

LANDERS POCKET

FUNCTIONS AND EVENTS PACKAGES

2025/2026





Whether you're planning an intimate gathering with close friends or a large scale celebration, our venue can comfortably accommodate groups ranging from 20 to 350 guests.

We offer a diverse selection of unique spaces available for exclusive hire, each with its own distinct atmosphere and character.

From elegant settings perfect for formal occasions to versatile areas that can be tailored to your preferred style and configuration, every detail and space can be customised to suit your event needs.



SPACE OVERVIEW

GREENSIDE

30-80 pax
Seated: 30
Cocktail: 80



PAVILION

120-250 pax
Seated: 120
Cocktail: 250



LAWN

15-40 pax
Seated: 20
Cocktail: 40



LAUNCHING NOVEMBER 2025

PRIVATE DINING
Combined: 30-80 pax
The Von
The Walton

DINING
Seated: 80
Cocktail: 140

ALFRESCO
Seated: 120
Cocktail: 300

FOOD & BEVERAGE SET MENUS

NOTE:

A minimum of 20 people is required.
Custom menus can be considered at an extra cost.

PP – Per Person
GF – Gluten free, DF – Dairy free, V – Vegetarian,
VG – Vegan, NF – Nut Free, A – Available, with changes.

SET MENU

2 Courses (Entrée + Main) \$75 pp | 3 Course (Entrée + Main + Dessert) \$85 pp

ON ARRIVAL

A refreshing bite-sized chef’s choice
Amuse-Bouche served on arrival.

ENTRÉES *(Pick 2 – Alternate Drop)*

- Smoked duck breast with roasted fig, cherry jus, & hazelnuts (GF / DFA / NFA)
- Seared hervey Bay scallops with cauliflower purée, pancetta crisp, & finger lime vinaigrette (GF / DFA / NF)
- Heirloom heritage tomato & smoked burrata with basil oil, & olive crumb (GF / DFA / NF)
- Gin-cured Tasmanian salmon & citrus medley with parsley, mayo, & smoked crème fraiche (GF / DFA / NF)
- Wild mushroom & WA truffle arancini served with truffle mayo, & shaved truffle (V/GFA/NF)

MAINS *(Pick 2 – Alternate Drop)*

- Pan-seared coral trout saffron beurre blanc with grilled asparagus, native samphire, & confit cherry tomatoes (GF / NF)
- Darling Downs wagyu eye fillet with potato fondants, sautéed broccolini, & pepperberry jus (GF / NF)
- Roast free-range chicken ballotine stuffed with prosciutto & wild mushrooms with pomme purée, & baby carrots (GF)
- Potato & parmesan gnocchi with stracciatella, zucchini flower, mushroom velouté, & Grana Padano (V)
- Bangalow crispy skin pork belly with celeriac purée, summer peas, cider-braised apple, & jus (GF / DF / NF)

DESSERTS *(Alternate Drop)*

- Mango & coconut pavlova with passionfruit curd & whipped vanilla cream (GF / NF)
- Chocolate fondant with rich dark chocolate, hazelnut praline & crème anglaise (NFA),
- Vanilla bean panna cotta with chocolate cookie crumble, macerated berries, & vanilla meringue (GFA/ DFA / NFA)

ADD ONS

Chef’s Choice Grazing Selection – \$10 pp: Freshly sliced cured meats, local cheeses, grilled vegetables, & antipasti.

Shared Sides – \$5 pp:

- Duck fat roasted potatoes with rosemary, garlic, & sea salt
- Roasted summer green vegetables
- Simple garden salad

THREE-COURSE CHEF’S SELECTION MENU

\$115 pp

Indulge in an exquisite dining experience with our Three-Course Chef’s Selection Menu.

Curated by our talented chefs, each course showcases the finest seasonal ingredients, expertly prepared & beautifully presented. This sophisticated menu offers a journey of flavours designed to impress, delight, & satisfy and is perfect for special occasions, celebrations, or those simply looking to enjoy a truly elevated dining experience.

FOOD & BEVERAGE MENUS

NOTE:

A minimum of 20 people is required.
Custom menus can be considered at an extra cost.

PP – Per Person
GF – Gluten free, DF – Dairy free, V – Vegetarian,
VG – Vegan, NF – Nut Free, A – Available, with changes.

KIDS HOLE IN ONE PARTY

\$36.00 pp
Recommended for kids aged 5–12

Party for up to three hours with a dedicated space in our Lawn Marquee or Greenside Marquee as well as Mini golf for every child.

INCLUSIONS:

- Fresh cut fruit platter
- Pop top juice
- Lolly bag per child

ONE OPTION FROM BELOW:

- Pizzas – Choose two flavours, served family style down the centre of the table
- Cheeseburger & chips with tomato sauce
- Nuggets & chips with tomato sauce

TEEN ZONE PARTY

\$36.00 pp
Recommended for kids aged 12+

Perfect for teens looking for a different way to celebrate. Enjoy your private Play Bay in our Driving Range, hit balls & score points using the most advanced ball tracking technology – Toptracer!

Choose from 9 exciting games from the longest drive to closest to the pin, there is a game to suit everyone.

INCLUSIONS:

- Fresh cut fruit platter
- Soft drink per child

ONE OPTION FROM BELOW:

- Pizzas – Choose two flavours, served family style down the centre of the table
- Cheeseburger & fries with tomato sauce

CANAPÉS & PLATTERS

Choose from a selection of...5 Canapés – \$45 pp | 7 Canapés – \$55 pp | 9 Canapés – \$65 pp

HOT CANAPÉS

- Fried chicken & waffle bites
- Truffle mac & cheese croquettes (V)
- Lamb kofta skewers with tzatziki (GF)
- Crispy calamari with lemon aioli (GFA)
- Bite-sized tender steak with crispy fries & béarnaise sauce (GF)
- Buffalo cauliflower bites with ranch dip (GF/V)
- Smoked salmon crostini with cream cheese (GFA)
- Tuna tartare on cucumber slices (GF)
- Zucchini & corn fritters (GFA)
- Mini veggie Samosas (V/VG)

COLD CANAPÉS

- Charcuterie crostini (GFA)
- Vegan falafel with hummus (GF/V/VG)
- Mini prawn cocktails (GF)
- Smoked chicken & avocado on crostini (GFA)
- Mini beef carpaccio with arugula, parmesan, & truffle oil (GF)
- Smoked salmon crostini (GFA)

PLATTERS – \$ ea

- **Taste of Asia – \$100**
Spring rolls, samosas & dumplings
- **Seafood Platter – \$500**
Fresh seafood selection
- **Charcuterie & Cheese Board – \$100**
Assorted cured meats & cheeses
- **Vegetarian Grazing Platter – \$100**
Seasonal vegetables, dips & breads



FOOD & BEVERAGE MENUS

STANDARD PACKAGE

\$60 – 3hr | \$70 – 4hr | \$80 – 5hr

- **Tap Beer – 4 Pines:** Japanese Lager, Pacific Ale, & New World Pale Ale
- **Sparkling:** Haven Vineyard Brut Cuvee
- **White Wine:** Haven Vineyard Pinot Grigio
- **Red Wine:** Haven Vineyard Cabernet/ Merlot

NOTE: All beverage packages will only be available in conjunction with the service of food.

PREMIUM PACKAGE

\$70 – 3hr | \$80 – 4hr | \$90 – 5hr

Everything included in the standard package plus:

- **Tap Beer – 4 Pines:** Pale Ale, Hazy Pale Ale, & Dark Lager
- **Sparkling:** Laurent Breban Bland de Blancs
- **White Wine:** Bloom Sauvignon Blanc
- **Red Wine:** Torzi Matthews “Mystic Park” Shiraz
- **Rosé Wine:** Howard Vineyard “400m” Rose

DAY DELEGATE PACKAGE

Host your next meeting or team day in our private dining space, a comfortable, modern setting designed to keep your delegates focused, fuelled, & inspired.

Our Day Delegate Package combines exceptional food, seamless service, & flexible spaces to make planning effortless and ensure a smooth experience from start to finish.

FULL DAY DELEGATE – \$89 pp

Selection of two morning & afternoon tea items across the day & your choice of a cold working lunch or single drop sit down meal.

HALF DAY DELEGATE – \$75 pp

Selection of two morning or afternoon tea items & your choice of a cold working lunch or single drop sit down meal.

CAPACITY BREAKDOWN

- U-Shaped
- Boardroom
- Theatre

INCLUSIONS

- Exclusive use of our private dining space
- Barista coffee upon arrival
- Whiteboard (*upon request*)
- Notepads & Pens
- Complimentary Wi-Fi & standard AV setup (*Large format TV screen + HDMI connection*)

Custom upgrades, beverage add-ons, & post-meeting social packages are also available to extend your day in style.

Note: See page 9 for Day Delegate Terms & Condition

FOOD

MORNING TEA SELECTIONS

- Individual seasonal fresh fruit bowl (GF)
- Freshly baked buttermilk scones with chantilly cream & jam
- Mini toast with smashed avocado & tomato (GFA)
- House-baked, sweet or savoury seasonal muffins
- Individual bite sized egg & bacon pie with house-made plum ketchup

LUNCH OPTIONS

1. Cold Working Lunch

- Chefs selection of gourmet sandwiches & wraps
- Mini pies & sausage rolls with tomato sauce

2. Set Menu Lunch :

Please select one option from the below list for all guests

- Herb & parmesan crumbed chicken breast with shaved cabbage slaw & house jus (GFA)
- Baked truffle gnocchi with wild mushrooms, pecorino, fried sage, & truffle oil (V, GF)
- 250g Rump steak with salad, fries, & rich house gravy (GF)

AFTERNOON TEA SELECTIONS

- Local assorted cheese platter with cracker, lavosh & condiments
- Individual bite sized chicken & leek pie
- House made chocolate brownie
- Karaage chicken bites with kewpie mayo & togarashi

PP – Per Person, GF – Gluten free, V – Vegetarian, A – Available, with chan

PLAY BAY INFORMATION

Designed for groups of up to eight, each bay features its own HD screen streaming your shot data, a dedicated concierge to serve you fresh food and drink, & a laid-back, inclusive atmosphere that turns every session into a social showdown.

PRICING

1hr - \$25 pp

2hr - \$35 pp

MINI GOLF PRICING

Adults - \$16 pp

Kids - \$10 pp

Keen to know more?
Send us an inquiry &
we'll be in touch!





**WANTING TO ADD SOME ENTERTAINMENT
TO YOUR EVENT BUT DON'T WANT THE
HASSLE OF ORGANISING?**

LET US TAKE CARE OF IT.

All prices on request:

- Acoustic Musician
- DJ's
- Photobooth Hire
- Face painter

Other optional extras:

- Linen tablecloths \$4 pp
- Napkins \$2 pp
- Table flowers on request
- Christmas Bon-Bons \$5 pp
- Balloon Bouquet (3) \$10 each

TERMS & CONDITIONS

MINIMUM SPENDS

To book a function at Landers Pocket a prepaid minimum spend, as advised by the Functions Manager, must be met. If this is not met at the conclusion of your function, a venue hire fee will be charged to make up the difference. All quotes are valid for 7 days from the date of issue.

PAYMENTS AND DEPOSITS

1. Deposit: 50% of the estimated cost is required within 3 business days to confirm the booking. Accepted methods include Visa, MasterCard, American Express, EFT, or cash in-store. Note that credit card fees may apply.

2. Final Payment: Full payment is due fourteen (14) business days before the event. Further charges, such as bar tabs, are payable at the end of the event.

Please be aware no function is confirmed until the 50% deposit or final payment is made in full, no dates or spaces are held without a signed contract. All menu selections must be confirmed at the time of booking your function.

FINAL NUMBERS

Final guest numbers and dietary requirements are required seven (7) clear business days prior to the function date. You will be charged these numbers, with no refunds or reductions after confirmation. Landers Pocket will use its best endeavours to accommodate significant increases to guest numbers after this date.

TIMINGS

Standard function bookings are allocated a duration of three (3) hours unless otherwise specified in your booking confirmation. Any requests for additional time must be submitted in advance to the Functions Manager and are subject to approval, availability, and additional charges. Extensions cannot be guaranteed on the day of the event, and Landers Pocket reserves the right to decline requests where scheduling, staffing, or licensing restrictions apply.

FOOD & BEVERAGE

Guests are not permitted to bring any food or beverage into the venue. This policy is in place to ensure compliance with food safety regulations, licensing requirements and to maintain the quality and consistency of the experience we provide. Any food or beverages brought into the venue may be confiscated upon entry. All food and beverages are subject to availability and change.

CAKEAGE

Guests may bring a celebration cake into the venue with prior approval from the Functions Manager. A flat fee of \$20 per cake will apply. Should you wish for the cake to be cut and served with the Chef's selection of coulis, an additional charge of \$5 per person will be incurred.

DECORATION & BYO

Guests are permitted to bring their own decorations only when approved with the Functions Manager prior to your function. There are to be no sex paraphernalia, sashes, tiaras etc. Strictly no confetti, glitter or other such items are allowed – if you do bring in these items, you will be charged a \$200 cleaning fee. All decorations must be removed at the conclusion of your function.

LOSS OR DAMAGES

Landers Pocket does not accept any responsibility for loss of or damaged property. All property is to be removed at the

conclusion of your function. Clients will be held financially responsible for any loss and damages caused to the venue by function guests.

SECURITY

To ensure the safety and wellbeing of all patrons, additional security personnel may be required for certain functions. The need for security will be determined at the sole discretion of the Functions Manager, based on factors such as event size, type, risk assessment, or licensing requirements. Where additional security is deemed necessary, all associated costs will be the responsibility of the client and will be outlined in advance of the function.

CANCELLATIONS

All cancellations must be made in writing to the Functions Manager. To avoid incurring charges, cancellations must be received at least 14 days prior to the scheduled function date. The following terms apply:

- **14 days or more before the event:** 100% refundable.
- **13–8 days before the event:** Deposit is non-refundable.
- **7 days or less before the event:** 100% of the total function cost is chargeable.

Landers Pocket reserves the right to amend, move or cancel any function booking due to circumstances beyond our control. These may include but are not limited to any Acts of God, power outages, safety concerns or urgent maintenance and repairs. In such cases, every effort will be made to provide suitable alternatives, such as rescheduling the event or relocating within the venue where possible. Landers Pocket will not be held liable for any loss, damage, or expense incurred by the client as a result of such changes; however, deposits or payments may be transferred to a future booking at the discretion of management.

RESPONSIBLE SERVICE OF ALCOHOL

In accordance with the Liquor Act, Landers Pocket is committed to the responsible service of alcohol. Management, staff and security reserve the right to refuse service to and/or remove from the premises any patron who is intoxicated or displaying disorderly or inappropriate behaviour. In such circumstances, no refund will be given if a guest/s of the function is removed. Please note all beverage packages will only be served in conjunction with the service of food, in accordance with venue policy.

DAY DELEGATE PACKAGE

PAYMENTS AND DEPOSITS

3. Deposit: 50% of the estimated cost is required within 3 business days to confirm the booking. Accepted methods include Visa, MasterCard, American Express, EFT, or cash in-store. Note that credit card fees may apply.

4. Final Payment: Full payment is due fourteen (14) business days before the event.

Further charges, such as bar tabs, are payable at the end of the event. Please be aware no function is confirmed until the 50% deposit or final payment is made in full, no dates or spaces are held without a signed contract. All menu selections must be confirmed at the time of booking your function.

FINAL NUMBERS

Final guest numbers and dietary requirements are required seven (7) clear business days prior to the function date. You will be charged these numbers, with no refunds or reductions

TERMS & CONDITIONS

after confirmation. Landers Pocket will use its best endeavours to accommodate significant increases to guest numbers after this date.

FOOD & BEVERAGE

Guests are not permitted to bring any food or beverage into the venue. This policy is in place to ensure compliance with food safety regulations, licensing requirements and to maintain the quality and consistency of the experience we provide. Any food or beverages brought into the venue may be confiscated upon entry. All food and beverages are subject to availability and change.

LOSS OR DAMAGES

Landers Pocket does not accept any responsibility for loss of or damaged property. All property is to be removed at the conclusion of your function. Clients will be held financially responsible for any loss and damages caused to the venue by function guests.

CANCELLATIONS

All cancellations must be made in writing to the Functions Manager. To avoid incurring charges, cancellations must be received at least 14 days prior to the scheduled function date. The following terms apply:

- **14 days or more before the event:** 100% refundable.
- **13–8 days before the event:** Deposit is non-refundable.
- **7 days or less before the event:** 100% of the total function cost is chargeable.

Landers Pocket reserves the right to amend, move or cancel any function booking due to circumstances beyond our control. These may include but are not limited to any Acts of God, power outages, safety concerns or urgent maintenance and repairs. In such cases, every effort will be made to provide suitable alternatives, such as rescheduling the event or relocating within the venue where possible. Landers Pocket will not be held liable for any loss, damage, or expense incurred by the client as a result of such changes; however, deposits or payments may be transferred to a future booking at the discretion of management.

RESPONSIBLE SERVICE OF ALCOHOL

In accordance with the Liquor Act, Landers Pocket is committed to the responsible service of alcohol. Management, staff and security reserve the right to refuse service to and/ or remove from the premises any patron who is intoxicated or displaying disorderly or inappropriate behaviour. In such circumstances, no refund will be given if a guest/s of the function is removed. Please note all beverage packages will only be served in conjunction with the service of food, in accordance with venue policy.



FOR INFORMATION AND BOOKINGS

Email events@landerspocket.com.au

Call 07 3087 7800 or head to golfcentralbne.com.au/functions