

FUNCTIONS

Light & 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)



FUNCTIONS

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 (I), lettuce & mayonnaise
- Shaved turkey breast, avocado & lettuce
- Salad (tomato, avocado, lettuce, cucumber, carrot & onion)

FUNCTIONS

Platters

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



FUNCTIONS

Custom Platters

(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)

\$1.50 SELECTIONS

BELOW CHOICES \$2.50 PER PERSON FOR EACH ITEM CHOSEN (1 PER PERSON)

- Fish cocktails (I) & tartar sauce
- Mixed mini quiches
- Crumbed prawn cutlets (I)
- Salt & pepper squid (I)

\$3.50 SELECTIONS

BELOW CHOICES \$3.50 PER PERSON FOR EACH ITEM CHOSEN

ON ARRIVAL

- 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 (I), lettuce & mayonnaise | Shaved turkey breast, avocado & lettuce | Salad (tomato, avocado, lettuce, cucumber, carrot & onion)

FUNCTIONS

Sit-Down Menu

(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 (I), salmon (A) or chicken \$5)
- Smoked salmon (A) with capers & Spanish onion with honey & Dijon mustard dressing
- Antipasto plate (cured meat, olives, semidried tomatoes, feta cheese & baguette)
- Prawns (A) & oysters (A) with cocktail sauce & lemon wedge (additional \$5)
- Mixed share plate (duck spring rolls, tempura prawns (I) & 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 (A)
- Barramundi fillet (A)
- 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
- Sautéed 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

- Tiramisu
- Carrot cake
- Passionfruit cheesecake
- Red Velvet Slice
- Vanilla Slice
- Choc Hazelnut Slice
- Blueberry cheesecake
- Fruit bowl (GF)
- Chocolate / caramel mud cake

FUNCTIONS

Buffet Packages

(Minimum 40 people)

All buffet packages include bread rolls, tea & coffee

CLASSIC BUFFET \$52P/P

PLEASE SELECT

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

SIGNATURE BUFFET \$59P/P

PLEASE SELECT

- 3 Salads
- 2 Cold platters
- 2 Hot dishes
- 2 Sides dishes
- 2 Desserts

PREMIUM SEAFOOD BUFFET - \$70P/P

PLEASE SELECT

- Fresh prawns (A) or freshly shucked oysters (A)
- 1 Mixed vegetable and antipasto platter
- 3 Salads
- 2 Cold platters
- 2 Hot dishes
- 2 Side dishes
- 2 Desserts

FUNCTIONS

Buffet Packages

(Minimum 40 people)

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SALAD SELECTION

- Fresh garden salad
- Potato salad
- Classic caesar salad
- Fattoush salad
- Creamy pasta salad
- Coleslaw salad

COLD PLATTERS SELECTION

- Slow roasted pork loin
- Mediterranean meat selection
- Double smoked leg ham
- Roasted lamb leg
- Vegetable antipasto
- Smoked salmon (A) with dill, cream cheese & capers
- Smoked turkey slices with cranberry, parsley & cherry tomatoes

SIDE DISHES

- Plain steamed rice
- Fried rice
- Potato au gratin
- Roasted potato, pumpkin & carrots

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 (A) with garlic lemon herb sauce
- Baked salmon (A) with bearnaise sauce
- Stir-fried chicken with sweet mango chilli sauce
- Indian butter chicken
- Crispy skin pork belly with hoisin sauce
- Pork spare ribs with smokey bbq sauce
- Stir-fried hokkien noodles with vegetable
- Stir-fried market green vegetables with garlic & soy
- Mongolian lamb or beef
- Vegetable Lasagne

FUNCTIONS

Buffet Packages

(Minimum 40 people)

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BUFFET MENU ITEMS

DESSERTS

- Apple crumble
- Carrot cake
- Passionfruit cheesecake
- Blueberry Cheesecake
- Chocolate mud cake
- Red Velvet 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.