



The Manawatu Golf Club has a proud history and has been situated on the current site in Hokowhitu, on the banks of the Manawatu River, since 1895. Overlooking the 18th green, our modern Clubhouse is the ideal venue for your next business meeting, workshop, product launch, seminar, conference, wedding reception or special occasion. Offering plenty of on-site parking, you will feel a world away as you enjoy parklike views and privacy, whilst being only minutes from the city centre. Combine a round of golf (or depending on numbers a golf tournament) with your event to add a bit of fun and create an experience your guests will be talking about for many months to come.

Function Rooms

Our Clubhouse can be partitioned to provide separate function areas catering for small to large events. Floor to ceiling windows provide excellent natural lighting, and a complete range of audio-visual and presentation equipment will enable you to effectively communicate with your audience, regardless of size. Our onsite caterers can create a menu to suit the size and type of event from corporate morning's teas to formal dinners.

Out catering

Our experienced on-site caterers can prepare and deliver a range of meals to a location of your choice. We can also provide waiting staff if required. Our out-catering menus offer a wide range of delicious options including light morsels and finger food items or give us a call to discuss more substantial options. From canapes to a formal dinner nothing is too much trouble so let us know your requirements and we will create something unique for your event.

Golf Activities, Team Building and Corporate Golf Days

As a Golf Club, we offer a unique opportunity for your guests to take a break in the fresh air and come back revitalised and full of energy through taking part in putting and chipping activities on our putting green and driving range.

We will work with you to tailor a package to suit your group that will ensure everyone has a fun experience, from the novice who has never played to the seasoned professional. Activities can be arranged to fit your group size and schedule and can take from as little as half an hour. Corporate Golf Days, green fees for 9 or 18 holes and mini golf can also be arranged for your guests.

Menu & pricing are subject to change – Current August 2023

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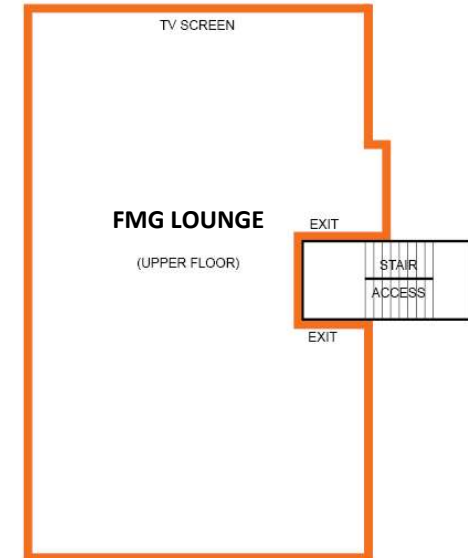
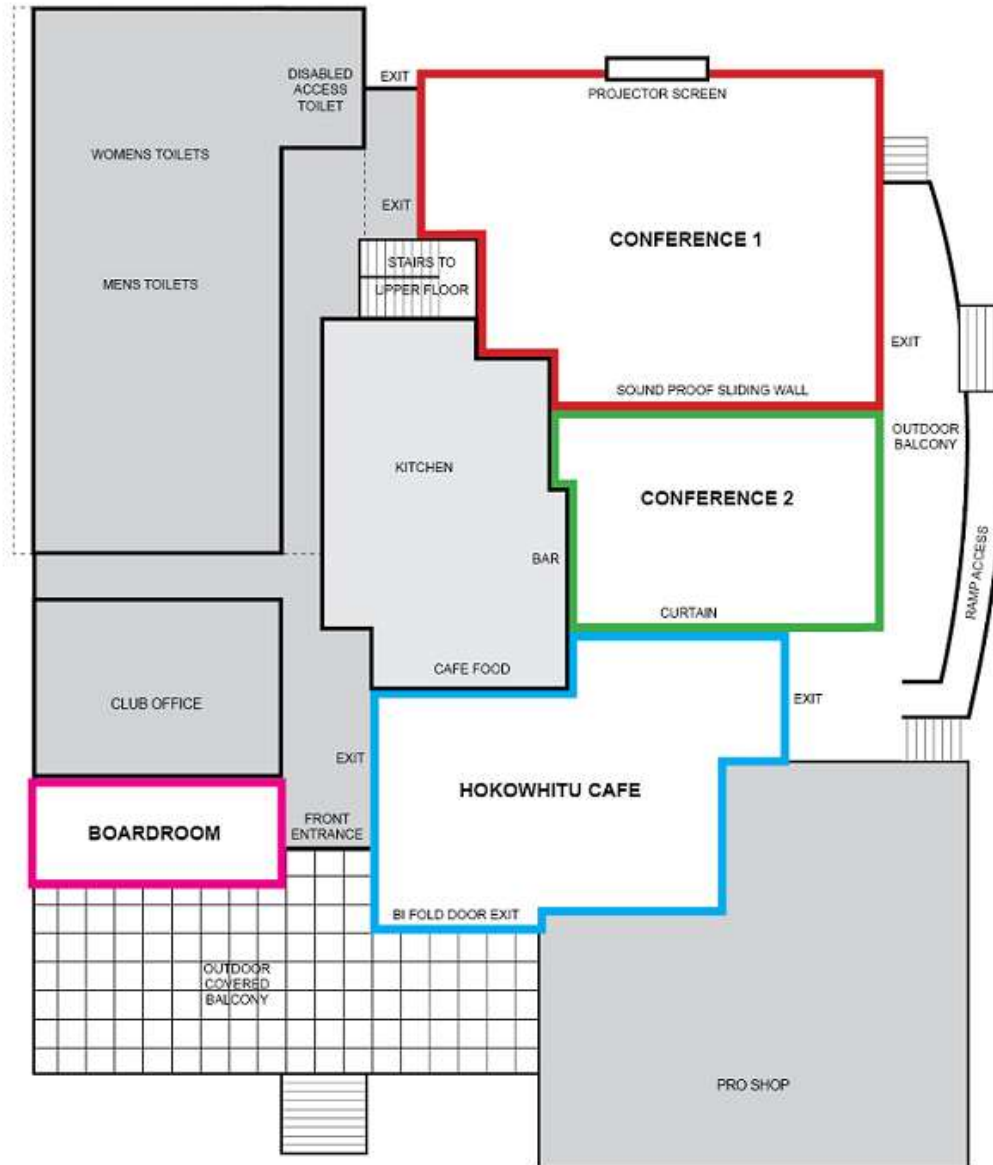
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Ground Floor

VENUE HIRE

First Floor



FUNCTION ROOM	½ DAY or EVENING	FULL DAY
FMG Lounge (upstairs – stair access only)	\$250.00	\$450.00
Conference 1	\$250.00	\$450.00
Conference 1 & 2	\$450.00	\$650.00

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FUNCTION ROOMS

Conference 1 and the FMG Lounge are our two main function rooms - these are both private, soundproof spaces that cater for a range of different sized events.

Conference 2 and the Hokowhitu Café are divided by a curtain so are suitable as breakout/catering areas or for functions outside our café opening hours only.

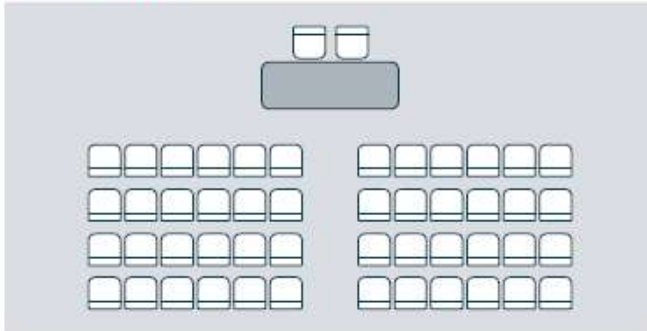
Maximum numbers for each space are shown below:

	Conference 1	Conference 2	Conference 1 & 2	FMG Lounge	Boardroom
Theatre style	160	–	–	50	-
Classroom style	60	40	–	20	-
U-Shape	40	–	–	20	-
Cocktails	160	70	200	50	-
Dining	100	60	200	50	–

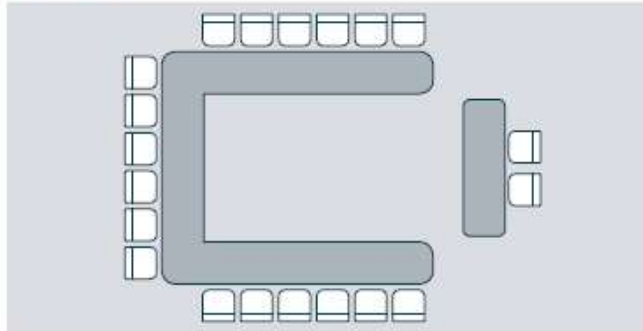
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SEATING CONFIGURATIONS

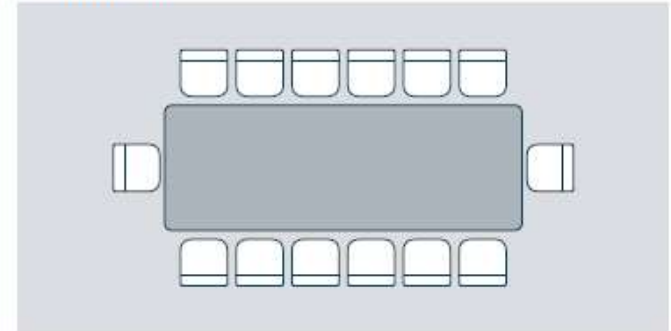
Theatre style



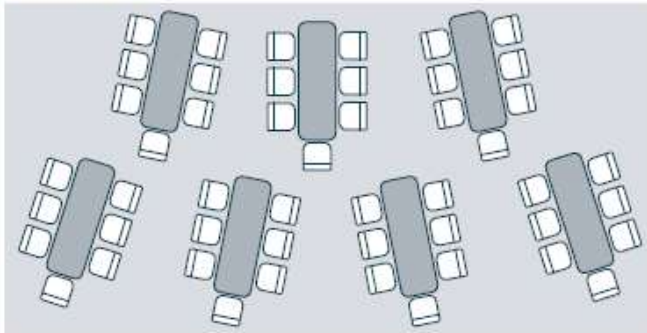
U Shape



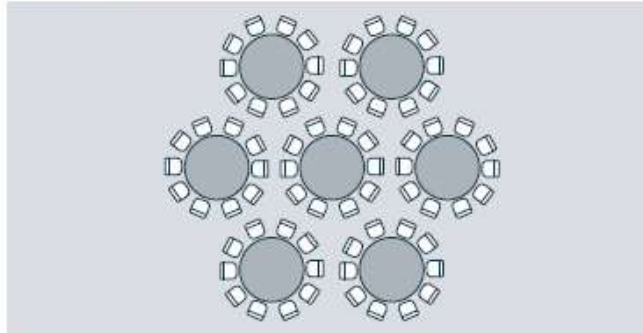
Boardroom



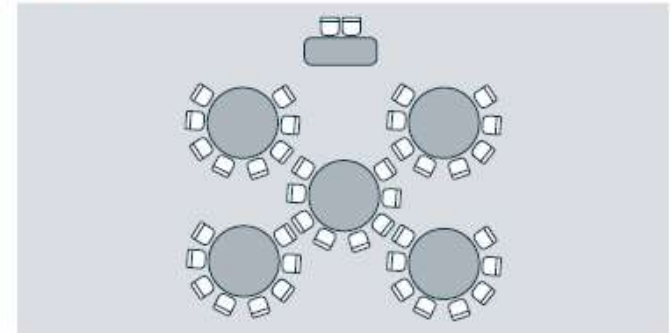
Workshop



Banquet



Cabaret



\$30 per table hire cost for round tables

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EQUIPMENT HIRE

Equipment available onsite for hire:

Projector and sound system (Conference 1 only)	\$163.00
75" TV & sound system (FMG Lounge only)	\$155.00
PA system & microphone (handheld or lectern)	\$65.00
Sound system only	\$86.00
Flipchart inc one pad and pens	\$35.00
Additional flipchart pads	\$35.00
Whiteboard and pens	\$35.00
Round table (inc white linen tablecloth)	\$35.00
Bar Leaner	\$35.00
Dance Floor	\$200.00

Complimentary:

- Internet access - Presenters can connect to a broadband internet connection in each room. Other users can connect via the free wireless connection "Inspire Free Wifi".
- Lectern

Administration Support:

- Printing / photocopying – colour .45c per copy, black and white .30c per copy

If you have any other requirements, please let us know as we are happy to hire in other equipment as required.

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BREAKFAST / BRUNCH

CONTINENTAL

Warm croissants & preserves
Selection of cereals
Seasonal fruit platter w greek yoghurt
Berry Chia Pots – on request
Fresh orange juice
Plunger coffee and a selection of teas

\$21.50 per person including GST

COOKED

Grilled streaky bacon
Kransky sausages
Free range eggs – poached or scrambled
Hash browns
Creamy mushrooms
Tomatoes
Fresh orange juice
Plunger coffee and a selection of teas

\$30.00 per person including GST

GIANT BREAKFAST

Continental plus cooked breakfast
\$35.00 per person including GST

BLUEBERRY PANCAKES

Blueberry Pancakes w grilled streaky bacon,
grilled banana, maple syrup & mascarpone cream
\$20.50 per person including GST

EGGS BENEDICT

Poached eggs on grilled muffin on hash brown, bacon w
hollandaise
Smoked Salmon extra \$5.50
\$24.50 per person including GST

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COFFEE BREAKS

Savoury Items

Assortment of gourmet savouries

Individual gourmet quiches

Home-made sausage rolls

Assorted club sandwiches

Mini smoked chicken and avocado croissants

Savoury Muffins w sundried tomato and brie

Home-made savoury scones w butter

Please choose option below

Pumpkin and feta (v); Savoury (v); Bacon and Chive;

Cheese (v); Blue cheese and onion (v)

Gluten Free Items

Chocolate and orange brownie

Nutty lemon slice

Orange syrup cake

Assorted quiches

Fresh fruit kebabs

Sweet Items

Sweet muffins

Selection of homemade baked cookies

Homemade shortbread

Fresh fruit kebabs

Home-made scones w jam and cream

Freshly made cakes

Please choose option below

Carrot; Nutmeg; Lemon syrup; Chocolate; Lumberjack

Plunger coffee and a selection of specialty teas

Tea and Coffee only

\$4.30 per person including GST

Any one item, tea and coffee

\$8.50 per person including GST

Any two items, tea and coffee

\$12.60 per person including GST

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BUFFET LUNCHES

LUNCH BUFFET A

In house beef lasagne
Garden salad w white balsamic vinaigrette
Warm bread rolls w herbed butter
Cake of the day

LUNCH BUFFET B

Thai chicken curry served w fragrant rice (GF)
Salad & poppadom's
Fresh fruit kebabs

LUNCH BUFFET C

"Make your own sandwich"
Selection of artisan breads
Choice of Warm beef sirloin OR Champagne ham
Salad greens, tomatoes, cucumber, pickles
Mustard, aioli and chutney
Homemade slice of the day

LUNCH BUFFET D

Homestyle chicken and leek pie
Steamed vegetable medley
Whipped potato mash
Cake of the day

LUNCH BUFFET E

Beef and Ale stew
Creamy potato kumara bake
Profiteroles w cream and chocolate

Minimum 25 persons
\$26.00 per person including GST

Add plunger coffee & a selection of specialty teas
\$4.30 per person including GST

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LIGHT MORSELS

More than a mouthful - please see our FINGERFOOD menu for more suitable cocktail style nibbles

Assorted club sandwiches (*V optional*)

Mini croissants – *Filling options below*

Smoked chicken and avocado; Ham and brie

Toasted flatbread w ham and pesto

Homemade gourmet savouries, quiches and sausage rolls

Homemade bacon & egg pies

Mini home-made pizza – *Filling options below*

Smoked chicken, pesto and brie; Vegetarian pizza;

Chorizo, olives, sundried tomatoes & mozzarella

Vegetarian frittatas (*GF, V*)

Filo parcels filled w spinach, feta, chicken and pesto

Herb crumbed fish goujons w lemon aioli (*GF optional*)

Asian fish cakes w chilli sauce (*GF optional*)

Marinated Asian beef & chicken kebabs (*GF, DF*)

Savoury muffins

Sweet Treats

Chocolate profiteroles

Fresh fruit kebabs (*V, GF, DF*)

Sweet muffins

Home-made chocolate brownies

Individual lemon meringue tarts

Fruit bowl all day - \$1.50 per person (*V, GF*)

Any item can be altered to suit your dietary requirements

Minimum order four servings per person

\$5.00 per serving including GST

Add tea & coffee

\$4.30 per person including GST

*Suggested quantity for a working lunch:
five servings and tea and coffee - \$29.00 per person*

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SMALL FOOD and SUPPER

More than a mouthful - please see our FINGERFOOD menu for more suitable cocktail style nibbles

Slider burgers:

Pulled pork, apple chutney and fennel slaw

Beef, blue cheese, onion jam

Cajun chicken and tomato salsa

Grilled mushroom, feta whip and pepper (V)

\$5.30 per slider

Fresh market fish w homemade fries and tartare sauce
served in a cone

Creamy chicken pesto pasta
served in noodle box

Thai beef salad w chili lime dressing and peanuts
served in a noodle box

Thai chicken curry w fragrant rice and roti
Served in a noodle box

\$8.80 per cone/box

Minimum order 20

SUPPER – Option A

Hot glazed ham

Assorted bread rolls

Salad greens

Creamy potato salad

Gherkins, tomato, red onions, olives, mustard, aioli,

mango relish

\$26.50 per person

SUPPER - Option B

Hot glazed ham

Assorted bread rolls

Tomato, cheese

Mustard, aioli, mango chutney

\$20.50 per person

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FINGER FOOD

Cocktail style nibbles – please see our LIGHT MORSELS menu for more suitable lunch items

Hot Finger Food

Mini Bacon & Egg Pies
Assorted Homemade Quiches
Classic Sausage Rolls
Spinach & Feta Filo Pastries (V)
Mini Beef Wellingtons*
Chicken, Pesto and Feta Filo Parcels
Spicy Pork Balls (GF, DF)
Chicken Lime & Coriander Balls (GF, DF)
Crumbed Camembert Wedges & Spicy Plum Sauce (V)
Marinated Venison Skewers (GF, DF)
Home-made Vegetable Spring Rolls (V)
Scallop and Bacon Wraps* (GF, DF)
Asian Fish Cakes (GF, DF optional)
Coconut Crumbed Prawns
Salt & Pepper Prawns (GF, DF)
Courgette & Feta Fritters (GF, V)
Pork & Ginger Wontons

GF = Gluten Free; DF= Dairy Free; V = Vegetarian

Cold Finger Food

Smoked Salmon & Cream Cheese Blinis
Assorted Sushi (GF, DF)
Rice paper rolls w chicken, peanut & vegetable (GF, DF)
Vegetarian rice paper rolls (GF, DF, V)
Thai Beef on Lebanese Cucumber (GF, DF)
Roasted Pear & Kikorangi tart topped w quince jelly (V)
Mini yorkie w rare beef, cherry tomatoes & horseradish cream
Tomato and basil bruchetta
Cocktail sandwiches

Sweet Treats

Fresh Fruit Kebabs (GF, DF, V)
Lemon Meringue Tarts
Chocolate Truffles (GF on request)
Orange macadamia Tart
Chocolate Brownies
Mini Meringues (GF)

Minimum order 20 of each item

*\$4.10 per serving including GST or
* \$4.80 per serving including GST*

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BUFFET AND SET MENUS

Choose your style (Buffet or Set Menu) then either choose one of our fixed menus or create your own by selecting your choice of dishes from the following pages. If you would like additional courses or a larger selection, please don't hesitate to ask so we can create a menu to suit your requirements.

Guests with special dietary requirements can be catered for with separate meals (as long as we know in advance) at a surcharge of \$5 per person.

Set Menu – Option A *\$83.00 per person including GST*

Specialty Breads
Entrée – select one
Main – select two
To finish – select one

Set Menu – Option B *\$94.00 per person including GST*

Specialty Breads
Entrée – select two
Main – select two
To finish – select two

Dinner Buffet – Option A *\$68.50 per person including GST*

Specialty Breads
Roast meat – select one
Hot dishes – select one
Vegetables and Potato dish – select one
Salad – select two
To finish – select two

Dinner Buffet – Option B *\$78.50 per person including GST*

Specialty Breads
Roast meat – select two
Hot dishes – select one
Vegetables and Potato dish – select one
Salad – select three
To finish – select two

Dinner Buffet – Option C *\$84.00 per person including GST*

Specialty Breads
Roast meat – select two
Hot dishes – select two
Vegetables and Potato dish – select one
Salad – select three
To finish – select three

All Set Menus and Buffet menus include freshly brewed coffee & a selection of specialty teas

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SET MENU CHOICES

To start

- Warm dinner rolls w butter

Entree

- Asian fish cakes w slaw and chili jam
- Tequila prawn cocktail (GF DF)
- Almond parmesan, rosemary crusted lamb cutlets w rocket and salsa Verde
- Tomato, basil, onion and mozzarella on a rocket salad
- Basil, roasted tomato and mozzarella arancini balls w roasted pepper aioli, petite salad of tomato, Lebanese cucumber, peppers and olives.
- Twice cooked five spiced pork belly w Asian slaw and cashew chili jam
- Homemade soup; Minestrone w parmesan croutons and basil oil; Creamy leek and potato w crispy bacon (GF); Seafood chowder; Creamy parsnip and apple (GF)

Main Event

- Prime fillet w blue cheese shallot tart w parsnip puree, broccolini and baby carrots
- Hazelnut honey crusted lamb w pea smash, potato kumara dauphinoise, beets, green beans and jus
- Cider braised pork belly w roasted apples, parsnip and potato whip, green beans, glazed carrots & maple glaze

- Baked dill, parmesan and lemon crusted salmon w potato leek croquettes, wilted spinach, salsa Verde & hollandaise
- Macadamia crumbed chicken breast filled w cranberry and brie w potato chive cake, broccolini, baby carrots and port wine jus

To finish

- Homemade individual pavlovas w raspberry curd, berry compote and vanilla ice cream
- Warm pear tart w almond cinnamon crumble and vanilla ice cream
- Lemon infused crème brûlée w lemon curd, almond biscuit and vanilla ice cream
- Toblerone chocolate mousse, berry compote, shortbread and mascarpone cream
- Warm sticky date pudding w spiced apples, butterscotch sauce and vanilla ice cream
- Seasonal fruit salad
- Assorted Kapiti ice cream
- Baked cheesecake – choose from Raspberry & White chocolate; Lemon meringue; or B52 (Baileys, Kahlua & Cointreau)
- A selection of New Zealand cheeses w fruit pate, dried fruit and crackers (*surcharge of \$4.00 per person*)

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BUFFET MENU CHOICES

Specialty breads *(included in all menus)*

- A selection of specialty breads & spreads

Roast meats carved at the buffet

- Roasted beef sirloin w truffle béarnaise
- Cider pork roast w crackling
- Marmalade glazed ham
- Rosemary garlic leg of lamb w mint salsa

Hot dishes

- Pancetta wrapped chicken breast filled w cranberry, pistachio stuffing
- Mediterranean spiced chicken thighs w roasted tomatoes, olives, capsicum and a feta whip
- Braised pulled lamb shoulder w mint pesto and feta whip
- Baked dill, parmesan and lemon crusted salmon w salsa verde and hollandaise
- Cider roasted pork belly w roasted apples
- Roasted vegetable lasagna topped w parmesan and pesto (V)
- Macadamia crumbed chicken thigh w maple glaze

Vegetables *(included in all menus)*

- A selection of fresh seasonal vegetables
- Your choice of one; Roasted rosemary garlic potatoes; Creamy potato and kumara bake; herbed new potatoes; Honey roasted pumpkin and kumara

Salads

- Fattoush salad w sumac dressing (V)
- Mesclun salad w microgreens
- Roasted beetroot salad w chorizo and feta (GF)
- Broccoli and bacon salad w creamy dressing
- Rocket, pear and goats cheese salad w toasted walnuts and a honey dressing
- Roasted vegetable salad w grilled haloumi and a basil dressing (GF)(V)
- Asian slaw w toasted peanuts and a wasabi dressing
- Caesar salad w parmesan, croutons & bacon lardons
- Roasted potato, cashew w homemade chili jam
- Orzo salad w sundried tomatoes, basil and roasted peppers, feta and pine nuts (V)

To finish

- Baked cheesecake – choose from Tiramisu; Raspberry & White chocolate; Peach & Passionfruit; Lemon meringue; Cookies & Cream
- Homemade pavlova w raspberry curd & cream (GF)
- Baked lemon and lime tart
- Baked orange macadamia tart
- Sticky date pudding w spiced apples and butterscotch sauce
- Chocolate brownie (GF on request)
- Fresh fruit salad (GF)
- A selection of Kapiti cheeses w fruit pate and fresh and dried fruit *(this dish incurs a surcharge of \$4.00 per person)*

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BUFFET & SET MENUS

BUFFET D – Available at lunch time only

Maple glazed roast pork w crackling
Herbed new potatoes
Steamed seasonal vegetables
Honey roasted pumpkin
Apple sauce, mustard and chutney

Warm apple shortcake w cream

Freshly brewed coffee & a selection of specialty teas
\$38.50 per person including GST

BUFFET E – Available at lunch time only

Choose between Marmalade glazed Ham or Maple
glazed roast Pork
Rosemary garlic roast potatoes
Steamed seasonal vegetables
Roast pumpkin
Mustard, chutney and apple sauce

Individual homemade pavlova w raspberry curd
and cream

Freshly brewed coffee & a selection of specialty teas
\$42.50 per person including GST

SET MENU C

Entree

Roasted tomato, basil and mozzarella arancini balls w
chili jam, aioli and rocket

Main event

Bacon wrapped chicken w brie and cranberry w potato
chive cake and port wine jus
Hazelnut and rosemary topped lamb rump w kumara
rosti, pea smash, balsamic beets and mint bearnaise

Just dessert

Individual house made pavlova w berry compote
and vanilla ice cream
Steamed ginger pudding w poached pear, caramel
sauce and vanilla ice cream

Freshly brewed coffee & a selection of specialty teas

2 course - \$49.00 per person including GST

3 course - \$60.50 per person including GST

Guests with special dietary requirements can be
catered for with separate meals (as long as we know in
advance) at a surcharge of \$5 per person.

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PLATTERS

PUTTERS' PLATTER

A selection of Kapiti cheeses w grapes, fruit pate and crackers

\$14.50 per person including GST

TIGER TRAY

Coconut crumbed prawns
Pork, lime & coriander balls
Shanghai spring rolls
Smoked chicken & pesto wontons
Dipping sauces

\$12.50 per person including GST

Note: Minimum order of 20 servings for the Tiger Tray

GREENSMAN'S PLATTER

Toasted pita breads w hummus, pesto, feta, sundried tomatoes & olives

\$8.50 per person including GST

MORPETH MUNCHIES

Mini beef burgers
Herbed crumbed fish goujons
Chunky chips & snarlars
\$9.80 per person including GST

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BEVERAGES

The Manawatu Golf Club is a fully licensed venue and offers a well stocked bar for your use. We offer a wide range of tap and bottled beers, wines, spirits and non-alcoholic beverages.

There are several options for supply of bar service to your event:

Cash bar

All guests pay for their own beverages as ordered

Full bar tab

An agreed limit is set and all beverages are put on the tab until the limit is reached

Restricted bar tab

An agreed limit is set and you nominate which beverages are available on the tab (eg beer, house wine and non-alcoholic beverages but not spirits).

We recommend that if choosing a bar tab, you include non-alcoholic beverages on your account to ensure your drivers are well catered for.

In addition to the beverages listed on the following page, we can also provide:

- Carafes of OJ – \$14.00 per carafe
- Non-alcoholic punch (serves 25) – \$80.00 per bowl (available from the bar or served in carafes for the table)
- Sparkling grape juice - \$13.50 per bottle

If you have specific requirements for your event then please let us know, we are happy to discuss these with you.

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