

FUNCTIONS

A la Carte Packages for Lunch or Dinner

Package #1 @ \$51.00 per person:

- 2 Course Set Lunch/Dinner Menu
- Tea, Coffee, bread rolls

Package #2 @ \$61.00 per person:

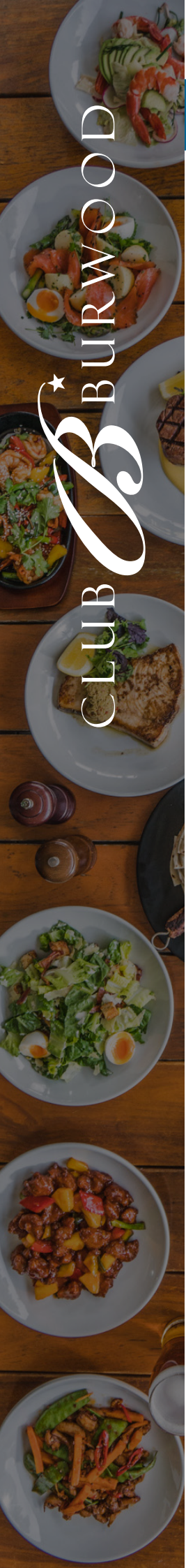
- 3 Course Set Lunch/Dinner Menu
- Tea, Coffee, bread rolls

Package #3 @ \$71.00 per person:

- Platter of Australian Cooked Prawns and Sydney Rock Oysters serve per Table
- Platter of Deep-fried Calamari Rings served per Table
- 3 Course Set Lunch/Dinner Menu
- Tea, Coffee, bread rolls

Extra \$9 per person option to add for each package:

- Chef's selection pre-dinner canapes served upon guests arrival



FUNCTIONS

ENTREE

Choose Two to be Served Alternatively

- Asparagus wrapped prosciutto, 63-degree egg and hollandaise sauce.
- Crumbed goat cheese, roasted beetroot, candied walnuts, semi dried tomato, pumpkin and balsamic glazed (V)
- Homemade cheese burger spring rolls with tomato chutney
- Assorted cured meats, cornichon, chutney and crisp bread
- Forrest mushroom risotto topped with brie cheese (V) (GF)
- Pan fried potato gnocchi, spinach, 3 cheese sauce and parmesan wafer (V)
- Poached salmon, fennel & celeriac remoulade, confit cherry tomato
- Grilled prawn, avocado, cherry tomato, onion and honey mustard dressing
- Grilled lamb cutlet, pine nuts, mint, cucumber, roasted pumpkin and pesto dressing

MAINS

Choose Mixed Salad or Steamed Vegetables to be served to each table

Choose Two to be Served Alternatively

- Almond lemon dill crusted barramundi, warm potato, green beans, olives and tomato salsa
- Spiced cured lamb rump, braised lentil, broccolini and red wine sauce
- Sirloin steak, mushroom ragu, potato gratin, butter beans and red wine sauce
- Oven roasted salmon, cauliflower puree, almond beans and capers tomato salsa (GF)
- Oven roasted snapper, roasted fennel, parmesan mash and romesco sauce (GF)
- Roasted pork loin, pumpkin ginger puree, caramelised apple, gravy and crackling
- Chicken Saltimbocca filled semi dried tomato tapenade, sage, prosciutto, mash potato, broccolini and gravy
- Chicken supreme filled with brie cheese, semi dried tomato, creamy mash potato, green beans and chicken gravy
- Roasted pumpkin, pea risotto topped with parmesan and pine nuts (V) (GF)

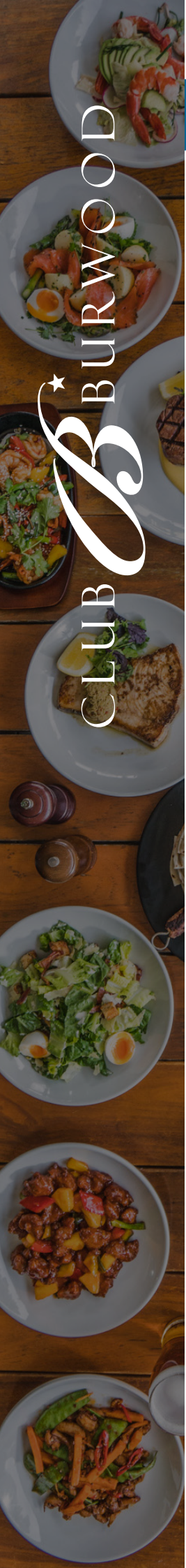
DESSERT

Choose Two to be Served Alternatively

- Passion fruit cheesecake with strawberry & fresh cream
- Triple-layer chocolate mousse with strawberry & fresh cream
- Black forest cake with strawberry & fresh cream
- Rich chocolate mud cake with strawberry & fresh cream
- Tiramisu with strawberry & fresh cream
- Baked apple strudel with strawberry & fresh cream
- Sticky date pudding with caramel sauce

Or (only one item below to be served to table centre)

- Australian cheese platter with dried fruit and water crackers



FUNCTIONS

KIDS PACKAGE

(From 6 to 12 Years) \$18.00 per child

Selection of Soft Drinks - Cola, Lemonade, Lemon Squash, Orange Juice
(one drink per child)

Selection of One of the Following: (Please choose one item)

- Spaghetti bolognese
- Cheese and tomato pizza
- Mini battered fish with chips or mixed salad
- Chicken nuggets (6) with chips or mixed salad
- Mini steak with mash and steam vegetables

Dessert - Ice cream with flavoured topping

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, three (3) business days prior to the start of the event. This includes all function details, final items and quantities etc.
- Club Burwood reserves the right to substitute ingredients according to seasonal availability.

Dietary Requirements

- Club Burwood can provide vegetarian, vegan, non-lactose, gluten-free and low-carbohydrate meals for function events.
- If meals of this type require Club Burwood must be informed three (3) working days prior to the start of the function.
- Any other meals requirements, please discuss with the Club's manager for options.