

Events at Kooyong Lawn Tennis Club



KOOYONG LAWN TENNIS CLUB
489 GLENFERRIE ROAD, KOOYONG VICTORIA 3144





IMAGE SUPPLIED BY VIVID STREAM

Events at our Club

Kooyong Lawn Tennis Club - The Spiritual Home of Australian Tennis offers unique event spaces. Our private rooms vary in size and cater for intimate gatherings or large banquet style events.

Coupled with sleek, modern décor and audio-visual equipment, your experience at Kooyong Lawn Tennis Club is complemented by exceptional catering with warm and welcoming Club service.

Our rooms offer private terraces overlooking Kooyong's historic grass courts and Club gardens.

Facilities

- Six event spaces varying in size, with windows framing views of our historic grass courts and gardens
- Outdoor terraces with private balcony access
- Premium hospitality packages ranging from cocktail receptions, lunches, dinners, wedding and conferences
- High quality audio-visual equipment and surround sound facilities
- Complimentary Club Wi-Fi
- Centrally located with great public transport links and free parking on site

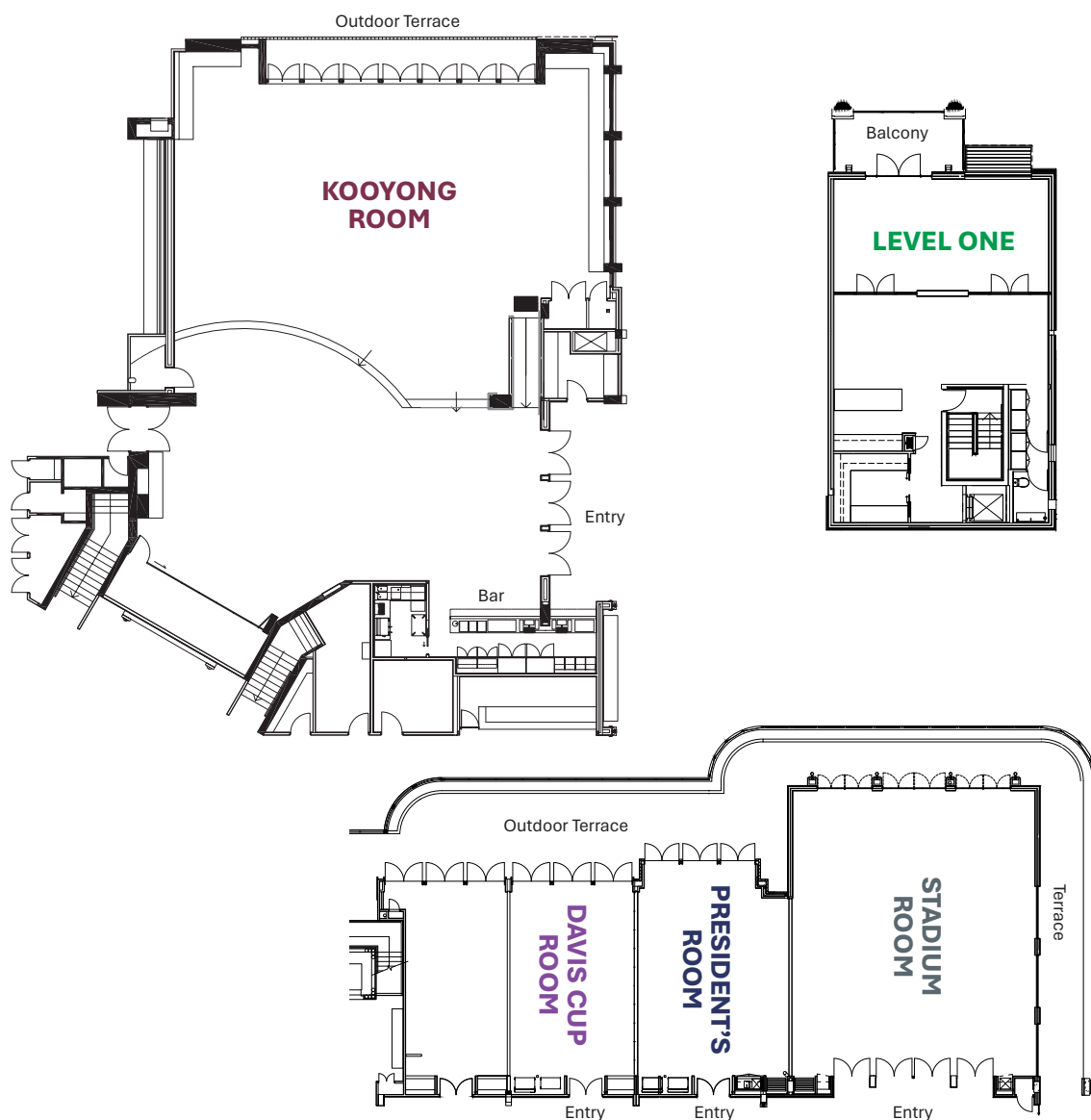
Events

- Private Dining
- Cocktail Parties
- Meetings and Conferences
- Corporate Gatherings
- Weddings
- Milestone Celebrations
- High Tea's
- Celebration of Life
- Tennis Days



Our Rooms

Our event packages are customised to suit your needs, and our various rooms can hosts gatherings large and small.



Capacities	Area (m ²)	Seated dining	Cocktail event	Cabaret seated
Kooyong Room	390	260 (tables of 10)	350	208
Davis Cup Room	67	30	40	24
President's Room	87	50	50	32
Stadium Room	195	120	200	96
Level One	48	20	35	N/A

Room Rates

Room hire rates are based on a food & beverage package and include in-house Audio-visual equipment.

	Half Day	Full Day	Evening
Kooyong Room & Stadium Room (Monday – Thursday)	\$300.00	\$550.00	\$550.00
Kooyong Room & Stadium Room (Friday – Sunday)	\$550.00	\$750.00	\$750.00
Single Private Room	\$200.00	\$300.00	\$300.00
Double Private Room (two adjoining rooms)	\$400.00	\$600.00	\$600.00
Triple Private Room (three adjoining rooms)	\$600.00	\$900.00	\$900.00

Please note: Sunday and public holiday surcharges apply.

Parking



Event parking is available in the car park to the north of the Kooyong Stadium, between the Stadium and Monash Freeway.

Please park in the area marked **P** and walk along Glenferrie Road to the main Clubhouse entrance.

Note: Event parking is not available at the front of the Clubhouse.

Lunch & Dinner Menu

Two course lunch – \$80.00 per person

Two course dinner – \$85.00 per person

Three course lunch – \$95.00 per person

Three course dinner – \$100.00 per person

Canapes on arrival - \$30.00 per person (four items – chefs' selection)

Entrée

Please choose two (served alternating)

Chervil, parsley and dill crusted tuna with salad of cucumber, heirloom radish, avocado, chili ginger and lemon dressing (DF/GF/NF)

Sichuan duck leg confit, teriyaki, Japanese pancake with salad of tricolor capsicum, spring onion and pickled cucumber

Pan fried ricotta and herb gnocchi with slices of poached chicken, sundried tomato, olive and grilled zucchini ragu, herb oil and truffle pecorino (NF)

Twice cooked goat's cheese soufflé with crispy Brik pastry and a salad of witlof, apple, celeriac and a saffron and mustard dressing (V/NF)

Seared scallops with parsnip puree, chorizo, dukkah and salmon caviar (NF)

Gin and lime cured Atlantic salmon with buckwheat blini and crème fraîche (GF)

Traditional Greek style marinated lamb served on a bed of baby cos, Persian fetta, red onion, cucumber, olives, oregano and drizzled with a balsamic and lemon vinaigrette (EF/GF/NF)

Main course

Please choose two (served alternating)

Oven roasted beef fillet with braised heirloom carrots, carrot purée, duchess potato, salted grapes and red wine jus (EF/GF/NF)

French cut chicken breast stuffed with goat's cheese, raisins, spinach and thyme, served with pumpkin purée and heirloom carrots (EF/GF/NF)

Herb crusted salmon with leek purée, steamed zucchini flower filled with King George whiting mousse, Tuscan kale and lemongrass beurre Blanc (EF/GF/NF)

Moroccan vegetable tagine with buttered couscous topped with fragrant herbs, pomegranate, flaked almonds, sumac and coriander yoghurt (EF/V)

Pan fried ricotta and herb gnocchi with slices of poached chicken, sundried tomato, olive and grilled zucchini ragu, herb oil and truffle pecorino (NF)

Oven roasted saddle of lamb, seeded mustard, Warragal greens, pommes anna (GF/NF)

Oven roasted fillet of Humpty Doo barramundi, sweet corn custard, sauteed crab and zucchini (GF/NF)

Sharing dishes to the table

Please choose one

Kooyong's twice cooked beer battered chips (DF/EF/NF)

Herb roasted seasonal vegetables (DF/EF/GF/NF)

Roasted kipfler potatoes with rosemary and garlic (DF/EF/GF/NF)

Baby gem lettuce, fried capers, pecorino, mustard vinaigrette (EF/GF/NF)

Greek salad; baby cos, Persian fetta, red onion, cucumber, olives, oregano and lemon vinaigrette (EF/GF/NF)

Steamed seasonal greens with French butter and toasted almonds (EF/GF)

White cos and watercress salad with Champagne dressing and candied walnuts (DF/EF/GF)

Shoestring fries, smoked paprika salt (GF)

Additional sharing dish \$20.00 per table

Dessert trio

Please select three (guests receive all three dessert items)

Organic Veliche chocolate tart with hazelnut gelato

Persian Flourless orange torte, orange marmalade, almond praline and mascarpone

Rosewater panna cotta with slithered pistachios and Chantilly cream

Coffee cream brulée, mascarpone, chocolate, and pistachio biscotti

Passionfruit panna cotta, candied white chocolate and popping candy (EF/GF)

Nougat parfait with roasted apricot compote (GF)

Vanilla cheesecake, baked apple jam

OR

Larger option dessert

Please choose one

Kooyong pavlova with fresh berries, summer fruits, passionfruit coulis and vanilla Chantilly

Sticky Toffee pudding, caramel sauce, French Vanilla Ice cream (NF)

Warm Flourless Chocolate Torte, roasted strawberry, rum, and raisin ice cream (GF)

Spanish churros, Valrhona chocolate dipping sauce, Vanilla ice cream, toasted hazelnuts

Eton mess, Vanilla meringue with seasonal fruits, Chantilly cream (GF/NF)

Petit four

\$21.00 per person (three items per guest)

Chef's selection petit fours, served to the table

Cheese selection to share

\$150.00 per/platter (serves 10)

Yarra Valley cheese with house made lavosh, quince paste, muscatels and fresh pear

Our lunch and dinner menus are all accompanied by tea, coffee and Kooyong chocolates



Additional information

Event Booking Process

A KLTC booking form and Event Agreement confirming the nominated catering package must be completed and returned to secure the date.

A credit card must be noted on all booking forms as security. EFT payment is available for deposit payments.

An Event will be confirmed on receipt of a completed booking form, a signed event agreement along with the required deposit.

Pricing Policy

The Club will endeavour to maintain the package costs as originally quoted. Prices are subject to change, particularly where bookings are made in advance. Clients will be notified in writing of any price increases and a new event agreement will be issued reflecting the change.

Event Payment Terms

A deposit is required at the time of booking to secure a date.

Deposits are non-refundable once a booking confirmation is made.

Balance of payment will be charged to the nominated credit card on the booking form the business day following the Event.

If EFT balance of payment is preferred, the terms of payment are 3 days post event. If payment is not received within three (3) days, the nominated credit card will be charged.

Contact

For more information, call our Events Team at the Club on **03 9822 3333**

Email events@kooyong.com.au





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