

Conference & Seminars 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

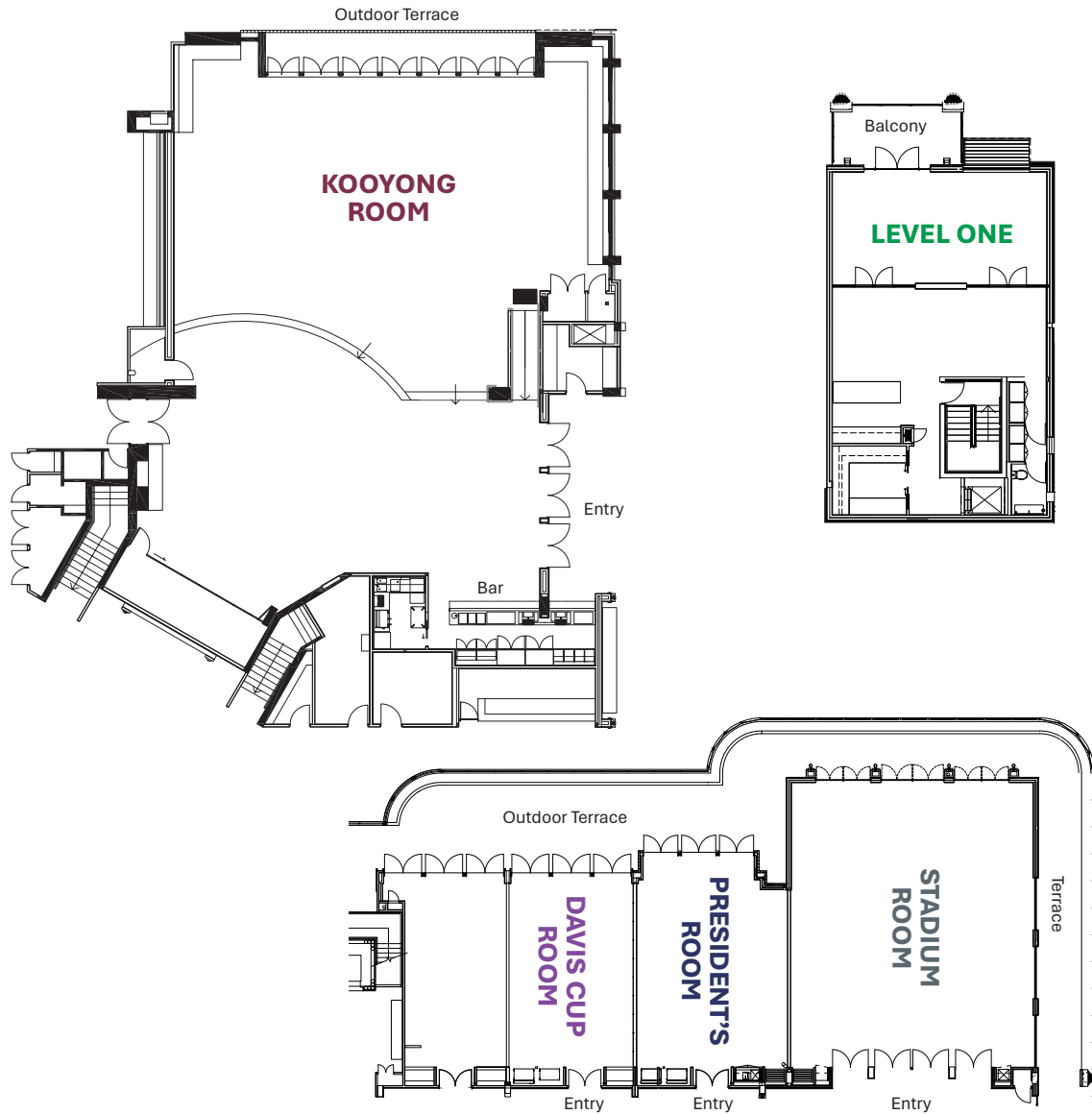
Events

- 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

Clubhouse Conference & Seminar Package

Private room use for a half or full day with a minimum charge of 20 guests

Catering package with hot or cold lunch option

Non-barista coffee and tea available all day for self service

Chilled water replenished throughout the conference

Soft drink and juices served throughout lunch

Kooyong branded stationery

In-house audio-visual equipment with sound and projection facilities and WIFI

Flipchart and whiteboard if required

Cold Lunch Conference Package **Buffet Style Service**

Half Day Package - \$90.00 per person (up to 5hrs)

Full Day Package - \$105.00 per person (5hrs to 8hrs)

Hot Lunch Conference Package **Buffet Style Service**

Half Day Package - \$100.00 per person (up to 5hrs)

Full Day Package - \$115.00 per person (5hrs to 8hrs)

Morning Tea

Includes a fresh fruit platter and one morning tea option from the list below

Almond croissants

House baked scones with Yarra Valley jams and cream (NF)

Mini bagel BLT – bacon, cos, tomato and seeded mustard mayo (DF/NF)

Almond and raspberry friand (GF)

Cold Conference Lunch

Includes rice paper rolls, served with dipping sauces (GF)

Please also select two wrap fillings from the list below

Poached free range chicken, celery, Dijon mustard, tasty cheese and soft rocket lettuce (NF)

Falafel with hummus, tabbouleh, lemon, sumac and mixed cress (EF/NF/V)

Roasted vegetables with Persian feta, baba ghanoush and basil pesto (EF)

Ginger and soy roasted pork scotch fillet with coriander slaw, pickled vegetables and lime aioli (NF)

Smoked salmon with cream fraîche, roasted red onion, capers and spinach leaves (EF/NF)

Roasted Gippsland grass fed beef fillet with pickled gherkins, mustard mayo, gruyere cheese and baby spinach (NF)

Also includes:

A garden salad with champagne dressing and

Individually wrapped tim tam biscuits

Hot Conference Lunch

Buffet service

Please choose two main course dishes

Moroccan spiced corn-fed chicken breast, Moghrabi cous cous, tahina yogurt, parsley and an almond and currant salad

Masterstock braised beef short rib, white eggplant puree, kohlrabi and daikon salad (DF/GF/NF)

Pan seared fillet of salmon, buckwheat risotto, shellfish emulsion and heirloom carrots (DF/GF/NF)

Poached chicken, semi dried tomato, basil pesto and black olive gnocchi, topped with freshly shaved parmesan

Butter chicken served with steamed rice, poppadums and mango relish

Stir fry duck noodles with Asian vegetables (DF)

Also includes:

A garden salad with champagne dressing

Individually wrapped tim tam biscuits

Afternoon Tea

Includes one afternoon tea option

Dark chocolate brownies with berry coulis (GF)

Portuguese custard tarts

Assorted mini savoury pies with tomato relish

Housemade chicken sausage rolls with tomato relish

Yarra Valley Cheese Platter (to serve number of guests) additional \$5.00/pp

Level One Clubhouse

Conference & Seminar Package

Private use of level one for a half day

\$1900.00 for 15 guests (Up to 5 hours)

Additional charge of \$130.00 per person (up to 20 guests)

Private use of level one for a full day

\$3200.00 for 15 guests (Up to 9 hours)

Additional charge of \$215.00 per person (up to 20 guests)

Nespresso coffee and tea selection served on request for the day

Personalised catering consisting of morning tea, hot or cold lunch and afternoon tea

Chilled variety of soft drinks and juices available over lunch

Kooyong branded stationery on the table

State-of-the-art audio-visual equipment and Wi-Fi

Level one morning tea

Please choose two

Powerballs and granola bowl selection (GF)

Almond croissants

House baked scones with Yarra Valley jams and mascarpone cream (NF)

Mini bagel BLT – bacon, cos, tomato and seeded mustard mayo (DF/NF)

Portuguese custard tarts

Chocolate and custard filled Italian bomboloni

Blueberry and coconut friand (GF)

Zucchini and ricotta mini tarts (NF/V)

Freshly sliced seasonal fruit and berries (DF/EF/GF/NF)

Selection of Charlie's cookies

Level one cold lunch buffet

Please select three sandwich fillings

Poached free range chicken, celery, Dijon mustard, tasty cheese and soft rocket lettuce (NF)

Falafel with hummus, tabbouleh, lemon, sumac and mixed cress (EF/GF/NF/V)

Roasted vegetables with Persian feta, baba ghanoush and basil pesto (EF/GF)

Ginger and soy roasted pork scotch fillet with coriander slaw, pickled vegetables and lime aioli (GF/NF)

BLAT wood grilled bacon, white cos lettuce, avocado and tomato (EF/NF)

Smoked salmon with cream fraîche, roasted red onion, capers (EF/NF)

Roasted Gippsland grass fed beef fillet with pickled gherkins, mustard mayo, gruyere cheese and baby spinach (NF)

Chermoula roasted lamb shoulder, mint yoghurt, parsley, red onion jam, cucumber and mixed cress (EF)

Selection of Kooyong ribbon sandwiches, including chicken, egg, salmon and ham

Rice paper rolls with mixed fillings, served with dipping sauces (GF)

Also includes: Garden salad, fruit platter and a selection of cakes and slices

Level one hot lunch buffet

Please choose two main course options

Moroccan spiced corn-fed chicken breast, Moghrabi cous cous, tahina yogurt, parsley and an almond and currant salad

Masterstock braised beef short rib, white eggplant puree, kohlrabi and daikon salad (DF/GF/NF)

Pan seared fillet of salmon, buckwheat risotto, shellfish emulsion and heirloom carrots (DF/GF/NF)

Hand rolled roasted pumpkin tortellini, with roasted baby shallots, sage butter and sauteed baby spinach (V)

Butter chicken served with steamed rice, poppadums and mango relish

Stir fry duck noodles with Asian vegetables (DF)

Crisp roasted pork belly, red cabbage slaw, apple cider puree (GF/NF)

Also included to share:

Steamed green vegetables

Roasted kipfler potatoes with garlic and rosemary

Garden salad with champagne dressing

Fruit platter

A selection of cakes and slices

Level one afternoon tea

Please choose two

Zucchini and ricotta mini tarts (V)

Assorted mini pies served with tomato relish

Dark chocolate and raspberry brownie (NF)

Cheese and herb scones (NF)

Sicilian pork and fennel sausage roll (NF)

Smoked salmon on corn and zucchini fritter, topped with goat's cheese and caviar (EF)

Strawberry and lime yoghurt pastry tarts

Lamingtons with jam and cream (NF)



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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