



Functions

Types of Functions

- Corporate meetings, Team Building (Barefoot Bowls) and all corporate events
- 21st Birthdays (Security Guard of \$250.00) is the only extra charge
- 30ths, 40ths, 50ths 60ths etc.
- Engagement Partys & weddings. (no hidden costs)
- Charity Fundraisers (Room Hire free for functions over 75 guests)
- Sporting Club Fundraisers (Room Hire free for functions over 75 guests)
- Celebration of Life Functions
- Christening, Kids Birthday partys



Functions

Room Hire & Fees

Mezzanine Area

Holds up to 80 patrons and has its own outdoor area attached. (Was renovated and Updated in February 2016

Room Hire \$250.00 Includes Bar staff to service your function

Ask management for further details.

Please Note (\$50.00 extra for Room Hire on Sundays & Public Holidays for all functions)

Auditorium Area

Holds up to 250 patrons and has its own Bar, Dance floor & amenities

Room Hire \$200.00 (if you have over 75 people extra staff will have to be required at an additional cost of \$100.00) Ask management for further details.



Functions



Food Packages

Casual finger food menu

To be served on platters

\$17.00 menu per person

Choose 6 items bellow

- Salt and pepper calamari with aioli
- Beer battered fish goujons with tartare sauce
- Beef spring rolls with sweet chilli sauce
- Vegetable samosa with raita dipping sauce [v]
- Spicy Sweet potato wedges with sweet chilli and sour cream [v]
- Mini Sausage rolls
- Mini meat pies
- Spicy Chicken strips and tomato salsa





Functions



Food Packages

Casual finger food menu

\$22.00 Menu per person includes wait staff

choose from 4 from above(\$17.00 menu) and 4 items from below

- Mini Chicken satay skewers
- Mini Mediterranean lamb skewers
- Beer battered barramundi fingers with aioli
- Spinach and cheese filo triangles [v]
- Assorted mini quiche
- Assorted gourmet pies
- Tomato & olive bruschetta [v]
- Corn & Basil fritter with tomato salsa with sour cream [v]





Functions



Food Packages

Premium finger food items

\$30.00 menu per person includes wait staff

Choice 4 hot and 4 cold options

Cold Options

- Cured salmon with sour cream, dill and caviar
- Marinated white anchovies with boiled egg, olives and parsley
- Poached chicken cocktail roll with aioli and watercress
- Goats cheese and caramelised onion tartlet
- Cherry tomato, bocconcini and basil on crostini
- Salmon ceviche with avocado, lime juice and salmon roe
- Rare roast beef rice paper rolls with Asian vegetables, hoi sin sauce and sesame seeds
- Mushroom pate tartlet with whipped cream and parsley
- Falafel wrapped in cucumber ribbons topped with hummus
- Pulled pork on crouton with smoked aioli





Functions



Food Packages

Premium finger food items (Continued)

\$30.00 menu per person includes wait staff

Choice 4 hot and 4 cold options

Hot Options

- Pumpkin arancini with smoked aioli and shaved grana Padano sauce
- Rustic gourmet homemade sausage rolls mozzarella
- Five spiced quail with sweet lime chilli dip
- Chilli prawn and grilled haloumi skewers aioli
- Fish goujons and tartare sauce
- Mini sausage rolls and tomato sauce
- Homemade cocktail pizza
- Mini beef burger with caramelised onion and cheddar cheese
- Pulled beef slider on brioche, coleslaw and chipotle
- Vegetable burger with garlic mushroom and buffalo
- Rustic gourmet homemade pies
- Mini chicken burger with tomato relish and roast garlic
- Fried baby calamari with wasabi mayonnaise
- Lamb kofta kebabs with mint yoghurt
- Crumbed chicken tenderloins and aioli



Functions

Food Packages

Buffett Selection

Buffet one

Select Two Meet Carvery Options

\$28.00 Per Person

- Moroccan style roast lamb
- Seasoned roast chicken
- Roast turkey breast with cranberry stuffing
- Roast sirloin of beef with seeded mustard
- **Selection of Hot items Page & Choose 2 Salads Page**

Your Choice of Main is accompanied with One of the following

- Steamed Jasmin rice
- Penne pasta with virgin olive oil
- Steamed seasonal vegetables
- Garlic and rosemary roast potatoes





Functions

Food Packages

Buffett Selection

\$43.00 Per Person

Buffet two

Select Three Meat Carvery Options

- Moroccan style roast lamb
- Seasoned roast chicken
- Roast turkey breast with cranberry stuffing
- Roast sirloin of beef with seeded mustard
- Selection of Hot items Page, Choose 2 Salads Page & Dessert Choice of 3 Page

Your Choice of Main is accompanied with One of the following

- Steamed Jasmin rice
- Penne pasta with virgin olive oil
- Steamed seasonal vegetables
- Garlic and rosemary roast potatoes





Functions

Food Packages

Lunch Buffet Options

Lunch Buffet one \$12.00 Per Person

- Mixed sandwich/wrap platter
- Seasonal fruit platter

Lunch Buffet two \$18.00 Per Person

- Mixed sandwich/wrap platter
- Seasonal fruit platter

Choose two salads





Functions

Food Packages

Lunch Buffet three \$22.00 Per Person

- **Mixed sandwich/wrap platter**
- Mixed fruit plate
- Assorted pastries
- A selection of condiments

Choose two salads



Functions

Salad Selections

- French beans and toasted almonds with vinaigrette dressing
- Greek salad with fetta and Kalamata olives
- German potato with red onion and grain mustard and sour cream
- Marinated button mushroom and English spinach with blue cheese dressing
- Fresh garden with tomato, cucumber and Spanish onion
- Pasta and roast vegetable salad tossed in a light pesto dressing
- Caesar Salad with bacon , croutons and shaved parmesan cheese
- Roast Vegetables, Quinoa & Fetta salad
- Roast pumpkin and Chick Peas in a Moroccan style dressing
- Rice noodles and Asian vegetables with a sweet Thai style dressing
- Baby beetroot and green lentil salad with baby spinach and vinaigrette dressing

Functions

Gourmet Wrap & Salad Selections

Fillings may include the following:

- Poached Chicken, pesto , rocket & mayonnaise
- Bacon , lettuce and Tomato with mayonnaise
- Honey leg Ham, swiss cheese, lettuce, & dijonaise sauce
- Curried Egg & crispy lettuce
- Chicken schnitzel Caesar salad
- Spicy Avocado ,crispy bacon and tomato salsa with rocket
- Poached salmon , avocado & baby spinach with tartare sauce
- Roast Turkey , brie and cranberry sauce
- Roast beef ,tomato & salad with English mustard
- Grilled eggplant with tomato salsa and hummus



Functions

Set Menu's **One, Two or Three Courses**

Choose

Cold Entrée-

- Roast sirloin beef with seeded mustard crust, tomato and basil salad
- Caramelised onion and tomato tart with fresh mozzarella
- Thai beef salad with lemon grass, green beans, glass noodles and fried shallots
- Roast duck salad with enoki mushrooms, snow pea sprouts and hoi sin sauce
- Smoked salmon and avocado with lime aioli and dressed mixed leaves
- House cured salmon on corn cakes with rocket and soused leeks
- Roast pumpkin salad with baked ricotta and slow roasted tomatoes

Functions

Set Menu's **One, Two or Three Courses (Continue)**

Choose

Hot Entrée

- Lamb fillet encased in filo pastry with pesto, baba ganoush and confit tomatoes
- Garlic king prawns on baby cos lettuce with oyster mushrooms, capsicum Salsa and enoki mushrooms
- Honey soy marinated chicken on hokkein noodles and vegetable salad
- Warm asparagus mozzarella and roasted vegetable stack with basil dressing
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- Leek and brie tartlet with rocket leaves and balsamic dressing



Functions



Set Menu's

One, Two or Three Courses (Continue)

Choose

Meat and Poultry

- Roast corn fed Chicken supreme with tarragon and hazelnut stuffing with roast garlic and potato puree, and seasonal vegetables
 - Beef Sirloin with field mushroom, roast garlic and potato puree, and seasonal vegetables
 - Roast sirloin with onion gravy, creamy potato and seasonal vegetable parcel
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- Deboned lamb saddle with a garlic and parsley crust and tomato béarnaise served with sauté potatoes and buttered beans.
 - Scotch fillet with green beans, baked potato, sour cream and chives
 - Veal fillet with roasted root vegetables, rosemary garlic chats and eschallot jus
 - Lamb loin fillet with vegetable tian, roast garlic and rosemary jus



Functions

Set Menu's

One, Two or Three Courses (Continue)

Choose

Fresh Market Seafood

- Baked barramundi fillet with tomato compote, zucchini, garlic and potato puree
- Grilled ocean trout with skordalia, wilted spinach, confit tomato tapenade and Parsley oil
- Roasted salmon fillet with chat potatoes, rocket and lemon caper cream
- Deep sea perch fillets with potato mash, seasonal vegetables and white wine butter sauce

Vegetarian Main Courses

- Porcini mushroom risotto with shaved parmesan
- Angel hair pasta with pesto, roast vegetable stack and shaved parmesan



Functions



Set Menu's One, Two or Three Courses (Continue)

Choose

Dessert-

- Individual decorated fruit pavlova with fresh cream
 - Homemade tiramisu with mixed berry compote
 - Sticky date and fig pudding with butterscotch sauce and fresh cream
 - Chocolate hazelnut ganache pudding with fresh cream and strawberries
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- Apple and sultana crumble served with fresh cream
 - Lemon citrus tart with berry coulis and cream
 - Homemade apple strudel
 - Vanilla bean pannacotta with lady finger
 - Chocolate mud cake with fresh cream
 - Individual black forest cake
 - Fresh seasonal fruit





Functions



Set Menu's

One, Two or Three Courses (Continue)

Prices

One course- Alternate drop-\$ 28.00

Two courses- Alternate drop-\$35.00

Three courses- Alternate drop-\$40.00

Note- All meals are served with bread roll and butter portion





Functions



Bereavement Catering Package

To be served on plates
\$18.00 per person

- Vegetarian spring rolls
- Curried vegetable samosa
- Crumbed calamari strips with aioli and lemon
- Fish cocktails with tartare and lemon
- Chicken goujons
- Mini sausage rolls
- Mini meat pies
- Assorted Sandwich Platter
- Mini Homemade Muffins
- Fruit Platter -
- Tea and Coffee Station





Functions



Christening/Kids Birthday Package

To be served on platters (We can custom make catering packages to suit your Function)

\$15.00 per adult

\$10.00 per child

Choose 4 items bellow

- Vegetarian spring rolls
- Curried vegetable samosa
- Crumbed calamari strips with aioli and lemon
- Fish cocktails with tartare and lemon
- Chicken goujons
- Mini sausage rolls
- Mini meat pies
- Assorted Sandwich Platter
- Mini Homemade Muffins
- Fruit Platter
- Tea and Coffee Station





Functions



Barefoot Bowls Party

Club Grill Catering

- BBQ Menu at \$22 a head (including own chef) – **30 People Minimum**
- Rump steak
- Grilled and marinated chicken
- BBQ Sausages
- BBQ Onion

Choose 3 Salads...

Includes

- Fresh bread rolls
- A selection of condiments and sauces

Charges & Fees for Barefoot Bowls

- \$10 per person for Barefoot bowls
- \$80.00 for dual BBQ Hire (Only if self catering & Outside Pete's Grill Trading hours)

