



# FUNCTION MENUS

**WAUCHOPE COUNTRY CLUB**

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**Catering Manager: *Kylie Fletcher***

# WAUCHOPE COUNTRY CLUB

## FUNCTION INFORMATION FORM

**Contact Person**.....

**Phone** ..... **Fax** .....

**Email**.....

**Function Date**.....

**Function Times** .....

**Function Type:** Wedding / Reunion / Anniversary / Birthday / Seminar / Other (*please circle*)

|                                   |            |                      |            |
|-----------------------------------|------------|----------------------|------------|
| <b>FUNCTION LOCATION:</b>         | Auditorium | Verandah Dining Room | Board room |
| ( <i>please circle</i> ) Hire Fee | \$150      | \$100                | \$50       |

**Approximate Number of Guests** .....

**Childrens Meals** (*on request*) .....

Please note confirmation of numbers is required 5 days before function, under 24 hours notice will incur charges.

**PAYMENT FOR ROOM HIRE IS REQUIRED ONCE CONFIRMATION OF BOOKING IS MADE.**

Please notify catering manager of any special dietary requirements at least 5 days before function.

**Special Needs:** .....

Please provide staff with a floor plan of tables or seating arrangements when confirming event.

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### **BAR FACILITIES** (*applicable only for Auditorium*)

Bar to be open for service from ..... to .....

Special Requests .....

Dry till ..... Limit ..... Pay for own drinks.....

If you require any refreshments we do not normally stock, we will order it in for you. 1 week notice is needed.

If there is stock left over, you will be expected to pay for the remainder.

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• It is hoped that you will enjoy our facilities, however please be aware that normal policy of Responsible Service of Alcohol, General Conduct and Behaviour throughout our Club applies for private functions, and must be observed by you and your guests. If these rules are not adhered to, action may be taken by Staff to deal with the matter and depending on circumstances, further action may be required.

• Please note that if there are minors present at your function, you are wholly responsible for their actions. It is expected as with all licensed premises that they will not be served alcohol, no-one else is to supply them with alcohol or that alcohol is not to be brought onto the premises.

# PLATTERS

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## **Hot \$77** (serves approx 25 people)

Assortment of 30 chick stix, 20 fish dippers, 30 mini spring rolls, 20 calamari rings, 24 party pies and 2 sauces.

## **Cold \$66** (serves approx 40 people)

Assortment of cabanossi, cubes cheese, crackers, 2 dips, sliced gherkins, sun dried tomatoes, cocktail onions and pretzels.

## **Cheese \$50**

Assorted Australian cheeses, crackers, fresh fruit and pate.

## **Fruit \$50**

Assorted fresh fruit.

## **Cake \$50**

Assorted home made biscuits, cakes, slices and muffins.

## **Scones \$35** (20 in total)

Home made scones with raspberry jam and chantilly cream.

## **Sandwich \$70**

20 assorted sandwiches - 80 points.

## **Continental \$6 per person**

Assorted wraps, sandwiches and fresh rolls - 1.5 per person.

## **How about a bit of everything \$15 per head**

4 platters of your choice

Bread rolls

Rice

Your choice of 2 dishes of - Beef Stroganoff, Curried Prawns, Sweet and Sour Pork, Honey Prawns, Creamy Chicken and Mushroom, Beef and Blackbean.

Extra dishes are \$66 each.

Each dish serves approx 30-40 people.

## **Rolling Finger Food \$15 per head**

Freshly made assortment of fingerfood rolled out every 20 minutes for approx. 2 hours.

# CARLTON \$18.50

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Bread rolls on arrival

Beer battered Flathead Fillets served with chips and salad

Grilled Chicken Breast with asparagus, Swiss cheese and creamy Napolitano style sauce

BBQ Lamb Rump with a mushroom, bacon and brandy reduction

Passionfruit Meringue Tart

Cherry Ripe Mud Cake with rich chocolate ganache

Sticky Date Pudding with butterscotch sauce

# TOOHEYS \$25.00

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Bread rolls on arrival

Thai Chicken Salad with a tropical fruit salsa

Beef Stroganoff with jasmine rice and melon raita

Crispy Prawn and Avocado Salad with a lemon myrtle aioli and cherry tomato chutney

Lamb, Spinach and Feta Filo Parcel

Baked Barramundi Fillets with a Mediterranean tomato, olive and basil sauce

Chicken Supreme with an avocado and prosciutto, mushroom chardonnay sauce

Black Forest Roulade with cherry compote

Coffee and Pecan Pudding with butterscotch brittle and espresso sauce

White Chocolate and Toblerone Mousse

## **BBQ BUFFET \$6.00 PER HEAD**

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*Your choice of 2 -*

- Rissoles
- Sausages
- Steak
- Chicken skewers

Fried onion

Tomato and BBQ sauce

Fresh bread or bread rolls

*Cooked for you by our staff*

## **BBQ SKEWERS \$6.00 PER HEAD**

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*Choose 2 - 2 per person*

Lamb skewers in Moroccan spice

Teriyaki beef

Satay chicken

Vegetarian

Lemon Prawns

Corn on the cob

Bread rolls or bread

# DAY DELEGATES

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**Boardroom \$55** approx. 10-12 people  
**Verandah Dining Room \$100** approx 80 people  
**Auditorium \$150** approx 30-150 people

Available services - Whiteboard, projector screen, power boards, TV/DVD

## **\$16 per head**

Arrival tea and coffee  
Morning tea  
Lunch  
Mints  
Iced water

## **\$2.50**

Arrival tea and coffee

## **\$7.50**

Arrival tea, coffee and morning tea

### **Morning Tea Options** - choose 3

Scones with jam and cream  
Danishes  
Croissants  
Assorted muffins and friands  
Fresh fruit  
Assorted home made cakes and biscuits  
Brownies  
(Gluten free available on request)

### **Lunch Option** - choose 1 or 2

**1** Assorted rolls, wraps and sandwiches

**2** Quiche of the day

Club sandwich  
Caesar salad  
Steak and salad baguette

### **Hot Buffet Lunch Option \$12 per head**

Bread roll  
Caesar salad  
Southern fried chicken pieces  
Spinach, feta and sun dried tomato filo parcel  
Wedges with sour cream and sweet chilli  
Fruit platter  
Orange juice  
Tea and coffee

# CARVERY

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*Your choice of -*

Lamb  
Pork  
Beef  
Chicken

*Served with traditional accompaniments:*

Roast Potato/Pumpkin  
3 Vegetables  
Gravy  
Bread Rolls

*Your choice of meat -*

**1** \$16 + dessert  
**2** \$18 + dessert  
**3** \$20 + dessert

Pavlova and fresh fruit salad  
Mississippi mud cake with rich chocolate ganache  
Caramel cheesecake with butterscotch drizzle

# FOSTERS \$32.00

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Bread rolls on arrival

Chicken and spinach mornay vol-au-vent with dressed salad leaves

Smoked salmon, avocado and prawn parcel on lemon myrtle dressed

Seafood ravioli with sesame dressing

Chicken, prawn and camembert baked parcel on chardonnay cream

Lamb loin roulade with a lemon, mint and macadamia nut pesto

Pan-fried swordfish steak with coriander, lime and ginger butter

White chocolate, Irish cream and berry trifle

Mango, apricot and passionfruit crumble with a vanilla bean anglaise

Rocky road cheesecake with strawberry coulis

# VB Buffet No. 1

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Assorted Bread Rolls

## Salads - choose 3

Caesar salad

Potato, bacon and sour cream salad

Tomato, onion and basil

Mediterranean grilled vegetables

Tossed green salad

Greek salad with olives, feta, sun dried tomatoes and herb dressing

## Cold Platters - choose 3

House cooked roasted chicken pieces

Roasted leg of pork with apple and mango chutney

Honey glazed leg ham

## Hot Menu - choose 4

Tuscan chicken and bacon carbonara pasta bake

Moroccan braised lamb shanks

Honey sesame tempura prawns

Thai green chicken curry

Beef, beer and bacon casserole

Sweet and sour crispy pork

Salt and pepper squid rings

Chicken, oyster and snow pea stir fry

## Desserts - choose 3

Hazelnut roulade

Pavlova and fresh fruit salad

White chocolate and honeycomb mud cake

Malteser Mousse

Fig and date pudding with butterscotch sauce

Cinnamon crusted apple pancakes with maple glaze

# CROWN LAGER Buffet No. 2 \$44.00

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Assorted Bread rolls

## Salads - choose 3

Prawn, mango and coconut with citrus dressing  
Asian Noodles  
Roasted vegetables and aioli  
Tuscan lamb with sundried tomatoes, olives and feta  
Caesar Salad  
Grilled squid and prawn with herb and poppy seed dressing

Platters of fresh prawns with seafood sauce  
Platters of fresh local oysters  
Platters of freshly cooked blue swimmer crabs

## Hot Platters - choose 4

Baked barramundi fillets in a lemongrass coconut sauce  
Salmon and prawn fettucine  
Whole baked snapper with preserved lemon stuffing  
Garlic mornay butterfly prawns  
Whole roasted sirloin of yearling beef  
Hawaiian chicken cutlets  
Seafood mornay

## Desserts - choose 3

Kahlua drenched profiteroles  
Honeycomb and tia maria cheesecake  
Ginger pudding with butterscotch sauce  
Mars Bar Mousse  
Lemon curd and Lime tart  
White chocolate, macadamia and butterscotch tart

# MIXED SIX PACK Choose your own Adventure

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## ALL ENTREES \$9.50

Spinach, ricotta and sundried tomato tartlet  
Home crumbed calamari rings with tartare sauce  
Thai green chicken vol-au-vent  
Warm lamb salad with olives, feta and tangy herb dressing  
Prawn trio - tempura prawn, mini mornay vol-au-vent, and twister prawns  
Smoked salmon, prawn and avocado parcel with dressed salad leaves  
Asian chicken and noodle salad  
Seafood ravioli with sesame dressing  
Chicken and mango spring rolls with guacamole  
Grilled asparagus avocado and brie bruschetta  
Creamy garlic prawn brioche  
Crispy chicken strips with coriander aioli

## ALL MAINS \$17.50

Four point rack of lamb with a sun dried tomato and cashew crust and mustard cream  
Pork king rib cutlet with apple brandy butter sauce  
Braised sweet curried lamb shanks with preserved lemon gremolata  
Veal cutlet steak topped with a mushroom, english spinach and white wine sauce  
Pan-fried salmon fillet topped with king prawn, broccolini and garlic chive butter  
Ribeye steak with port mushroom ragout on a potato cake and wilted spinach  
Moroccan chicken breast on spinach and ricotta flan and tomato chutney  
Chicken breast Supreme pocketed with mango and hazelnuts and a mango cream  
Beef scaramouche - eye fillet steak, mushrooms and bacon baked in a puff pastry shell  
Whole baked butterflied barramundi with a creamy prawn and dill brandy sauce

## ALL DESSERTS \$6.00

White chocolate and honeycomb mud cake  
Lemoncurd and Lime Tart  
Fig pudding with butterscotch sauce  
Chocolate rum and raisin pudding  
Tia Maria and sour cream dip with assorted fresh fruit  
Banana and choc chip spring rolls  
Mango, apricot and passionfruit crumble  
Mortal Sin - Triple layered mousse cake  
Mars Bar Cheesecake  
Hazelnut roulade  
White chocolate and toblerone mousse  
Pavlova and fresh fruit salad