

Corporate Function Menu 2019

Please find the following various Corporate Function Menus valid until 31st March 2020.

All menus include GST. Every endeavour will be made to maintain prices printed, however, these are subject to alteration without notice.

We assure you that no effort will be spared in making this occasion a most pleasant and memorable one for you.

If you are having difficulty with your decision, the Menu Lists can be discussed with our team, so please do not hesitate to ask for our suggestions.

In addition to the following menu's catered for you within your Function Room, we have ESK Breakfast Room, Bistro & Cino's Cafe located on our Main Trading Floor for your use also.

Please note that we are more than happy to discuss alterations to this package.

Vegetarian, Vegan & Allergy Free dishes are available upon request.

Our experienced chefs and event team will work with you to create a menu that will happily accommodate all of your needs.



Continental Breakfast

Monday—Friday 6:30am—9:00am, Saturday & Sunday 7:30am—10:30am

\$15.00 Adult \$10.00 Child

Includes Cereals, Assorted Toasts / Breads, Croissants, Ham, Cheese, Muffins, Boiled Egg, Fruit in Bowl,
Orange Juice, Bean to Cup Coffee, Variety of Teas & Hot Chocolate

Cook to Order

Monday—Friday 6:30am—9:00am

\$25.00 Adult \$15.00 Child

Includes Continental Breakfast Menu

Plus your choice of 2 Eggs – scrambled, fried or poached

And a selection of sides – Beef Sausages, Bacon, Grilled Tomato, Mushroom & Baked Beans

Full Buffet Breakfast

Saturday & Sunday 7:30am—10:30am

\$25.00 Adult \$15.00 Child

Includes Continental Breakfast Menu

Plus Eggs, Sausages, Bacon, Potato Gems, Baked Beans, Yoghurt & Pears

NOTES:

**Full Buffet Breakfast is available Monday to Friday. Bookings are essential. (Minimum of 20 people with 72 hours notice)*

***Gluten Free Options Available*

****Cook to Order can be pre-ordered through Club Reception.*

Light Snacks

Minimum 12 people

| | |
|------------------------------|-----------------|
| Tea & Coffee ~ 1 Serve | \$2.50 per head |
| Tea & Coffee ~ All Day | \$5.00 per head |
| Biscuits ~ 1 Serve | \$2.00 per head |
| Cakes & Slices ~ 1 Serve | \$3.50 per head |
| Sandwiches ~ 1 Serve | \$4.50 per head |
| Sandwiches & Cakes ~ 1 Serve | \$7.70 per head |
| Muffins ~ 1 Serve | \$6.30 per head |
| Orange Juice | \$10.55 per jug |
| Soft Drink | \$9.90 per jug |

Platters

Cheese Plate—Option 1

\$46.00(Snack for 10)

Tasty Cheddar cubes served with jatz biscuits
& a duo of dips

Cheese Plate—Option 2

\$75.00(Snack for 10)

Tasty cubes, brie, camembert, blue vein &
marinated fetta
served with jatz biscuits, crostini & onion jam

Antipasto Platter

\$75.00(Snack for 10)

Marinated peppers, aubergine, mushrooms &
courgettes with hot Spanish salami,
cabanossi & pepperoni, fetta,
vine ripened cherry tomatoes, spicy avocado dip,
crostini & water crackers

***Items provided are subject to seasonal availability*

Hot Food Platter—Option 1

\$55.00 (Snack for 10)

Party pies, sausage rolls,
spring rolls, samosas,
fish cocktails,
sauces & condiments

Hot Food Platter—Option 2

\$75.00 (Snack for 10)

Gourmet pies, beer battered fish fillets,
calamari, chicken
tenders, quiches,
sauces & condiments

Fruit Platter

\$55.00 (Snack for 10)

Watermelon, rockmelon, honey dew,
pineapple, orange,
strawberry & kiwi fruit
(may vary due to seasons)

Sandwich Platter—Option 1

\$55.00 (Snack for 10)

An Assortment of sandwiches such as

Egg

Silverside & pickles

Salmon w/ lettuce

Ham cheese & tomato

Chicken salad

Sandwich Platter—Option 2

\$75.00 (Snack for 10)

An Assortment of sandwiches such as

Char-grilled veg & fetta

Marinated chicken, lettuce & cheese

Leg ham & pickles

Curried Egg

Canapé Menu

\$45.00 Per Head

Minimum 40 people

Includes

Mushroom Arancini (2)

Beef Wellington (2)

Mini Quiche (2)

Chicken Satay Skewers (2)

Tempura Prawns w/ Sweet Soy (2)

Chocolate Tart (1)

Tea & coffee inclusive

Grazing Table (Option 1)

\$15.50 per head

Minimum 40 people

A stunning display of antipasto including smoked and cured meats, char grilled vegetables, olives, local cheese boards, homemade dips, sundried tomatoes, nuts, seasonal fruits and assorted breads & crackers.

Grazing Table (Option 2)

\$40.00 per head

Minimum 40 people

Includes

Local Cheese Boards (Brie, Cheddar & Blue)

Dips (Beetroot, Hummus & Yoghurt)

Assorted Cured Meats (Ham, Prosciutto & Salami)

Assorted Artesian Breads

Mixed Olives

Plus your choice of 4 of the following

Pork Belly Bits in Plum Sauce (GF)

Satay Chicken Skewers

Tomato & Cheese Arancini Balls

Vegetable Spring Rolls with Dipping Sauce

Chicken Wings in Soy & Honey Sauce (GF)

Beef Sliders

Sweet & Sour Meatballs (GF)

Vegetable Quiche

Served with: Mix Leaf Salad, Baby Beets Salad, Baby Carrots Salad, Potato Salad

(Includes Condiments including Mustards, Aioli & Salad Dressings)

Grazing Table (Option 3)

\$50.00 per head

Minimum 40 people

Includes

Local Cheese Boards (Brie, Cheddar & Blue)

Dips (Beetroot, Hummus & Yoghurt)

Assorted Cured Meats (Ham, Prosciutto & Salami)

Assorted Artesian Breads

Mixed Olives

Plus your choice of 4 of the following

Pork Belly Bits in Plum Sauce (GF)

Satay Chicken Skewers

Tomato & Cheese Arancini Balls

Vegetable Spring Rolls with Dipping Sauce

Chicken Wings in Soy & Honey Sauce (GF)

Beef Sliders

Sweet & Sour Meatballs (GF)

Vegetable Quiche

Served with: Mix Leaf Salad, Baby Beets Salad, Baby Carrots Salad, Potato Salad

(Includes Condiments including Mustards, Aioli & Salad Dressings)

Dessert Selection

your choice of 2 of the following

Lemon Meringue Tarts

Chocolate Mousse Tarts

Individual Pavlova

Fresh Fruits

Catering Packages

Bronze Package

\$15.00 per person

Tea & Coffee on arrival

Morning tea including Tea, Coffee, Cakes & Slices

Lunch including fresh sandwiches & Fruit

Afternoon tea including Tea, Coffee & Biscuits

Silver Package

\$21.00 per person

Tea & Coffee on arrival

Morning tea including Tea, Coffee, Cakes & Slices

Lunch including Hot Food Platters, Fresh Sandwiches & Fruit

Afternoon tea including Tea, Coffee, Fruit & Biscuits

Gold Package

\$24.50 per person

Tea & Coffee on arrival

Morning tea including Tea, Coffee & Scones w/ Jam & Cream

Lunch including Hot Food Platters, Fresh Sandwiches & Fruit

Afternoon tea including Tea, Coffee, Fruit, Cakes & Slices