

Festive Functions at the Club



Celebrate with your friends and colleagues this Christmas at the Club.

The Club is the ideal venue to hold your festive season function.

Our rooms are contemporarily appointed, with all the modern conveniences.

Our prestigious Canterbury Room is the largest function room at the Club, perfectly suited to accommodate up to 160 guests for a sit-down meal, or 200 guests for a cocktail event.

The Club also has three smaller meeting rooms and an outside terrace area which are suited to more intimate and personal events.

Our kitchen offers modern Christmas menus with all the trimmings, to ensure that your function's guests are well looked after. Our Chef sources only the freshest, seasonal produce to provide a menu which is perfectly tailored to your functions requirements.

We look forward to assisting you with your Christmas event.

2017

Sit-Down Menu

Entrée

Honey Roasted Pumpkin (GF)

Antipasto Share Platter (2 per Table)

a selection of cured meats and condiments with breads and croutes

Calamari Salad (GF)

zesty crumbed calamari strips on a mixed leaf salad with micro greens and lemon aioli

Summer Vegetable & Goats Cheese Frittata

mix of peas, beans, spring onions and broccolini, baked with egg, mint and goats cheese, served with a green salad, fresh mint, parmesan and olive oil

Main

Traditional Roast Turkey & Ham | succulent turkey breast and double smoked Virginian ham, accompanied with roasted herb potatoes, seasonal vegetables and a cranberry port wine jus

Crusted Salmon Fillet | with a macadamia and herb crust, potato mash, beans and a lime burre blanc

Eye Fillet | seasoned with oak smoked sea salt, char-grilled medium rare, on potato mash with roasted field mushrooms, broccolini and a shiraz jus

Pesto Chicken | chicken supreme with a red tomato pesto and cream sauce, served on mash potato with green beans

Spinach & Ricotta Ravioli | with a roasted pumpkin and lemon cream sauce, shaved parmesan and olive oil
(Vegetarian Option)

Dessert

Traditional Christmas Pudding | served with brandy custard, cream and fresh berries

Lemon Tart | with lemon curd, cream and fresh berries

Baileys Cheesecake | with cream and caramel sauce

Complimentary Inclusions

- Christmas Themed Decorations
- Individual Christmas Crackers
- Bread Rolls
- Tea and Coffee Station
- Table Linen
- Room Hire* *Minimum Numbers Apply.*

from **\$36.90** per person
Two Course

1 Entrée and 2 Mains or
2 Mains and 1 Dessert

from **\$41.90** per person
Three Course

1 Entrée , 2 Mains and 1 Dessert

Please note that when two options are chosen per course, meals will be served alternating 50/50 to guests. Pricing for alternating entree and dessert also available upon request.

Special dietary requirements can be catered for upon request. *Please speak to our Function Manager for more details.



Please speak to our Function Manager to arrange a room inspection, discuss menu options or to book your Christmas function.

(GF) Gluten Free (GF*) Dish may be prepared as gluten free

(V) Vegetarian (V*) Dish may be prepared as vegetarian

Please Note: All ingredients may not be listed in descriptions. Notify staff on confirmation of menu of any allergies or aversions guests may have

2017

Cocktail Menu

Finger Food Selection

Choose 3 items from the Finger Food Selection
2 pieces of each, per guest, will be served

- **Angus Meat Balls**
with chipotle BBQ sauce
- **Spring Rolls (V*)**
- **Cocktail Sausage Rolls**
- **Vegetarian Quiches (V)**
Choose from Spinach and fetta, or Pumpkin and fetta
- **Assorted Gourmet Pies**
Chef's Selection offering a variety of fillings

Hand Held Selection

Choose 2 items from the Hand Held Selection
1 piece of each, per guest, will be served

- **Beef Curry** slow cooked beef rendang on rice
- **Chicken Tenderloins** coated in a house made peanut sauce
- **Fish Goujons** crumbed in lemon pepper crumb with chips and lemon
- **Pork Sliders** with smokey BBQ sauce, creamy slaw in a toasted brioche bun
- **Calamari Strips** with our signature zesty crumb and served with lemon
- **Vegetarian Pasta Bake** seasonal vegetables and penne pasta, bound with tomato, herbs and topped with a cheesy crust

Christmas Confections

Chef's selection of one festive sweet item per person. Variety dependant on function numbers

Complimentary Inclusions

- Christmas Themed Decorations
- Individual Christmas Crackers
- Tea and Coffee Station
- Table Linen
- Room Hire* Minimum Numbers Apply.

\$29.90
per person

Optional Additions

The following items are designed to complement the cocktail menu on the left. Please note that suggested catering amounts are guides only. Please discuss your groups individual requirement with our Function Manager.

Artisan Cheese Board \$160.0
(suitable for 50 guests)

Premium selection of Australian cheeses including brie, cheddar and blue, accompanied by dried fruit, nuts, quince paste, crusty breads, croutés and crackers

Chocolate Indulgence Platter \$160.0
(suitable for 50 guests)

An array of the following: chocolate éclair, white chocolate tart, dark chocolate mousse, chocolate dipped strawberries, mini chocolate profiteroles, and truffles

Assorted Dip & Antipasto Platter \$50.0
(suitable for 15 guests)

Selection of cured meats, condiments, dips and breads, served with Turkish bread

Nibbles \$50.0

A selection of savoury crisps, crackers, nuts and sweets

Festive Lolly Buffet \$200.0
(suitable for 70 guests)

Christmas themed buffet with an assortment of sweets, lollies and confections

DJ \$480.0 / 5 Hours

Your entertainment sets the tempo and ambiance for your event. Club Kilsyth has its own, professional House DJ.

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(V) Vegetarian (V*) Dish may be prepared as vegetarian

Please Note: All dietary requirements can be catered for, please discuss with our Function Manager for a range of options. All ingredients may not be listed in descriptions. Notify staff on confirmation of menu of any allergies or aversions guests may have

2017