



FUNCTION PACKAGES

JD's





CANAPE MENU

(Minimum 50 guests)

6 ITEMS \$34 | 8 ITEMS \$40

Smoked Salmon Croutons

with caper cream cheese

Zucchini Corn Fritters

with rocket, parmesan and tomato chutney

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

Thai Fish Cakes

with Nam Jim sauce

Bolognese Arancini Balls

topped with arrabbiata sauce or Pumpkin and goats' cheese Arancini Balls

Pork Dim Sims

with soy ginger sauce

Steamed Prawn Gow Gee

with sweet soy sauce

Steamed Vegetable Dumpling

with soy ginger sauce

**Pork Spring Roll or
Vegetarian Spring Roll**

with sweet chilli sauce

ADD \$8 PER ITEM

Thai Beef Salad

Tempura King Prawn Cutlets

Flathead and Chip Party Box

Seafood Mornay Pies

Oysters available on request (market price)

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SET MENU

2 COURSE \$65

3 COURSE \$75

CHOOSE 2 FROM
EACH COURSE
SERVED ALTERNATE

ENTREE

Bread Roll and Butter

Szechuan Spiced Calamari

with chilli, coriander and tartare sauce

Chicken Larb (Thai style) (GF)

with baby gem lettuce

Chicken Liver Pâté

with sweet pickled gherkins, cranberry jam and grilled sourdough

Teriyaki Pork Belly

with fennel and apple slaw

Tuna Ceviche (GF)

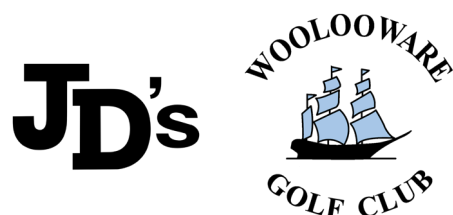
with wasabi mayonnaise and corn chips

Roasted Cauliflower (V)

with cauliflower puree and chimichurri

Burrata Cheese (V)

with peach sauce, honey and grilled sourdough



MAIN COURSE

Crispy Barramundi

with charred broccolini and sauce vierge

300-gram Scotch Fillet (GF) (DF)

with Moroccan spiced crispy chat potatoes, café de paris butter and red wine jus

Shawarma Spiced Lamb Rump

with Hummus, Tabouli and pita bread

Grilled Salmon (GF)

with mushroom risotto and chermoula

Duo Roast (GF)

with roast vegetables and gravy

Duck Breast (GF) (DF)

with pumpkin mash and raspberry sauce

Surf and Turf

300-gram grass fed Rump steak with (3 prawns), creamy garlic sauce, chips and salad

Grilled Pork Cutlet

with potato salad, broccolini and red wine jus

Stuffed Chicken Supreme

Chicken breast with fetta, mushroom & spinach, served with veg and garlic cream sauce

Market Fish

with rice, soy ginger sauce, Bok choy and Asian salad



DESSERT

Sticky Date Pudding

with Butterscotch sauce and ice cream

Plum Pudding

with custard and ice cream

Tiramisu

with cocoa powder

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



CELEBRATION OF LIFE MENU

(Minimum 50 guests)

\$34 PER PERSON

Szechuan Spiced Calamari

with sweet chilli plum sauce

Mini Pies

(Made fresh in house)

Mini Sausage Rolls

(Made fresh in house)

Mini Quiche

(Made fresh in house) *Lorraine or Veg

Pork Dim Sims or Pork Spring Rolls

(steamed or fried)

Scones

with jam and cream

Unlimited Tea and Coffee

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TERMS & 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. Catering payments will not be refunded once final numbers are in.

RESTAURANT BOOKINGS OVER 20 PEOPLE

Credit card information is required for all restaurant bookings over 20 people. A fee of \$25 per person will be deducted from this account should the booked amount of people not turn up on the day. 24 notice is required for all changes and this time frame is subject to change for major events e.g. Mother's Day, Melbourne cup, Band nights etc

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.

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APPLICATION

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☐ 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.....