



— MENU PACKAGES —



INTRODUCTION TO HERITAGE FUNCTIONS & EVENTS

Heritage Functions & Events is the premier brand of five historic venues across Sydney and the Southern Highlands, each of which is steeped in character and charm. Our growing brand offers the perfect balance of comfort and sophistication, both traditional and new.

Each venue has its own Event Professional to guide you through every step as well as provide you with personalised food and beverage offerings to suit any event style.

Heritage Functions & Events will provide you with the perfect venue to host a variety of functions and events from private dining experiences and cocktail events to weddings, social celebrations, conferences, team building, product launches, school and sporting events, live shows and much more.

Canterbury Hurlstone Park RSL Club is a contemporary venue with modern and sophisticated spaces where your guests will experience our fine quality food and service. This award-winning Club, located in close proximity to Sydney's CBD and the Kingsford Smith Airport, has over seven incredible function and event spaces spread across three levels. Canterbury Hurlstone Park RSL Club is easily accessible by all modes of transport with ample parking available.

Camperdown Commons is a unique venue that provides inspirational environments which can hold a variety of events. This venue is associated with Pocket City Farms & Acre – the farmer's home – where the food is the celebration crafted by the seasons and nature. With three standout function spaces to choose from, Camperdown Commons will provide you and your guests with a warm and elegant backdrop for your next

special event. Camperdown Commons is located 4km from Sydney's CBD and is easily accessible by public transport.

Camperdown Tennis is the perfect space to cater for corporate team building days as well as offering facilities for kids parties filled with fun and adventure. Located directly beside our Camperdown Commons venue, Camperdown Tennis offers a wide range of programs for all stages and ages.

Magpie Sports specialises in birthdays, christenings, sporting & corporate events catering for up to 150 guests across three function spaces. Presented in a relaxed setting, Magpie Sports boasts a reputation for providing quality dining experiences leaving a lasting impression for you and your guests. Picken Oval is a sporting field adjacent to the Magpie Sports Club which can also offer an outdoor corporate teambuilding experience. Magpie Sports has the charm to complement any event style.

Bargo Sports just like each of our venues has a long history of supporting its local community and takes pride in offering each guest a first class experience. With sought after rural views near the Southern Highlands, Bargo Sports creates a peaceful ambience for any occasion. The Auditorium caters for up to 500 guests offering modern facilities providing the perfect location for corporate events, weddings, sporting events and social celebrations.

With a wealth of experience, dedication and efficiency in meeting the needs of an array of clients, our Event Professionals from Heritage Functions & Events will ensure a seamless and successful function experience.



HERITAGE FUNCTIONS & EVENTS - COMMUNITY SUPPORT

Heritage Functions & Events are proud to provide assistance to the local and wider community. Our contributions support schools and sporting clubs, charity and fundraising events, arts and cultural experiences as we believe that working with our community is every bit as important as offering a great product, along with customer service that remains second to none.

Involvement and engagement are key to the success of any event which is our aim when bringing the local community and organisations together. A function or event can help to facilitate local awareness or act as a starting point for involvement or change. From corporate team building events, parent school trivia nights or a community event to provide education, we proudly offer our support and encouragement.



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CANTERBURY • HURLSTONE PARK
RSL CLUB

CANTERBURY HURLSTONE PARK RSL CLUB

SELECT YOUR MENU AND PACKAGE

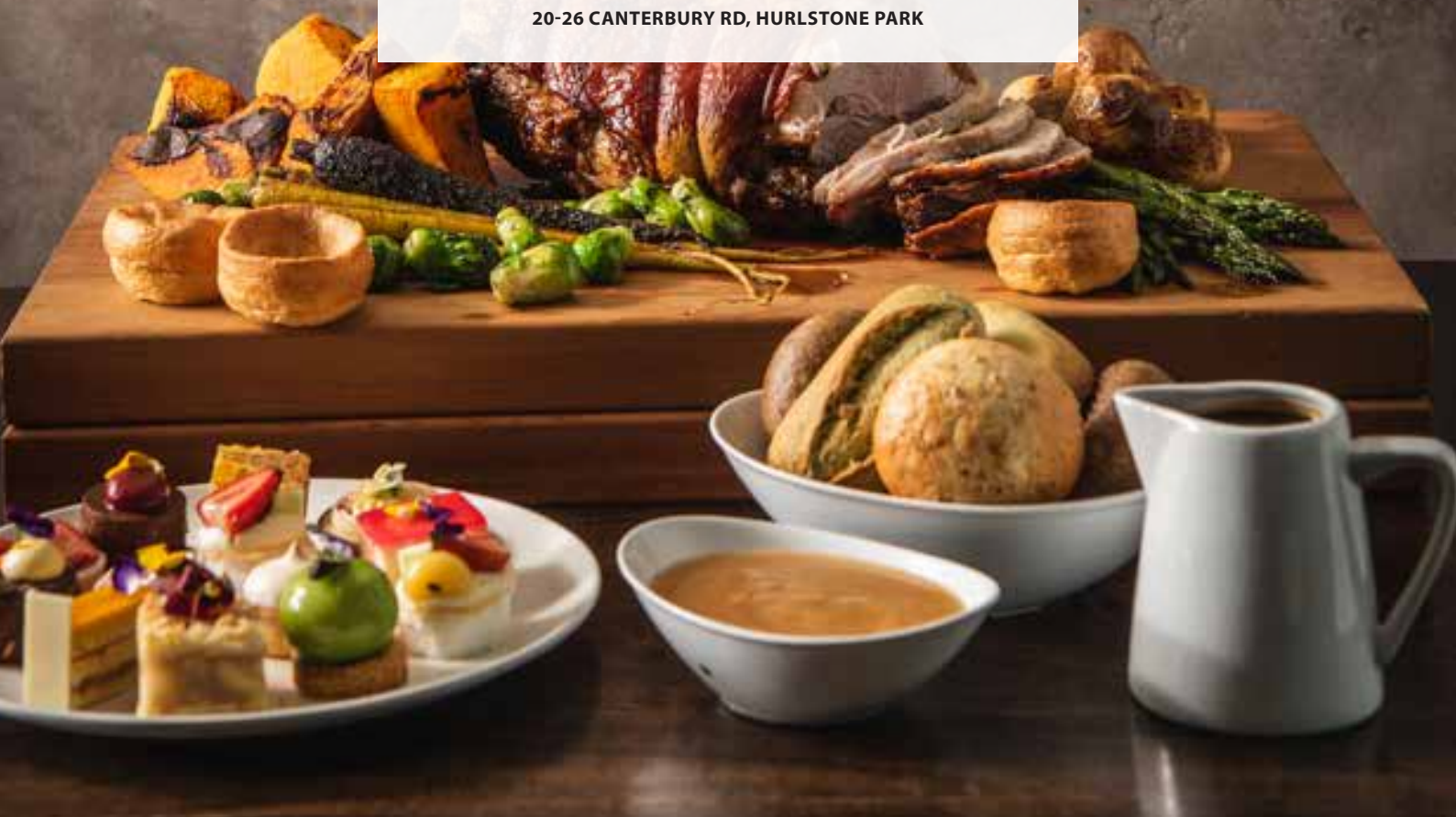
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CANTERBURY HURLSTONE PARK RSL CLUB

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20-26 CANTERBURY RD, HURLSTONE PARK



SHARE PLATTER MENU

Minimum 10 pax required for each platter

Dips Platter (VG) - \$3.50pp

Chefs selection of assorted dips served with Turkish bread and marinated olives

Sandwich Platter - \$4.00pp

A selection of freshly made sandwiches with assorted fillings

Wraps Platter - \$5.00pp

A selection of freshly made wraps with assorted fillings

Fruit Platter - \$5.00pp

A selection of sliced seasonal fresh fruits

Mie Goreng Platter - \$5.00pp

Egg noodles, scampi tails, Asian celery and white cabbage

Special Fried Rice Platter - \$5.00pp

BBQ pork, prawns, carrots and peas

Antipasto Platter - \$5.00pp

Marinated olives, fetta, semi-dried tomatoes, char grilled vegetables and toasted bread (V)

Italian Antipasto Platter - \$6.00pp

Smoked ham, mild salami, char grilled vegetables, roasted capsicum, marinated olives, fetta and toasted bread

Mediterranean Platter - \$8.00pp

Lamb kibbeh, falafel, dolmades, marinated olives, fetta, assorted dips, cheese filo pastries and toasted bread

Cheese Platter - \$6.00pp

A selection of Australian cheeses served with crackers, dried fruits and nuts



Sashimi Platter (GF/DF) - \$10.00pp

A selection of market sashimi fish served with seaweed salad, wasabi, soy sauce and pickled ginger

Chilled Seafood Platter (GF/DF) - \$10.00pp

A selection of Queensland cooked prawns, Sydney rock oysters and Tasmanian cold smoked salmon

Extra

Choose any of the above share platters as an additional extra with your seated event package

MINI BREAK MENU

Freshly brewed coffee & tea	\$4.00pp
Assorted mini muffins	\$4.00pp
Assorted mini cakes	\$4.00pp
Scones with jam & cream	\$4.00pp
Biscuits	\$4.00pp
Assorted pastries	\$6.00pp
Yoghurt berry compote (GF)	\$6.00pp

Minimum 10 pax required for each share platter and mini break menu item

All dietary requirements can be catered for with fourteen days' notification prior to your event date, please liaise with your Events Manager

Menus and pricing are subject to seasonal changes without prior notice

Surcharge applies for Bespoke Menus



CANAPE

MENU

Starter Package - \$35.00pp

Select 2 cold + 4 warm

Premium Package - \$45.00pp

Select 3 cold + 6 warm

Deluxe Package - \$55.00pp

Select 5 cold + 7 warm

Extra - \$2.50pp per item

COLD CANAPES

Beef tartare (DF)

Smoked salmon crostini

Salmon thaiviche (GF/DF)

Beetroot and mushrooms blinis (GF/DF)

Sydney rock oysters (GF/DF)

Cured ham, watermelon and fetta skewers (GF/DF)

Peking duck pancakes (DF)

Blue swimmer crab tartlets

Assorted sushi and nori rolls (GF/DF)

WARM CANAPES

Fish bao

Pea and mint arancini (VG)

Red beef curry

BBQ pork sliders

Fish ball skewers (DF)

Beef sliders

Beef and red wine pies

Mexican chicken empanadas

Crumbed whiting fillets (DF)

Lamb kofta skewers (GF/DF)

Tempura prawn cutlets (DF)

Salt and pepper squid (DF)

Falafel (GF/DF/VG/VN)

Karaage fried chicken (GF/DF)

Lamb Kibbeh (DF)



Minimum 25 pax required for all canape packages

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SEATED DINING MENU

2 Course Menu - \$55.00pp

3 Course Menu - \$60.00pp

Entrée

Salmon thaiviche, raw salmon sashimi grade, with coriander, mint and red nahm jim dressing (GF/DF)

BBQ duck salad with Asian herbs, cucumber, cherry tomatoes, bean shoots, garlic and chili lime dressing (GF/DF)

Thai chicken salad with grilled chicken thigh, witlof, toasted rice and hot and sour dressing (GF/DF)

Buffalo mozzarella with prosciutto, asparagus, cherry tomatoes and marinated olives (GF)

Gamberi pasta with tiger prawns, confit garlic and tomato, chili, broccolini, basil with penne pasta (DF)

Smoked Tasmanian salmon with crème fraîche, shaved fennel, snow pea tendrils and lemon vinaigrette (GF)

Penne puttanesca with confit garlic and chili, semi dried tomatoes, black olives, capers, tomato sugo and shaved parmesan (VG)

House made lasagne with Napoli sauce, fresh ground beef, parmesan cheese and basil oil

Main

Braised beef cheek with potato mash, green beans, baby carrots and truffle jus (GF)

Roasted free range chicken breast with potato mash, green beans, baby carrots and marsala cream sauce (GF)

Northern Territory steamed barramundi fillet with baby bok choy and black bean dressing (DF)

Lamb shank, slow cooked for 4 hours, served with sweet potato mash, sautéed mushrooms and rosemary jus

Massaman chicken curry, chicken thigh cutlet served with baby kipfler potatoes and grilled pineapple (GF/DF)

Char grilled Tasmanian salmon fillet served with potato mash, green beans, baby carrots and lemon beurre blanc (GF)

Grass fed eye fillet with charred lettuce and braised mushrooms (200g) (GF)



Dessert

Chocolate fondant served with mixed berries and whipped cream

Lemongrass panna cotta with torched meringue shards and grape fruit granita (GF)

Bailey's crème brulee with berry compote, fig and pistachio biscotti

Sticky date pudding with salted caramel, double cream and candied walnuts

Chocolate mousse with fresh berries and vanilla cream (GF)

Baked berry cheesecake with vanilla mascarpone and mixed berry compote (GF)

Apple and rhubarb crumble with rhubarb puree and Chantilly cream

Minimum 25 pax required for all seated dining packages

All courses are of guests choice; selection of two items per course

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BUFFET

MENU

Minimum 40 pax required for Buffet Menu

Buffet - \$55.00pp

Select: 2 main dishes, 1 carvery +2 salads

*Inclusive: freshly baked bread rolls served with butter,
miniature desserts + tea & coffee*

Main Dish

All served with steamed rice

Classic Beef Stroganoff
tender beef with mushroom and sour cream sauce (GF)

Kashmiri Lamb Korma
lamb shoulder simmered in a curry and coconut milk sauce with
potatoes and chick pea (GF/DF)

Coq Au Vin
chicken braised in red wine with roasted onions, mushrooms
and bacon (GF/DF)

Hungarian Veal Goulash
classic veal stew with paprika and sour cream (GF)

Moroccan Lamb Stew
slow cooked lamb shoulder with chick peas, dates and harissa (GF/DF)

Green Curry Vegetable
served with roasted pumpkin, cauliflower and corn (GF/DF/VG/VN)

Yellow Chicken Curry
served with baby kipler and carrots (GF/DF)

Carvery

All served with roasted potatoes, roasted pumpkin and gravy

Roast Beef
slow cooked with garlic and fresh herbs (GF/DF)

Roast Pork Leg
with crackling and apple sauce (GF/DF)

Leg of Ham
with honey and cinnamon glaze (GF/DF)

Roast Turkey Breast
rubbed with extra virgin olive oil and fresh herbs (GF/DF)

Leg of Lamb
slow cooked and marinated in rosemary and garlic
for 12 hours (GF/DF)

Buffet Add-On Options:

Extra Main Dish \$6.50pp

Extra Carvery \$7.50pp

Extra Salad \$4.50pp

Salad

Asian Coleslaw
cabbage, bean sprout, pickled carrot, daikon, coriander, mint and
sweet vinegar dressing (GF/DF/VG/VN)

Thai Chicken Salad
chicken mince, cucumber, mint, coriander, hot and sour dressing
(GF/DF)

Greek Salad
Kalamata olives, marinated fetta, capsicum, tomatoes, red onion
and balsamic dressing (GF/VG)

German Style Potato Salad
bacon, green onions, fresh herbs, gerkins and garlic aioli dressing
(GF)

Spiced Cous Cous Salad
chick peas, roasted pumpkin, pepita seeds and cinnamon
dressing (GF/DF/VG/VN)

Roasted Beetroot Salad
sweet potato, baby spinach and sherry vinaigrette (GF/DF/VG/VN)



KIDS MENU

Buffet - \$30.00pp

Kids buffet price available when adult buffet is purchased

Set Menu - \$20.00pp

Main

Choice of 1 main

Cheeseburger and chips – angus beef pattie, cheddar cheese, tomato sauce on a milk bun

Fish and chips – tempura battered flounder fillet

Chicken tenders and chips – crumbed chicken tenderloins

Penne napolitana – napolitana sauce and parmesan cheese

Cheese pizza – 6 inch base topped with Napoli sauce and mozzarella cheese

Beef kofta – 2 grilled beef kofta's served with tomato sauce and salad

Dessert

Choice of 1 dessert

Vanilla ice cream with chocolate topping and 100's and 1000's

Fresh fruit salad

Party Platter - \$10.00pp

Platter caters for 8-10 kids

Mini burgers

Mini pizzas

Mini pies

Sausage rolls

Minimum 40 pax required for adult buffet packages

Kids aged 12 years and under for buffet and set menu options

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Surcharge applies for Bespoke Menus



CONFERENCE PACKAGES



*Minimum 25 pax required for all conference packages
Half day = 5 hrs | Full day = 8 hrs*

Additional hours charged accordingly

*All dietary requirements can be catered for with
fourteen days' notification prior to your event date,
please liaise with your Events Manager*

*Menus and pricing are subject to seasonal changes
without prior notice*

Surcharge applies for Bespoke Menus

Conference Package 1 - Buffet Lunch

Full Day Package - \$75.00pp

Half Day Package - \$65.00pp

Package Inclusions:

Private & exclusive function space

Freshly brewed coffee and tea

Chilled still water

1 Morning tea selection

(item chosen from the Mini Breaks Menu on page 5)

Buffet style lunch selection of: (refer to page 9 for menu)

2 Main dishes served with steamed rice

2 Salads

Buffet option includes freshly baked bread rolls with butter
plus miniature desserts

1 Afternoon tea selection

(item chosen from the Mini Breaks Menu on page 5)

(Full Day Package only)

Data projector & screen

Flip chart with paper & pen or White board with pens

Conference notepads and pens

Mints

Wi-Fi

Conference Package 2 - Working Lunch

Full Day Package - \$65.00pp

Half Day Package- \$55.00pp

Package Inclusions:

Private & exclusive function space

Freshly brewed coffee and tea

Chilled still water

1 Morning tea selection

(item chosen from the Mini Breaks Menu on page 5)

Working style lunch selection of:

A selection of freshly made sandwiches with assorted fillings

A selection of sliced seasonal fresh fruits

1 Afternoon tea selection

(item chosen from the Mini Breaks Menu on page 5)

(Full Day Package only)

Data projector & screen

Flip chart with paper & pen or White board with pens

Conference notepads and pens

Mints

Wi-Fi

BREAKFAST

PACKAGES

Continental Breakfast Package - \$25.00pp

Freshly brewed coffee & tea
Chilled fruit juice
Selection of freshly baked muffins & pastries
Toast served with butter & preserves
Sliced seasonal fresh fruit

Seated Breakfast Package - \$35.00pp

Freshly brewed coffee & tea
Chilled fruit juice
Toast served with butter & preserves
Scrambled free range eggs, maple bacon, chipolata sausages,
roasted tomato, baked mushrooms, hash brown

Buffet Breakfast Package - \$45.00pp

Freshly brewed coffee & tea
Chilled fruit juice
Selection of freshly baked muffins & pastries
Toast served with butter & preserves
Sliced seasonal fresh fruit
Yoghurt berry compote
Scrambled free range eggs
Maple bacon
Chipolata sausages
Roasted tomatoes
Baked mushrooms
Hash browns

Minimum 25 pax required for all breakfast packages

*All dietary requirements can be catered for with
fourteen days' notification prior to your event date,
please liaise with your Events Manager*

*Menus and pricing are subject to seasonal changes
without prior notice*

Surcharge applies for Bespoke Menus



WEDDING PACKAGE

From \$125.00pp | 3 Courses
From \$115.00pp | 2 Courses

Package Inclusions:

5 hour room hire
3 course or 2 course
5 hour beverage package
Private bridal room/area
Complete room set up including white linen tablecloths and napkins, standard chair covers and table centre pieces
Name place cards
Table menus
Guest list and seating plan printed & displayed on guests arrival
Dancefloor
Skirted bridal table
Cake table
Complimentary cutting and serving of wedding cake
Sound connectivity

Data projector & screen
Microphone
Functions & Events supervisor
Wait staff

Wedding Package Extras:

Upgrade to premium beverage package
DJ / Band
MC

Minimum 40 pax required for wedding package

Surcharge applies for Bespoke Menus

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Menus and pricing are subject to seasonal changes without prior notice



SCHOOL GRADUATION PACKAGE

From \$95.00pp

Package Inclusions:

5 hour room hire
Mocktail on arrival
2 Course menu
Soft drink package
Complete room set up including white linen tablecloths and napkins
Name place cards
Table menus
Guest list and seating plan printed & displayed on guests arrival
Dance floor
Sound connectivity
Data projector & screen
Microphone
Functions & Events supervisor
Wait staff

Additional Costs:

Security (1 x guard per every 75 guests)
AV Technician required for Auditorium bookings

School Formal Package Extras:

DJ
Photo booth
Donut wall
Mocktail station
Miniature dessert station
Lolly station

Minimum 40 pax required for school graduation package

Surcharge applies for Bespoke Menus

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BEVERAGE PACKAGES

Signature Package

2 Hours = \$24.00pp

3 Hours = \$32.00pp

4 Hours = \$40.00pp

5 Hours = \$48.00pp

Package Inclusions:

Sparkling Wine

White Wine

Red Wine

Selection of full strength beers
& a light beer

Soft drink & Juice

Premium Package

2 Hours = \$36.00pp

3 Hours = \$44.00pp

4 Hours = \$52.00pp

5 Hours = \$60.00pp

Package Inclusions:

Sparkling Wine

White Wine

Red Wine

Selection of full strength beers
& a light beer

Soft drink & Juice

Non-Alcoholic Package

2 Hours = \$13.00pp

3 Hours = \$17.00pp

4 Hours = \$22.00pp

5 Hours = \$27.00pp

Package Inclusions:

Soft drink & Juice

Beverage Package Upgrade Options:

Cocktail on arrival \$15pp

French champagne toast on arrival \$20pp

Add rosé to your package \$7pp

Minimum 25 pax required for all beverage packages

Please note that all guests will be included if you choose a beverage package

All draught beers and bottled beers are subject to differences between each bar

Products and package prices are subject to change without prior notice



BEVERAGE

OPTIONS

Bar Tab

This option is very flexible in allowing you to choose your own bar tab dollar limit, a limit you would like the Duty Manager to update you at, as well as your own specific selected bar tab products only available to your guests on that particular bar tab. The Event Organiser must provide a valid credit card and membership card on arrival to the Duty Manager which will be charged at the end of the event. Wristbands can be provided.

Cash Bar

Guests to order and purchase their own beverages from the venues bar facilities.

Bar tabs must be paid in advance where minimum spends apply

Seated dining packages will receive table service during the bar tab spend limit

Cocktail packages will receive tray service for the first 30 mins of event followed by service from the bar

