



FUNCTIONS

Seminar

- Tea & Coffee @ \$4.00 per person (1 serve)
- Tea & Coffee @ \$8.00 per person (continuous serves)
- Tea, Coffee, Biscuits @ \$5.00 per person (1 serve)
- Tea, Coffee, Biscuits @ \$9.00 per person (continuous serves)
- Tea, Coffee & Muffins @ \$6.50 per person (1 serve)
- Individual Muffins @ \$4.00
- Scones with Jam & Cream @ \$4.50
- Individual Gluten Free Slice @ \$4.50 per slice
- Individual Sandwiches @ \$5.00 per sandwich
- Individual Wraps @ \$5.50
- Individual Fruit Salad @ \$9.00 (GF/Veg)
- Individual Crudites (carrot, celery, cucumber) with hummus \$6.50 (GF/Veg)

BASIC PACKAGE

\$16/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 & Sweet Chilli Sauce

\$4.00 Selection - 2 items per serve

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

PLATTERS

Platters

- Sushi - 30 pcs per selection \$75
choose from salmon (M), tuna (M), prawn (M), Californian, vegetarian with soy sauce
- Rice Paper Rolls (GF) \$75
20 pcs per selection - choose from prawn (M), chicken or vegetarian
- Lamb Kofta Skewers - 50 pcs \$150
- Pork Belly (GF), Beef or Chicken Skewers, 25 pcs per selection \$75
- Arancini (veg) - 40 pcs \$120
- Croquette 40 pcs per selection \$190
choose from pumpkin (vegan & GF), mushroom (v), pea zucchini pepita (vegan & GF) chorizo, crab meat (M), pork cheese
- Seasoned potato wedges (10pp) \$25
with sour cream and sweet chilli sauce
- Fresh seasonal fruit (10pp) \$60
- Mezze plate (10pp) \$50
with hummus, babaganoush, taramalaslata, olives and crisp bread
- Antipasto (10pp) \$60
with marinated vegetables, cured meats, olives, cheese and crisp bread
- Cheese board (10pp) \$70
with aged cheddar, gorgonzola, brie, muscatels, walnuts and lavosh



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SALAD PLATTERS

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

- Caesar Salad
- Greek Salad
- Garden Salad

DESSERT / CAKE PLATTERS

- Individual Macaroons - \$2.50
- Individual Chocolate Éclair - \$4
- Individual Canoli - \$4

SLAB CAKES

Minimum 30 pieces per cake at \$4.50 per slice (\$135) you can choose between

- Banana Cake
- Carrot Cake
- Chocolate 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.
- 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.
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