



# FUNCTIONS

## Seminar

- Tea & Coffee @ \$3.50 per person (1 serve)
- Tea & Coffee @ \$7.00 per person (continuous serves)
- Tea, Coffee, Biscuits @ \$4.00 per person (1 serve)
- Tea, Coffee, Biscuits @ \$8.00 per person (continuous serves)
- Tea, Coffee & Muffins @ \$5.50 per person (1 serve)
- Individual Muffins @ \$4.00
- Scones with Jam & Cream @ \$4.50
- Individual Gluten Free Slice @ \$4.50 per slice
- Individual Sandwiches @ \$4.00 per sandwich
- Individual Fruit Salad @ \$6.50 (GF/Veg)
- Individual Crudites (carrot, celery, cucumber) with hummus \$6.50 (GF/Veg)

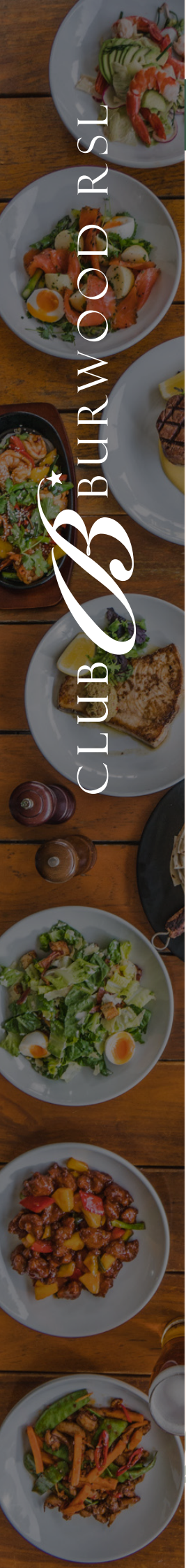
### BASIC PACKAGE

**\$15/person, (minimum requirement of 10 people)**

- Assorted Sandwiches
- Cocktail Pies
- Cocktail Sausage Rolls
- Mini Spring Rolls
- Tea and Coffee

**ADD \$1 PER ITEM TO SWAP PIES/SAUSAGE ROLLS/MINI SPRING ROLL TO MEAT OR VEG PASTIZZI OR FISH COCKTAILS.**  
**ADD \$3 TO SWAP OUT ANY HOT FOOD ITEM FOR MUFFINS.**





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### STANDARD FINGER FOOD

(Served on platters) \$3.00 Selections - 2 items per serve

- Pastry Pies & Tomato Sauce
- Party Sausage Rolls & Tomato Sauce
- Mini Spring Rolls & Chilli Sauce

\$4.00 Selection - 2 items per serve

- Fish Cocktails & Tartare Sauce
- Pastizzi (vegetarian & meat options available)
- Mini Quiche
- Assorted Sandwiches (1 per person)

### SUBSTANTIAL

(Served individually) Cold

- Garden Salad (V) (GF) - \$8
- Rice Paper Roll (2) choose vegetarian (GF), prawn or chicken (min order 15 served on platters) - \$8
- Sushi (4 pcs) choose from salmon, tuna, prawn, California or vegetarian (min order 8 served on platters) - \$8
- Asian Beef Salad (GF) - \$12
- Ceasar Salad - \$12



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### PLATTERS

#### Platters - for 10

- Seasoned potato wedges \$25  
with sour cream and sweet chilli sauce
- Fresh seasonal fruit \$40
- Mezze plate \$50  
with hummus, babaganoush, taramalaslata, olives and crisp bread
- Antipasto \$60  
with marinated vegetables, cured meats, olives, cheese and crisp bread
- Cheese board \$70  
with aged cheddar, gorgonzola, brie, muscatels, walnuts and lavosh

### SALAD PLATTERS

#### \$5 per head, minimum 10 people (\$50):

- Chicken Caesar
- Greek Salad
- Smoked Salmon Salad with lettuce, green beans,  
new potato, egg & black olive dressing
- Asian Beef Salad with papaya, Asian herbs, chilli & Thai dressing

### IMPORTANT POINTS IN REGARDS TO CATERING

- All prices quoted are in Australian dollars and are Goods and Services Tax (GST) inclusive.
- To ensure the best catering for your event, final guaranteed numbers are required by 10:00 am, five (5) business days prior to the start of the event. This includes all function details, final items and quantities etc.
- Club Burwood RSL reserves the right to substitute ingredients according to seasonal availability.

### DIETARY REQUIREMENTS

- Club Burwood RSL can provide vegetarian, vegan, non-lactose, gluten-free and low-carbohydrate meals for function events.
- If meals of this type are required Club Burwood RSL must be informed seven (7) working days prior to the start of the function.
- Any other meal requirements, please discuss with the Club's Manager.