



FUNCTIONS

Buffet

STANDARD BUFFET

\$55/Head, (minimum 50 guests)

- All served with assorted artisanal breads & cultured butter
- Choices of 3 dishes from carvery, 4 dishes from the salads & 2 desserts

PREMIUM BUFFET

\$60/Head, (minimum 50 guests)

- All served with assorted artisanal breads & cultured butter
- Choices of 4 dishes from carvery, 4 dishes from the salads & 2 desserts

DELUXE BUFFET

\$70/Head, (minimum 50 guests)

- All served with assorted artisanal breads & cultured butter
- Choices of 4 dishes from carvery, 4 dishes from the salads
- Freshly shucked Sydney Rock oysters (A)
- Seasonal fruit platter & 3 desserts

GOLD BUFFET

\$80/Head, (minimum 50 guests)

- All served with assorted artisanal breads & cultured butter
- Choices of 4 dishes from carvery, 4 dishes from the salads
- Freshly shucked Sydney Rock oysters (A), poached Yamba prawns (A) & smoked salmon (M)
- Seasonal fruit platter & 3 desserts



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CARVERY

- **Glazed leg ham** - honey - stout - cloves
- **Roasted Aged beef sirloin** - mustard - black pepper
- **Rolled turkey breast** - thyme stuffing
- **Roasted free range chicken** - paprika - garlic - lemon
- **Lamb four quarter** - Ras el Honout - pomegranate
- **Whole salmon (A)** - hollandaise - dill
- **Whole bakes snapper (M)** - fennel - rock salt
- **Whole baked barramundi (A)** - lemon myrtle - pepper berry
- **Wagyu beef brisket** - old bay spice - brown sugar
- **Pork sausage** - fennel - spice
- **Beef sausage** - onion
- **Chorizo** - pork - chilli - paprika

SALADS

- **Four bean** - mayonnaise - mint - parsley
- **Mixed leaf** - lemon dressing - radish
- **Warm kipfler potato** - rosemary - garlic - shallot
- **Slaw - shredded cabbage** - carrot - shallot - aioli
- **Caesar** - baby cos - bacon - croutons - parmesan - egg - anchovy mayo
- **Roasted root vegetables** - thyme - rosemary - garlic
- **Cous cous** - pumpkin - almonds - spinach - olive oil
- **Tabouli** - chopped parsley - bulgur - tomato - lemon juice
- **Chopped salad** - iceberg - chives - dill - olive dressing
- **Greek** - vine ripe tomato - cucumber - red onion - capsicum - feta

DESSERTS

- **Pavlova** - cream - meringue - fresh fruit
- **Orange tea cake** - vanilla crème fraiche
- **Classic trifle** - cream - jelly - sponge - liquor
- **Genoise sponge** - raspberry jam - chantilly cream
- **Black forrest** - chocolate - cherries - cream
- **Banoffi** - bananas - dulce de leche - digestive biscuits
- **Seasonal fruit platter** - local honey - natural yoghurt



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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 10:00am, 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 functions 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 meals requirements, please discuss with the Event's Manager for options.