

Wonderful cuisine catering



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THE FINEST INGREDIENTS SIMPLY PRODUCES THE BEST SENSE OF FLAVOUR CHEF DARREN ELMES

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FUNCTION AND SPECIAL EVENTS

The styles of functions and special events that are available include:

- Weddings
- Engagements
- Christenings
- Birthdays (30th, 40th, 50th etc)
- Corporate Events
- Launches

CONFERENCES PRESENTATIONS AND SEMINARS

In addition to Functions and Special Events at the Club, corporate packages for day time conferences are also available on request.

Whether you choose to have a canapés only function or choose to incorporate pre- dinner canapés to your set menu, there is a variety of canapés to choose from. We are very flexible with all of our menus and if these do not suit or if you require anything else, we would be only too happy to consult with our head chef to consider different alternatives.

Canapés can be ordered individually at \$4 per piece.

*Or choose from the following packages:includes GST
add 5% service charge*

Selection of 5 canapés per person \$20.00 pp

Selection of 8 canapés per person \$32.00 pp

Selection of 10 canapés per person \$40.00 pp

Selection of 12 canapés per person \$48.00 pp

PIZZA

Traditional Italian style pizzas made fresh are the perfect addition to your canapé package.

All pizzas will be served canapé style; each pizza is cut into 8 slices and charged at \$22 per pizza.



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CANAPE MENU

RAW SPOON BAR

Harimasa Kingfish Ceviche With Blood Orange
Seared Tuna With Tomato Salsa & Salmon Caviar
Seared Ahi Tuna With Green Mango Salsa
Beef Slices With Wakame Seaweed And Wasabi Mayo
Whiskey Cured Salmon With Fennel And Citrus
Caramel Pork Belly With Green Mango And Blood Orange

WARM SPOON BAR

Seared scallop with wakame seaweed and wasabi aioli
Seared scallop with fennel puree and salmon caviar
Seared scallop with sweet corn puree and duck confit
King red crab risotto
Pumpkin and sage butter risotto

CHILLED

Mixed Seasonal Oysters
Natural With Fresh Lemon
Natural with wakame and soy dressing
Natural With Salsa Al Fresco
Natural with eschalot and Muscat vinegar and salmon caviar
Grilled With Crispy Jamon & Spanish Vinegar
Grilled with ginger soy and wasabi mayonnaise

COLD

Black Genoa Figs With Goat s Cheese, Walnut And Balsamic Glaze (Requires One Week Notice)
Provolone With Cranberry-Basil Salsa on lavosh
Provolone with quiche paste and basil on lavosh
King prawns with aioli
Buffalo mozzarella with cherry tomato balsamic glaze on pane
Serrano ham with honey melon
Organic eggs with gourmet toppings

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WARM

Duck Pancakes With Shallot And Hoi Sin Sauce
Fried Pork Wonton
Fried fresh fish And Chips
Fried Stuffed Olives
Prawn And Ginger Dumplings
Pork And Mushroom Dumplings
Chicken And Mushroom Dumplings
Trout And Ginger Dumplings
Crab and sweet potato cakes
Aranchini mushroom
Aranchini sun-dried tomato
Fried rice in a box
Noodle salad in a box

SKEWERS

Spiced kingfish Skewer with lime mayonnaise
Chili-Garlic Prawn Skewer with saffron aioli
Beef Skewer With Chummi-Churri
Spiced Lamb Skewer With Tzatziki
Satay chicken skewers
Teriyaki chicken skewer

TARTS

Tuna Ceviche With Sesame Citrus Dressing
Seared Ahi Tuna With Wakame Seaweed
Steamed Chicken Tartlets With Chili, Lime And Coriander
Crispy Duck Tartlets With Asian Herbs
Goat s Cheese And Cranberry Tart
Organic Tomato confit with buffalo mozzarella and basil

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CANAPE MENU

TAPAS DISHES TO SHARE \$10 per dish

Chilli chorizo

Mild chorizo

Chilli-garlic prawns with Spanish sausage

Spicy feta, eggplant, hummus with pane rosemary crackers

Mixed olives with chilli garlic almonds and fresh herbs

Fried stuffed olives

PIZZA

Margherita soft creamy buffalo mozzarella w tomato, basil, parmesan & rocket

Neapolitana tomato, mozzarella cheese, peppers, olives, anchovies & basil

Spanish salami roasted peppers, mushrooms & green olives

Italian sausage roast garlic rosemary chilli potato & provolone

Prosciutto figs gorgonzola rocket & parmesan

Spinach & feta eggplant roast peppers & semi dried tomato

Dessert canapés can also be ordered individually at \$5 per bite. Or for those who wish to bring a cake, a \$5 per person cakeage fee applies. (when cut and plated as a dessert with ice cream or sorbet)



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BBQ PACKAGES

Whether you choose to have a barbeque package on its own, or together with a canapé option we have a variety of packages choose from. We are very flexible with all of our menus and if these do not suit or if you require anything else, we would be only too happy to consult with our head chef to consider different alternatives.

Each package is based per person.

\$17 PACKAGE Minimum 30 People (includes GST)

*Thin Beef Sausages and Onions
Satay Chicken Skewers
Bread Rolls
Roasted baby potatoes
Rocket and parmesan salad with balsamic glaze*

\$25 PACKAGE Minimum 30 People

*Thin Beef Sausages and Onions
Satay chicken skewer
Moroccan lamb skewer
Prawn Skewers with Sweet Chili Sauce
Bread Rolls
Roasted baby potatoes
Rocket and parmesan salad with balsamic glaze*

\$80 Platter for 8 people

*fresh king prawns
fresh seasonal oysters*



\$25 PER GUEST Minimum 30 People

Bread rolls

*Roasted baby potatoes
Rocket and parmesan salad with balsamic glaze*

BBQ GRILL

MSA Grain-fed Sirloin steak (250 grams)

Satay chicken skewer (50 grams)

Thin Beef Sausage & Onion

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BARBEQUE MENU

\$55 PER GUEST (with canapes) includes GST

add 5% service

CANAPES

Duck Pancakes With Shallot And Hoi Sin Sauce

Chili-garlic Prawn skewer with aioli

Mushroom aranchini

Provolone with quiche paste and basil on lavosh

\$45 PER GUEST (barbeque & dessert only)

bread rolls

Roasted baby potatoes

Or

Sliced creamy garlic potatoes

Rocket and parmesan salad with balsamic glaze and olive oil

And

*Pacific gourmet lettuce salad with cherry tomato feta olives semi-dried tomato
roasted peppers & Spanish vinegar*

DESSERT

A selection of freshly made cakes with mascarpone and coulis

BBQ GRILL Select one from each category

MEAT

MSA Grain-fed Scotch Fillet (250 grams)

Wagyu Rump steak (250 grams)

MSA Grain-fed Sirloin steak (250 grams)

FISH

Hiramasa SA Yellowtail Kingfish fillet (100 grams)

NZ King Salmon Fillet (100 grams)

Suzuki Malloway fillet Jew fish (100 grams)

Yamba bay King prawn (75 gram)

OTHER

Satay chicken skewer (50 grams)

Moroccan lamb skewer (50 grams)

Thin Beef sausage and onions

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CORPORATE FUNCTIONS

In addition to Functions and Special Events at the Club, packages for conferences and corporate events are also available.

The hire fee for such events is \$375 for a minimum of 5 hours hire, with every additional hour being \$75. There is an additional fee of \$125 for a function staff member, where required.

Our Corporate Functions package includes the a Projector, Laptop, Dvd/ video, Whiteboard, Butchers paper, Writing pens, Lined A4 pad paper and Room set up.

Please advise our Functions Coordinator what equipment you will require, and the room set up you would prefer.

\$45 PER GUEST

Option of a buffet lunch or ALA Carte

MORNING TEA

Assorted pastries and fruit platters

Freshly brewed coffee & tea

BUFFET LUNCH

fresh bread rolls

Bourbon glazed Ham

Organic Roast Chicken

Roasted baby potatoes

Rocket and parmesan salad with balsamic glaze and olive oil

And

Pacific gourmet lettuce salad with cherry tomato feta olives semi-dried tomato roasted peppers & Spanish vinegar



AFTERNOON TEA

Short bread, Cupcakes or Assorted Pastries

Freshly brewed coffee & tea

ADDITIONAL COSTS:

\$10 per person for juice and mineral water

ALA CARTE MENU

If you require the ALA Carte menu there will be a selection mains. Your order would be taken prior and served when seated in our restaurant.

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BUFFET MENU

\$55 per guest (canapes buffet & dessert)

includes GST add 5% service

CANAPES TO START

Steamed Chicken Tartlets With Chili, Lime And Coriander

Duck Pancakes With Shallot And Hoi Sin Sauce

Spiced Lamb Skewer With Tzatziki

Organic Tomato confit with buffalo mozzarella and basil

Seared Tuna With Tomato Salsa & Salmon Caviar

BUFFET

\$45 PER GUEST (buffet and dessert only)

Bread rolls

CARVING STATION

Whole bourbon glazed ham

Mustard and horseradish Roasted Beef Tenderloin

VEGETABLE

Baked creamy garlic potatoes

or

Caramelized Vegetable Ravioli Mediterranean eggplant and zucchini

HOT

South Asia or South African Rice Biryani

(paella style basmati rice with organic chicken and spices)

or

Punjabi-style potato and egg curry

SALADS

Rocket and parmesan salad with balsamic glaze and olive oil

And

Pacific gourmet lettuce salad with cherry tomato feta olives semi-dried tomato roasted peppers & Spanish vinegar



DESSERT

A selection of freshly made cakes with mascarpone and coulis

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BBQ AND BUFFET MENU

\$30 PER GUEST Minimum 20 people

BUFFET

Bread rolls

CARVING STATION

Whole bourbon glazed ham

Mustard and horseradish Roasted Beef Tenderloin

VEGETABLE

Baked creamy garlic potatoes

SALADS

Rocket and parmesan salad with balsamic glaze and olive oil

And

Pacific gourmet lettuce salad with cherry tomato feta olives semi-dried tomato roasted peppers & Spanish vinegar

BARBEQUE

\$30 PER GUEST Minimum 20 People

Bread rolls

BBQ GRILL

MSA Grain-fed Sirloin steak (250 grams)

Satay chicken skewer (50 grams)

Thin Beef Sausage & Onion

SALADS

Rocket and parmesan salad with balsamic glaze and olive oil

And

Pacific gourmet lettuce salad with cherry tomato feta olives semi-dried tomato roasted peppers & Spanish vinegar

DESSERT

Dessert can also be ordered at an additional \$10.00 per guest

Please enquire for more information.

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THREE COURSE MENU \$55 PER HEAD

includes GST add 5% service

Entree

Baked ricotta cheese and sweet pepper Tart w Mediterranean rocket salad

Mains

Crisp NZ Salmon Fillet w zucchini-potato hash cake and cherry tomato-basil salad

or

Filet Mignon (beef tenderloin wrapped w prosciutto) potato lyonnaise and garlic gourmet mushrooms

Dessert

Lemon Tart w raspberry coulis and sorbet

THREE COURSE MENU \$65 PER HEAD

Entree

Garlic King prawns w chorizo and saffron aioli

or

Baked ricotta cheese and sweet pepper Tart w Mediterranean rocket salad

Mains

Crisp NZ Salmon Fillet w zucchini-potato hash cake and cherry tomato-basil salad

or

Filet Mignon (beef tenderloin wrapped w prosciutto) w potato lyonnaise and garlic mushrooms

Sides

Fries and green salad

Dessert

Lemon Tart w raspberry coulis and sorbet

or

Vanilla Panna cotta w caramelized strawberries and sorbet