

FUNCTIONS MENU



FUNCTIONS

TYPE OF FUNCTIONS

- Corporate meetings, Team Building (Barefoot Bowls and all corporate events)
- 21st Birthdays (*Security Guard of \$250.00*) extra charge. There is a bond of \$300.00. *Club Kirrawee will refund the bond the following week once it has establishing that no damage to the Club has been caused by the guests of the function.*
- 30^{ths}, 40^{ths}, 50ths 60ths etc.
- Engagement Party's & weddings (*no hidden costs*)
- Charity Fundraisers (*Special Rates for functions over 75 guests*)
- Sporting Club fundraisers (*Special Rates for functions over 75 guests*)
- Celebration of Life Functions
- Christening, Kids Birthday Party's & Baby Shower's

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 be required at an additional cost of \$100.00*)

Room Hire fee for the following Function

Celebration of Life is \$150.00 for the Mezzanine & Auditorium Areas

For all enquiries please contact Management.

**FUNCTIONS
FOOD PACKAGES
FINGER FOOD**

**Casual finger food menu
(min 30 Pax)
\$17.00 menu per person
Choose 6 items below**

served on platters - buffet

- Salt & pepper calamari with aioli
- Beer battered fish goujons with tartare sauce
- Spring rolls with sweet chilli sauce
- Vegetable samosa with raita dipping sauce (v)
- Spicy Sweet potato fries with sweet chilli & sour cream (v)
- Mini Sausage rolls
- Mini meat pies
- Spicy Chicken strips & tomato salsa

**Casual finger food menu
(min 30 pax)
\$22.00 menu per person**

served on platters - buffet

Choose 4 food items from \$17.00 menu and 4 food 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 & sour cream (v)

**FUNCTIONS
FOOD PACKAGES
FINGER FOOD**

Premium finger food items

\$34.00 menu per person includes (wait staff)

Choose 4 hot food items and 4 cold food items

Cold Options

- Cured salmon with sour cream, dill & caviar
- Marinated white anchovies with boiled egg, olives & parsley
- Poached chicken cocktail roll with aioli & watercress
- Goats cheese & caramelized onion tartlet
- Cherry tomato, bocconcini & 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

Hot Options

- Pumpkin arancini with smoked aioli and shaved grana Padano sauce
- Rustic gourmet homemade sausage rolls
- Grilled haloumi skewers, oregano and lemon
- Barramundi goujons and tartare sauce
- Homemade cocktail pizza
- Mini beef burger with caramelized onion & cheddar cheese
- Pulled beef slider on brioche, coleslaw and chipotle
- Vegetable burger with garlic mushroom and buffalo mozzarella

- Rustic gourmet homemade pies
- Mini chicken burger with tomato relish and roast garlic
- Mini quiche
- Fried baby calamari with wasabi mayonnaise
- Lamb kofta kebabs with mint yoghurt
- Crumbed chicken tenderloins and aioli

**FUNCTIONS
FOOD PACKAGES
LUNCH BUFFET OPTIONS**

Lunch Buffet one \$12.00 Per Person (min 30 pax)

- Mixed sandwich/wrap platter
- Seasonal fruit platter

Lunch Buffet two \$18.00 Per Person (min 30 pax)

- Mixed Sandwich/wrap platter
- Seasonal fruit platter
- Choose two salads (*from salad menu pg6*)

Lunch Buffet three \$22.00 Per Person (min 30 pax)

- Mixed sandwich/wrap platter
- Seasonal fruit platter
- Assorted pastries
- Choose two salads (*from salad menu pg6*)

Gourmet Wrap – Fillings may include the following

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

FUNCTIONS SALAD SELECTION

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

FUNCTIONS
FOOD PACKAGES
Buffet Selection

Buffet One (minimum 30 pax)

\$28.00

Select Two Meat Carvery Options

- Moroccan style roast lamb
- Seasoned roast chicken
- Roast turkey breast with cranberry stuffing
- Roast sirloin of beef with seeded mustard

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

Your Choice of Main is accompanied with One of the following Hot items

- 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

Your Choice of Main is accompanied with 2 of the following Salad Selections

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

- Baby beetroot & green lentil salad with baby spinach & vinaigrette dressings

Buffet Two (minimum 50 pax)

\$43.00

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

Your Choice of Main is accompanied with 1 of the following

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

Your Choice of Main is accompanied with 1 of the following Hot Items

- Red thai 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

Your choice of Mains is accompanied with 2 of the following Salad Selection

- 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

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
SET MENU'S
ONE, TWO OR THREE COURSES
(minimum 20 pax)

PRICES

One course	Alternate drop	\$30.00
Two courses	Alternate drop	\$37.00
Three courses	Alternate drop	\$42.00

All meals are served with bread roll and butter portions

Additions to your function

Cheese Platter	\$65.00 each
Fruit Platter	\$65.00 each
Coffee & Tea Station	\$ 2.50 per person (min 15 people)
Table Cloths linen	\$ 5.00 (table of 4) \$10.00 (table of 8 or 10)

(Tables clothes need to be ordered 1 week prior to your function)

**FUNCTIONS
SET MENU'S
ONE, TWO OR THREE COURSES**

Choose

Cold Entrée –

- Roast sirloin beef with seeded mustard crust, tomato and basil salad
- Caramelized 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

Choose

Hot Entrée

- Lamb fillet grilled 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
- Leek and brie tartlet with rocket leaves and balsamic dressing

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
- Breast of chicken willed with spinach and ricotta, served with potato gnocchi in tomato basil sauce
- Deboned lamb saddle with a garlic and parsley crust and tomato bearnaise, served with sauté potatoes and buttered beans
- Scotch fillet with green beans, baked potato, sour cream and chives and red wine sauce
- Veal fillet with roasted root vegetables, rosemary garlic chats and eschallot jus
- Lamb loin fillet with vegetable tian, roast garlic and rosemary jus

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

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

Choose

Dessert

- Individual decorated fruit pavlova and 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
- 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

Bereavement Catering Package

To be served on platters

\$18.00 per person (minimum 30 pax)

- 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

Please note: Catering provide 80% of Total Number of each Menu Item

FUNCTIONS
Christening/Kids Birthday package
(Minimum 20 pax)

To be served on platters

\$15.00 per adult

\$10.00 per child

Choose 4 items below

- 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 BBQ PACKAGE

Club Grill Catering

- BBQ Menu \$22 a head (30 People Minimum)
- Rump steak
- Grilled and marinated chicken
- BBQ Sausages
- BBQ Onion

Choose 3 Salads

- 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

Includes

- Fresh bread rolls
- A selection of condiments and sauces

PETE'S GRILL

Terms and Conditions

Function Packages need to be finalized 2 weeks prior to the function.

Payment for the Catering of the function needs to be received 1 week prior to the function.

Once payment has been received the number of guests cannot be decreased, no money will be refunded. The number of guests may be increased but cannot be changed 2 days prior to the function.

Exception

Bereavement Package, number of guests need to be finalized 2 days prior to the function with the payment in full.

Payment is for Catering of the Function Package only. Any additional items not used for the specific purpose of the Function Package will be supplied by the customer.

If any additional items are supplied by Pete's Grill the customer will have ordered and paid for these additions prior to their function in accordance with Terms and Conditions.

If changes are made to the function Menu's an agreement will be made between Pete's Grill and the customer. Additional cost may be incurred.

No change to the menu will be made on the day of the function. All Dietary Requirements will be made available in detail to Pete's Grill when finalizing the function.

Catering outside of normal trading hours - A Service Fee of \$30.00 will be charged for a function booked with Pete's Grill outside of Normal Trading Hours. All food for functions is to be catered for by Pete' Grill.

Exemptions: *Cake & Lolli Table. (any additional items not used for the specific purpose of the Function Package will be supplied by the customer)*

*If a function is booked on a day that Pete's Grill is not open for normal trading and the customer is not having a food package, the customer **cannot** use the Caterer's facilities. The customer is to provide **all items** for their function.*

For all Catering enquiries Please contact Pete's Grill or Club Kirrawee Management on Ph (02) 9521 3344