



port kembla
golf club

School Formals



Where great stories begin



port kembla
g o l f c l u b

 portkemblagolfclub 

(02) 4239 5800 | events@portkemblagolfclub.com.au

Golf Pl, Primbee NSW 2505

Our Story

Welcome to our unique venue, where unforgettable memories are made against a backdrop of natural beauty and over 100 years of history. At Port Kembla Golf Club, our century-old legacy sets the stage for your special night, combining tradition with the peaceful surroundings for a truly magical experience.

Our recently renovated space has been carefully designed to create an intimate and stylish atmosphere. Every detail has been thoughtfully considered to enhance the cozy yet elegant vibe, making it the perfect setting for your special occasion.

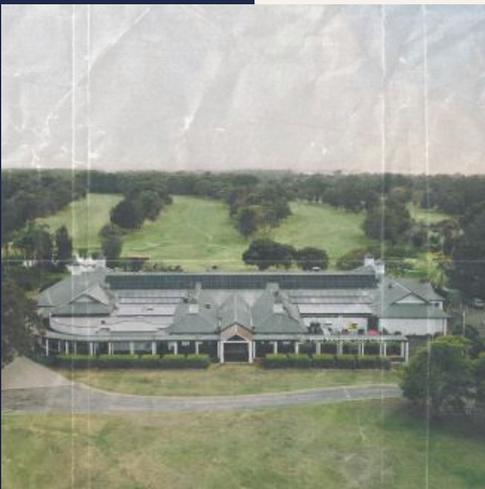
The Clubhouse

The heart of the club, The Clubhouse is the central main area of Port Kembla Golf Club and houses the main bar.

Featuring floor to ceiling windows, this space gives your event a breathtaking backdrop.

Melaleuca Room

Featuring an adaptable floor plan and highlighted by floor to ceiling windows that overlook the course. The Melaleuca room can support banquet seating for up to 130 guests.

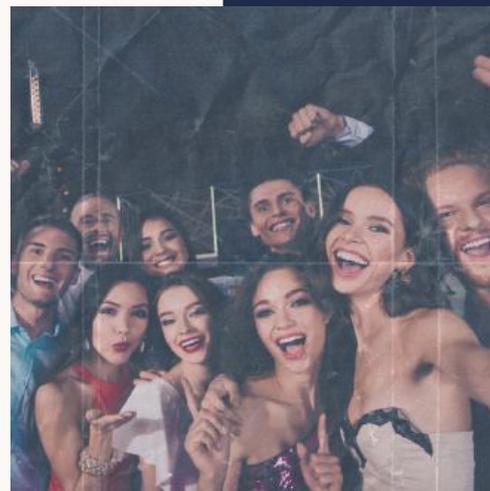
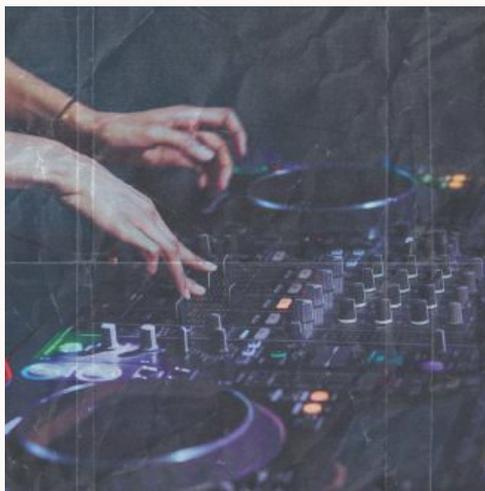


Your Story

From the moment you arrive, you'll be immersed in a space where every detail is designed to bring your vision to life.

At Port Kembla Golf Club, we understand the excitement of creating lasting memories. Your school formal, filled with unforgettable moments and traditions, is our top priority. Our dedicated team is here to make your dream event come true.

To book a tour of our stunning venue or learn more about our offerings for school formals, please get in touch with our events team at events@portkemblagolfclub.com.au or call us at (02) 4239 5800



Package Inclusions

Available Monday-Thursday

- 4 hours of room hire with a large dance floor
- Gourmet two course plated dinner of choice
- Four hours of unlimited post mix soft drinks
- Ceiling draped with fairy lights
- Professional Disc Jockey
- Chair covers with your choice of coloured sash
- Elegant hurricane vase with candle
- Linen tablecloths and linen napkins
- Personalised menu per table
- Data projector, lectern and microphone
- Floor to ceiling windows overlooking the picturesque golf course and gardens
- Security personnel
- Dedicated event organiser
- Complimentary Wi-Fi

Minimum of 50 guests

\$100 per person

Add Ons

Grazing Table

Antipasto grazing station to have on arrival for an additional \$25 per person

Sweet tooth? Try our dessert grazing station for an additional \$20 per person

Optional Extras

Pre Dinner canapes and mocktails for an additional \$25pp

Additional course for an additional \$15pp

Balloons \$20 Cluster of 3 balloons

Photo booth - Please request a quote



Sample Menu



Selection of two choices served alternatively

Entrée

SMOKED SALMON SALAD

with cherry tomatoes, cucumber, spanish onion, capers and lemon vinaigrette

THAI BEEF SALAD

with ginger, vermicelli noodles, mushrooms, mint and coriander

PRAWN AND AVOCADO STACK

with dill crème fraiche and citrus

CHICKEN AND MUSHROOM RISOTTO

with parmesan and panegretatto

SALT AND PEPPER SQUID

served with a mediterranean salad

SMOKED SALMON

with linguine and a dill and white wine cream reduction

CRISPY PORK BELLY

with an asian slaw and nam jim dressing

Main

CHARRED BEEF FILLET

served with truffle mash, shiraz jus and sweet potato crisps

CHICKEN WRAPPED WITH PROSCIUTTO AND SAGE

served with roasted chat potatoes, rocket and walnut pesto, and finished with beurre noisette

SALMON

with salsa verde, crispy leek and lyonnaise potatoes

SLOW COOKED LEG OF LAMB

served with roasted chat potatoes topped with chermoula and jus

PUMPKIN RISOTTO

served with toasted pinenuts and rocket topped with parmesan and a balsamic glaze

All mains are served with seasonal vegetables



Selection of two choices served alternatively

Desserts

ETON MESS

Pieces of meringue, mixed berries, chantilly cream
& biscotti

DARK CHOCOLATE MOUSSE

With cointreau, dark chocolate shards &
macerated berries

VANILLA PANNACOTTA

Served with mixed berry coulis & strawberries

TIRAMISU

Served with chocolate gelato

APPLE CRUMBLE

Served with double cream & candied orange

PAVLOVA

Topped with cream, seasonal fruits & drizzled with
passionfruit pulp

STICKY DATE PUDDING

Topped with butterscotch sauce, honeycomb,
sugar pecans & cream



We look forward to welcoming you



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