

# 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  
Omelette  
Grilled bacon  
Chipolata sausages  
Hash browns  
Grilled tomato

*\$20 Buffet style per person*

*\$25 Plated to table per person*



# CANAPES

## Cold

Sushi	\$3.00
Poached prawn cutlet with thai dipping sauce <b>(2pc) (g/f)</b>	\$5.00
Smoked salmon, avocado & beetroot relish on pumpernickel bread <b>(1pc)</b> <b>(g/f)</b>	\$2.50
Watermelon, bononcini & basil skewers <b>(1pc) (g/f) (v)</b>	\$2.00

## Hot

Peruvian chicken skewers <b>(2pc)</b>	\$4.00
Vegetable spring rolls <b>(3pc) (v)</b>	\$2.00
Chilli squid <b>(2pc)</b>	\$4.00
Cheese and spinach triangles <b>(2pc)</b> <b>(v)</b>	\$3.00
Mini minted lamb rolls <b>(2pc)</b>	\$4.00
Cocktail gourmet party pies <b>(2pc)</b>	\$3.00
Panko prawns <b>(2pc)</b>	\$4.00
Indian vegetable samosa <b>(3pc) (v)</b>	\$2.00
Gyoza prawns <b>(2pc)</b>	\$3.00
Lamb kofta <b>(2pc)</b>	\$5.00
BBQ chicken wings <b>(2pc)</b>	\$6.00
Fish taco <b>(1pc)</b>	\$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

Soup of the Day **(v) (g/f)**

Risotto of the Day **(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

Deconstructed prawn cocktail **(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 **All served with steamed seasonal greens**

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

Chargrilled medium 200g angus grain-fed rump, finished with a red wine jus and served with truffle mashed potato **(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 steak served with chive and potato mash and finished with an apple sauce and jus **(g/f)**

Oven roasted duck breast finished with a orange and honey sauce and served with mash potatoes **(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

6 inch Pizza

*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, vanilla ice cream & 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.

