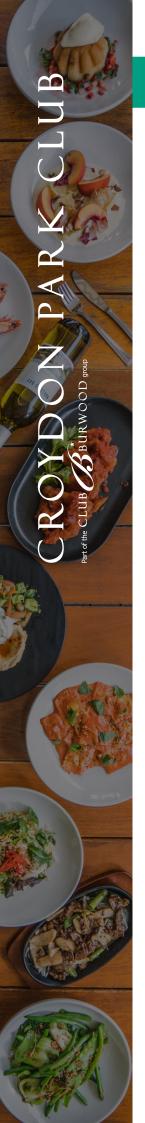


fight & Simple

(Minimum 10 people)

- · Tea & coffee @ \$4.00 Per person (self-serve station)
- Tea, coffee, biscuits @ \$4.50 Per person (1 each + self-serve tea/coffee station)
- · Continuous tea & coffee @ \$8.00 Per person
- · Coffee, mini muffins @ \$6.50 Per person (1 each + self-serve tea/coffee station)
- · Individual mini muffins @ \$3.50 per muffin
- · Individual gluten free slice @ \$5.50 Per slice
- · Individual sandwiches @ \$6.50 Per sandwich (1 sandwich cut in 4)
- · Individual fruit salad @ \$7.00 (GF/veg)





Seminar Packages

BREAKFAST PACKAGE \$12P/P

(Minimum 10 people)

- · Tea and coffee self-serve station
- · Mini muffins x 1 each
- · Biscuits x 1 each
- · Mini quiche x 1 each

SEMINAR PACKAGE \$17P/P

(Minimum 10 people)

- · Tea and coffee self-serve station
- · Assorted sandwiches x 1 each
- · Cocktail pies x 1 each
- · Cocktail sausage rolls x 1 each
- · Mini spring rolls x 2 each

BREAKFAST/LUNCH PACKAGE \$22P/P

(Minimum 10 people)

ON ARRIVAL

- · Tea and coffee self-serve station
- · Mini muffins x 1 each
- · Biscuits x 1 each
- · Mini quiche x 1 each

LUNCH

- · Tea and coffee self-serve station
- · Assorted sandwiches x 1 each
- · Cocktail pies x 1 each
- · Cocktail sausage rolls x 1 each
- · Mini spring rolls x 2 each

SANDWICH FILLINGS:

Mixture of white, brown, and wholegrain breads. GF wraps available (cut in half), add \$1 each.

- · Chicken, lettuce & mayonnaise
- · Leg ham, cheese & tomato
- · Curried egg & lettuce
- · Tuna, lettuce & mayonnaise
- · Shaved turkey breast, avocado & lettuce
- · Salad (tomato, avocado, lettuce, cucumber, carrot & onion)





Feeds 8 - 10 people

- Turkish bread with selection of dips \$30
- · Fruit platter \$40
- · Australian cheese & fruit platter with water crackers \$60
- · Antipasto platter selection of Mediterranean vegetables, cured meat, olives & feta cheese \$60

SALADS (8 - 10 people)

- · Caesar salad \$50
- · Greek salad \$50
- · Garden salad \$50







(Minimum 20 pieces)

\$1.50 SELECTIONS

Below choices \$1.50 per person for each item chosen

- Pastry pies & tomato sauce (1 per person)
- Party sausage rolls & tomato sauce (1 per person)
- Mini spring rolls & chilli sauce (2 per person)

\$2.50 SELECTIONS

Below choices \$2.50 per person for each item chosen (1 per person)

- · Fish cocktails & tartar sauce
- · Mixed mini quiches
- · Crumbed prawn cutlets
- · Salt & pepper squid

\$3.50 SELECTIONS

Below choices \$3.50 per person for each item chosen

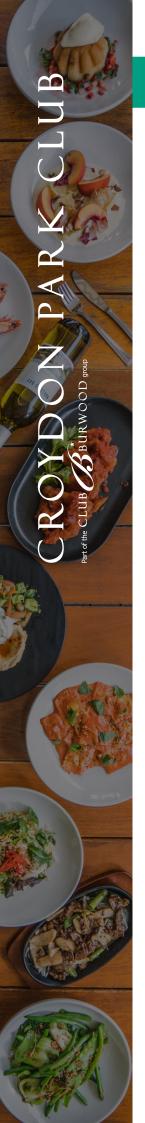
- · Chicken satay sticks (1 per person)
- · Beef satay sticks (1 per person)
- · Duck spring rolls (2 per person)
- · Grilled halloumi & vegetable skewers. (1 per person)

\$6.50 SELECTIONS

Below choices \$6.50 per person for each item chosen

Assorted sandwiches: SANDWICH FILLINGS:
Mixture of white, brown, and whole grain breads.
GF wraps available (cut in half), add \$1 each.

Chicken, lettuce & mayonnaise | Leg ham, cheese, & tomato| Curried egg & lettuce| Tuna, lettuce & mayonnaise | Shaved turkey breast, avocado & lettuce | Salad (tomato, avocado, lettuce, cucumber, carrot & onion)



Sit-Down Meru

(20 people minimum)

2-COURSE MEAL, \$52 P/P: Select EITHER 2 entrees, 2 mains, 2 sides OR 2 mains, 2 sides and 2 desserts 3-COURSE MEAL, \$64 P/P: Select 2 entrees, 2 mains, 2 sides and 2 desserts. Sit-down menus include tea and coffee station.

ENTREES

Choose Two to be Served Alternatively

- · Caesar salad crispy bacon, parmesan, croutons & egg (add prawns, salmon or chicken \$5)
- · Smoked salmon with capers & Spanish onion with honey & Dijon mustard dressing
- · Antipasto plate (cured meat, olives, semidried tomatoes, feta cheese & baguette
- · Prawns & oysters with cocktail sauce & lemon wedge (additional \$5)
- · Mixed share plate (duck spring rolls, tempura prawns & mini veggie spring rolls)

MAINS

Choose Two to be Served Alternatively

- · Lamb cutlets with creamy wild mushroom & rosemary sauce
- · Black angus scotch fillet 100day grain fed
- · Pistachio & herb crusted lamb rump
- · Fennel & white wine Sicilian style sausages
- · Salmon fillet
- · Barramundi fillet
- · Chicken mango stir fry with steamed rice & Asian vegetables.
- · Spaghetti with Mediterranean vegetables with Napolitana sauce

SIDES

Choose Two

- · Roast potato
- · Kumara mash
- Mushy peas
- · Ratatouille
- · Steamed mixed vegetables
- · Sauteed spinach, boc choy, kale

TABLE SAUCES

Choose Two

- · White wine & creamy mushroom
- · Red wine peppercorn
- · Creamy mushroom & rosemary
- · Napolitana
- · Bearnaise

DESSERT

Choose Two to be Served Alternatively

- · Strawberry / lemon cheesecake cup
- · Tiramisu
- · Black forest cake
- · Carrot cake
- · Passionfruit cheesecake

- · Blueberry cheesecake
- · Fruit bowl (GF)
- · Chocolate / caramel mud cake
- · Flourless chocolate mousse (GF)



Buffet Packages

(Minimum 40 people)

All buffet packages include bread rolls, tea & coffee

PACKAGE 1 \$42P/P

Please select

- · 3 Salads
- · 2 Cold platters
- · 2 Hot dishes
- · 1 Side dish
- · 2 Desserts

PACKAGE 2 \$48P/P

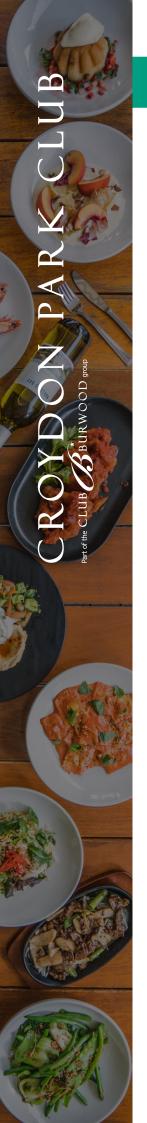
Please select

- · 3 Salads
- · 1 Soup dish
- · 2 Cold platters
- · 2 Hot dishes
- · 2 Sides dishes
- · 2 Desserts

PACKAGE 3 - \$65P/P

Please select

- · Australian fresh prawns or freshly shucked oysters
- · 1 Mixed vegetable and antipasto platter
- · 3 Salads
- · 2 Cold platters
- · 2 Hot dishes
- · 2 Side dishes
- · 2 Desserts



Buffet Packages

(Minimum 40 people)

All buffet packages include bread rolls, tea & coffee

BUFFET MENU ITEMS

Soup Selection

- · Mushroom soup
- · Pumpkin soup
- · Potato & leek soup
- · Chicken & ham soup

Salad Selection

- · Fresh garden salad
- · Potato salad
- · Classic caesar salad

Cold Platters Selection

- · Slow roasted pork loin
- · Mediterranean meat selection
- · Double smoked leg ham
- · Roasted lamb leg
- · Vegetable antipasto

Side Dishes

- · Plain steamed rice
- · Fried rice
- · Potato au gratin

Hot Food

- Roast lamb, beef or pork with your choice of mushroom/pepper/gravy sauce
- · Chunky beef & mushroom stew
- · Spicy beef curry
- · Chicken cacciatore (in tomato sauce, vegetables & herbs)
- · Baked barramundi with garlic lemon herb sauce
- · Baked salmon with bearnaise sauce
- · Stir-fried chicken with sweet mango chilli sauce
- · Indian butter chicken

- Mediterranean vegetable & kidney bean soup
- · Pea & ham soup
- · Fattoush salad
- · Creamy pasta salad
- · Coleslaw salad
- · Smoked salmon with dill, cream cheese & capers
- · Smoked turkey slices with cranberry, parsley & cherry tomatoes
- · Roasted potato, pumpkin & carrots
- · Stir-fried seasonal vegetable with soy sauce
- · Steamed seasonal vegetables
- · Crispy skin pork belly with hoisin sauce
- · Pork spare ribs with smokey bbg sauce
- · Stir-fried hokkien noodles with vegetable
- · Stir-fried market green vegetables with garlic & soy
- · Ratatouille (classic mediterranean vegetables stewed in tomato sauce)
- Grilled eggplant parmigiana, potato, tomato & basil finished with béchamel sauce
- · Mongolian lamb or beef



Buffet Packages

(Minimum 40 people)

All buffet packages include bread rolls, tea & coffee

BUFFET MENU ITEMS

Desserts

- · Apple crumble
- · Carrot cake
- · Passionfruit cheesecake

- · Chocolate mud cake
- · Red Velvet cake
- · Double chocolate fudge cake

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.
- Croydon Park Club reserves the right to substitute ingredients according to seasonal availability.

Dietary Requirements

- · Croydon Park Club can provide vegetarian, vegan, non-lactose, gluten-free and low-carbohydrate meals for function events upon request.
- · If meals of this type are required Croydon Park Club must be informed five (5) working days prior to the start of the function.
- · Any other meals requirements, please discuss with the Club's manager for options.