

# Functions

## Types of Functions

- Corporate meetings, Team Building (Barefoot Bowls) and all corporate events
- 21<sup>st</sup> 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
- **Minimum 70 people for Catering Sunday & Mondays**



# 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



## Food Packages

### Premium finger food items (Continued)

**\$28.00 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 1 Hot items Page (9) & Choose 3 Salads Page (10)**

#### 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**

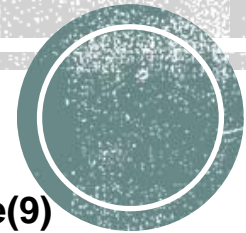
#### **Buffet two**

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 2 Hot items Page (9) Choose 2 Salads Page (10) & Dessert Choice of 3 Page(9)

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

## Buffet Hot items selection

- Red tai chicken curry on steamed bok choy
- Beef bourguignon in red wine and buttered beans
- Creamy chicken in white wine with leek and mushrooms
- Veal paprika with sour cream
- Beef tortellini with mushrooms and shallots

## Buffet Dessert Selections

- Chocolate ganache mud cake
- Carrot and orange cake topped with walnuts
- Baked New York cheesecake
- Macadamia nut pie
- Lemon and lime tart



# Functions

## Buffet 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



## Buffet Continue

### ADDITIONAL ITEMS INCLUDED

All Buffet menu's include

- Selection of farmhouse cheese and fruit
- freshly brewed coffee and tea station





# 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

## 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

## 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 Entrée-

- Vegetarian tart with wild rocket and balsamic
- Beetroot with goat's cheese and balsamic reduction
- Spiced prawns with pearl couscous and mint yogurt
- Seared tuna with sesame crust and watercress salad
- Scallops with mixed leaf and lemon olive oil
- Salt and peppered squid with chilli jam and garlic aioli
- Prosciutto with radicchio leaf dried figs and walnut
- Sumac spiced lamb with mint yogurt
- Thai beef salad - marinated rare beef tossed with cucumber, mint and coriander with lemongrass, fresh lime and palm sugar dressing
- Tandoori chicken salad mint yogurt rocket feta cheese and roasted pumpkin



# Functions

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

Choose

Main-

- Vegetarian risotto asparagus and parmesan
- Ocean trout fillet with aioli and a salsa of tomato and spicy peppers
- Seared salmon fillet on creamy cauliflower, green beans
- Crispy barramundi skin and pesto on salad of chickpeas, parsley, tomato, Spanish onion and lemon
- Roast chicken breast on a bed of braised aromatic vegetables and green lentils
- Chicken breast pan-fried with white wine, butter and lemon on a medley of green beans and broccolini
- Slow roasted lamb fillet with mint, served on braise of green lentils and fennel
- Roasted lamb rack with Provencal style vegetables
- Grilled sirloin with herbed asparagus and broccoli, polenta
- Char grilled scotch fillet on Savoy cabbage and potato colcannon and red wine jus





# Functions



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

Choose

Dessert-

- Traditional Tiramisu
- New York baked cheese cake honey comb shard
- Vanilla profiterole with caramel
- Mini lemon curd tartlet and passionfruit coulis
- Rich Belgian chocolate mousse
- Bite-size lavosh with a selection of cheese, quince paste, muscatels and pear

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 Business Hours**
- **Rump steak  
70 outside Business Hours**
- **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)**

