Belgian chocolate torte
with passionfruit coulis

Traditional sticky date pudding
with butterscotch sauce

Poached pears Hélène with vanilla ice cream
& chocolate fudge sauce

Basque cheesecake with seasonal berries

DINING PACKAGES

2 COURSE OR 3 COURSE OPTIONS

A range of tailored dining packages
are available to suit your event,
including canapé and grazing table
options.



*Let us create the perfect
menu for your occasion.*

OUR VENUES

FRED COOPER BUILDING

Room hire (includes paved terrace)
Add the lawn for an additional cost
Seating for up to 160 guests

MEMBERS LOUNGE

Up to 30 guests
Members Terrace available



Elegant spaces. Unforgettable experiences.

BEVERAGE PACKAGES

A selection of beverage packages
are available to complement
your dining experience,
starting from per person.



*Exceptional food.
Great company.
Lasting memories.*

ENQUIRE TODAY

CORPORATE EVENTS | WEDDINGS | BIRTHDAYS | ANNIVERSARIES | AND MORE