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# FUNCTIONS PACKAGE

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# 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 ariabiata 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)

**JD's**



# 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

**\$32 PER PERSON**

## HOT & COLD LUNCH

**Salt & Pepper Calamari & Fish Cocktails**

**House Made Gourmet Pies & Sausage Rolls**

**Vegetarian Spring Rolls**

**Quiche Lorraine/Vegetarian Quiche**

**Selection of Cake & 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.....