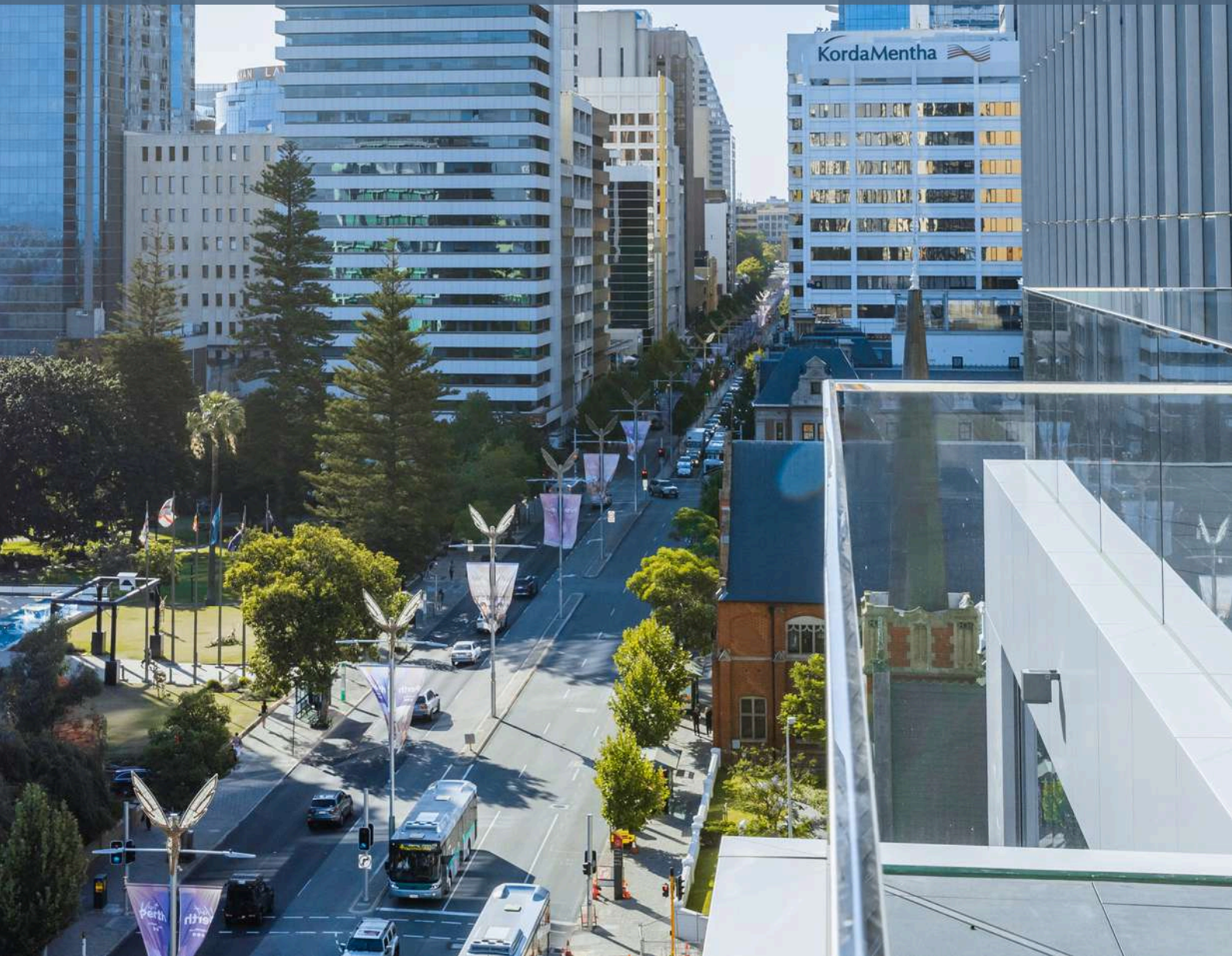




# ANZAC CLUB FUNCTION PACKAGES



# 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
- Petite Quiches
- Spinach and Ricotta Pasticcini (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, Sauteed 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 Butter (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**  
**\$95 PER PERSON**

Bread rolls w th salted butter

Freshly brewed tea and coffee

## **SOMETHING FRESH - PICK 2**

Greek Salad, Cherry Tomatoes, Cucumber, Span sh On on, Feta (GF, V)

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)

Pesto Pasta, Roasted Med terranean Vegetable Salad (V)

## **MAINS - PICK 2**

Goulash (Beef or Lamb) (GF)

Tha Green Curry (F sh or Ch cken) (GF)

Roast Beef (GF)

Maryland Roast Ch cken (GF)

Market F sh (GF)

Vegetar an Opt on Ava lable

## **SIDES - PICK 2**

Steamed R ce

Creamy Mash Potato (GF, V)

Roast Root Vegetables (GF, V)

M xed Greens (GF, V)

Soup of the Day

## **TO FINISH - PICK 2**

Seasonal Fru t Salad

Lam ngtons w th Fresh Cream

Chocolate Brown e

M n Lemon Tarts

Macarons

# 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 with salted butter

Freshly brewed tea and coffee

## Entree

Confit Salmon, Cauliflower Puree, Fennel Salad, Fresh Dill (GF)

Moroccan Chicken, Parsnip Puree, Charred Corn

Spiced Prawns, Cauliflower Puree, Char-grilled Asparagus Salad, Tomato Salsa

Roast Beetroot, Pumpkin Puree, Goat Cheese, Caramelized Walnuts (GF, V)

Pumpkin and Ricotta Tart, Avocado Cream, Dressed Leaves (GF, V)

### SOMETHING WARM

Sous Vide Pork Belly, Asian Slaw, Crackle Crumb (GF)

Seared Scallop, Carrot Mash Puree, Chorizo Crumbs

Veal Tortellini, Mushroom, Cream Sauce, Mascarpone

## The Main Event

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

Seared Barramundi, Carrot Puree, Creamy Mash, Broccoli, Beurre Blanc, Gremolata

Slow Cooked Lamb Rump, Butternut Puree, Gratin, Seasonal Greens, Chimichurri

Grilled Eye Fillet, Creamy Garlic Mash, Broccoli, Shrimp Jus, Black Garlic

Prosciutto Wrap Chicken Breast, Carrot Puree, Polenta Cake, Corn Salsa, Jus

Sous Vide Pork Belly, Parsnip Apple Puree, Asparagus, Compressed Apple Salsa, Soy Caramel

Vegetarian Option Available

## To Finish

Rich Chocolate Brownie, Salted Caramel Sauce, Caramel Popcorn

Lemon Curd Tart, Swiss Meringue, Raspberry Coulis,

Chocolate Panna Cotta, Berry Coulis, Roast Chocolate Crumbs

Orange and Almond Cake, Rosewater Syrup, Pistachio (GF)

Sticky Date Pudding, Toffee Sauce

Chocolate Tart, Berry Coulis, 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, Cauliflower 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, Served 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 Soufflé, 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 of 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 Crush 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 Crush 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  
James Square Orchard Crush 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 Prosecco	42
NV Veuve Ambal Cuvee Rose	50

## RIESLING

Teusner Empress Riesling	44
Leeuwin Art Series Riesling	49
Alkoom Black Label	49

## ROSE

St Hallet	45
Marchand & Burch Village	55
Leeuwin	46
Pinnocchio	45

## 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
Leeuwin Sauvignon	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
Kerry 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
Leeuwin Sauvignon Blanc	48
ANZAC Club Semillon Sauvignon Blanc	40
Shaw and Smith Sauvignon Blanc	55

## CHARDONNAY

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

## CABERNET SAUVIGNON

Skutlebutt 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
James Squire Orchard Crush 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, bitters, brut

Negroni  
campari, gin, rosso vermouth

Aperol Spritz  
aperol, brut, soda water

Custom Mocktails from \$15

BEVERAGE ON CONSUMPTION