



CORPORATE EVENTS *Reimagined*

MEETINGS • CONFERENCES
NETWORKING • TEAM EXPERIENCES



ELEVATED EXPERIENCES OVERLOOKING LANE COVE GOLF COURSE



CORPORATE FUNCTION PACKAGES

CORPORATE
EVENTS
Reimagined

Set against the backdrop of the Lane Cove Golf Course, Galuwa Dining offers a contemporary setting for meetings, conferences, corporate events and team gatherings.

Located within the new state-of-the-art Galuwa Recreation Centre, our flexible event spaces have been designed to adapt to a wide range of corporate requirements, from boardroom meetings and training sessions to networking events, presentations and large-scale conferences.

With sweeping golf course views, modern facilities and tailored catering packages, Galuwa Dining provides a professional yet welcoming environment where teams can connect, collaborate 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 meetings and private dining experiences to conferences, celebrations 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 networking events, cocktail functions, celebrations 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 meetings and workshops to conferences, networking events and large-scale celebrations.

Operable walls allow the spaces to be divided into smaller rooms for private events, training sessions and boardroom-style meetings, 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.

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.

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 meetings, strategy sessions, presentations, sporting events and team-building activities, The Lookout provides a unique setting unlike any other within the venue.

Group Dining

Celebrate around the table

For smaller gatherings, guests can reserve tables within the restaurant for corporate lunches, client meetings, team dinners, celebrations and social occasions.

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

DELEGATE *Packages*

Designed for meetings, conferences, workshops, training sessions and corporate events, our delegate packages provide everything your guests need to stay refreshed, focused and productive throughout the day.

HALF-DAY PACKAGE

\$60 per person (Minimum of 20 people)

Half Day Delegate Package includes your choice of either Morning Tea OR Afternoon Tea, together with a plated lunch.

Morning

Includes;

Seasonal fresh fruit platter
Selection of fresh continental pastries
Tea & coffee station

Afternoon Tea

Includes;

Premium cheese platter
Selection of petit fours
Tea & coffee station

Lunch

Choice of main course from the Delegate Menu*

Beverages

Tea & coffee station
Water station

*Delegates may pre-select their meal prior to the event, or organisers may choose a selection of dishes to be served on the day.

FULL-DAY PACKAGE

\$90 per person (Minimum of 20 people)

Morning Tea

Includes;

Seasonal fresh fruit platter
Selection of fresh continental pastries
Tea & coffee station

Lunch

Choice of main course from the Delegate Menu*

Afternoon Tea

Includes;

Premium cheese platter
Selection of petit fours
Tea & coffee station

Beverages

Tea & coffee station
Water station

*Delegates may pre-select their meal prior to the event, or organisers may choose a selection of dishes to be served on the day.

DELEGATE MENU

Chicken Boscaiola

Pan-fried chicken breast in a creamy mushroom, bacon & shallot sauce, served with chips

Barramundi Fillet

Australian barramundi served with eggplant ragu

Chicken Caesar Salad (GFO)

Grilled chicken, cos lettuce, bacon, boiled egg, croutons, parmesan & ranch dressing

Greek Salad (V)

Cos lettuce, tomato, cucumber, Spanish onion, olives & feta

Rump Steak 250g

Jack's Creek rump steak served with chips & salad

Fish & Chips

Beer battered flathead with chips & salad

Salmon Poké Bowl

Baked salmon fillet served with brown rice, seaweed, pickled ginger & radish, grated carrot, edamame, cabbage, sesame dressing

Rigatoni Beef Ragu (GFO)

Slow-cooked beef ragu tossed with rigatoni pasta in a rich tomato and red wine sauce, finished with shaved parmesan.

Thai Prawn Salad

Cucumber, Spanish onion, cherry tomatoes, coriander, mint, lime, chilli in a Thai dressing topped with fresh prawns

Barista Coffee can be added to either of the above packages for \$6 per person

LIGHT CATERING & Refreshments

Designed for meetings, workshops, presentations and training sessions, our morning and afternoon tea packages offer a selection of fresh and convenient catering options to keep delegates energised throughout your event. 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

Designed to complement our delegate packages, these additional catering options provide extra flexibility for meetings, conferences and corporate events.

BARISTA COFFEE - \$6 per person

Includes one large-sized barista-made coffee per person

ASSORTED SANDWICHES - \$10 per person

A selection of classic freshly made sandwich triangles (VO, GFO)

GOURMET SANDWICHES - \$15 per person

Fresh Turkish bread filled with a variety of gourmet fillings (VO, GFO)

CORPORATE *Grazing*

Perfect for conferences, networking functions and team events, our grazing packages offer a contemporary alternative to traditional catering. Featuring premium cheeses, cured meats, seasonal fruit and artisan accompaniments, they are designed to encourage connection and conversation among guests.



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

\$35 per person (Minimum of 25 people)

Designed for relaxed celebrations and social gatherings, this package combines our signature Grazing Board with a chef's selection of freshly made pizzas served throughout your 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

CORPORATE *Entertaining*

Perfect for networking events, client functions, corporate celebrations and team gatherings, our cocktail packages offer a relaxed and contemporary way to entertain. Combining premium ingredients, contemporary flavours and warm hospitality, they create the ideal setting for guests to connect, engage and enjoy.

PACKAGE ONE

\$48 per person (Minimum of 25 people)

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

PACKAGE TWO

\$58 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.



CORPORATE FUNCTION PACKAGES

SMALL Bites

FROM THE GARDEN

VEGAN

Falafels

Grilled vegetable skewers (GF)

Bruschetta on crostini

Vegetarian sushi selection

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

(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

FROM THE LAND

Mini gourmet pies or sausage rolls

Fried dim sim

Portuguese chicken skewers (GF)

Spicy chicken wings or BBQ chicken wings (GF)

Beef sliders

Chicken sliders

Peking duck tarts

BBQ meatballs (GF)



FROM THE SEA

Japanese style oysters (A) (GFO)

Fish sliders (I)

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)



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)

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.



(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



ADDITIONAL *Platters*

Our additional platters are designed to complement your chosen catering package and provide extra variety throughout your event. Perfect for meetings, conferences, workshops and corporate gatherings, they may also be ordered as a standalone offering. A minimum order of 20 people applies to all platters.

SEASONAL FRESH FRUIT

\$10 per person

A refreshing selection of freshly cut seasonal fruits.

CHEESE PLATTER

\$10 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)

SANDWICHES

\$10 per person

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

GOURMET SANDWICHES

\$15 per person

Fresh Turkish bread filled with a variety of gourmet fillings. 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.

(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

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.

(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



TEAM DINING *Package*

Designed for groups, our Team Dining Package combines freshly made pasta, pizzas and seasonal accompaniments, creating a relaxed and enjoyable dining experience that encourages conversation and connection.

\$35 per person (requires a minimum of 40 people)

Selection of 3 pastas and 3 pizzas.

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

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

(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

CORPORATE BUFFET *Selections*

CLASSIC BUFFET

\$60 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 and 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

PREMIUM BUFFET

\$80 per person (Minimum of 40 people)

MAINS

Penne primavera (V) - With roasted vegetables, garlic, chilli and olives in a classic Napolitana 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 chocolate mousse with berries

(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

BEVERAGE Packages

Complete your event with one of our beverage packages. From networking events and corporate celebrations to conferences and client functions, our beverage offerings provide a flexible range of options to suit your event. All beverage package prices are based on a 3-hour service. If you require a shorter or longer package, please speak with our team about tailored pricing.

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:

- Fresh juices (apple, pineapple, orange, cranberry)
- 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 - \$18 per person

Any classic cocktail from our menu

Mocktail - \$15 per person

Any mocktail from our menu

Champagne - \$30 per person

Premium French Champagne

Sparkling wine - \$15 per person

Premium Australian or International Sparkling

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.

