

SANCTUARY
GOLF RESORT



CORPORATE FUNCTIONS KIT

Enquire:

08 9725 2777

Functions@sanctuaryresort.com.au

MERCURE HOTEL

SEAMLESS CONFERENCES WITH GOLF COURSE VIEWS

MEETINGS & EVENTS

HOST WITH CONFIDENCE AT THE SANCTUARY GOLF RESORT

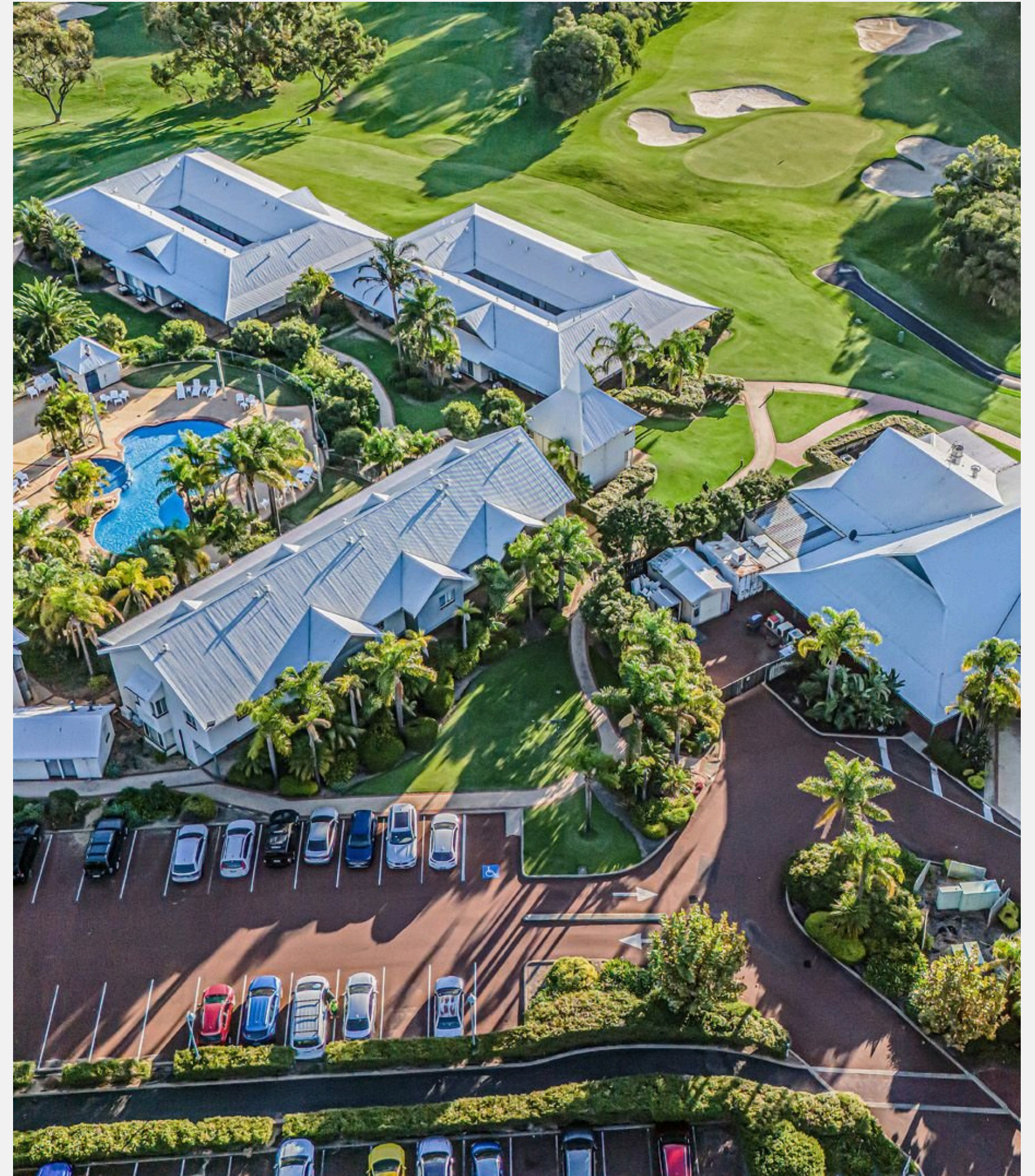
Set within the stunning surrounds of a pristine golf course, the Sanctuary Golf Resort offers a refined and peaceful setting for corporate meetings and events, with sweeping views across manicured fairways and natural landscapes.

Our versatile event spaces cater from boardroom meetings to larger corporate functions, supported by modern audio-visual facilities and flexible catering options.

ON SITE FACILITIES

- 18-Hole Golf Course
- Driving Range
- Four Function Spaces
- Accommodation / Pool & Spa
- Tennis Court
- Bar & Restaraunt
- Alfresco Garden

Our dedicated events team is on hand to manage every detail, allowing you to combine productive meetings with the relaxed atmosphere of a premium golf resort.





DELEGATE PACKAGES

HALF DAY PACKAGE

\$70pp | MIN 20 PEOPLE

INCLUSIONS

- Complimentary room hire (either 7am - 12pm or 12pm - 5pm)
- Morning Tea or Afternoon Tea (2 items)
- Lunch
- Continuous Tea and Coffee
- Filtered water and Mints
- Standard AV inclusion
- Whiteboard

FULL DAY PACKAGE

\$75pp | MIN 20 PEOPLE

INCLUSIONS

- Complimentary room hire 8am - 5pm
- Morning Tea (2 items)
- Afternoon Tea (2 items)
- Lunch
- Continuous Tea and Coffee
- Filtered water and mints
- Standard AV inclusion
- Whiteboard



STAY AT THE RESORT

The Mercure Sanctuary Golf Resort is a 4-Star Private Apartment, located 10 minutes from Bunbury's CBD. The resort offers 24 apartment-style rooms, accommodating up to 56 guests. A variety of room types are available to suit your needs, ensuring comfort and flexibility for every stay.

GUEST FACILITIES

- Free WIFI
- Tennis court
- Guest laundry
- Complimentary onsite outdoor parking
- Outdoor pool and heated spa
- Restaurant and bar onsite
- Championship 18-Hole Golf Course
- Floodlit Driving Range

ROOM FACILITIES

- Golf course or pool views
- Balcony or garden terrace
- Complimentary toiletries
- Work desk
- Flatscreen TV
- Air-conditioning & heating
- Kitchenette with mini fridge
- Complimentary tea and coffee

DISCOUNT RATES APPLY WHEN BOOKING A FUNCTION ROOM

Studio Suite – 1 King Bed	Sleeps 2
One-Bed Apartment – 1 King Bed, 1 Sofa Bed	Sleeps 3
Tower Apartment – 1 King Bed, 1 Sofa Bed	Sleeps 3
Two-Bed Apartment – 2 King Beds, 1 Sofa Bed	Sleeps 5
Two-Bed Apartment with Spa – 2 King Beds, 1 Sofa Bed	Sleeps 5



CORPORATE GOLF PACKAGES

RELAX AND UNWIND WITH YOUR TEAM

9 HOLES PACKAGE

\$123PP

- Shared Golf Cart
- Birdie BBQ Buffet
- 6pk of T/A Beer (Per Cart)

18 HOLES PACKAGE

\$148PP

- Shared Golf Cart
- Birdie BBQ Buffet
- 6pk of T/A Beer (Per Cart)

FUNCTION DETAILS:

- Birdie BBQ Buffet in Marquee
- Minimum 30 People
- Monday - Friday only promotion
- Golf - subject to availability

OPTIONAL EXTRAS:

- Add Dessert for \$5.00pp
- Takeaway Continental Rolls or Sandwiches
- Takeaway Buggy Snacks
- Club Hire
- Drinks Cart

We'd be happy to create a package tailored to your group's needs and budget. We accommodate up to 144 players with 32 motorised carts.

FUNCTION ROOMS



BOARDROOM

Conveniently located adjacent to the main reception area, the Boardroom is a private and intimate meeting space overlooking the gardens.

VENUE HIRE

FROM \$165.00*

Free Wifi

Iced Water & Mints

Small Whiteboard

Air-Conditioning & Heating

CAPACITY | 10 seated

DIMENSIONS | Area: 23.8 sqm
(L) 6.8m x (W) 3.5m

EXTRA COSTS

65" Smart TV - \$80

Data Projector & Screen - \$100

A5 Lined Notepads + Pens - \$1.50

**The above room hire rates are for room hire only with no catering.



THE LESCHENAULT ROOM

Located off the main reception foyer, this space features an open garden terrace with 180-degree views of the golf course and native bushland. Filled with natural light and a quiet outlook, it's ideal for meetings, workshops, networking events, and corporate functions.

VENUE HIRE

FROM \$250.00*

Free Wifi

Iced Water & Mints

Air-Conditioning & Heating

CAPACITY

Theatre	40
Cocktail	40
Banquet	40
Classroom	27
Cabaret	20
U-Shape	18
Boardroom	18

DIMENSIONS | Area: 70 sqm (L) 7.8m x (W) 8.9m

EXTRA COSTS

Data Projector & Screen - \$100

65" Smart TV - \$80

Lectern - \$50

Whiteboard & Markers - \$30

Microphone & Speakers - \$80

**Please enquire for additional equipment.



THE BUNKER ROOM

Located off the main reception foyer, this space offers an open garden terrace with 180-degree golf course and bushland views, ideal for meetings, workshops, and corporate events.

VENUE HIRE

FROM \$480.00*

Free Wifi

Iced Water & Mints

Air-Conditioning & Heating

CAPACITY

Theatre	140
Cocktail	70
Banquet	80
Classroom	54
Cabaret	50
U-Shape	39
Boardroom	50

DIMENSIONS | Area: 140 sqm(L) 15.0m x (W) 17m

EXTRA COSTS

Data Projector & Screen - \$100

Whiteboard with Markers - \$30

Lectern - \$50

Microphone & Speakers - \$80

**Please enquire for additional equipment.

THE RANGE ROOM

Our largest function room features warm natural light and sweeping 180-degree views over the lake and driving range, with floor-to-ceiling windows opening onto a spacious outdoor terrace.

1 ROOM

VENUE HIRE

FROM \$350.00*

CAPACITY

Theatre	140
Cocktail	100
Banquet	60
Classroom	45
Cabaret	40
U-Shape	42
Boardroom	30

DIMENSIONS

Area: 109 sqm
(L) 7.8m x (W) 13.6m

EXTRA COST

- Projector & Screen - \$100
- 65" Smart TV - \$80
- Lectern - \$50
- Whiteboard - \$30
- Microphone & Speakers - \$80

**Please enquire for additional equipment.

2 ROOMS

VENUE HIRE

FROM \$580.00*

CAPACITY

Theatre	180
Cocktail	140
Banquet	100
Classroom	70
Cabaret	80
U-Shape	62
Boardroom	49

DIMENSIONS

Area: 212 sqm
(L) 15.6m x (W) 13.6m





FUNCTION CENTRE

Generously appointed and spacious, the Function Centre is the largest of our indoor facilities. Featuring natural lighting and access to an outdoor garden terrace with golf course views, this classic, versatile room is perfectly suited to conferences, gala dinners, presentations, and a wide range of events.

VENUE HIRE

FROM \$750.00*

CAPACITY

Theatre	200
Cocktail	300
Banquet	150
Classroom	50
Dinner Dance	100
Cabaret	96

DIMENSIONS | Area: 248sqm (L) 23.4m x (W) 8.9m & 13.6m

EXTRA COST

Data Projector & Screen - \$100

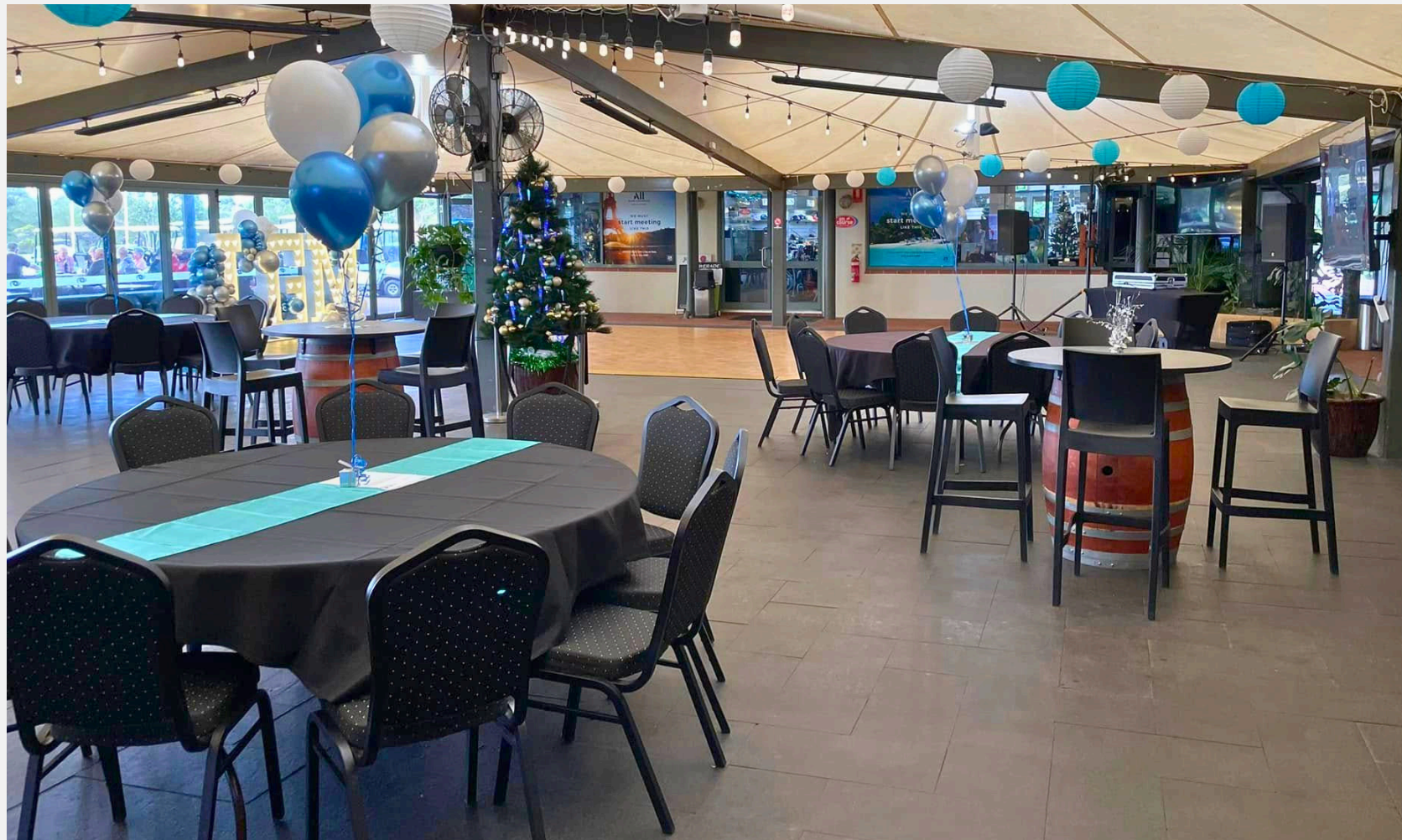
65" Smart TV - \$80

Lectern - \$50

Whiteboard & Markers - \$30

Microphone & Speakers - \$80

**Please enquire for additional equipment.



GRAND MARQUEE

A permanent marquee-style structure offering a versatile indoor-outdoor event space. Located near the main bar, the fully enclosed venue features glass bifold doors that open to sweeping views of the bushland and golf course, perfect for cocktail events and social gatherings.

HALF SPACE VENUE HIRE

FROM \$380.00*

CAPACITY

Cocktail	150
Banquet	60
Cabaret	48

DIMENSIONS | Area: 262 sqm
(L) 19m x (W) 13.8m

FEATURES

- Complimentary use of 4x Smart TVs
- Installed cool mist fans
- Built-in heaters
- Ambient strobe fairy lighting
- Direct access to the bar for convenient service

**Please enquire for additional equipment.

FULL SPACE VENUE HIRE

FROM \$760.00*

CAPACITY

Theatre	300
Cocktail	400
Banquet	280
Dinner Dance	180
Cabaret	126

CATERING MENUS



HOT PLATED BREAKFAST

INCLUDES TEA AND COFFEE STATION + JUICE STATION

\$30pp

EGGS BENEDICT

Baby spinach, bacon, poached eggs, English muffin, hollandaise (V)

AVOCADO BRUSHETTA

Smashed avocado, hazelnut dukkah, poached eggs, balsamic glaze, sourdough ciabatta (V, GFO)

BACON & EGGS

Bacon, eggs your way, sourdough ciabatta (GFO)

SHAKSHUKA

Mediterranean braised beans, poached eggs, goats cheese, avocado, sourdough ciabatta (V, GFO)

CHORIZO BURGER

Scrambled egg, Spanish chorizo, cheddar, Japanese mayonnaise, sriracha, brioche bun, chips (GFO)

**Please note: catering prices and menu are subject to change.

BREAKFAST BUFFET

INCLUDES TEA & COFFEE + JUICE STATION

MINIMUM 30 PEOPLE

\$35pp

COLD SELECTION

Danish Pastries

Freshly Baked Muffins

Freshly Baked Croissants

Seasonal Fresh Fruit

Passionfruit, Strawberry, Vanilla Honey Yoghurt

Bread Selection

(multi-grain, white, wholemeal, gluten free)

Selection of Toasts & Cereals

HOT SELECTION

Streaky Bacon

Beef Chipolata

Scrambled Eggs

Poached Eggs

Baked Beans

Pancake Station with Maple Syrup

Mushroom Confit

Roast Tomatoes

Hash Browns



MORNING & AFTERNOON TEA

ONE CHOICE - \$5.00 PER PERSON
TWO CHOICES - \$10.00 PER PERSON

MIN 10 ITEMS PER PIECE

SAVOURY OPTIONS

- Mini Beef Meat Pies (2 pp)
- Homemade Beef Sausage Rolls (2 pp)
- Freshly Baked Savoury Muffins
- Chicken or Ham Salad Sandwiches (2pc)
- Mini Quiche Lorraine
- Mini Pumpkin and Spinach Quiche (VG)

SWEET OPTIONS

- Oatmeal Raisin Cookies
- New York Style Choc Chip Cookies
- Carrot Cake Slice with Cream Cheese Frosting
- Homemade Scones with Jam & Chantilly Cream
- Freshly Baked Sweet Muffins (GFO)
- Fresh Seasonal Fruit Plates
- Flourless Chocolate Cake Bites (GF)
- Chocolate Macarons De Paris (GF)

BEVERAGES

Barista Coffee available

Tea & Coffee Station

- Half-day - \$6.00 pp.
- Continuous - \$9.00 pp.

Juice Jugs

Apple & Orange Juice Jug - \$12.00 each.

**Please note: catering prices and menu are subject to change.

GRAZING LUNCH OPTIONS

LUNCH OPTION ONE

\$25.00 PER PERSON (Included in Both Delegate Packages)

INCLUDES:

- Assorted sandwiches and rolls
- Chef's salad
- Fresh Fruit platter
- Jugs of juice

LUNCH OPTION TWO

\$29.00 PER PERSON

INCLUDES:

- Assorted sandwiches and rolls
- Chef's selection of Hot Finger Foods
- Jugs of juice

LUNCH OPTION THREE

\$32.00 PER PERSON

INCLUDES:

- Three salads
- Roast chicken pieces
- Cold meat platter
- Assorted bread rolls
- Condiments
- Jugs of juice





MEAL LUNCH OPTIONS

OPTION 1

À LA CARTE LUNCH

Choose from our entire à la carte restaurant menu.
Pre-order option available on the day of your function.

OPTION 2

\$30 SET LUNCH (Included in Both Delegate Packages)

MAX 20 PEOPLE

Pre-order on the day of your function. One main meal per person, selected from the following:

CHICKEN PARMIGIANA

Parmesan Crumbed Chicken Breast, Napolitana Sauce, Ham, Mozzarella, Garden Salad and Chips

FISH & CHIPS

Beer Battered Fish Fillet, Garden Salad, Chips and Tartare (DF)

SANCTUARY BURGER

100% Beef Patty, Bacon, Cheddar Cheese, Tomato, Pickles, Cos Lettuce, Burger Sauce served with Chips (GFO)

CHICKEN CAESAR SALAD

Grilled chicken, cos, garlic croutons, parmesan with caesar dressing

SZECHUAN SQUID

Crispy Szechuan Pepper, Lemon and Togarashi Aioli served with Chips and Salad (DF)

CHICKEN SCHNITZEL

Parmesan crumbed chicken breast, garden salad, chips & gravy

NASI GORENG

Fried egg, spiced fried rice, broccolini, kailian, cucumber, tomato, sambal dressing (DF, GF, V) ADD Grilled Chicken



CANAPES

HOT BITES

- Vegan Jackfruit Tacos (DF)
- Vegetarian Cocktail Mini Spring Rolls (DF)
- Vegan Pumpkin Arancini (GF, DF)
- Mozzarella Sticks with Spicy Marinara
- Prawn Tempura with Togarashi Aioli (DF)
- Chicken Teriyaki Skewers (GF, DF)
- Crispy Fish Bites with Togarashi Aioli
- Sticky BBQ Pork Bao Buns (DF)
- Wagyu Beef Sliders
- Homemade Mini Sausage Rolls
- Party Bites (Mini Beef Pies, Curry Puffs (V), Quiches, Hot Wings)
- Wedges Platter with Sour Cream and Sweet Chilli Sauce
- Chips Platter with Sauce

COST UNIT

- \$90.00 20 pcs
- \$100.00 90 pcs
- \$100.00 20 pcs
- \$100.00 30 pcs
- \$100.00 20 pcs
- \$100.00 20 pcs
- \$80.00 30 pcs
- \$100.00 15 pcs
- \$110.00 15 pcs
- \$80.00 30 pcs
- \$120.00 40 pcs
- \$50.00 each
- \$50.00 each

COLD BITES

- Seasonal Fresh Fruit (SML/LRG)
- Fresh Assorted Sushi (GF, DF)
- Prawn Cocktail Wonton Cups
- Antipasto Skewers (GF) (Prosciutto, Salami, Cheese, Olives, Cherry Tomato)
- Assorted Cocktail Sandwiches
- Gourmet Continental Rolls
(Prosciutto, Ham, Salami, Cheddar, Mix Salad)

- \$45/90 each
- \$90.00 30 pcs
- \$100.00 20 pcs
- \$110.00 20 pcs
- \$65.00 32 pcs
- \$120.00 16 pcs

SWEETS

- Chocolate Macaron De Paris (GF)
- Strawberry Pavlova (GF)
- Apple Crumble Mini Pies
- Chocolate Mousse Tarts
- Flourless Chocolate Cake Bites (GF)
- Patisserie Cream Profiteroles

- \$90.00 18 pcs
- \$110.00 20 pcs
- \$100.00 20 pcs
- \$100.00 20 pcs
- \$100.00 20 pcs
- \$100.00 20 pcs



SANCTUARY BUFFET

TO START

Freshly baked bread rolls

2X SALADS:

Garden Salad with Citrus Balsamic Vinaigrette (vg,df,gf)

Apple Coleslaw (gf,df,v)

2X SIDES:

Steamed Farmers Vegetables (vg,df,gf)

Rosemary Roast Potatoes (vg,df,gf)

CHOOSE 2 MAINS:

Tofu and Vegetable Curry (vg,df,gf)

Soy & Vinegar Braised Chicken with Cocktail Onions (gf,df)

Spicy Coconut Chicken (gf,df)

Spanish Lamb Stew (gf,df)

Asian Style Braised Brisket (gf,df)

Beef and Mushroom Stroganoff

Chicken Mushroom Alfredo Pasta

CHOOSE 2 DESSERTS:

Chocolate Macaron De Paris (GF)

Strawberry Pavlova (GF)

Apple Crumble Mini Pies

Chocolate Mousse Tarts

Flourless Chocolate Cake Bites (GF)

MONDAY - FRIDAY ONLY

MINIMUM OF 30 PEOPLE

\$60.00 PER PERSON

GRAND BUFFET

MINIMUM OF 30 PEOPLE

Additional \$5.00pp may apply for swaps/changes.

OPTION 1

\$70pp

Dinner Rolls

Choice of: 1x Soup, 2x Salads, or
1x Soup & 1x Salad + 1x Side dish,
1x Pasta, 2x Mains, 1x Dessert

OPTION 2

\$80pp

Dinner Rolls

Choice of: 1x Soup, 2x Salads, or
1x Soup & 1x Salad +
2x Side dish, 1x Pasta,
2x Mains, 1x Carvery, 2x Desserts

OPTION 3

\$90pp

Dinner Rolls

Choice of: 1x Soup, 2x Salads, or
1x Soup & 1x Salad +
2x Side dish, 1x Pasta, 3x Mains,
1x Carvery, 3x Desserts

SOUPS:

Chicken & Corn Chowder
Creamy Mushroom (v)
Cream of Fennel & Potato (v)
Pumpkin and Carrot (vg)
Sweet Potato Coconut (vg)

SALADS:

Asian Noodle Salad with Cashews & Nahm Jhim
Sauce (v,df,gf)
Garden Salad with Citrus Balsamic Vinaigrette
(vg,df,gf)
Apple Coleslaw (gf,df,v)
Cos, Apple & Feta Salad with Walnuts &
Pomegranate Vinaigrette (v,gf)
Mediterranean Chickpea Salad with Balsamic
Vinaigrette (vg,df,gf)

SIDE DISH:

Vegetable Chop Suey (gf,df,v)
Steamed Farmers Vegetables (vg,df,gf)
Vegetable Tian with Parmesan Crumb (v)
Fragrant Steamed Jasmine Rice (vg,gf,)
Jewelled Rice Pilaf with Nuts (gf,df,)
Whipped Potatoes (v,gf)
Rosemary Roast Potatoes (vg,df,gf)

PASTA:

Four Cheese Macaroni & Cheese
Orecchiette & Pumpkin with Walnut & Sage
Brown Butter Pesto
Spaghetti and Meatballs
Vermicelli & Egg Noodle Stir-fry
Chicken Mushroom Alfredo Penne

MAIN:

Tofu and Vegetable Curry (vg,df,gf)
Baked Barramundi with Fennel & Orange (gf,dfo)
Singapore Chilli Prawns (gf)
Seafood Cioppino (gf,df) (includes prawns,
mussels, scallops, squid)
Soy & Vinegar Braised Chicken with
Cocktail Onions (gf,df)
Spicy Coconut Chicken (gf,df)
Roast Duck with Ginger & Scallion Sauce (gf,df)
Crispy Roast Pork Belly with Cider Gravy (gf,df)
Grilled Pork Belly with Soy-Ginger Mignonette
Spanish Lamb Stew (gf,df)
Asian Style Braised Brisket (gf,df)
Beef and Mushroom Stroganoff

CARVERY:

Seeded Mustard Crust Roast Beef with Gravy
Morrocan Spiced Roast Lamb with Mint Jelly
and Red Wine Jus
Roast Pork with Crackling, Apple Sauce, Gravy
Bourbon Glazed Leg Ham with Honey Mustard
Slow Roasted Turkey with Cranberry Sauce and
Gravy

DESSERT:

Chocolate Macaron De Paris (GF)
Strawberry Pavlova (GF)
Apple Crumble Mini Pies
Chocolate Mousse Tarts
Patisserie Cream Profiteroles (GF)
Flourless Chocolate Cake (GF)





BBQ BUFFET

MINIMUM OF 30 PEOPLE

BIRDIE BBQ

\$55pp

Grilled Angus Beef Rump Steak
BBQ Boneless Chicken Maryland
Grilled Beef Sausages
Balsamic Onions
Brioche Hotdog Buns
Buttered Corn on the Cob
Garden Salad with Balsamic Vinaigrette
Garlic & Rosemary Roast Potato Wedges
Condiments

ADD ON: DESSERT \$5.50PP

Strawberry Pavlova (GF)
Apple Crumble Mini Pies
Chocolate Mousse Tarts
Patisserie Cream Profiteroles (GF)
Flourless Chocolate Cake Bites (GF)

**Please note: catering prices and menu are subject to change.

EAGLE BBQ

\$65pp

Hickory BBQ Pork Ribs
Moroccan Beef Kebabs
Grilled Beef Sausages
Balsamic Onions
Brioche Hotdog Buns
Spiced Corn on the Cob
Garden Salad with Balsamic Vinaigrette
Garlic & Rosemary Roast Potato Wedges
Condiments



SET MENU

MINIMUM OF 30 PEOPLE

OPTION FOR ALTERNATE DROP

2-COURSE

\$70pp

3-COURSE

\$90pp

ENTREE

CHOOSE TWO ITEMS

Crispy Pork Belly with Asian Slaw and Nahm Jim Dressing (gf, df)

Sticky Prawns with Avocado Salsa Tian and Balsamic Glaze (gf,df)

Spicy Salmon Sushi Stack with Avocado and Togarashi (gf, df)

Pumpkin and Carrot Soup with Crisp Prosciutto and Sour Cream (gf)

MAIN

CHOOSE 2 ITEMS

Char-grilled Angus Sirloin Steak with Broccolini, Whipped Potatoes and Red Wine Jus (gf)

Quince Glazed Pork Cutlet with Broccolini, Maple Roast Pumpkin and Dukkha (gf,df,n)

Pan-Seared Barramundi with Broccolini, Parsnip Puree and Saffron Hollandaise (gf)

Chicken Breast Supreme with Roast Vegetables, Pearl Couscous and Herb Garlic Sauce

White Wine Poached Salmon with Asparagus, Fondant Potatoes and Beurre Blanc

DESSERT

CHOOSE 2 ITEMS

Orange Crème Brûlée with Fresh Berries, Almond Praline and Macaron De Paris (gf,n)

Passionfruit and Peach Meringue Tart with Ginger Caramel Sauce

Grandeur Trio of Vanilla Crème Brûlée Lemon Meringue Pie and Flourless Chocolate Cake (n)

Vanilla Panna Cotta with Fresh Berries, Honeycomb and Lemon Curd (gf)

Numbers below 30pax are welcome - \$10/pp surcharge applies*

**Please note: catering prices and menu are subject to change.



GRAZING TABLE

MINIMUM OF 40 PEOPLE

\$45pp

- Italian Prosciutto
- Hungarian Salami
- Spanish Chorizo
- Virginia Ham
- Brie Cheese
- Aged Cheddar
- Blue Cheese
- Marinated Olives
- Marinated Artichokes
- Assorted Crackers
- Pretzels

Dried Fruits may include:

- Apricots
- Cranberries
- Sultanas

- Sourdough Bread
- Breadsticks
- Romesco Dip
- Avocado & Feta Dip
- Dukkah
- Balsamic Vinegar
- Extra Virgin Olive Oil

Fresh Fruits in season may include:

- Watermelon
- Rockmelon
- Honeydew
- Grapes
- Strawberries
- Oranges

Numbers below 40pax are welcome - \$10/pp surcharge applies*

**Please note: catering prices and menu are subject to change.