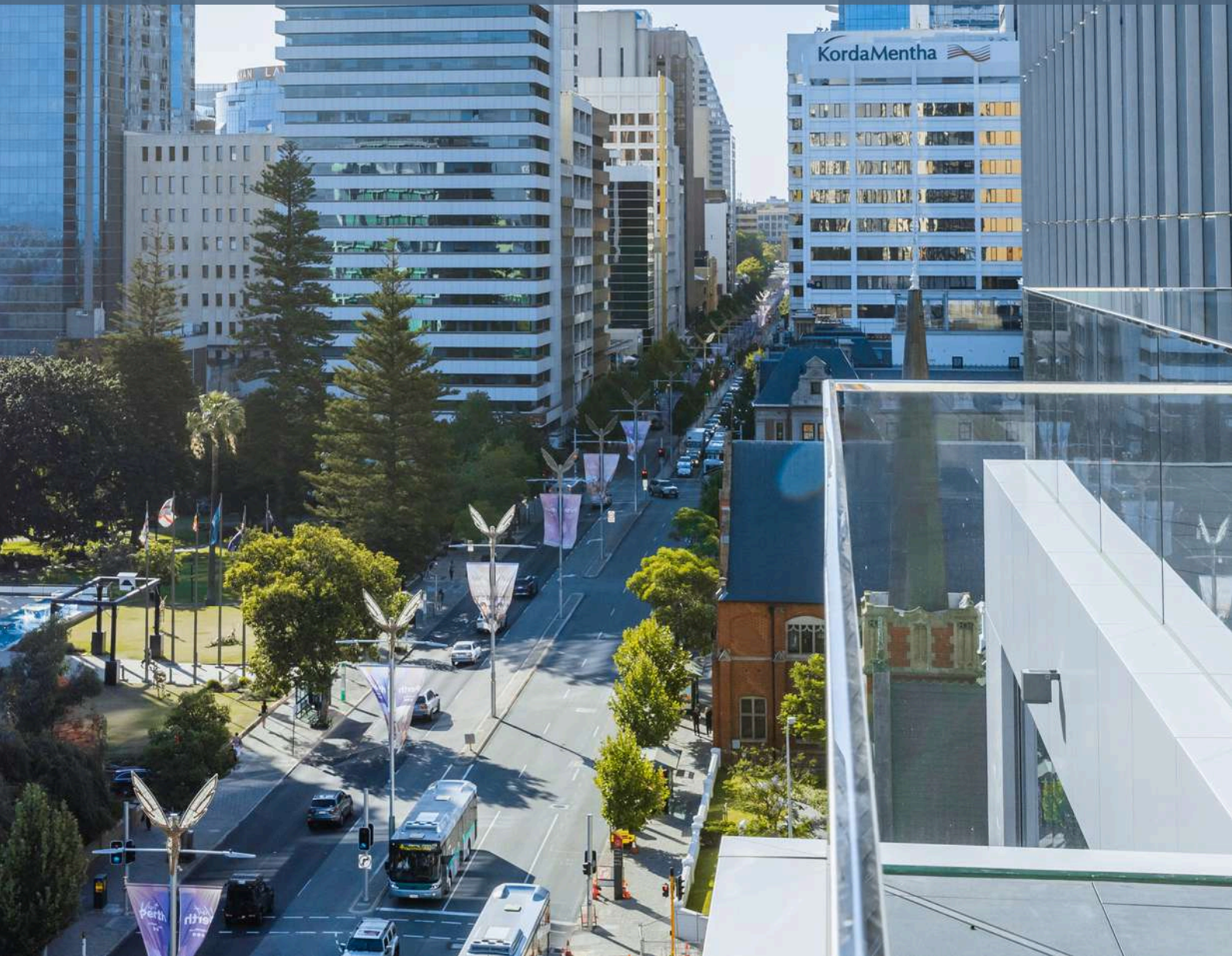




ANZAC CLUB FUNCTION PACKAGES



What's Included

\$45 PER PERSON
MINIMUM 50 GUESTS

Stand up Networking Style Breakfast

Continuous freshly brewed tea and coffee

Assorted Fruit Juices

Help Yourself To

All items below set Grazing Station Style

Yogurt Pots with Granola

Freshly Sliced Seasonal Fruit

Mini Muffins

Ham and Cheese Croissants (Vegetarian options available)

Spinach and Ricotta Pastas

Assorted Mini Quiches

Baked Egg, Spinach and Mushroom Béchamel Pots

What's Included

\$49 PER PERSON

MINIMUM 80 GUESTS

Plated Breakfast

Continuous freshly brewed tea and coffee

Pre-set On Tables

Assorted fruit platter

Danish pastries

Seasonal sliced fruit platter

The Hot Stuff

Choose one item for all guests

Provincial Scramble Eggs, Maple Bacon, Hash Browns, Pesto Cherry Tomatoes, Char Casalinga

Grilled Haloumi Cheese, Avocado, Spring Onion Tomato Salsa, Toasted Walnut and Fougasse

Poached Egg, Casalinga Toast, Spaghetti, Bacon, Hollandaise

Scrambled Eggs, Oven Roasted Tomato, Asparagus, Chopped, Maple Bacon, Tomato Relish

COFFEE BREAKS

PACKAGE: \$20 PER PERSON
MINIMUM 10 GUESTS

Freshly brewed tea and coffee for a 30m n t meframe

Your select on of two (2) sweet and/or savoury tems

OR CHOOSE INDIVIDUAL MENU ITEMS \$7 PER ITEM, PER PERSON

For The Sweet Tooths

- Dan sh Pastr es
- Fresh Seasonal Fru t Platter (GF)
- Scones, Jam and Cream
- Fr ands (GF)
- Assorted Macarons (GF)
- M n Muff ns
- Banana Bread, Fresh Cream, Maple
- Chocolate Brown e
- Carrot Cake, Cream Cheese Ic ng
- Lam ngtons w th Fresh Cream
- Assorted Donuts

The Not So Sweet

- Pork and Fennel Sausage Rolls
- Assorted M n P es
- Mushroom and Cheese Pastry Scroll (V)
- Smoke Salmon and Egg Tarts
- Pet te Qu ches
- Ham and Cheese M n -Cro ssant
- R cotta and Sp nach Past zz (V)
- Sp nach and Cheese M n -Cro ssant (V)
- Vegetable Fr ttata (V,GF)
- W ld Mushroom croquettes (V)

Beverages PRICED PER PERSON

Brewed coffee and tea select on up to 30 m n	\$5.00
Cont nuous brewed tea and coffee select on (Up to 4 hours max)	\$11.00
Cont nuous brewed tea and coffee select on (up to 9 hours max)	\$15.00
Fru t Ju ce (per glass)	\$4.00
Assorted Soft Dr nks (nd v dual cans/bottles)	\$5.00
Bottled water	\$5.00

What's Included

HALF DAY - \$70 PP (CHEF'S SELECTION)

FULL DAY - \$85 PP (CHEF'S SELECTION)

MINIMUM 10 GUESTS

Add \$5pp to select our own menu items below

MINIMUM 20 GUESTS

All Day Freshly Brewed Coffee and Tea

Pads and Pens

Iced Water and Mints

W-F for all attendees

1x Projector & Screen

Coffee Breaks

SELECT TWO ITEMS PER COFFEE BREAK

Danish Pastries

Scones, Jam and Cream

Fruits (GF)

Assorted Macarons (GF)

Mint Muffins

Banana Bread, Fresh Cream, Maple

Chocolate Brownie

Assorted Donuts

Carrot Cake, Cream Cheese Icing

Lamingtons with Fresh Cream

Mushroom and Cheese Pastry Scroll (V)

Smoke Salmon and Egg Tarts

Ham and Cheese Mince-Croissant

Spinach and Cheese Mince-Croissant (V)

Vegetable Frittata (V,GF)

Wild Mushroom croquettes (V)

Lunch

ASSORTED ROLLS, WRAPS, BREADS

(SELECT THREE FILLINGS FROM THE FOLLOWING)

Tuna, Sweet Chilli Sauce, Mescaline Leaves, Gherkin, Capsicum

Smoked Turkey, Spinach, Cheese, Cranberry

Honey Ham, Cheddar, Mustard Pickles

Roast Beef, Dijon Mustard, Caramelised Onions, Sauce

Creamy Egg, Butter Crunch Lettuce, Cheesecake

Gourmet Vegetable, Cheese, Rocket, Salad

Roast Chicken, Cos Lettuce, Parmesan, Roast Garlic Sauce

Smoked Salmon, Shallots, Rocket, Cream Cheese, Dijon

Wait, There's More

SALADS

(SELECT ONE FROM THE FOLLOWING)

- Honey Roasted Pumpkin and Pecan Salad (GF, V)
- Greek Salad, Cherry Tomatoes, Cucumber, Spanish Onion, Feta (GF, V)
- Rocket, Shaved Parmesan, Poached Pear, Caramelized Walnuts (GF, V)
- Potato Salad, Sour Cream Dressing, Bacon, Spring Onions (GF)
- Pesto Pasta, Roasted Mediterranean Vegetable Salad (V)
- Spiced Cauliflower Salad (V)
- Muscadine, Cherry Tomatoes, Cucumber, Spanish Onion, Carrot, Dressing (GF, V)

HOT ITEMS

(SELECT ONE FROM THE FOLLOWING)

- Assorted Mini Pies
- Sausage Rolls
- Petticoats
- Spinach and Ricotta Pastas (V)

SOMETHING FRESH

- Assorted Seasonal Fruit Platter
- Assorted Fruit Juice

Add a Hot Dish

DELUXE BUFFET ITEMS- ADD \$12 PER ITEM, PER PERSON
MINIMUM 20 GUESTS WITH DELEGATE PACKAGE

- Thai Chicken Green Curry, Steamed Rice
- Chicken, Sundried Tomato Pasta
- Asian Greens, Sweet Soy, Ginger, Noodles
- Pulled pork, Steamed Rice, Tomato Salsa
- Roast Pumpkin Risotto with Crumbled Feta (GF, V)

PREMIUM BUFFET ITEMS - \$17 PER ITEM, PER PERSON
MINIMUM 20 GUESTS WITH DAY DELEGATE PACKAGE

- Market Fish, Sautéed Medley Tomatoes, Lemon Cream
- Roast Striplin, Char Grilled Vegetables, Chimichurri
- Herb Lamb Rump, Romesco, Gremolata
- Slow Cooked Salmon, Orange Honey Glaze, Crème Fraîche
- Dukkah Crusted Pumpkin, Spiced Quinoa, Peppercorns

Package Up

PACKAGE ONE - \$39 PER PERSON

Select Four Standard Canapes and One Substantial Item

PACKAGE TWO - \$45 PER PERSON

Select Five Standard Canapes and One Substantial Item

PACKAGE THREE - \$53 PER PERSON

Select Six Standard Canapes and One Substantial Item

PACKAGE FOUR - \$51 PER PERSON

Select Four Standard Canapes and Two Substantial Items

For a minimum of 20 guests

Canapes

\$7 PER ITEM, PER PERSON

COOL CANAPES

Caramelised Onion, Goats Cheese, Hazelnut, Tart (V)

Crumbled Feta, Tomato and Kalamata Salsa, Red Pepper Vinaigrette, Waffle Cup (V)

Vietnamese Chicken, Mint Rice Paper Roll (GF, DF) (V option available)

Assorted Sushi, Soy, Pickled Ginger

Ginger Soy King Prawns (GF)

Smoked Salmon, Creme Fraiche Tart

Caprese Tart (V)

HOT CANAPES

Homemade Chicken Sausage Roll, Relish

Homemade Pork and Fennel Sausage Roll, Tomato Relish

Gourmet Pies, Tomato Relish

Crispy Pork and Cheese Dumpling, Sriracha Soy

Smoked Paprika Red Onion and Pepper Arancini (V)

Slow Cooked Beef Croquettes

Chicken Kiev Balls, Confit Garlic Oil (GF)

Mushroom Arancini (V)

Roast Asparagus Vegetable Spring Roll (V)

Chipotle Pork Meatball, Red Pepper Glaze (GF)

Spinach and Ricotta Pasticcini (V)

SWEET CANAPES

Assorted Donuts

Lemon Curd Tartlets

Orange and Almond Cake (GF)

Macarons

Chocolate Mint Tarts

Brownies

Substantial Canapes

\$12 PER ITEM, PER PERSON

Pork Belly Banh M (V opt on)
Angus Beef Cheeseburger, House Made Burger Sauce
Chicken Slider, Asian Slaw, Wasabi Mayonnaise
Grilled Market Fish, Lemon Roasted Potatoes, Garlic Aioli GF (Bowl)
Chickenpea Curry, Basmati Rice, Crispy Shallots (Bowl)

Deluxe Substantial

\$13 PER ITEM, PER PERSON

Pork Belly, Ginger Rice, Pickled Carrot, Soy Caramel GF (Bowl)
Miso Chicken, Rice Noodle Salad, Peanut Brittle (Bowl)
Mexican Pulled Beef, Tomato, Red Pepper, Corn Salsa, Cilantro Rice GF (Bowl)
Thai Beef Salad, Tamarind Dressing GF (Bowl)

Food Stations

\$24 PER STATION, PER PERSON

ANTIPASTO

Select on of Cured Meats, Olives, Pickled Vegetables
Mozzarella & Tomato
Fresh Breads, Olive Oil and Balsamic

CHEESE

Select on of Cheeses, Crackers
Fresh Bread, Dips, Fruit

OYSTER

Freshly Shucked with Lemon, Lime, Cracked Pepper, Tabasco, Shallot Vinegar

CANAPE PACKAGE

Barbecue With A View

PACKAGE ONE - \$70 PER PERSON

**MINIMUM 30 GUEST
SOMETHING FRESH**

Cr spy Coleslaw w th Tangy Trad t onal Dress ng (GF)
Potato Salad, Sour Cream Dress ng, Bacon, Spr ng On ons (GF)
M xed Green Garden Salad (GF, V)

FROM THE GRILL

Gourmet Assorted Sausages
Lamb Skewers
M nute Steaks
Gr lled Mushrooms
Vegetable Skewers
Caramel sed On ons

TO FINISH

Seasonal Fru t Salad

PACKAGE TWO - \$90 PER PERSON

SOMETHING FRESH

Cr spy Coleslaw w th Tangy Trad t onal Dress ng (GF)
Potato Salad, Sour Cream Dress ng, Bacon, Spr ng On ons (GF)
M xed Green Garden Salad (GF, V)

FROM THE GRILL

Gourmet Assorted Sausages
Lamb Skewers
M nute Steaks
Ch cken Skewers
Prawn Skewers
Gr lled Mushroom V
Caramel sed On ons

TO FINISH

Seasonal Fru t Salad
M n Lemon Tarts

What's included

**MINIMUM 60 GUESTS
\$99 PER PERSON**

Bread Rolls w th Salted Butter
Freshly brewed Tea and Coffee Stat on

SOMETHING FRESH - PICK 2

Greek Salad, Cherry Tomatoes, Kalamata Ol ves, Cucumber, Span sh On on, Feta (GF, V)
Cr spy Coleslaw w th Tangy Trad t onal Dress ng (GF, V)
Gourmet Potato Salad, Sour Cream Dress ng, Bacon, Spr ng On ons (GF, V opt on)
Seasonal Garden Salad (GF, V)
Pesto Pasta, Roasted Med terranean Vegetable Salad (V)
Qu noa Salad w th Feta Cheese, Roasted Almonds and Herbs (GF, V)

MAINS - PICK 3

Trad t onal Goulash (Beef or Lamb) (GF)
Massaman Curry (Ch cken, Beef or Lamb) served w th Naan Bread
Tha Green Curry (F sh, Ch cken or Vegetable) (GF)
Maryland Roast Ch cken w th Thyme, Lemon and Garl c (GF)
Creamy Tomato Rav ol (Ch cken or Sp nach and R cotta)
St r-fry Hokke n Noodles w th As an Vegetables(V)
Market F sh (GF)
Roast Beef served w th Caramel sed On on (GF)
Roast Turkey Breast w th Cranberry (GF)
Roast Shoulder of Lamb (GF)
(All Roasts come w th a select on of Cond ments)

SIDES - PICK 2

Steamed R ce (GV, V)
Creamy Mash Potato (GF, V)
Potato Grat n (GF, V)
Salted Roast Baby Potatoes w th Rosemary & Parsley (V)
Roasted Root Vegetables (GF, V)
M xed Seasonal Greens (GF, V)
Pearl Cous Cous w th Med terranean Vegetables(V)
Sweet Potato Wedges (GF, V)
Chefs Soup of the Day

BUFFET PACKAGE

ON A SWEET NOTE - PICK 2

Complimentary Seasonal Fresh Fruit Platter

Pannacotta with Raspberry Coulis and White Chocolate Crumbs (GF)

Petite Pavlova topped with Berries (GF)

Lemon Meringue Tartlets

Assorted Doughnuts

Chocolate Mud Cake with Ganache

Apple and Berry Crumble with Vanilla Custard

Christmas Pudding with a Creme Anglaise Sauce

DELUXE SEAFOOD OPTION

\$29 per person

Local Whole Cooked Prawns with a Cocktail Sauce; Tasmanian Smoked Salmon with Baby Capers, Red Onion and Creme Fraiche; Assorted Seafood Sush; Freshly Shucked Oysters with Lemon, Lime, Cracked Pepper, Tabasco and Shallot Vinaigrette

FOOD STATION OPTION

\$24 per station, per person

Antipasto

Select one of Cured Cold Meats, Olives, Pickled Vegetables,

Fresh Breads with Dressing Sauce

(GF option available)

Cheese

Select one of Gourmet Cheeses, Crackers and Dried Fruits

(GF option available)

What's Included

2 COURSE - \$75 PER PERSON

3 COURSE - \$90 PER PERSON

MINIMUM 30 GUESTS

One dish selected per course served to all guests

UPGRADE ALTERNATE DROP - \$7 per person, per course

Select up to two options to be served alternating per guest (50/50)

Bread rolls w th salted butter

Freshly brewed tea and coffee

Entree

Conf t Salmon, Caul flower Puree, Fennel Salad, Fresh D ll (GF)

Moroccan Ch cken, Parsn p Puree , Charred Corn

Sp ced Prawns, Caul flower Puree, Char gr lled Asparagus Salad, Tomato Salsa

Roast Beetroot, Pumpk n Puree, Goat Cheese, Caramel zed Walnuts (GF, V)

Pumpk n and R cotta Tart, Avocado Cream, Dressed Leaves (GF, V)

SOMETHING WARM

Sous V de Pork Belly, As an Slaw, Crackle Crumb (GF)

Seared Scallop, Carrot M so Puree, Chor zo Crumbs

Veal Tortell n , Mushroom, Cream Sauce, M cro Bas l

The Main Event

Slow Cooked Salmon, Caul Puree, Asparagus, Mash, Smoked Almond

Seared Barramund , Carrot Puree, Creamy Mash, Broccol n , Beurre Blanc, Gremolata

Slow Cooked Lamb Rump, Butternut Puree, Grat n, Seasonal Greens, Ch m churr

Gr ll Eye F llet, Creamy Garl c Mash, Broccol n , Sh raz Jus, Black Garl c

Prosc utto Wrap Ch cken Breast, Carrot Puree, Polenta Cake, Corn Salsa, Jus

Sous V de Pork Belly, Parsn p Apple Puree, Asparagus, Compress Apple Salsa, Soy Caramel

Vegetar an Opt on Ava lable

To Finish

R ch Chocolate Brown e, Salted Caramel Sauce, Caramel Popcorn

Lemon Curd Tart, Sw ss Mer ngue, Raspberry Coul s,

Chocolate Pannacotta, Berry Coul s, Roast Chocolate Crumbs

Orange and Almond Cake, Rosewater Syrup, P stach o (GF)

St cky Date Pudd ng, Toffee Sauce

Chocolate Tart, Berry Coul s, Cacao Cream

Something More

TABLE PLATTERS - \$15 PER PERSON

Antipasto Platters – Cured Meats, Olives, Shaved Prosciutto,
Mozzarella and Heirloom Tomato, Fresh Breads

Cheese Boards – Selection of Australian Cheese, Crackers, Accompaniments

TABLE SIDES - \$5.50 PER PERSON

Steamed Broccoli, Almond and Burnt Butter Sauce (GF, V)

Steam Green Beans, Feta and Kalamata Olives (GF)

Rocket, Shaved Parmesan, Caramelized Walnuts (GF, V)

Mesculino, Cherry Tomatoes, Cucumber, Spanish Onion, Carrot, Mustard Seed Dressing (GF, V)

What's Included

TWO COURSE - \$75 PER PERSON

THREE COURSE - \$90 PER PERSON

MINIMUM 30 GUESTS

One dish selected per course served to all guests

UPGRADE ALTERNATE DROP - \$7 per person, per course

Select up to two options to be served alternating per guest or 50/50

Bread rolls w th salted butter

Freshly brewed tea and coffee

Entree

SOMETHING COOL

Spiced King Prawn, Caul flower Puree, Mango Salsa

Moroccan Chicken, Parsnip Puree, Charred Corn

Medley Tomatoes, Compressed Cucumber, Buffalo Mozzarella, Basil Dressing

SOMETHING HOT

Sous Vide Pork Belly, Carrot Puree, Asian Slaw, Soy Caramel

Maple Smoke Salmon, Celery Puree, Pickle, Sourdough Crisp

Veal Ravioli, Mushroom Cream, Shaved Parmesan

The Main Event

Roast Turkey, Potato, Broccoli, Maple Glazed Carrots, Bacon, Red Cranberry Wine Jus

Pork Belly, Potato and Sweet Potato Gratin, Greens, Apple Cider

Seared Roast Striped, Carrot Puree, Roast Root Vegetables and Broccoli

Barramundi, Parmesan Mash, Greens, Semolina Drizzled Cherry Tomatoes, Beurre Blanc Sauce

Maple Pumpkin, Haloumi, Carrot, Quinoa, Broccoli

To Finish

Mixed Berry Pavlova, Passion Fruit Glaze, Double Cream

Chocolate Panna Cotta, Chocolate Souffle, Berry Crisp

Lemon Curd Tart Raspberry Coulis, Lemon Balm

Christmas Pudding, Cherry Compote, Vanilla Anglaise

Something More

TABLE PLATTERS - \$15 PER PERSON

Antipasto Platters – Arranged Beef, Sopressa, Olives, Shaved Prosciutto, Buffalo, Mozzarella and Heirloom Tomato, Fresh Breads
Cheese Boards – Selection Australian Cheese, Crackers, Accompaniments

TABLE SIDES - \$5.50 PER PERSON

Steam Greens, Feta, Olives, Crumbs (GF)
Rocket, Shaved Parmesan, Caramelized Walnuts (GF, V)
Mesculón, Cherry Tomatoes, Cucumber, Spanish Onion, Carrot, Vinaigrette (GF, V)

Wet Your Whistle

PACKAGE ONE

- 1 Hour - \$30 per person
- 2 Hours - \$34 per person
- 3 Hours - \$38 per person
- 4 Hours - \$41 per person
- 5 Hours - \$45 per person

Hardy's Brut Sparkling
Hardy's Sauvignon Blanc
Hardy's Chardonnay
Hardy's Cabernet Merlot
Hardy's Shiraz Cabernet
Poets Country Lager
Poets Country Crisp 3.5%
Assorted Soft Drinks and Fruit Juice

PACKAGE THREE

- 1 Hour - \$39 per person
- 2 Hours - \$44 per person
- 3 Hours - \$49 per person
- 4 Hours - \$54 per person
- 5 Hours - \$58 per person

Houghton Sparkling
Houghton Premium Sauvignon
Blanc Semillon
Houghton Premium Chardonnay
Houghton Premium Cabernet Sauvignon
Houghton Premium Shiraz
Poets Country Lager
Little Creatures Rogers
James Square 150 Lashes
He Necken
Assorted Soft Drinks and Fruit Juice

PACKAGE TWO

- 1 Hour - \$33 per person
- 2 Hours - \$38 per person
- 3 Hours - \$42 per person
- 4 Hours - \$46 per person
- 5 Hours - \$50 per person

ANZAC Club Sauvignon Blanc
ANZAC Club Cabernet Merlot
ANZAC Club Sparkling Brut
He Necken
James Square 150 Lashes
Poets Country Crisp 3.5%
Assorted Soft Drinks and Fruit Juice

PACKAGE FOUR

- 1 Hour - \$41 per person
- 2 Hours - \$47 per person
- 3 Hours - \$52 per person
- 4 Hours - \$57 per person
- 5 Hours - \$62 per person

Yarra Burn Premium Sparkling Cuvee
Caves Chardonnay
Ashbrook Estate Sauvignon Blanc
Yalumba Y Series Merlot
Nkola Estate Shiraz
Corona
James Square 150 Lashes
He Necken
Little Creatures Rogers
Monteith's Crushed Apple Cider
Assorted Soft Drinks and Fruit Juice
Sparkling Water

Choose Your Own

CHARGED BY THE BOTTLE AS PRICED

SPARKLING & PROSECCO

ANZAC Club Brut	40
Houghton Sparkling	40
San Martino Prosecco	43
NV Veuve Ambal Blanc de Blanc	50
NV Veuve Ambal Cuvee Rose	50

RIESLING

Teusner Empress Riesling	44
Leeuw n Art Series Riesling	49
Alkoom Black Label	49

ROSE

St Hallet	45
Marchand & Burch Village	55
Leeuw n	46

PINOT NOIR

2019 Penfolds Max	48
Crittenden Geppetto	48
Madam Sass Pinot Noir	40

SHIRAZ

Marchand & Burch Village	55
Alkoom Shiraz	42
Mr Mack Shiraz	44
Leeuw n Sauvignons	48
Henschke Fine Shiraz	58

SOFTIES

Coke, Coke No Sugar, Sprite, Fanta & Lilt	5
Dry Ginger, Tonic, Soda Water	5
Lemon(Soda)/Lime Bitters	5
Bundaberg Ginger Beer	5.5
Kerr Orange / Apple Juice	5
Cranberry Juice, Pineapple Juice	5
500ml San Pellegrino (Sparkling)	7
500ml Aqua Panna (Still)	7

SAUVIGNON BLANC

Alkoom Collections Sauvignon Blanc	42
Leeuw n Sauvignons Sauvignon Blanc	48
ANZAC Club Semillon Sauvignon Blanc	40
Shaw and Smith Sauvignon Blanc	55

CHARDONNAY

Va Caves Chardonnay	42
Leeuw n Prelude	50
Penfolds Max	48
Stella Bella	48
Shaw and Smith M3	90

CABERNET SAUVIGNON

Skuttlebutt Cabernet Sauvignon	46
Grant Burge Corryton Park	48
Wynn's The Standard	48
Bowen Estate	60

BEERS & CIDER (PACKAGED)

Heineken 0%	9
James Squire 0%	9
Poets Country Crisp 3.5%	9
Little Creatures Rogers	10
Poets Country Lager	10
Hahn Ultra Crisp (gf)	10
Corona	11
James Squire 150 Lashes	11
Guinness (Can)	11
Monteith's Crushed Apple Cider	11

SPIRITS

HOUSE 30ML WITH MIXER

Vodka	12
Gin	12
Rum	12
Bourbon	12
Whiskey	12

Cocktails

\$22 EACH

Spiced Rum Espresso Martini
kahlua, spiced rum, espresso

Cosmo
Cointreau, vodka, cranberry, lime

French Martini
chambord, vodka, pineapple juice

Mojito
white rum, lime, mint, brown sugar

Champagne Cocktail
brandy, Cointreau, sugar, bubbles, brut

Negroni
campari, gin, rosso vermouth

Aperol Spritz
aperol, brut, soda water

Custom Mocktails from \$15

BEVERAGE ON CONSUMPTION