

Functions

A la Carte Packages for Lunch or Dinner

(Please note: 15% Surcharge on food and beverage applies on Public holidays)

Package #1 @ \$ 40.00 per person

- 2 Course Set Lunch/Dinner Menu
- Tea, Coffee, bread rolls

Package #2 \$50.00 per person

- 3 Course Set Lunch/Dinner Menu
- Tea, Coffee, bread rolls

Package #3 @ \$60.00 per person

- Platter of Australian Cooked Prawns and Sydney Rock Oysters serve per Table
- Platter of Deep-fried Calamari Rings served per Table
- 3 Course Set Lunch/Dinner Menu
- Tea, Coffee, bread rolls

Extra \$5 per person option to add for each package

- Chef's selection pre-dinner canapes served upon guests arrival

Functions

Please select items from the following Lunch/Dinner Menu options;

Entree

Choose Two to be Served Alternatively

- Traditional Caesar salad with bacon, croutons and parmesan cheese
- Tandoori chicken with fresh green salad and mint yoghurt
- Chargrilled beef with fresh green salad and sweet dressing
- Antipasto plate with smoked salmon, prosciutto, grilled vegetables
- Forrest mushroom risotto with aged parmesan and wilted spinach
- Pumpkin ravioli with roasted tomato and fresh basil sauce
- Smoked salmon in a bed of mixed leaves, cherry tomato and onion
- Prawn Caesar Salad with bacon, crouton and parmesan cheese
- Lamb Salad with pine nuts, sundried tomato, onion and balsamic glaze

Mains

Choose Mixed Salad or Steamed Vegetables to be served to each table

Choose Two to be Served Alternatively

- Grilled barramundi with potato au gratin and hollandaise sauce
- Roasted lamb Rack with braised French lentils and rosemary jus
- Moroccan seasoned Lamb Rump with mash and gravy sauce
- Sirloin steak with mushroom cup filled with duxelle and gravy sauce
- Pan-roasted Tasmanian salmon with roasted potatoes & béarnaise sauce
- Pan roasted Snapper with slow roasted tomatoes, roasted potatoes and hollandaise sauce
- BBQ pork ribs glazed with chips
- Tandoori marinated chicken supreme with cous cous
- Grilled Chicken Breast with mash potato and gravy sauce

Dessert

Choose Two to be Served Alternatively

- Passion fruit cheesecake with strawberry & fresh cream
- Triple-layer chocolate mousse with strawberry & fresh cream
- Black forest cake with strawberry & fresh cream
- Rich chocolate mud cake with strawberry & fresh cream
- Tiramisu with strawberry & fresh cream
- Baked apple strudel with strawberry & fresh cream
- Sticky date pudding with caramel sauce

OR (only one item below to be served to table centre)

- Australian cheese platter with dried fruit and water crackers

CLUB BURWOOD

Functions

Kids Package (From 6 to 12 Years) \$18.00 per child

(Please note that a 15% surcharge on Food & Beverage applies on Public Holidays)

Selection of Soft Drinks - Cola, Lemonade, Lemon Squash, Orange Juice (one drink per child)

Selection of One of the Following: (Please choose one item)

- Spaghetti bolognese
- Cheese and tomato pizza
- Mini battered fish with chips or mixed salad
- Chicken nuggets (6) with chips or mixed salad
- Mini steak with mash and steam vegetables

Dessert - Ice cream with flavoured topping

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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 10:00 am, three (3) business days prior to the start of the event. This includes all function details, final items and quantities etc.
- Club Burwood reserves the right to substitute ingredients according to seasonal availability.

Dietary Requirements

- Club Burwood can provide vegetarian, vegan, non-lactose, gluten-free and low-carbohydrate meals for function events.
- If meals of this type require Club Burwood must be informed three (3) working days prior to the start of the function.
- Any other meals requirements, please discuss with the Club's manager for options.