

FUNCTION PACKAGES



AINSLIE FOOTBALL & SOCIAL CLUB



BREAKFAST

Package One

Chilled juice
Tea and Coffee
Egg and bacon roll

\$15.00 per person

Package Two

Chilled juice
Tea and Coffee
Warm ham & cheese croissants
Scones with jam & cream
Assorted danishes
Assorted cookies
Sliced seasonal fruits

\$25 per person

Package Three

Chilled juice
Tea and Coffee
Sliced seasonal fruits
Selection of danish pastries
Scrambled eggs
Grilled bacon
Chipolata sausages
Hash browns
Grilled tomato

\$25 Buffet style per person

\$30 Plated to table per person



CANAPES

Cold

Natural oyster with a bloody mary dressing (2pc)	\$5.00
Poached prawn cutlet with thai dipping sauce (2pc) (g/f)	\$5.00
Smoked salmon, asparagus & beetroot cream cheese rolls (1pc) (g/f)	\$2.50
Watermelon, bononcini & basil skewers (1pc) (g/f) (v)	\$2.00

Hot

Peruvian chicken skewers (2pc)	\$4.00
Vegetable spring rolls (3pc) (v)	\$2.00
Chilli squid (2pc)	\$4.00
Cheese and spinach triangles (2pc) (v)	\$3.00
Mini minted lamb rolls (2pc)	\$4.00
Cocktail gourmet party pies (2pc)	\$3.00
Panko prawns (2pc)	\$4.00
Indian vegetable samosa (3pc) (v)	\$2.00
Gyoza prawns (2pc)	\$3.00
Lamb kofta (2pc)	\$5.00
BBQ chicken wings (2pc)	\$6.00



BANQUET MENU

LUNCH OR DINNER AVAILABLE

OPTIONS

2 Course Menu selection \$42.00 per person

3 Course Menu selection \$52.00 per person

Individually crafted plates served as either 1 choice or alternate choice of 2 per course.
All functions include a freshly baked roll and butter.

Entree

Roast pumpkin soup with sour cream & chives **(v) (g/f)**

Warm caramelised onion, leek and goats cheese tart served with a rocket and cherry tomato salad **(v)**

Antipasto Plate of Salami, Prosciutto, Olives, Feta Cheese and marinated Vegetables

Poached Australian tiger prawns with a lemon and oil glazed rocket salad and caper, dill & sour Cream relish **(g/f)**

Thai beef salad with crispy noodles and nam jim dressing

Roasted pumpkin, beetroot and feta salad with caramelized walnuts and a balsamic dressing **(v) (g/f)**

Main

Oven roasted chicken breast served with sweet potato mash and green beans. Finished with a white wine and tarragon sauce

Chargrilled medium 200g angus grain-fed rostbiff (cut) rump, finished with a Red wine jus and served with truffle mashed potato and steamed asparagus spears **(g/f)**

Oven roasted atlantic salmon finished with a tomato and caper salsa and served with pea mash and carrot crisps **(g/f)**

Char grilled pork cutlet served with sweet potato mash, green beans and finished with a creamy wild mushroom sauce **(g/f)**

Oven roasted duck breast finished with a plum reduction and served with beetroot mash and green beans **(g/f)**

Ratatouille stuffed field mushroom finished with provolone cheese and served on a bed of wilted spinach and roasted Potato **(v) (g/f)**



Kids Meals

Mains

Grilled Chicken

Beer Battered Fish

Chicken Nuggets

Pasta Bolognaise

All mains are served with chips, vegetables or salad

Dessert

Bowl of vanilla ice cream

Chocolate brownie with ice cream

\$15 per person

Dessert

Warm chocolate brownie with chocolate sauce & berry coulis

French citrus tart filled with a citrus crème with berry coulis

Smooth blueberry/raspberry cheesecake served with cream and berry coulis

Orange, almond and poppy seed cake **(g/f) (d/f)**

Sticky date pudding with toffee sauce and chantilly cream

Platters

Platter of mini boutique desserts **\$75.00**

Seasonal fruit platter **\$75.00**

Cheese platter with crackers & dried fruit **\$90.00**

Antipasto platter **\$90.00**

Serves 10 people per platter



NOTE: All special dietary requirements will be catered for if advised with final numbers.

