

CONTACT US:
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catering ^{HQ}
functions & events

SOCIAL EVENTS



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01

choose
your venue

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Pittwater RSL Club

Whether you're planning a celebration, having a dinner with friends, seeking live entertainment, relaxing with a coffee, hosting a meeting or you're looking for a relaxed atmosphere where you can enjoy time out - Pittwater is your destination.

ROCK LILLY AUDITORIUM (FULL)



RATE

HALF DAY (4HRS) - \$600
FULL DAY - \$800

CAPACITY

BANQUET - 250
COCKTAIL - 500
THEATRE - 400

ROCK LILLY AUDITORIUM (HALF)



RATE

HALF DAY (4HRS) - \$400
FULL DAY - \$600

CAPACITY

BANQUET - 100
COCKTAIL - 100
THEATRE - 120

CHEF'S TABLE



RATE

FULL DAY - \$500

CAPACITY

BANQUET - 18

DISTILLERY BAR



RATE

LOUNGE/BAR
HALF DAY (4HRS) - \$400

LOUNGE/BAR + FIREPLACE
HALF DAY (4HRS) - \$600

CAPACITY

COCKTAIL - 150

Pittwater RSL Club

Whether you're planning a celebration, having a dinner with friends, seeking live entertainment, relaxing with a coffee, hosting a meeting or you're looking for a relaxed atmosphere where you can enjoy time out - Pittwater is your destination.

GARDEN PAVILION



RATE
GH PER SECTION
HALF DAY (4HRS) - \$400

CAPACITY
BANQUET - 50
COCKTAIL - 50

POTTER'S GARDEN ROOM



RATE
HALF DAY (4HRS) - \$400
(NON-EXCLUSIVE)

CAPACITY
BANQUET - 50
COCKTAIL - 60

18+ Only MONKEY BUN



RATE
HALF DAY (4HRS) - \$500
(NON-EXCLUSIVE)
HALF DAY (4HRS) - \$800
(EXCLUSIVE)

CAPACITY
BANQUET - 120
COCKTAIL - 150

18+ Only MONKEY BUN TERRACE



RATE
HALF DAY (4HRS) - \$600
(EXCLUSIVE)

CAPACITY
BANQUET - 80
COCKTAIL - 80

Pittwater RSL Club

Whether you're planning a celebration, having a dinner with friends, seeking live entertainment, relaxing with a coffee, hosting a meeting or you're looking for a relaxed atmosphere where you can enjoy time out - Pittwater is your destination.

THE DECK (PARTIAL HIRE)



RATE

HALF DAY (4HRS) - \$400 PER 50 PAX

CAPACITY

COCKTAIL - 100

THE DECK (PRIVATE HIRE)



RATE

HALF DAY (4HRS)- \$2000 ROOM HIRE
+ MINIMUM SPEND \$5000

CAPACITY

COCKTAIL - 500

THE LOUNGE



RATE

HALF DAY (4HRS)- \$600

CAPACITY

BANQUET - 100
COCKTAIL - 100

West's Ashfield Leagues

West's Ashfield Leagues Club has steadily grown to become one of Sydney's premier Clubs. The club offers a variety of spaces to be able to suit all events.

THE LOUNGE



RATE

HALF DAY (4HRS) - \$500
FULL DAY - \$1000

CAPACITY

BANQUET - 250
COCKTAIL - 300
THEATRE - 300
CLASSROOM - 200

EXECUTIVE MEETING ROOM



RATE

HALF DAY (4HRS) - \$140
FULL DAY - \$280

CAPACITY

THEATRE - 25
BOARDROOM - 25
CLASSROOM - 20

SPORTS BAR



RATE

HALF DAY (4HRS)

MON-FRI ONLY
\$250 up to 4hrs (10am-6pm)

MON-FRI AFTER 6PM
& WEEKENDS

\$500 Up to 4hrs peak time (6pm-11pm)
Require a minimum bar tab of \$500

FULL DAY - N/A

CAPACITY

COCKTAIL - 70

GARDEN ATRIUM



RATE

HALF DAY (4HRS) - N/A
FULL DAY - N/A

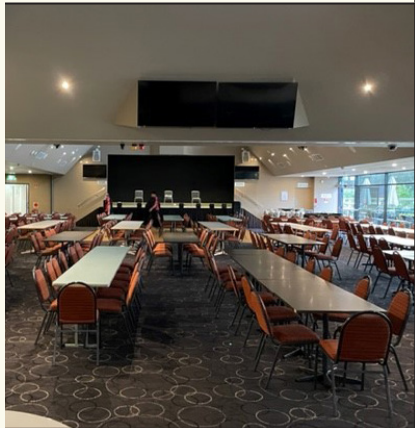
CAPACITY

BANQUET - 50
COCKTAIL - 50

Davistown RSL Club

The perfect venue to grab a tasty, quality meal. With a contemporary, fresh and modern menu, there is sure to be something for everyone.

AUDITORIUM



RATE

\$470

CAPACITY

BANQUET - 250
COCKTAIL - 350
THEATRE - 300
CLASSROOM - 200

BROADWATER ROOM



RATE

\$280

CAPACITY

BANQUET - 150
COCKTAIL - 200
THEATRE - 200
CLASSROOM - 100

BBQ AREA



RATE

\$100

CAPACITY

BANQUET - 60
COCKTAIL - 60

DAVISTOWN ROOM



RATE

\$240

CAPACITY

BANQUET - 80
COCKTAIL 120
THEATRE - 150
CLASSROOM - 50

TERRACE



RATE

NIL

CAPACITY

BANQUET - 50
COCKTAIL - 50

Brighton Lakes Club

Our amazing event spaces cater from 50 to 400 guests. We provide management and delivery services for all functions and catering at Brighton Lakes Recreation & Golf Club.

LAKEVIEW ROOM



RATE

5HRS - \$350

CAPACITY

BANQUET - 80
COCKTAIL - 100
U SHAPE - 30
THEATRE - 100

FAIRVIEW ROOM



RATE

5HRS - \$300

CAPACITY

BANQUET - 70
COCKTAIL - 80
U SHAPE - 30
THEATRE - 80

GREENVIEW ROOM



RATE

5HRS - \$400

CAPACITY

BANQUET - 120
COCKTAIL - 160
THEATRE - 160

LOUNGE BAR



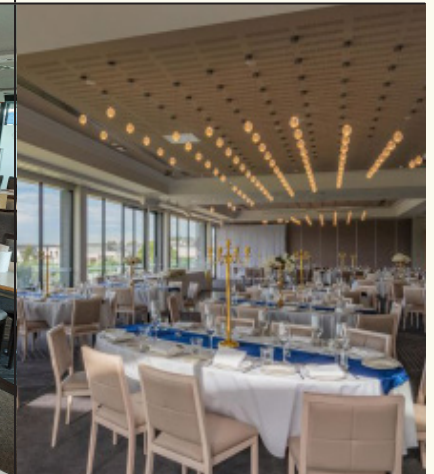
RATE

5HRS - \$150

CAPACITY

BANQUET - 80
COCKTAIL - 120
U SHAPE - 30
THEATRE - 100

THE LAKEHOUSE



RATE

5HRS - \$1000

CAPACITY

BANQUET - 270
COCKTAIL - 400
THEATRE - 450

02

choose
your menu

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cocktail party selections

MINIMUM 30 GUESTS
Additional items can be added to your menu, price on your enquiry.

DIETARY: GF - GLUTEN FREE, V - VEGETARIAN,
VEG - VEGAN, DF - DAIRY FREE, PESC - PESCETARIAN
LF - LACTOSE FREE, EF - EGG FREE

Cold Selections

Handmade peking duck crêpes with hoisin sauce *DF*

Antipasto vegetable skewers *GF, DF, V, VEG*

Assortment of sushi and Californian rolls with wasabi and soy dipping sauce *GF DF*

Roast heirloom tomato tart with ricotta basil and balsamic glaze *V*

Creamy blue swimmer crab and mango cucumber rolls on toasted bread

Caramelised onion & goats cheese tart *V*

Tasmanian smoked salmon mousse, toasted pain de mie

Vietnamese prawn rice paper roll *GF, DF*

Vietnamese vegetarian rice paper roll *GF, LF, VEG, DF*

Hot Selections

Satay chicken skewers *GF, DF*

Kale and quinoa arancini *V*

Chicken & prawn sui mai *DF*

Wagyu beef slider, cheese & bush tomato relish in plain bun

Chicken slider, cheese, tomato relish in a charcoal bun

Mushroom arancini with truffle aioli *V*

Spinach & fetta filo triangles *V*

Italian beef meatballs *DF*

Salt and pepper calamari, lime coriander aioli *DF*

Traditional middle eastern falafel *V, DF, EF*

Assorted gourmet mini pizza

Assorted gourmet pie

Mini pie, pumpkin and basil *V*

Assorted gourmet quiche

Aussie beef pie *GF*

Chicken & leek quiche *GF*

Vegetarian pie *V GF*

Traditional vegetable samosa *V*

Assorted gourmet sausage roll

Spinach and ricotta tart *V*

Tempura battered fish bites *DF*

Tandoori chicken skewers *GF*

Arabic lamb kofta on skewer *GF, DF*

Asian vegetable spring rolls *V, VEG*

Peking duck spring rolls *GF*

Spiced pulled pork tostada
chargrilled corn, avocado,
crispy tortilla *GF, DF*

Slow cooked jerk lamb tart
with chipotle aioli

CANAPÉ PACKAGES

Choice Of Six (6) Items.....\$33pp
Choice Of Nine (9) Items.....\$45pp
Choice Of Twelve (12) Items.....\$60pp
Additional Items.....\$5pp Each



cocktail party selections

MINIMUM 30 GUESTS
Additional items can be added to your menu, price on your enquiry.

DIETARY: GF - GLUTEN FREE, V - VEGETARIAN,
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LF - LACTOSE FREE, EF - EGG FREE

Substantial Canapé

Pulled pork taco, guacamole, pico de gallo and crema *GF*

Beer battered flathead fillet with shoestring fries and dill mayonnaise

Marinated lamb skewer with Greek salad and cucumber yoghurt *GF*

Aromatic butter chicken with steamed rice and cucumber raita *GF*

Singapore noodles stir fry tossed with Asian vegetable and tofu

Steamed fish on jasmine rice with soy, ginger and shallot sauce *GF, DF*

Thai curry chicken on fragrant coconut rice *GF, DF*

Italian style meatballs in spicy tomato sauce and casarecce pasta *DF*

Fritto misto of crumbed calamari, tempura fish, salt & pepper prawn with lemon

Barbeque German sausage, mash potato and sauerkraut

Cheeseburger with tomato ketchup, pickles and French fries

Kale quinoa and baby beet salad with marinated fetta *GF, DF*

Middle Eastern barbeque chicken with flat bread, hummus, tabouleh and garlic

Vietnamese chicken salad with rice noodles, aromatic Asian herbs and nuc cham *GF, DF*

Falafel salad with cucumber, cherry tomato, cos lettuce and Greek yoghurt dressing *V*

Sweet Canapé

Chocolate and caramel tartlet

Fresh strawberries with chocolate dipping sauce

Passionfruit curd tart

Lemon meringue pies

Mini bambino gelato cones

Individual decorated cupcake

Assorted verrine desserts

Fresh strawberry tart

Apple crumble

Pecan and caramel tart

Banoffee tart

Flourless chocolate gateaux *GF*

Double chocolate mousse

Red velvet with fresh cream

Chocolate sacher square

Chocolate and cream profiterole

Substantial.....\$18 each

Must be on a canapé party package to choose additional items from this menu

Sweet Canapé.....\$6 each



grazing stations

MINIMUM 30 GUESTS
Additional items can be added to your menu, price on your enquiry.

DIETARY: GF - GLUTEN FREE, V - VEGETARIAN,
VEG - VEGAN, DF - DAIRY FREE, PESC - PESCETARIAN
LF - LACTOSE FREE, EF - EGG FREE

Seafood Station.....\$65pp

Prawns, oysters, smoked salmon, marinated mussels

Cheese Station.....\$40pp

Selection of farmhouse cheese, breads, lavosh, dried fruit, quince paste and nuts

Charcuterie Station.....\$50pp

Selection of cured meats, pastrami, prager ham, prosciutto, salami, breads, marinated olives, stuffed peppers and dips

Platters

(Prices per platter, each platter serves 10)

Platters are available as an additional supplement to one of our function packages.

Corn chips, crudités and trio of dips.....\$40

Seasoned potato wedges with sweet chilli sauce and sour cream.....\$40

Seasonal fresh fruit platter.....\$100

Chefs selection of cocktail food.....\$170
(5 varieties, 50 pieces)

Selection of farmhouse cheeses, dried fruits, nuts and lavosh.....\$150

Mezze platter.....\$135
Beetroot & fetta dip, fried chickpea hummus, marinated olives, falafel, dolmades, lavosh and grissini

Charcuterie Board.....\$190
Fine selection of local and imported meats, paté and cheese balanced with sweet fruit and sour salty pickles, lavosh and grissini

WHAT YOU GET

Grazing Stations are available as an additional supplement to one of our function packages



plated menus

MINIMUM 30 GUESTS

Additional items can be added to your menu,
price on your enquiry.

DIETARY: GF - GLUTEN FREE, V - VEGETARIAN,
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LF - LACTOSE FREE, EF - EGG FREE

Entrée

Pumpkin, sage and goats cheese ravioli, pine nuts
and sage butter sauce *V*

Caramelised onion and roasted roma tomato tart
with shaved Parmesan on a bed of rocket *V*

Smoked salmon, avocado and horseradish cream
cheese roulade *GF*

Prosciutto, rock melon and bocconcini salad *GF*

Chilled tiger prawns with avocado cream,
fresh mango and micro salad with honey
lemon dressing *GF, PESC, EF*

Grilled squid, chorizo, cherry tomato, capers, baby
mache, squid ink aioli and parley oil *GF, PESC, DF*

Casarecce pasta with smoked salmon, asparagus
and dill cream sauce

Thai style beef salad with aromatic Asian herbs
and chilli lime dressing *GF, DF, EF*

Grilled Moroccan lamb with cous cous and roasted
Mediterranean vegetables *DF, EF*

Slow roast pork belly, petite citrus salad,
fruit mustard and snowpea tendrils *GF, DF*

Roast Cajun spice chicken with avocado cream, pearl
cous cous, charred corn, lime and coriander dressing *GF*

Main

Tasmanian salmon fillet, new potato, minted peas,
hollandaise *GF, PESC*

Humpty doo barramundi fillet with roast garlic mash,
buttered beans, half roasted tomato, bearnaise
GF, PESC

Black Angus beef brisket complimented with kipfler
potato, red wine jus and buttered green beans *GF*

Pan seared chicken breast with truffle mash, green beans
and porcini cream sauce *GF*

Chicken saltimbocca with lemon herb jus, potato purée
and garlic beans *GF*

Succulent crispy skin pork belly with spiced apple
and raisin chutney, sweet potato purée
and red wine port jus *GF*

Victorian lamb rump with roast garlic potato,
green beans and rosemary jus *GF, DF*

Sous vide pork loin, sage mash, roasted apple, sautéed
spinach with star anise and fennel jus *GF, EF*

Roast confit duck, potato purée, caramelised
cabbage, orange and Cointreau reduction *GF, EF*

Braised beef cheek with baby carrots, sprouts,
potato purée and red wine glaze *GF, EF*

Pappardelle wild mushroom ragu *V*

Main & Dessert alternate serve.....\$55pp

Entrée & Main alternate serve.....\$60pp

3 Course alternate serve.....\$75pp

Please choose 2 options for each course which will be served
as an alternate drop. Please note all meals come with Bread Rolls
and In-Room coffee services, organic and herbal teas.



plated menus

MINIMUM 30 GUESTS

Additional items can be added to your menu,
price on your enquiry.

DIETARY: GF - GLUTEN FREE, V - VEGETARIAN,
VEG - VEGAN, DF - DAIRY FREE, PESC - PESCETARIAN
LF - LACTOSE FREE, EF - EGG FREE

Dessert

Chocolate dome, berry coulis, marinated strawberries, crumbled chocolate soil

Tiramisu with coffee flavoured cream, toasted almonds and pistachio gelato

Soft centered chocolate pudding with chocolate gelato and chocolate soil

Pavlova topped with lime and coconut cream, passionfruit coulis and strawberries *GF, V*

Sticky date pudding with caramel baileys butterscotch sauce

Salted hazelnut Caramel, raspberry compote and honeycomb ice cream

Baked blueberry cheesecake with summer berry compote

Fresh seasonal fruit served with fresh cream and praline

Selection of farmhouse cheeses, quince paste and lavosh *EF*

Raspberry pistachio slice, pistachio gelato, marinated strawberries

Chocolate, hazelnut and cranberry fudge brownie with warm chocolate sauce and double cream *GF*

Main & Dessert alternate serve.....\$55pp
Entrée & Main alternate serve.....\$60pp
3 Course alternate serve.....\$75pp

Please choose 2 options for each course which will be served as an alternate drop. Please note all meals come with Bread Rolls and In-Room Espresso coffee services, organic and herbal teas.



buffet selections

SELECT YOUR PACKAGE



MINIMUM 30 GUESTS
Additional items can be added to your menu,
price on your enquiry.

DIETARY: GF - GLUTEN FREE, V - VEGETARIAN,
VEG - VEGAN, DF - DAIRY FREE, PESC - PESCETARIAN
LF - LACTOSE FREE, EF - EGG FREE

Buffet Package 1.....\$55pp

Assorted bread rolls

Salad - Orecchiette salad with capers, pesto, baby spinach and balsamic glaze *V*

Salad - Cous cous salad with mint, parsley, chopped tomatoes, shallots, lemon juice, olive oil and a hint of middle eastern spices *V, VEG*

Salad - Rocket, roasted Spanish onions, olives, shaved Parmesan *V, GF*

Cold - Charcuterie grazing board with cured meats, marinated vegetables, dips and bread

Hot - Braised chicken supreme with tomato, olives and white wine jus *GF*

Hot - Pan seared salmon, pizzaiola sauce, olives, tomato, capers and oregano *GF, PESC*

Side - Steamed seasonal vegetables coated in butter and parsley *GF, V*

Dessert - Chocolate éclair filled with cream

Dessert - Seasonal fresh fruit platter *GF, V, VEG, EF*

In-Room Espresso coffee service, organic and herbal teas

Buffet Package 2.....\$65pp

Assorted bread rolls

Salad - Traditional Caesar salad with baby cos, bacon, cage free egg, garlic croutons and shaved parmesan

Salad - Mixed leaves, cherry tomatoes, cucumber, spanish onion and shaved carrot *GF, VEG, V, EF, DF*

Salad - Nicoise Salad, beans, potato, olives, capers, boiled eggs *GF, DF*

Cold - Marinated and chargrilled baby octopus *GF, EF, DF*

Cold - Chimichurri roast beef with mustard crust *GF, EF, DF*

Hot - Baked snapper fillet with lemon and spring onion dressing *GF, EF*

Hot - Braised Moroccan lamb , pomegranate, za'atar, mint and silvered onions *GF, EF, DF*

Hot - Asian greens *GF, V, EF, DF*

Side - Steamed jasmine rice *GF, VEG, V, EF, DF*

Side - Potatoes roasted with oregano, garlic and lemon *GF, VEG, V, EF, DF*

Dessert - Pavlova with fresh fruit and cream *GF, V*

Dessert - Fresh seasonal fruit *GF, VEG, V, EF, DF*

In-Room Espresso coffee service, organic and herbal teas

buffet selections

MINIMUM 30 GUESTS
Additional items can be added to your menu,
price on your enquiry.

DIETARY: GF - GLUTEN FREE, V - VEGETARIAN,
VEG - VEGAN, DF - DAIRY FREE, PESC - PESCETARIAN
LF - LACTOSE FREE, EF - EGG FREE

Buffet Package 3.....\$70pp

Charcuterie grazing board on arrival
with cured meats, marinated olives, selection
of breads, dips and stuffed peppers

Bread rolls and butter

Salad - Roasted cauliflower panzanella salad
with zucchini, heirloom tomato, radish and
Danish fetta *V, EF*

Salad - Baby spinach, roasted sweet potato,
Spanish onions, creamy feta and crunchy
toasted almonds *GF, V, EF*

Salad - German potato salad with seeded
mustard mayonnaise *GF, V*

Cold - Smoked glazed leg ham *GF, DF, EF*

Hot - Slow roasted grass fed beef served
with thyme and red wine glaze *GF, DF, EF*

Hot - John Dory meunière, capers, lemon segments,
parsley *GF, PESC*

Side - Steamed seasonal vegetables coated
in butter and parsley *GF, V, EF*

Dessert - Farmhouse cheeses, quince paste,
nuts and lavosh *EF*

Desserts - selection of cakes and slices

In-Room Espresso coffee service, organic
and herbal teas

Buffet Package 4.....\$85pp

Charcuterie grazing board on arrival with
cured meats, marinated olives, selection of breads,
dips and stuffed peppers

Bread rolls and butter

Fresh king prawns, lemon and seafood sauce *PESC, GF, DF, EF*

Marinated mussels served with fresh lemon *GF, DF, PESC, EF*

Salad - Greek salad, marinated olives, feta
and red onion *GF, V, EF*

Salad - Mixed leaves, cherry tomatoes, cucumber, spanish onion
and shaved carrot *GF, V, EF, VEG, DF*

Salad - Pesto chicken salad, lettuce, olives,
sun-dried tomato, walnuts *GF, EF*

Cold - Salmon gravlax with horseradish cream *GF, DF, EF, PESC*

Hot - Leg of lamb with rosemary and garlic *GF, DF, EF*

Hot - Wok tossed marinated chicken breast fillets
with traditional spicy satay sauce *DF, EF*

Side - Rice pilaf *GF, EF, V, VEG*

Side - Pumpkin roasted with honey and paprika
GF, VEG, V, EF

Dessert - Farmhouse cheeses, quince paste,
nuts and lavosh

Desserts - selection of cakes and slices

In-Room Espresso coffee service,
organic and herbal teas

SELECT YOUR PACKAGE



asian buffet

SELECT YOUR PACKAGE



MINIMUM 50 GUESTS
Additional items can be added to your menu,
price on your enquiry.

DIETARY: GF - GLUTEN FREE, V - VEGETARIAN,
VEG - VEGAN, DF - DAIRY FREE, PESC - PESCETARIAN
LF - LACTOSE FREE, EF - EGG FREE

Menu A.....\$55pp

Crunchy asian salad with toasted peanut
and nuoc cham dressing *DF, GF, EF, V*

Calamari with spicy salt & chilli *DF, EF, PESC*

Mongolian lamb *DF, GF, EF*

Stir fry beef with broccoli and sesame *DF, EF, GF*

Kung Pao chicken *DF, EF*

Steamed bok choy with garlic sauce
GF, EF, V, VEG, DF

Vegetable fried rice *GF, EF, DF* **OR**
Wok fry vegetable chow mein noodles *DF*

Seasonal fresh fruit platter *GF, VEG, V, EF, DF*

Menu B.....\$65pp

Crunchy asian salad with toasted peanut
and nuoc cham dressing *DF, GF, EF*

Sesame ginger green bean salad *EF, DF, GF, VEG, V*

Handmade chicken spring roll with sweet
chilli sauce *EF, DF*

Kung Pao chicken *EF, DF*

King prawn & calamari with spicy salt & chilli *PESC, EF*

Fried fish fillet with sweet & sour sauce *PESC, EF*

Pork stir fry with green beans *GF, DF, EF*

Vegetable fried rice *GF, EF, DF* **OR**
Wok fry vegetable chow mein noodles *DF, V, VEG*

Seasonal fresh fruit platter *GF, VEG, V, EF, DF*

Cantonese egg tart

Menu C.....\$75pp

Crunchy asian salad with toasted peanut
and nuoc cham dressing *DF, GF, EF, V*

Sesame ginger green bean salad *EF, DF, GF, VEG, V*

Seafood hot and sour soup *DF, PESC*

Fried soft shell crab with salt & pepper *DF, PESC*

Stir fry beef scotch fillet with seasonal vegetables
GF, DF, EF

Shandong roast chicken *GF, DF, EF*

Steamed barramundi with ginger
and shallot sauce *GF, DF, EF, PESC*

Steamed bok choy with garlic sauce *GF, EF, V, VEG, DF*

King prawn & calamari with spicy salt
& chilli *DF, EF, PESC*

Fried fish fillet with sweet & sour sauce *DF, EF, PESC*

Braised mapo tofu with fermented bean paste
GF, EF, V, VEG, DF

Vegetable fried rice *GF, V, DF* **OR**
Wok fry vegetable chow mein noodles *DF, V, VEG, EF*

Seasonal fresh fruit platter *GF, VEG, V, EF, DF*

Red bean paste sesame balls *EF, DF*

indian menu

BUFFET MENU....\$70PP



MINIMUM 50 GUESTS
Additional items can be added to your menu,
price on your enquiry.

DIETARY: GF - GLUTEN FREE, V - VEGETARIAN,
VEG - VEGAN, DF - DAIRY FREE, PESC - PESCETERIAN
LF - LACTOSE FREE, EF - EGG FREE

Breads

Paratha

Bhatoora

Entrées

Vegetarian samosa

Tandoori chicken tikka *GF*

Paneer tikka *GF*

Salad

Aloo and chana chaat salad *GF, DF*

Baingan curry salad with rocket leaves,
sliced onion, coriander, tomato, cucumber
and lemon juice *GF, DF, EF, VEG, V*

Hot Mains (Choice of 3 with rice)

Lamb Leg _____ Korma, Saag, Rogan Josh *GF*

Chicken Thigh _____ Tikka Masala, Butter Chicken, 65

Paneer _____ Palak, Masala, Makhani *GF*

Daal _____ Chana, Makhani, Mung *GF*

Aloo _____ Matar, Gobi. Masala *GF*

Beef _____ Vindaloo, Rogan Josh *GF*

Rice _____ Biryani, Saffron *GF*

Desserts

Gulab Jamun

Seasonal fresh fruit platter

In-Room Espresso coffee
service, organic and herbal teas

Rasmalai

Jalebi

Milk barfi

indian vegetarian menu

MINIMUM 50 GUESTS

Additional items can be added to your menu, price on your enquiry.

DIETARY: GF - GLUTEN FREE, V - VEGETARIAN, VEG - VEGAN, DF - DAIRY FREE, PESC - PISCATARIAN, LF - LACTOSE FREE, EF - EGG FREE

Breads | Choice of two

Phulka

Garlic Naan

Tandoor roti

Puri

Entrées

Vegetarian samosa

Desserts

Rasmalai

Jalebi

Seasonal Fresh Fruit platter

Mains (Choice of 4)

Zeera Matar Pulao

Cumin spiced basmati rice with green peas

Dal Palak

Lentils cooked with spinach and tempered with whole spices

Bhindi Do Pyaza

Okra Cooked with Onion Tomatoes and Indian spices

Nawaabi Paneer

Paneer cooked in mildly spiced white cashew gravy

Cabbage poriyal

Shredded cabbage stir fry and tempered with mustard seeds, curry leaves and grated coconut

Vegetable Biryani

Mixed vegetables cooked with rice

Dal Tadka

Fried yellow lentils tempered with whole spices

Palak Paneer

Paneer cooked in pureed spinach, butter and cream

Aloo Zeera

Stir fried potatoes with whole cumin seeds and coriander leaves

Bhagara baigan

Baby eggplants cooked in tangy gravy

BUFFET MENU | \$70PP



middle eastern halal menu

MINIMUM 50 GUESTS
Additional items can be added to your menu,
price on your enquiry.

DIETARY: GF - GLUTEN FREE, V - VEGETARIAN,
VEG - VEGAN, DF - DAIRY FREE, PESC - PESCETARIAN
LF - LACTOSE FREE, EF - EGG FREE

SHARED DINNER
MENU.....\$60PP



On Arrival

Dips served with crispy oregano bread
and fresh Lebanese bread *V, EF*

Labneh, drained yoghurt and extra virgin
olive oil *GF, V, EF*

Hummus chickpea dip, sesame paste
and fresh lemon juice *DF, EF, V, VEG*

Mortadella and basturma *GF, DF, EF*

Kibbeh Nayeh: premium grade raw lamb, lean
and fresh ground with a selection of herbs,
spices and cracked wheat *EF, DF*

Grilled haloumi cheese on top of fresh tomato
and cucumber with roasted pistachio
and balsamic reduction *GF, EF, V*

Fattoush: traditional Lebanese salad
with selection of herbs, onion and tomato
with fried bread and pomegranate dressing
V, VEG, DF, EF

Tabouli: fine parsley, tomato and onion served
with fresh lemon juice, cracked wheat and extra
virgin olive oil *V, VEG, DF, EF*

Main Meals

(Choose 2 to create your alternate drop)

Samke harrah snapper fillet, grilled with roasted
walnuts and coriander gremolata, roasted pine
nuts and served with saffron rice, harrah tahini
and grilled vegetables *GF, EF, DF*

Grilled chicken fillet with Moroccan pistachio
cous cous, tomato braised vegetables and
chickpea salsa *EF, DF*

Boneless slow roasted lamb shoulder, garlic
potato purée, green beans and wild
mushroom sauce *GF, EF*

Chicken breast supreme marinated in Lebanese
spices grilled and served with garlic aioli,
coriander, potatoes and spiced vegetables *GF, DF*

Atlantic salmon fillet, saffron potato purée,
wilted spinach and red pepper butter *GF, EF*

Scotch fillet served with za'atar roasted potatoes,
stuffed eggplant with slivered almonds, pomegranate
and parsley topped with tahini sauce *GF, EF, DF*

Ouzi spiced rice with lamb *GF, DF*

greek buffet

\$75 PER PERSON



MINIMUM 50 GUESTS
Additional items can be added to your menu,
price on your enquiry.

DIETARY - GF - GLUTEN FREE, V - VEGETARIAN,
VEG - VEGAN, DF - DAIRY FREE, PESC - PESCATARIAN
LF - LACTOSE FREE, EF - EGG FREE

On Arrival

Freshly baked bread rolls, sourdough
and pita bread *EF, DF, V, VEG*

Mezze Piato with cured meats, chargrilled
vegetables, fetta and marinated olives *GF, EF*

Dips - Skorthalia, tarama and tzatziki *GF, EF*

Dolmades *GF, EF*

Spinach and ricotta tiropetes

Salad

Chilled prawns, lemon wedges
and thousand island dressing *GF, DF*

Baby octopus salad *GF, DF, EF*

Traditional Greek chopped salad *GF, EF, V*

Mixed bean salad *GF, EF, V, VEG*

Potato salad with creamy mayonnaise *GF, EF, V, DF*

Hot Mains

Salt and pepper calamari, fresh lemon *DF*

Slow roasted lamb shoulder *GF, DF*

Lemon chicken with potatoes *GF, DF*

Zouzoukakia in red salsa *DF, EF*

Lamb souvlaki with tzatziki *GF, EF*

Baked moussaka *EF, GF*

Roast root vegetables, garlic,
lemon and oregano *GF, EF, DF, V, VEG*

Sweet Items

Baklava *EF, V, VEG, DF*

Galaktobouriko *V*

Orange and almond cake

Kourambiethes (Almond short bread) *EF, V*

school formal packages

MINIMUM 70 GUESTS
We are happy to tailor packages to suit
Your requirements.

DIETARY: GF - GLUTEN FREE, V - VEGETARIAN,
VEG - VEGAN, DF - DAIRY FREE, PESC - PESCETARIAN
LF - LACTOSE FREE, EF - EGG FREE

\$55PP MENU OPTIONS

- + **Two course alternate seated dinner menu**
- + **Unlimited soft drink**
- + **Disc jockey included**



Main Course

(Choose 2 - Alternate serve)

Beef tortellini in a creamy garlic sauce

Penne pasta with Napoletana sauce, basil
and shaved Grana Padano *V*

Chicken schnitzel with chips

Grilled chicken and salad *GF, DF*

Vegetarian caserecce with capsicum,
Spanish onion, beans in napoletana sauce *V*

Rump steak served with potato chips
and gravy *DF, EF*

Dessert

(Choose 2 - Alternate serve)

Warm chocolate brownie with chocolate sauce
and fresh cream (contains traces of nuts)

Vanilla panna cotta with custard

Cheesecake served with raspberry compote

Fruit plate

school formal packages

MINIMUM 70 GUESTS
We are happy to tailor packages to suit
Your requirements.

DIETARY: GF - GLUTEN FREE, V - VEGETARIAN,
VEG - VEGAN, DF - DAIRY FREE, PESC - PESCETARIAN
LF - LACTOSE FREE, EF - EGG FREE

SELECT YOUR PACKAGE AND MENU

Year 10 & 12

Package A (\$80 PP)

Mocktail on arrival
Continuous soft drinks & juice
Two course dinner
DJ
Chair covers

Package B (\$90 PP)

Mocktail on arrival
Continuous soft drinks & juice
Three course dinner
DJ
Chair covers

Package C (\$105 PP)

Mocktail on arrival
Chefs selection of canapés
Continuous soft drinks & juice
Three course dinner
DJ
Chair covers & sash
Balloons

Entrée (Choose 2 - Alternate Serve)

Salt & pepper squid with lemon aioli *DF*
Caesar salad, shaved Parmesan
and garlic croutons
Mushroom arancini with truffle aioli
EF, V
Roasted tomato tart with olive, rocket,
shaved Parmesan and balsamic glaze *V*

Main (Choose 2 - Alternate Serve)

Chicken Schnitzel potato purée,
beans and porcini sauce
Grilled fresh local fish,
mash potato, baby cress
and lemon butter *GF, EF*
Oven roasted chicken breast,
fried chat potatoes, baby spinach
and garlic cream sauce *EF, GF*
Wild mushroom risotto,
shaved Parmesan and fried leek
GF, EF, V

Dessert (Choose 2 - Alternate Serve)

Chocolate ganache pudding,
fresh cream and strawberries
Baby baked cheesecake,
raspberry coulis
Lemon citrus tart, fresh cream
and fresh mint
Individual tiramisu layered with cream
and chocolate dust



high tea menu

\$55 PER PERSON



MINIMUM 30 GUESTS
Additional items can be added to your menu,
price on your enquiry.

DIETARY: GF - GLUTEN FREE, V - VEGETARIAN,
VEG - VEGAN, DF - DAIRY FREE, PESC - PESCETARIAN
LF - LACTOSE FREE, EF - EGG FREE

Finger Sandwiches

Chicken, mayonnaise and rocket

Smoked salmon, cream cheese, capers
and fresh dill

Roast beef, seeded mustard mayonnaise
and tomato

Creamy egg & salad *V*

Savoury

Mini savoury quiche

Truffle & mushroom arancini
with saffron mayonnaise *V*

Sweet

Macarons

Devonshire scones served
with cream and jam

In-Room Espresso services,
organic and herbal teas

Plus choose 2:

Profiteroles

Lemon meringue tart

Chef's selection verrine

Opera slice

Strawberry tart

beverage options

Additional items can be added to your menu, price on your enquiry.

Options

There are multiple options available for beverage service.

We have our beverage package at \$40 per person for 4 hours including house wine, local beer, soft drink and juice.

Beverages on consumption/bar tab. This is where you advise a limit you wish to put on the bar. Our staff will advise you when you are close to reaching this limit and give you the option to increase the amount or for guests to now purchase their own beverages.

Cash bar is also available where guests purchase their own drinks throughout the event.

Decorations

We are happy to organise decorations on your behalf through our suppliers (additional charges will apply) or you are welcome to organise your own decorations. Please advise your event specialist if you are organising your own decorations.

Cakes

You are welcome to provide your own cake for the event. We are happy to store this for you on the day until it is required. You have three options for the cutting of your cake:

1. Do it yourself, we will provide utensils and plates for you to cut and serve the cake yourself.
2. Cake service, for our chef to cut and place on a shared platter a \$2.50 per person charge will apply.
3. Cake service, for our chef to cut, individually plate and garnish a \$3.00 per person charge will apply.

Entertainment

You are welcome to organise your own entertainment. Please advise your event specialist and get confirmation from them of the entertainment you wish to organise. Your event specialist is also happy to provide options and source entertainment for you.

We do ask if you are providing your own entertainment to provide a copy of their Public Liability to us.

TAILORED TO YOU



03

booking
your event

C
—
HQ

booking your event

THINGS YOU NEED TO KNOW



Deposit

Required to secure your booking.
Must be paid no later than 14 days prior to event. Final numbers must be confirmed 10 days prior to event.

Decorations

You are welcome to provide your own decorations however, the club will not be held responsible for looking after them.
A bump in /out time will be arranged at time of booking.

Dance Floor

Dance floors are available and the size of the dance floor is dependent on the number of guests.
There is a flat fee of \$120 per dance floor.

Beverage Packages

You can choose to run a bar tab, a partial tab or have guests pay for their own drinks throughout the function. A minimum spend of \$500 applies, however if this is not reached a fee of \$350 will be incurred.

Additional Hours

Hours per function are priced accordingly however, additional hours can be purchased at \$50/hr.

Security Labour

Functions such as 21st birthdays may require security. This will incur additional fees starting at \$300 per event. Events with less than 30 guests will be charged an additional labour cost of \$200.

additional packages

*WE ARE HAPPY TO TAILOR PACKAGES TO SUIT YOUR REQUIREMENTS.

ADDITIONAL ITEMS CAN BE ADDED TO YOUR MENU, PRICE ON YOUR ENQUIRY.

TO MAKE YOUR EVENT MORE SPECIAL

Standard Package (*\$100 PER TABLE*)

*10 PPL PER TABLE

Lycra chair covers
Simple centrepiece

Luxury Package (*\$110 PER TABLE*)

*10 PPL PER TABLE

Lycra chair covers with satin sash (or band)
Standard centrepiece
Satin table runner

Deluxe Package (*\$135 PER TABLE*)

*10 PPL PER TABLE

Lycra chair covers with satin sash (or band)
Deluxe centrepiece
Satin table runner
Coloured napkins



TERMS AND CONDITIONS | 01

The Registered Clubs Act requires that any person holding an event with Catering HQ must be a member of the Club. The member is then responsible for all non-members of the Club and anyone under the age of 18 years. Please contact the Club for membership information.

- Tentative booking dates are held for three (3) working days only.
- Confirmation of booking must be received by Catering HQ within three (3) working days of original reservation with the signed terms & conditions agreement. If confirmation is not received within this time, management reserves the right to release the space. The amount required for the deposit is the room hire fee. If the client fails to return the signed terms & conditions agreement with the payment of the deposit, then the company shall be entitled to allocate the event date and premises to another client.
- All prices are current at the time of quotation but may be subject to change based on rising costs. The quoted prices include GST and upon receipt of your confirmation and deposit, fixed prices will be confirmed in writing.

FINALISING EVENT DETAILS | 02

Catering HQ require all event details to be finalised ten (10) days prior to the event date.

At this time our Functions Team will discuss and confirm all Food & Beverage options, including: any specific dietary requirements, room setup, decorations, equipment hire, entertainment and any miscellaneous expenses or special instructions required.

FINAL NUMBERS AND PAYMENT | 03

Confirmation of the final numbers of guests must be made no less than ten (10) days prior to the event date. Final numbers will be taken to be the minimum number of guests attending the event. Upon confirmation of final numbers a final invoice will be issued to the Event Organiser.

The final invoice payment is required ten (10) days prior to the event date. This payment can be made in Cash, Credit Card, EFTPOS or Bank Cheque only. Any additional guests in attendance on the event date, post final payment, will require approval by the Event Organiser and will be charged accordingly. The resulting balance owing must be settled on the day of the event.

In default of such prompt payment, you undertake to pay late payment fees of 2.5% per month on any amount outstanding and to indemnify us and pay all costs and expenses on a solicitor and own client basis if legal action is necessary, and/or EC Credit Control Pty Ltd's fees, which we may incur in recovering from you any overdue amount.

Non-refundable prepayment of the balance of the total estimated amount is payable 10 days prior to the event date. If the balance of the total estimated amount is not paid 10 days prior to the event date, the client will be deemed to have cancelled the event at that time.

The payment by any person of any fees & charges for such facilities, and the issue to any such person of any receipt for such sum and/or confirmation of the event shall be deemed to be an acknowledgement and acceptance by such person of the conditions contained herein.

The Client agrees that beverages will be charged according to Catering HQ records of consumption, or at the agreed amount in the case of a beverage package option being confirmed by the client.

Any variations in beverage consumption, any increase in confirmed numbers, extension of the event time and any other agreed additional costs incurred are payable via credit card on the day of the event.

The client must provide Catering HQ final menu choices and numbers of guests attending the event in writing no later than ten (10) Days prior to the event date.

FOOD & BEVERAGE | 04

Catering HQ offers clients an exquisite range of menus to accompany any occasion. The Club does not permit clients to provide external food and beverage on the premises.

Clients are also advised that due to food safety liability standards, surplus food and beverage not consumed during the event is unable to be removed from the premises.

Prior arrangements for celebration cakes must be made with the Functions Team. When providing your own cake, we offer two plating options as follows:

1. Do it yourself, we will provide utensils and plates for you to cut and serve the cake yourself.
2. Cake service, for our chef to cut and place on a shared platter a \$2.50 per person charge will apply.
3. Cake service, for our chef to cut, individually plate and garnish a \$3.00 per person charge will apply.

Children aged between five (5) and twelve (12) years will be charged at half the adult rate. Children below the age of five (5) years are free of charge (when choosing from a buffet menu).

Where events require the use of external contractors not employed by Catering HQ, the client will provide the Functions Team with a copy of the external contractors Public Liability Insurance when finalising the event details, twenty eight (28) days prior to the Event Date. All external contractors must liaise with the Functions Team in regards to delivery, setup and break down of equipment.

DELIVERY & COLLECTION OF GOODS | 05

All deliveries and collections of goods to or from Catering HQ on the client's behalf can only be made by prior arrangement with the Functions Team. All deliveries must be clearly marked with the name of the event. Catering HQ will take all reasonable care but accept no responsibility for items delivered or left for collection.

SECURITY PERSONNEL | 06

Our Functions Manager will provide advice to the extent considered necessary for the provision of security, crowd control or emergency requirements that need to be arranged for the event. Any costs associated with the requirement will be payable by the Client / Event Organiser. All security service arrangements are booked directly through Catering HQ and charged back to the client / Event Organiser at cost. All 21st birthday parties are required to have security. The club reserve the right to request security for any function and to be charged to the client.

If you require longer than the normal five (5) hours for your half-day function there will be an overtime charge of \$3.30 per confirmed guest per hour or part thereof.

Catering HQ will take no responsibility or liability for damage or loss of merchandise, goods or property of the client or their guest left at Catering HQ prior, during or after functions/exhibitions. The client and client contractors/suppliers must remove from Catering HQ immediately after the conclusion on the event all gifts, equipment and other items they may have brought onto or had delivered to the Club. Catering HQ shall not be liable in any way to the client or client contractors/suppliers for any loss or damage to such gifts, equipment and items whilst they are on Catering HQ property. Catering HQ may dispose (as it deems fit) of any gifts, equipment or items that are left behind at Catering HQ without being liable for consequential damages of any nature for any reason whatsoever.

EVENT CANCELLATION | 07

For cancellations or postponements of confirmed bookings the following conditions apply:

1. Written notice is required for all booking cancellations.
2. Any confirmed booking cancelled or postponed more than sixty one (61) days prior to the event date, the client will be refunded the full amount of the deposit payment.
3. Any confirmed booking cancelled or postponed thirty one (31) to sixty (60) days prior to the event date, the client will forfeit 50% of the estimated cost of the event (including the deposit payment amount).
4. If cancellation or postponement of the confirmed booking occurs less than thirty (30) days prior to the event date, the Cancellation Fee will consist of the total estimated cost of the event and the deposit payment amount.
5. If cancellation or postponement of the confirmed booking occurs less than seven (7) days prior to the event date the cancellation fee will consist of the total estimated cost including the food and beverage component.

Where circumstances beyond Catering HQ control prevent Catering HQ from fulfilling any obligations under this contract, Catering HQ will be released from this contract without penalty.

Organisers are financially responsible for any damage sustained to their property or that of Catering HQ that is caused by the client or their guests prior, during or after functions/exhibitions. The use of drawing pins, staple guns or any fastening material on walls is strictly prohibited. Repair and replacement costs will be passed on to the client.

Public Holidays – 15% overall surcharge.

For an event in the Lyceum a Sound & lighting operator is required and this is supplied at an hourly rate of \$75.00 for a minimum of four hours. If the event is cancelled within 3 weeks from your event then a minimum 4 hour call out fee for the Audio Visual Technician will be charged.

I understand the Dance School and Performing Art schools have a different pricing structure to the standard event pricing. I understand that a cleaning fee of \$500.00 can be charged to the client after the events finalisation, as per the manager on the days discretion.

Catering HQ reserves the right to adjust any setup to ensure fire, life and safety codes are met. Catering HQ reserves the right to charge for security on events as it deems necessary.

ROOM ACCESS | 08

Access to the room is 2 hours prior to your start time. If you wish to have access earlier a room hire fee will be charged.

COMPLIANCE | 09

All guests must comply with The Registered Clubs Association Laws which govern Catering HQ license conditions. Guests will be bound by Club entry requirements. Guests must either be a member of the Club, reside outside the five (5) kilometre radius from Club premises or be signed in by a member. All persons under the age of eighteen (18) years are prohibited from entering gaming and areas adjacent to licensed bar areas and must always be accompanied by and in the immediate presence of a responsible adult.

DRESS REGULATIONS & CONDUCT | 10

The appearance of all members and guests must be neat and tidy at all times. The following dress is not permitted at any time; thongs, bare feet, singlets, swimwear, offensive t-shirts and caps. The Management's decision will be final.

SMOKING AT VENUES | 11

All Event rooms are 'Smoke Free' in accordance with the Smoke Free Environment Act. Clients, their guests and staff may use the designated smoking areas which are easily accessible from all Event areas.

INDEMNITY | 12

The Client uses and occupies the Event Area, including but not limited to the area of the Event Venue in which the event is conducted, at their own risk. The Client hereby indemnifies Catering HQ and agrees to keep Catering HQ indemnified, against all actions, suits, proceedings, claims and demands, damages, costs and expenses whatsoever which may be taken or made against Catering HQ and/or incurred arising out of injury or damage to any person or property from or during the use of Catering HQ's facilities referred to in this agreement and the Event Confirmation.

EMERGENCIES & INDUSTRIAL ACTION | 13

Catering HQ may cancel this agreement at any time if there exists an emergency or threat of danger to any person or of damage to property (or as a result of such damage or danger).

Similarly this agreement may be cancelled at any time by Catering HQ if the use of the Event Venue is prohibited or hindered by cessation or interruption of utility supplies (electricity or gas), failure of plant or equipment, unavailability of food items, any industrial action or other unforeseeable event or incident. Deposits paid by the client would be refunded or such proportion as is appropriate within seven (7) working days of the event date.

GOVERNMENT BY-LAWS | 14

The Client shall conform to the requirements of the Local Government Act and any other relevant act, by-laws, rules or regulations and shall be liable for any breach of any such act, by-laws, rules or regulations.

RESPONSIBLE SERVICE OF ALCOHOL | 15

Catering HQ is committed to the Responsible Service of Alcohol. Club management will not permit or suffer any riotous, disorderly, offensive or improper conduct in any of the event areas inside or adjacent to the event area or within its confines.

Any person believed to be approaching intoxication or involved in any riotous, disorderly, offensive or improper conduct will be escorted off the premises.

Catering HQ has a Responsible Service of Alcohol Policy. It is illegal to serve alcoholic beverage to any person in a state of intoxication and as such Catering HQ reserves the right to refuse service to any such persons and/or request their departure from the premises. It is illegal to serve alcoholic beverage to any person under eighteen years of age & Catering HQ reserves the right to request suitable identification to this end.

If a guest or organiser is asked to leave no monetary compensation will be given and the client will be charged the full amount for the event.



catering ^{HQ}

Post Office Box 2515
Taren Point NSW 2229

PHONE: 02 7253 0444

EMAIL: info@cateringhq.com.au
or events@cateringhq.com.au

contact for
functions & events

formals



weddings



social



wakes



corporate

