GALUWA dining

MOMENTS WORTH *Celebrating*

PRIVATE EVENTS • CELEBRATIONS
COMMUNITY GATHERINGS •
SPECIAL OCCASIONS

ELEVATED EXPERIENCES OVERLOOKING LANE COVE GOLF COURSE

EVENTS & *Celebrations*

Set against the backdrop of Lane Cove Golf Course, Galuwa Dining offers a contemporary setting for celebrations, special occasions and private events.

Located within the new state-of-the-art Galuwa Recreation Centre, our flexible event spaces can be tailored to suit a wide range of occasions, from birthdays, anniversaries and engagement parties to memorial gatherings, sporting presentations, children's celebrations and community events.

With sweeping golf course views, modern facilities and tailored food and beverage packages, Galuwa Dining provides a welcoming environment where family, friends and guests can gather, connect and celebrate.

From the initial planning stages through to event day, our experienced team will work closely with you to deliver a seamless and memorable experience.

FLEXIBLE SPACES. *Endless Possibilities.*

Our Spaces

Designed with flexibility in mind, Galuwa Dining offers a collection of contemporary event spaces that can be configured to suit gatherings of all sizes. From intimate celebrations and private dining experiences to engagement parties, milestone birthdays, memorial gatherings and large-scale events, our spaces can be enjoyed individually or combined to create a seamless experience overlooking Lane Cove Golf Course.

The Lounge

The social heart of Galuwa Dining

Featuring direct access to the main bar, The Lounge provides a welcoming setting for cocktail parties, celebrations, private events and pre-event gatherings. It can be enjoyed as a standalone space or combined with adjoining rooms to create a larger event footprint.

Flexible Event Spaces

Adaptable spaces designed around your event

Designed to adapt to your event, our flexible function spaces can be configured to suit everything from intimate gatherings and private celebrations to large-scale functions and community events.

Operable walls allow the spaces to be divided into smaller rooms for private functions or opened to create one expansive event venue. Each space features its own external access and enjoys sweeping views across Lane Cove Golf Course.

Whether you're hosting 20 guests or 500, our adaptable spaces provide the flexibility to create an event that works for you.

The Lookout

A unique perspective

Suspended above the courts, The Lookout offers a distinctive mezzanine-level event space complete with its own verandah.

Perfect for private gatherings, sporting presentations, children's celebrations and community events, The Lookout provides a unique setting unlike any other within the venue.

Group Dining

Gather around the table

For smaller gatherings, guests can reserve tables within the restaurant for birthdays, family celebrations, anniversaries, memorial gatherings and social occasions.

Enjoy the atmosphere of Galuwa Dining while sharing great food, drinks and conversation with family and friends.

Catering & Event Information

Venue hire fees and minimum spend requirements vary depending on the space, event date and guest numbers. Please contact our team for a tailored proposal. Please note that a minimum of 7 days' notice is required for all packages.

LIGHT CATERING & Refreshments

Ideal for celebrations, community gatherings and special occasions, our morning and afternoon tea packages provide a simple and enjoyable catering option for your guests. Minimum 25 people.

MORNING TEA

$30 per person

Includes;
Seasonal fresh fruit platter
Selection of continental pastries
Tea & coffee station
Juice & Water station

AFTERNOON TEA

$30 per person

Includes;
Premium cheese platter
Selection of petit fours
Tea & coffee station
Juice & Water station

ADDITIONAL ITEMS

Our additional catering options are designed to complement your chosen package and provide extra variety for your guests.

BARISTA COFFEE - $6 per person
Includes one large-sized barista-made coffee per person

ASSORTED WRAPS & SANDWICHES - $15 per person
A selection of gourmet freshly made wraps and sandwiches (VO, GFO)

SHARED *Grazing*

Perfect for celebrations, special occasions and social gatherings, our grazing packages feature premium cheeses, cured meats, seasonal fruit and artisan accompaniments, thoughtfully curated for sharing.

GRAZING BOARD

$25 per person (Minimum of 20 people)

Designed for sharing, our grazing boards feature a selection of premium cheeses, cured meats, seasonal fruits, artisan breads, crackers and accompaniments, perfect for relaxed celebrations and social gatherings.

GRAZING STATION

$35 per person (Minimum of 50 people)

Make a statement with a beautifully styled grazing station featuring premium cheeses, cured meats, seasonal produce, artisan breads and accompaniments. Complemented by mini savoury pastries and our signature porcini mushroom & green pea arancini balls (V), this abundant display is designed as a stunning centrepiece that encourages guests to gather, connect and enjoy throughout your event.

GRAZING & PIZZA EXPERIENCE

$45 per person (Minimum of 25 people)

Designed for relaxed celebrations, social gatherings and cocktail-style events, this package combines our signature Grazing Board with a chef's selection of freshly made pizzas. Grazing and pizzas are presented on dedicated tables for guests to help themselves throughout the event.

ENHANCE YOUR GRAZING EXPERIENCE

Enhance your Grazing Board with a selection of Small Bites and Substantial Bites. Choose from the items listed on the following pages to create a package tailored to your event and guests. Our team can assist in creating the perfect combination for your occasion.

Small Bites: **$7 per person, per item**
Substantial Bites: **$10 per person, per item**

CANAPÉ *Packages*

Perfect for celebrations, special occasions and social gatherings, our cocktail packages combine premium ingredients, contemporary flavours and warm hospitality to create a relaxed and enjoyable event experience.

PACKAGE ONE

$55 per person (Minimum of 25 people)

Choose: **4 small bites + 2 Substantial Bites** from the following pages

PACKAGE TWO

$65 per person (Minimum of 25 people)

Choose: **4 small bites + 3 Substantial Bites** from the following pages

ADDITIONAL SELECTIONS

Additional Small Bites: **$7 per person, per item**
Additional Substantial Bites: **$10 per person, per item**

ALTERNATIVE SERVICE STYLE

Our Small Bites and Substantial Bites can also be served on shared platters to tables, making them ideal for private dining events, seated celebrations and group bookings within the restaurant.

Please speak with our team to discuss the most suitable service style for your event. Minimum of 25 people.

SMALL *Bites*

FROM THE GARDEN

VEGAN

Falafels
Grilled vegetable skewers (GF)
Bruschetta on crostini
Vegetarian sushi selection (GF)
Dolmades: vine leaves stuffed with rice (GF)
Tempura cauliflower with tahina sauce

VEGETARIAN

Porcini mushroom and green pea arancini
Tomato and olives bruschetta tart
Roasted beetroot, cream cheese and hazelnut tartlets
Homemade labneh balls rolled in herbs on crusty bread
Bocconcini with cherry tomato (GF)
Spinach and feta gozleme
Homemade vegetable spring rolls
Vegetable samosa
Spinach and ricotta pastizzi's

FROM THE LAND

Mini gourmet pies or sausage rolls
Fried dim sim
Portuguese chicken skewers (GF)
Spicy chicken wings or BBQ chicken wings
Beef sliders
Chicken sliders
Peking duck tarts
BBQ meatballs (GF)

FROM THE SEA

Japanese style oysters (A) (GFO)
Fish sliders (A)
Barramundi croquette (A)
Tempura prawns (I)
Spicy prawn skewers (GF) (I)
Grilled teriyaki salmon (GF) (A)
Salt and pepper calamari (I)
Smoked salmon corn blini (A)
Fresh sushi selection (M)

(V) - Vegetarian (GF) - Gluten Free (VG) - Vegan
(VO/VGO/GFO) - Gluten Free or Vegetarian or Vegan option available on request.
SEAFOOD LABELS: (A) - Australian (I) - International (M) - Mixed

SUBSTANTIAL *Bites*

FROM THE GARDEN

VEGAN

Miso eggplant poké bowl
Served with brown rice, seaweed, pickled ginger, radish, grated carrot, edamame and cabbage, finished with sesame dressing.

VEGETARIAN

Hokkien noodles with stir-fry vegetables

FROM THE SEA

Smoked salmon (A)

Baked salmon poké bowl (A)
Served with brown rice, seaweed, pickled ginger, radish, grated carrot, edamame and cabbage, finished with sesame dressing.

FROM THE LAND

Lamb souvlaki with tzatziki (GF)

Duck pancake with hoisin sauce

Chicken tacos served with jalapeño mayo, pickles, cabbage & pico de gallo

Beef tacos served with jalapeño mayo, pickles, cabbage & pico de gallo

Lamb cutlets (GF)

Sandwich selection (VO, GFO)

Homemade rigatoni beef ragu (GFO)

Prosciutto wrap with melon and rocket. (GF)

Katsu chicken poké bowl
Served with brown rice, seaweed, pickled ginger, radish, grated carrot, edamame and cabbage, finished with sesame dressing.

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ADDITIONAL *Platters*

Our additional platters are designed to complement your chosen catering package and provide extra variety for your guests. Perfect for celebrations, special occasions and social gatherings, they may also be ordered as a standalone offering. A minimum order of 20 people applies to all platters.

SEASONAL FRESH FRUIT

$12 per person

A refreshing selection of freshly cut seasonal fruits.

CHEESE PLATTER

$12 per person

A selection of premium cheeses served with crackers, dried fruits and seasonal accompaniments. (VO, GFO)

FRESH CRUDITÉS & HUMMUS

$8 per person

A selection of fresh carrot, celery and cucumber served with house-made hummus. (V, VG)

WRAPS & SANDWICHES

$15 per person

A selection of gourmet wraps & sandwiches featuring a variety of fillings, served as approximately one full sandwich per person. Vegetarian and gluten-free options available upon request. (VO, GFO)

HOT CHIPS

$80 per platter (Feeds approx 15 people)

SALAD PLATTERS

Garden salad - $6 per person

pear & rocket salad - $6 per person

Greek salad - $6 per person

Greek salad - $8 per person

Pumpkin & cous cous salad - $8 per person

Potato salad - $8 per person

Beetroot, feta & mint salad - $8 per person

Caesar salad - $8 per person

DESSERT PLATTER

$12 per person

A delicious assortment of bite-sized sweet treats and miniature desserts. Approx 2pcs per person.

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GATHERING *Packages*

Designed for group gatherings, memorials, sporting events and casual celebrations, our special event packages provide convenient catering options for a range of occasions.

SPORTING PACKAGE

$36 per person
(requires a minimum of 12 people)
The following items are included;
Porcini Mushroom & Green Pea Arancini Balls (V)
Gourmet Party Sausage Rolls
Gourmet Party Meat Pies
Assorted Pastizzi's (VO)
Vegetable Spring Rolls (V)
Hot Chips & Aioli (V)
PLEASE NOTE: Sporting activities are not included.

MEMORIAL PACKAGE

$38 per person
(requires a minimum of 25 people)
Assorted Sandwich Triangles included (GFO, VO)
Plus please select **4** items from the list below;
Gourmet Meat Pies
Gourmet Sausage Rolls
Porcini Mushroom & Green Pea Arancini Balls (V)
Portuguese Chicken Skewers (GF)
Assorted Pastizzi's (VO)
Vegetable Spring Rolls (V)
Assorted Pastries
Fruit Platter

SIGNATURE FOOD *Experiences*

Enhance your event with one of our signature food experiences, designed to create a memorable focal point and encourage guests to connect, engage and enjoy throughout the occasion. Minimum 50 guests apply.

GRAZING STATION

$35 per person

Make a statement with a beautifully styled grazing station featuring premium cheeses, cured meats, seasonal produce, artisan breads and accompaniments. Complemented by mini savoury pastries and our signature Porcini Mushroom & Green Pea Arancini Balls (V), this abundant display is designed as a stunning centrepiece that encourages guests to gather, connect and enjoy throughout your event.

CARVING STATION

$35 per person

A chef-attended carving station featuring one selected meat, either a leg of ham or smoked beef brisket, carved fresh for your guests throughout the event. Served with artisan rolls and a selection of condiments.

TACO STATION

$35 per person

A vibrant and interactive station featuring your choice of chicken, beef or roast pumpkin & bean tacos, served with soft flour tortillas, fresh toppings and house-made sauces. Perfect for networking events, team functions and corporate gatherings.

OYSTER STATION

$20 per person (3pcs)

Freshly shucked oysters served to order with a selection of dressings and accompaniments. A sophisticated addition to networking events, client functions and corporate gatherings. (A)

FRESH PRAWN STATION

Market price per person

A beautifully presented station featuring fresh chilled prawns served with lemon wedges and a selection of dipping sauces. A premium seafood experience designed to impress and encourage guests to gather, connect and enjoy. (I)

Available at current market rates. Please speak with our team for pricing.

For the ultimate seafood experience, the Fresh Prawn Station can be paired with our Oyster Station.

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SEATED DINING *Packages*

Perfect for celebrations, our set menus offer a relaxed and elegant dining experience for groups of 50 or more. Select two dishes from each course for alternate service. Includes fresh bread rolls and butter. Minimum 50 guests required.

TWO COURSE: $80 PER PERSON - Select 2 entrées and 2 mains for alternate service.

THREE COURSE: $95 PER PERSON - Select 2 entrées, 2 mains and 2 desserts for alternate service.

ENTRÉE

Crispy pork belly, pear purée, pear and radish salad

Golden baked fricassee of salmon and brie, salmon and brie in a pastry shell, caramelised onion and mesclun salad (A)

Oriental chicken tenderloin, grilled marinated chicken with Asian slaw and coriander dressing

Mediterranean fettuccine, chicken, sundried tomato, olives, ricotta and creamy white sauce

Beef tortellini, pumpkin and sage tortellini with cherry tomatoes and cream sauce

Spinach and ricotta cannelloni, baked with Napoli and béchamel sauce (V)

Penne vegetarian, roasted vegetables, olives, basil pesto and parmesan (V)

Chicken and wild mushroom risotto, wild mushrooms, tarragon and prosciutto dust

Vegetable frittata, served with mesclun and tomato salad (V)

Thai prawn salad, fresh prawns with cucumber, tomato, herbs and Thai dressing (GF, I)

Arancini balls (3), pea, beef and mozzarella arancini with Napoli sauce

MAINS

Massaman lamb shanks, bok choy and steamed rice (GF)

Cranberry glazed slow-roasted pork, apple and apricot salsa, potato au gratin

Barramundi fillet, Australian barramundi served with eggplant ragu (A)

Beef cheeks, slow cooked for 8 hours with mashed potato and seasonal vegetables (GF)

Chicken supreme, garlic and herb beurre blanc, mashed potato and seasonal vegetables

Chicken boscaiola, chicken breast, bacon, mushrooms and shallots with sweet potato mash and creamy white sauce

Chia crusted salmon fillet, roasted vegetables, potatoes and béarnaise sauce (GF, A)

Porcini mushroom risotto, green peas, Spanish onion and truffle oil (V)

DESSERT

Chocolate mousse, berry coulis

Panna cotta

Classic sticky date pudding, butterscotch sauce and vanilla ice cream

Berry cheesecake, berry coulis

Tiramisu, zabaglione cream, sponge, coffee liqueur and cocoa

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SHARED DINING *Package*

Designed for groups, our Shared Dining Package combines freshly made pasta, pizzas and seasonal accompaniments, creating a relaxed and enjoyable shared dining experience for family, friends and guests.

$75 per person (requires a minimum of 40 people)

Salt & Pepper Calamari

Plus a selection of 3 pastas and 3 pizzas below.
Served with garden salad and garlic bread

PASTA

Penne arrabiata (v) **-** napolitana and chilli sauce

Spaghetti bolognese

Tortellini boscaiola - cured bacon, mushroom, shallots and garlic cream sauce

Gnocchi pesto (v) **-** home-made gnocchi, pesto and cream sauce

Penne ragu - slow cooked beef cheek, oven baked vegetables, roasted tomato, red wine sauce

PIZZA

Primavera (v) **-** eggplant, artichoke, capsicum, sun-dried tomatoes and Spanish onions

Ham & pineapple

Pepperoni with jalapeño peppers

Supreme - pepperoni, ham, mushroom, onion, capsicum, pineapple and olives

Meat lovers - bbq base, bacon, pepperoni, italian sausage and ham

Capricciosa - ham, artichoke, mushrooms, olives

Dessert & fruit platter to finish.

*Gluten free penne and pizza bases available on request. Vegan cheese available.

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BUFFET *Dining*

LANE COVE BUFFET

$75 per person (Minimum of 40 people)

MAINS

Choose 3 from the below selection

Chicken cacciatore (GF) - In a rich tomato sauce with herbs and vegetables.

Lamb tagine - Slow-cooked with aromatic Moroccan spices.

Hungarian goulash - Hearty beef stew cooked in a paprika-spiced sauce.

Indian butter chicken - Cooked in a creamy, mildly spiced butter sauce.

Spinach & ricotta ravioli with Napolitana sauce (V)

SIDES

Choose 3 sides from the below selection

Mediterranean vegetables and napolitana sauce
Chat potatoes and seasonal vegetables
Steamed rice
Creamy potato salad
Garden and beetroot salad
Pumpkin, baby spinach and feta salad
Coleslaw
Chickpea and avocado salad
Thai vegetable salad (hot)

DESSERTS

Individual trifle
Individual chocolate mousse with berries

GALUWA SIGNATURE BUFFET

$95 per person (Minimum of 40 people)

MAINS

Penne primavera (V) **-** With roasted vegetables, garlic, chilli and olives in a classic Napoletana sauce

Mini beef fillet steak with mushroom sauce (GF)

Fresh king prawns (I) **-** With lemon and dipping sauce

Beef burgundy - In a rich red wine sauce with vegetables

Chicken kiev - Crumbed and filled with garlic butter

Miso glazed salmon (A)
Japanese salad, green tea noodles, edamame, carrot, coriander, shallots, teriyaki dressing, seaweed salad, furikake

Lamb kofta (GF) **-** Skewers served with yoghurt sauce

Roast pork - Served with crackling and gravy

SIDES

Rice
Chips
Couscous and baby spinach with sweet potato
Greek salad
Garden salad
Seafood salad

DESSERTS

Individual trifle
Individual chocoate mousse with berries

BBQ BUFFET

$90 per person
(requires a minimum of 50 people)

The following items are included;

Portuguese Chicken Skewers (GF)
Prawn Skewers (GF)
Lamb Kofta (GF)
Beef Sausages (GF)
Wagyu Steak (GF)
Scallops (GF)
Grilled Vegetable & Haloumi Skewers (V)
BBQ Corn (V)

Served with;

Potato Salad
Spicy Manago & Avocado Salad
Hot Chips
Hummus
Tzatziki
Bread & Butter

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CHILDREN'S *Birthday Parties*

Celebrate with ease with our range of Children's Party Packages. Whether you're planning a themed birthday party, a casual gathering or a special celebration, our flexible catering options offer something for every occasion.

Please note that children must be supervised by a parent or responsible adult at all times. The event space must be left in the same condition in which it was presented. Additional cleaning charges may apply where excessive cleaning is required.

CHILDREN'S BASKETS

$17 per person

(requires a minimum of 10 children)

Individual baskets include;

Mini Hot Dog

Chicken Nuggets

Hot Chips

Plus Kids Cone or Cup of Gelato

Items from the **Kids Platters** list can also be added to this package for an additional **$5 per person**, per item selected.

CHILDREN'S PLATTERS

$26 per person

(requires a minimum of 20 children)

Our kids platter package includes hot chips plus your choice of **4** items from the selection below, served on platters for the table to share.

Sausage Rolls

Party Pies

Kid's Pizza (GFO)
Cheese (V) or Ham & Cheese

Chicken Tenders

Mini Hotdogs

Beef Sausages (GF)

Cheese Burger Sliders

Vegetable Spring Rolls (V)

Fish Bites (I)

Fairy Bread (GFO)

Assorted Sandwiches (GFO, VO)

Cheese Cubes and Cabonossi

Fresh Crudités & Hummus (V, VG, GFO)
House made hummus served with fresh carrot, celery, cucumber and crackers.

Additional platters can be added for **$5 per person**, per item selected.

CHILDREN'S BUFFET

$30 per person

A shared buffet style selection created especially for children which includes;

Bolognese Penne Pasta (GFO)

Kids Pizza (GFO)
Cheese (V) or Ham & Cheese

Chicken Tenders

Hot Chips

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CHILDREN'S *Birthday Parties*

CHILDREN'S SET MENU

ONE COURSE: $30 per person
Select 2 mains to be served alternate drop style.

TWO COURSE: $35 per person
Select 2 mains and 2 desserts to be served alternate drop style.

MAINS

Chicken Schnitzel & Chips
Fish & Chips (A)
Penne Bolognese (GFO)
Butter Chicken & Rice (GF)
Grilled Chicken, Chips & Salad (GF)

DESSERT

Ice Cream with toppings
Jelly Cups
Chocolate Mousse

Garlic Bread $5 extra per person

CHILDREN'S HIGH TEA

$35 per person
Perfect for children's celebrations, our Kids High Tea features a selection of savoury favourites and sweet treats, thoughtfully prepared for younger guests.

INCLUDES

Mini ham & cheese sandwiches (GFO, VO)
Fairy bread (GFO)
Jam sandwiches (GFO)
Plain scones with strawberry jam
Mini cupcakes (GFO)
Chocolate brownies
Fruit skewers
Marshmallow treats

BEVERAGE OPTIONS

Milk
Juice
Hot chocolate
Selection of teas

(V) - Vegetarian (GF) - Gluten Free (VG) - Vegan
(VO/VGO/GFO) - Gluten Free or Vegetarian or Vegan option available on request.
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BEVERAGE *Packages*

Complete your event with one of our beverage packages. From celebrations and special occasions to memorial gatherings and social events, our beverage offerings provide a flexible range of options to suit your event. Beverage package pricing is based on a 3-hour service. If you require a shorter or longer package, please speak with our team and we'll be happy to tailor a package and provide pricing to suit your event.

PREMIUM PACKAGE

$110 per person (Minimum of 25 people)

Featuring a premium range of sparkling, wines, beers and non-alcoholic beverages, this package offers an elevated beverage experience for your guests.

Includes:
Premium sparkling
Premium white wines
Premium red wines
Premium beer selection
Soft drinks
Juices
Still & sparkling water

STANDARD PACKAGE

$85 per person (Minimum of 25 people)

Featuring a selection of house sparkling, wines, beers and non-alcoholic beverages, this package is designed to complement networking events, corporate functions and team celebrations.

Includes:
Sparkling wine
White wines
Red wines
Beer selection
Soft drinks
Juices
Still & sparkling water

NON-ALCOHOLIC PACKAGE

$20 per person (Minimum of 25 people)

A refreshing selection of juices, soft drinks and still and sparkling water, providing a suitable alternative for daytime events, networking functions and alcohol-free occasions.

Includes:
Juices - Apple, Orange
Soft drinks - Coke, Sprite, Fanta, soda water
Still water
Sparkling water

BAR TAB

For a more flexible approach, a bar tab can be arranged for your event. Event organisers may nominate a spend limit and beverage selection, with drinks charged on consumption throughout the event.

Please note that beverage selections are currently being finalised and are subject to availability. Our team will confirm the final beverage inclusions for your chosen package during the event planning process.

BEVERAGE *Enhancements*

Elevate your event with one of our beverage enhancements, designed to create a memorable experience for your guests.

BARISTA COFFEE

$6 per person

Includes one large size barista-made coffee per person, freshly prepared by our team and served during your event.

ARRIVAL DRINKS

Welcome guests on arrival with a beverage served as they enter your event.

Classic cocktail - $19 per person
Any classic cocktail from our menu

Mocktail - $16 per person
Any mocktail from our menu

Champagne or Sparkling on Arrival –
Options and pricing tailored to your event

Arrival drinks can be added to any package and are served upon guest arrival. Prices are per person. Minimum of 25 people required

TAILORED BEVERAGE PACKAGES

Looking for something specific? Our team can create a customised beverage package tailored to your event, guest preferences and any additional beverage options not featured in this brochure.