
FUNCTIONS PACKAGE



CANAPE MENU

SILVER PACKAGE \$32 PER PERSON

1 x cold selection

4 x Selection A

1 x Selection B

SELECTION A

Zucchini & corn fritters

With rocket, parmesan & tomato chutney

Salt & Pepper calamari

With sweet chilli plum dipping sauce

Mini Pies

(Made fresh in house)

Mini Sausage rolls

(Made fresh in house)

Mini Quiche

(Made fresh in house) *Lorraine or Veg

Buffalo chicken wings

Ranch dressing and sesame

Chicken satay skewers

Pulled pork rolls

With house pickles

Nepalese chicken dumplings

With tomato chutney

Pizza slab

(made fresh to order)

* ham and pineapple, pepperoni and margarita

GOLD PACKAGE \$38 PER PERSON

1 x cold selection

5 x Selection A

2 x Selection B

SELECTION B

Lamb Kofta

With rocket, parmesan & tomato chutney

Thai Beef Salad

Rice noodles & Asian mix

Bolognese Arancini balls

With rocket & parmesan salad topped with aribiata sauce

Fish Cakes

With Dressed asian salad & tomato chutney

Porcini Mushroom Risotto

With fresh parmesan

Red Thai chicken curry

Jasmine rice & crunchy shallots

COLD ITEMS

Smoked salmon crouton

With caper cream cheese

Mini Prawn cocktail

With fresh cocktail sauce

Tiramisu

With Cocoa Powder

Cheese, basil, lavosh & roasted capsicum dip

(Individual serving)

SET MENU

2 COURSE \$60 3 COURSE \$70

CHOOSE 2 FROM EACH COURSE
SERVED ALTERNATE

Bread Roll and Butter

ENTREE

Seafood Plate (hot and cold)

Including Prawns, Oysters and Calamari

Pumpkin & Chickpea Arancini (V)

With Arrabbiata Sauce & rocket Parmesan Salad.

Porcini Mushroom Risotto (v) (gf)

Salt and Pepper Calamari

With Chilli Plum Sauce

Chicken Dumplings

With Tomato Chutney

Thai Beef Salad (GF)

with Rice Noodles & Sprouts

MAIN

Duo of Roast (GF)

With Roast Vegetables and Gravy

Crispy Skin Barramundi (GF)

Cauliflower puree, crushed chat potatoes
and Broccolini

Pan Fried Chicken Supreme

Creamy Chive and Mash Potato
broccolini and red wine jus

Beef Wellington

Bacon, Creamy Chive and Mash Potato
broccolini and red wine jus

Scotch Fillet (GF)

Herbed Chat Potato, Asparagus and Red Wine Jus

Pork Cutlet (GF)

Curried Potatoes, Greens and Red Wine Jus

Grilled Salmon (GF)

Soba Noodles, Bock choy, Edamame Beans,
ponzu dressing

DESSERT

Sticky Date Pudding

With Butterscotch & ice cream

Plum Pudding

With Warm ustad & ice cream

Tiramisu

With Cocoa Powder

Panacotta

With Strawberry Coulis & Fairy Floss

Pavlova (GF)

With Fresh Fruit

- Minimum 40 people
- Menu and price subject to change due to market price and availability
- Surcharge for extra dietary requests



JD's



CELEBRATION OF LIFE MENU

OPTION 1 \$28 PER PERSON

HOT & COLD LUNCH

**Salt and pepper calamari and
fish cocktails**

**House made Gourmet Pies &
Sausage Rolls**

Vegetarian Spring Rolls

**Quiche Lorraine/
Vegetarian Quiche**

Selection of Cake & or Slices

Unlimited Tea & Coffee Station

OPTION 2 \$21 PER PERSON

MORNING & AFTERNOON TEA

Assorted Fresh Cut Sandwiches

Selection of Cake and or Slices

Unlimited Tea & Coffee Station

JD's



TERMS AND CONDITIONS

ROOM HIRE

Room hire payment is required to secure your booking along with the signed Terms and Conditions.

TERMS OF PAYMENT

Catering selections are to be finalised 10 days prior to your event. Final numbers are due 7 days prior. Full payment is to be then made directly to JDs prior to your event date. All bar tabs and private bar payment is to be finalised at the end of the function. Bar packages must be paid prior to the event date at the time of final numbers. The final number is the final number and cannot be reduced on the day if guests do not attend. Dietary requests must be finalised and advised with the final numbers.

CANCELLATION POLICY

All cancellations must be in writing. Room Hire payment refunds will be considered on a case-by-case situation taking COVID into consideration. Catering payments will not be refunded once final numbers are in.

RESPONSIBILITIES AND AGREEMENTS

The organiser is liable financially for any damage to the venue property, whether sustained by their own actions or by their own guests or contractors. We do not permit anything stapled or nailed into our walls or furniture and do not permit confetti or excessive use of candles. Any excessive cleaning will be charged to the organiser.

It is our policy along with best Food Handling Health and Safety Practice that no other catering is to be bought onto the premises apart from celebration cakes unless arranged prior with our Event Manager.

We will not be held responsible for any AV or WIFI issues. It is recommended that all AV is tested prior to your event with the Event Manager.

All prices quoted are GST inclusive where GST is applicable.

Any Security will be advised at the discretion of the venue and charged to the organiser.

RESPONSIBLE SERVICE OF ALCOHOL

Woollooware Golf Club supports the Responsible service of alcohol in accordance with the Registered Clubs Act 1976 and the Liquor Act 2007. We will not serve any intoxicated guests and any guests found intoxicated or acting inappropriately will be asked to leave. Any persons under 18 caught consuming alcohol will be asked to leave immediately and are subject to fines (as is their guardian) by NSW police. The bar will close 15 minutes prior to all functions closing and bottles of wine will not be served in the final hour of the event.





APPLICATION

I have read and agree to the terms and conditions as listed on page 5.

Name.....

Event Name.....

Date.....

Time.....

Function Space.....

Email.....

Phone.....

Address.....

Organiser Signature.....

Date.....

CREDIT CARD AUTHORISATION FORM

The Club requires credit card details for **ALL** events regardless of method of payment. Should full payment not be received 24hr prior to your event the credit card provided will be processed for any funds outstanding.

CARDHOLDER INFORMATION

Name.....

Billing Address.....

State.....Post Code.....

Email Address.....

Phone Number.....

Email.....

CREDIT CARD INFORMATION

Credit card type.....

Mastercard/Visa Number.....

Expiry.....CCV.....