

# The Peak

AT  
LORNE COUNTRY CLUB



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THE PEAK AT LORNE COUNTRY CLUB

Describe your dream event, and let us create it for you.

The Peak at Lorne Country Club sits high on the hill overlooking the spectacular Louttit Bay. With a menu tailored especially for you, teamed with our welcoming staff, we have all of the key ingredients and creative packages to dish up an event limited only by your imagination. Our grazing menus have been created to capture the true essence of the Lorne Country Club - good food, good company, good value - creating an incredible experience that you and your guests will enjoy.

The Peak is Lorne's best kept secret.

[hello@thepeaklorne.com](mailto:hello@thepeaklorne.com)

## PACKAGE 1 THE STAND UP

### ROVING CANAPES (SELECT FIVE)

caramelised leek, broccoli and gruyere tartlets  
grilled asparagus, pancetta, beetroot hummus \*  
tasmanian oysters, yuzu, finger lime \*  
peking duck pancake, spring onion, hoisin  
poached chicken toasties, walnuts, lemon mayo  
cold smoked salmon, fried lotus chip, beetroot \*\*  
red pepper arancini, artichoke, green olive \*\*  
rare beef bruschetta, crispy kale, horseradish crème  
smashed avo toasts, feta, bacon crumbs  
pork and fennel meatballs, chilli jam \*  
sweet potato dahl, papadum, crispy shallots \*\*  
corn and zucchini fritters, mint coyo \*\*  
massaman lamb pie, mango pickle  
chilli crab toasts, tarragon, toasted sesame  
fried tofu skewers, raw peanut sambal \*\*  
cheese and jalepeno quesadilla, mint salsa

### SUBSTANTIAL CANAPES (SELECT THREE)

mexican street corn, lime, salted ricotta \*  
prawn and ginger potsticker dumplings, soy  
potato gnocchi, fresh napoli, basil, parmesan  
semolina fried squid, seasalt, tequila, lime  
pulled pork bao buns, cucumber kimchi  
ancient grain salad, pomegranate, dates, capers \*\*  
beer battered flathead tacos, lime slaw  
bunnings style sausage, pork chipolata, relish  
grilled king prawn, bloody mary mayo \*  
thai beef salad, bean shoots, lychee, papaya \*  
vegan cheeseburger, ketchup, mustard, pickle ^  
peak fried chicken 'pfc', wasabi mayo \*

### BOWLS (SELECT TWO) \*

atlantic salmon, sweet potato puree, broccolini  
free range harissa chicken, lemon quinoa, raita  
cauliflower popcorn, ancient grains, romesco ^  
barramundi fillet, white beans, salsa verde  
red lentil dahl, coconut yoghurt, coriander, naan ^  
wild mushroom and thyme risotto, fried leek ^  
beef brisket, sweet corn polenta, onion jam  
lamb shoulder, confit garlic, peas

### DESSERT STATION

grazing table of petit fours, housemade cakes, tarts,  
slice, churros, chocolate and individual desserts

gluten free \*  
vegan ^

## PACKAGE 2 THE SIT DOWN

### ROVING CANAPES (SELECT THREE)

caramelised leek, broccoli and gruyere tartlets  
grilled asparagus, pancetta, beetroot hummus \*  
tasmanian oysters, yuzu, finger lime \*  
peking duck pancake, spring onion, hoisin  
poached chicken toasties, walnuts, lemon mayo  
cold smoked salmon, fried lotus chip, beetroot \*  
red pepper arancini, artichoke, green olive \*\*  
rare beef bruschetta, crispy kale, horseradish crème  
smashed avo toasts, feta, bacon crumbs  
pork and fennel meatballs, chilli jam \*  
sweet potato dahl, papadum, crispy shallots \*\*  
corn and zucchini fritters, mint coyo \*\*  
massaman lamb pie, mango pickle  
chilli crab toasts, tarragon, toasted sesame  
fried tofu skewers, raw peanut sambal \*\*  
cheese and jalepeno quesadilla, mint salsa

### ROVING SUBSTANTIAL CANAPES (SELECT TWO)

mexican street corn, lime, salted ricotta \*  
prawn and ginger potsticker dumplings, soy  
potato gnocchi, fresh napoli, basil, parmesan  
semolina fried squid, seasalt, tequila, lime  
pulled pork bao buns, cucumber kimchi  
ancient grain salad, pomegranate, dates, capers \*\*  
beer battered flathead tacos, lime slaw  
bunnings style sausage, pork chipolata, relish  
grilled king prawn, bloody mary mayo \*  
thai beef salad, bean shoots, lychee, papaya \*  
vegan cheeseburger, ketchup, mustard, pickle ^  
peak fried chicken 'pfc', wasabi mayo \*

### SHARED SEATED MAINS (SELECT TWO) \*

lamb shoulder, confit garlic, smashed peas  
atlantic salmon, sweet potato puree, spinach  
free range harissa chicken, lemon quinoa, raita  
cauliflower steak, ancient grains, romesco ^  
barramundi fillet, white beans, salsa verde  
red lentil dahl, coconut yoghurt, coriander, naan ^  
crispy pork belly, roasted sprouts, apple pickle  
wild mushroom and thyme risotto, fried leek ^  
beef brisket, sweet corn polenta, onion jam

### SIDES (SELECT TWO) \*

roasted chat potatoes, seasalt, rosemary ^  
heirloom carrots, honey, dukkah  
handpicked herb salad, feta, citrus oil  
broccolini, green beans, snowpeas, vinaigrette ^  
maple spiced pumpkin wedges, pepitas, coyo ^  
shaved fennel, orange, cucumber, dill ^  
kale slaw, sprouts, apple, wholegrain mustard ^  
wild rocket, pear, pinenuts, pecorino

### DESSERT STATION

grazing table of petit fours, housemade cakes, tarts,  
slice, churros, chocolate and individual desserts

gluten free \*  
vegan ^

# Drink Packages

6

PACKAGE 1 5 HOURS	PACKAGE 2 5 HOURS
<p><b>BEER</b> furphy ale, geelong (tap) carlton draught (tap) coopers light</p> <p><b>WINE</b> varichon + clerc blanc de blanc brut, savoie, france little goat creek sauv blanc '21, marlborough, nz mount avoca 'moates lane' cab sauv '18, pyrenees</p> <p><b>NON-ALCOHOLIC</b> sodas fruit juice mineral water genovese coffee + tea</p>	<p><b>BEER</b> furphy ale, geelong (tap) carlton draught (tap) - stone + wood pacific, byron bay (tap) or balter xpa, currumbin (tap) - coopers light bertie apple cider</p> <p><b>WINE</b> zontes prosecco, fleurieu peninsula mr mick pinot grigio '21, limestone coast peter lehmann h&amp;v chardonnay '21, clare valley spring seed organic rose '21, mclaren vale oscar's folly pinot noir '20, yarra valley ingram road shiraz '19, heathcote</p> <p><b>NON-ALCOHOLIC</b> sodas fruit juice mineral water genovese coffee + tea</p>

*You can always upgrade*

UPGRADE ANY DRINK PACKAGE TO INCLUDE A GLASS OF VEUVE CHAMPAGNE  
UPGRADE ANY DRINK PACKAGE TO INCLUDE OUR RANGE OF BASIC SPIRITS

# Drink Menu

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BAR TABS PRE-ARRANGED TO SUIT YOUR REQUIREMENTS
<p><b>SPARKLING WINE</b> varichon + clerc blanc de blanc brut, savoie, france 10 / 40 zontes prosecco, fleurieu peninsula 12 / 42 leura park vintage grande, bellarine 60 veuve clicquot brut yellow label, reims, champagne, france 100</p> <p><b>WHITE WINE</b> mr mick pinot grigio '21, limestone coast 12 / 40 longboard pinot gris '19, bendigo 50 tim adams riesling '21, clare valley 13 / 45 little goat creek sauvignon blanc '21, marlborough, nz 10 / 40 peter lehmann h&amp;v chardonnay '21, clare valley 10 / 40 lightfoot + sons myrtle point chardonnay '21, gippsland 65</p> <p><b>RED WINE</b> spring seed organic rose '21, mclaren vale 12 / 45 longview junco nebbiolo rosato '21, adelaide hills 55 oscar's folly pinot noir '20, yarra valley 12 / 45 longboard pinot noir '18, geelong 50 ricca terra bullets tempranillo blend '20, riverland 12 / 48 mount avoca moates lane cabernet sauvignon '18, pyrenees 9 / 40 ingram road shiraz '19, heathcote 13 / 45 bellbrae estate 'bells' syrah '19, bellarine 70</p> <p><b>BEER / CIDER</b> carlton draught (tap) 7.5 furphy, geelong (tap) 10 stone + wood pacific, byron bay (tap) 10 balter xpa, currumbin (tap) 10 coopers light 6 captain sensible mid 8 mountain goat lager 8 hawkers pale ale 8 molly rose skylight ipa 10 bertie apple cider 8</p> <p><b>SPIRITS</b> basic spirits 10 premium range 14</p>

## *Crowd Pleasers*

HARVEST GRAZING TABLE: SELECTION OF LOCAL PRODUCE INCLUDING AGED CHEDDAR AND BLUE CHEESE, ORGANIC BRIE, CURED MEATS, HOUSE MADE DIPS AND PICKLES, MARINATED VEGETABLES, TERRINES, MT ZERO OLIVES, QUINCE PASTE AND ARTISAN BREAD

SEAFOOD BAR: WHOLE AUSTRALIAN PRAWNS, MUSSELS, SMOKED OCEAN TROUT, FRESHLY SHUCKED OYSTERS WITH VINAIGRETTES, SAUCES AND ACCOMPANIMENTS

LOLLY BAR: LIKE A KID IN A CANDY STORE, MID-PARTY SUGAR HIGH OR MAKE USE OF OUR TAKEAWAY BAGS FOR THE TRIP HOME

ICE CREAM CART: WE SETUP AN ICE-CREAM BAR JUST FOR YOU, SERVING THREE DELICIOUS HANDMADE GELATO OR ICECREAM IN CONES OR CUPS

ESPRESSO MARTINIS ARE ALWAYS A GOOD IDEA: THE ULTIMATE NIGHTCAP - AND ULTIMATE MORNING AFTER REGRET!

WANDERLUST: DESIRE TO GET OUT AND EXPLORE OUR SPRAWLING SURROUNDS? WE CAN SET UP BARS, CATERING, MARQUEES, KITCHENS, PRACTICALLY ANYWHERE THAT TAKES YOUR FANCY!

COUNTRY CLUB GAMES: OUR LAWN GAMES ARE FREE AND AVAILABLE FOR HIRE, CROQUET, BADMINTON, MINI GOLF, TOTEM TENNIS, QUOITS, CORN HOLE, BOCCE, CRICKET AND MORE!

LATE NIGHT SOAK \$10PP - AFTER 10PM. CHOOSE FROM AN AMERICAN CHEESEBURGER, LAMB SOUVLAKI, BEER BATTERED FISH 'N' CHIPS OR PIZZA DELIVERY FROM OUR FRIENDS AT PIZZAPIZZA LORNE

HAIR OF THE DOG: THE BEST CURE FOR WHAT AILS YOU IS TO HAVE SOME MORE OF IT! WE'LL HAPPILY THROW A CASUAL MORNING AFTER BRUNCH. EGG & BACON ROLLS, SMASHED AVO, ESPRESSO COFFEE, BLOODY MARYS

\*\*SUBJECT TO AVAILABILITY

## WHAT DEPOSIT IS REQUIRED TO SECURE A BOOKING?

A deposit of \$2,000 is required to confirm the date. Payment acts as acceptance of our terms and conditions.

## DO YOU REQUIRE A SECURITY BOND?

We should hope not. We do however expect you to treat our venue with respect and be responsible for any damage that may arise from wildly guests. The Peak reserves the right to request security at your event.

## PAYMENT

The full balance is required to be paid 10 days prior to your event via bank transfer.

## FINAL GUEST NUMBERS

Finalised guest numbers are to be provided 14 days prior to our event.

## CANCELLATION POLICY

In the event that you need to cancel, we will refund your deposit up to three months before your date.

If you need to cancel less than three months before your wedding, all deposits will be forfeited.

Cancellation less than 1 week before your date will forfeit the outstanding balance.

## HOW MANY GUESTS CAN YOU CATER FOR?

To ensure we have an adequate wet weather plan, we cap numbers to 250 (standing style) and 160 (seated).

We require a minimum of 60 guests for private seated events and 80 for standing.

## DO YOU ALLOW DECORATIONS?

Decorations are fine as long as they're not permanent. We've repaired far too many 'harmless' sticky hook marks.

## ACCESS

Supplier access is available from 12:00PM. All decorations must be removed at the conclusion of the event.

## WHAT WOULD A CEREMONY COST?

If you hold your reception at The Peak, we can arrange free access to the golf course for your ceremony.

## LINEN

White linen napkins are provided for each guest. You are more than welcome to source your own napkins.

The Peak does not provide table menus, name places, tablecloths or seating charts.

## PARKING

Parking is available for guests in the car park at The Peak. Cars can be left overnight if required.

The Peak is not responsible for cars or family members that get carried away with no way of getting home.

## PRICES

All prices are current at the time of quotation. All prices set out are inclusive of GST. This does not include individual bar prices.

## CHILDREN

Children under the age of 12 are subject to a reduced price of \$20pp.

## CAN I BRING MY OWN CAKE AND HOW MUCH FOR YOU TO CUT IT AND SERVE IT?

Yes. We do not charge to cut and serve cake.

## SUPPLIER MEALS

A \$40 meal fee applies to band members, photographers and any other contractors or event staff required by you.

## MY LITTLE SISTER IS ON SOME WEIRD JUICE DIET. SHOULD WE ALL JUST HAVE JUICE SO SHE DOESN'T FEEL ALIENATED?

No, always pick the menu you want. We'll look after your sister.

## AUDIO VISUAL

The Peak provides in house PA with bluetooth connection, projector screen, and wireless microphone. Our system is ideal for PA and background music - not loud dancing music.

## GIFTS AND PERSONAL PROPERTY

The Peak takes no responsibility for damage or loss of gifts or other property. You are solely responsible for all theft, loss or damage to any property, equipment, merchandise, gifts and personal items brought by you, your attendees or any other persons attending your function.

## WET OR HOT WEATHER

In the event of very hot or inclement weather, we can discuss indoor options available. Marquees are the ideal back up ceremony option.

## RESPONSIBLE SERVICE OF ALCOHOL

The Peak is required to meet certain obligations under our liquor licence in relation to the responsible service of alcohol.

The Peak reserves the right to refuse entry, refuse service or eject any person.

## CAN I ARRANGE A MARQUEE OR TENT?

Yes. We have preferred suppliers to make the process easier for all involved, but happy for you to arrange your own. We can have marquees for ceremonies, additional space for a dancefloor or for the entire event. Please note, marquees on the golf course have an additional fee depending on their size and location. The marquees must also adhere to bump in and out restrictions, unless approved in writing.

## YOU SEEM VERY RELAXED, SHOULD WE BE CONCERNED?

Hahaha good question, but no! We're the leaders in our field, we're quietly confident, easygoing and we love what we do.

We'll give you guidance if you want it, but we'll never push.

## EVERYONE IS STAYING IN LORNE, ARE TAXIS RELIABLE?

There is one taxi servicing the whole Lorne township (and he knows it). We can recommend third party suppliers to offer this service.

## MY FAMILY ARE COMING FROM OVERSEAS AND WOULD LOVE TO SEE A KANGAROO. ARE THEY ALWAYS OUT THE FRONT?

No, the kangaroos are wild animals.

## MY AUNT IS A GREAT COOK, CAN SHE DO THE CATERING?

We've heard great things about her cooking, but no.

## WILL THERE BE ENOUGH FOOD?

Our packages are all substantial and all guests will be more than satisfied.

## SORRY, MUM IS REALLY WORRIED THERE WILL NOT BE ENOUGH FOOD

Our packages are all substantial and all guests will be more than satisfied. We do not want guests to leave our venue unsatisfied