



eat • drink • enjoy

# Function Packages



**We are delighted to have this opportunity to present our function packages to you. Our catering and staff will be with you every step of the way ensuring your special occasion is an outstanding success.**

On point Catering Solutions approaches each private function as a special event and we will ensure that your function is truly memorable. We will have our functions coordinator with you every step of the way to ensure your function is a success.

We can accommodate but are not limited to conference packages, three course meals, cocktail parties, buffets and can create specialised functions to suite your needs if required.

Please review our Functions Packages if you have any queries, please contact our functions staff. We look forward to hosting your event.





# Breakfast Package One

**\$28pp minimum of 30 guests**

Fresh orange juice

Poached free range eggs with blistered cherry tomatoes, hash browns, gourmet beef sausages, sautéed mushrooms and toasted wood fired bread

Freshly brewed coffee and tea

A selection of gourmet biscuits

Children aged  
5 - 12 years  
will be charged at  
half the adult rate.



# Breakfast Package Two

**\$34pp minimum of 30 guests**

Fresh orange juice

## **SELECTION OF:**

Danish pastries or freshly baked muffins or croissants

Fresh seasonal fruit plater

Selection of boutique preserves

Poached free range eggs with grilled tomatoes, potato rosti, gourmet beef sausages, sautéed mushrooms and toasted wood fired bread

Freshly brewed coffee and tea

A selection of gourmet biscuits



# Canapé Packages

## Selection Menu One

\$25pp

Gourmet meat pies with tomato sauce  
Gourmet sausage rolls with barbeque sauce  
Crumbed chicken tenderloins with garlic aioli  
Vegetable spring rolls with sweet chilli sauce  
Tempura battered fish fillets with herb mayonnaise

## Selection Menu Two

\$30pp

Satay chicken skewers with peanut sauce  
Smoked salmon, garlic crouton and dill mayonnaise  
Selection of individual quiches  
Pulled pork on crouton with smoked aioli  
Salt and pepper squid with lemon aioli  
Coconut crumbed prawn cutlet with fresh lemon



# Canapé Menu

## Cold Canapés

Smoked salmon blini with cream cheese and dill **6.0**

Blue swimmer crab with chive crouton **6.0**

Goats cheese and caramelised onion tartlet **5.5**

Tomato bruschetta on sourdough with fresh basil and balsamic  
glaze **5.5**

Salmon ceviche with avocado, tomato salsa and lime juice **6.0**

Roast beef rice paper rolls with Asian vegetables, hoi sin sauce  
and sesame seeds **5.5**

Falafel wrapped in cucumber ribbons topped with hummus **5.5**

Pulled pork on crouton with smoked aioli **5.5**

**When selecting your canapé menu a minimum of 30 people and 6 varieties are required**



# Canapé Menu

## Hot Canapés

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Pork Sumi with fusion dipping sauce **5.5**

Roast duck and pork spring rolls with plumb sauce **5.5**

Macaroni cheese croquettes with ranch dipping sauce **5.5**

Crispy Buffalo wings with ranch sauce **5.5**

Pumpkin arancini with smoked aioli and shaved grana padano **5.5**

Mini beef burger with caramelised onion and cheddar cheese **6.5**

Mini chicken burger with tomato relish and roast garlic aioli **6.5**

Satay chicken skewers with peanut sauce **5.5**

Selection of individual quiches **5.5**

Rustic gourmet homemade pies **5.5**

Vegetable korma curry party pie **5.5**

Cauliflower popcorn with chipotle aioli dipping sauce **5.5**

Jalapeno cheese bombs with sour cream **5.5**

Gourmet sausage rolls and tomato sauce **5.5**

Assorted homemade cocktail pizzas **5.5**

Crumbed chicken tenderloins and aioli **5.5**

Lamb kofta skewers with mint yoghurt **5.5**

Salt and pepper squid with lemon aioli **5.5**

Grilled prawn and chorizo skewer with chipotle sauce **6.0**

Coconut crumbed prawn cutlets with fresh lemon **6.0**

Spicy prawn crunch with sweet chilli sauce **6.0**

Tempura fish fillets with herb mayonnaise **5.5**



**When selecting your canapé menu a minimum of 30 people and 6 varieties are required**

# Substantial Canapès

Minimum 15  
pieces of one  
type, 60 pieces  
minimum order

## Cold Selection

Shredded beef salad with baby cos lettuce, garlic croutons, tomato & cucumber **12.0**

Kale, quinoa & baby beef salad with marinated feta **12.0**

Vietnamese chicken salad with crispy noodles **12.0**

## Hot Selection

Beer battered flathead fillet with fries & lemon aioli **12.0**

Marinated lamb skewer with Greek salad & cucumber yoghurt **12.0**

Wild mushroom risotto with shaved grana Padano **12.0**

Homemade butter chicken with steamed rice & snow pea sprouts **12.0**

Hokkien noodle stir fry tossed with Asian vegetables  
(choice of; Beef or Chicken) **12.0**

## Sweet Canapès

Almond Rolls **5.0**

Portuguese tart **5.0**

Apple & Sultana Strudel **5.0**

Blueberry Cheesecake **5.0**

Carrot Cake **5.0**

Caramel Slice **5.0**

Chocolate Cherry Slice **5.0**

Chocolate Brownie **5.0**

Chocolate Mud Cake **5.0**

Coconut Raspberry **5.0**

Vanilla Slice **5.0**

Apple Crumble **5.0**

Chinatown Lava Sesame Balls with Salted Egg Yolk **5.0**



# Add Ons!

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## Add onto your package minimum 30 per item

Freshly brewed tea and coffee **6pp**

A selection of gourmet biscuits **7pp**

Freshly baked mini muffins **7pp**

Cake slices **9pp**

### **Selection of Gourmet Sandwiches and Tortilla Wraps 10pp**

Let us know if you have any favourites!

### **Selection of Farmhouse Cheeses and Crackers 15pp**

Brie, cheddar, jarlsberg, blue and a selection of lavosh, water crackers and grissini

### **Fresh Season Fruit Platter 15pp**

Watermelon, rockmelon, honeydew, strawberries, grapes and blueberries

### **Grazing Table 20pp**

Salami, pepperoni, leg ham, roast chicken breast, brie, cheddar, grissini, lavosh, crackers, beetroot lavosh, toasted pita, strawberries, grapes, baja mix, trail mix and assorted dips



# Kids Party Planner

## Favourites

Cocktail meat pies (2 each)  
Sausage Rolls (2 each)  
Frankfurts (3 each)  
Dino Nuggets (3 each)  
Crumbed Chicken Tenders (2 each)  
Mini Cheeseburger (1 each)  
Chicken Skewers with aioli (1 each)

**Chips Included**

## Dessert

Fresh Fruit Cups (1 each)  
Strawberry Jelly Cups (1 each)  
Dixi Cup Ice Cream - Vanilla,  
Strawberry or chocolate (1 each)

**Complimentary  
Fairy Bread  
on arrival**

### Package 1 \$20

**2 Favourites & 1 Dessert**

### Package 2 \$25

**3 Favourites & 1 Dessert**

### Package 3 \$32

**4 Favourites & 2 Dessert**

**15 minimum**

**All meals served individually**





# Pizza & Pasta Menu

**\$35pp**

minimum 30ppl

Children aged  
5 - 12 years  
will be charged at  
half the adult rate.

## Beginnings

Garlic Turkish bread

Greek salad

Mixed leaves with tomato, cucumber, onion, fetta & balsamic vinaigrette

## Main Event

### YOUR CHOICE OF THREE PIZZAS FROM OUR MENU

A combination of classic and gourmet pizzas

### CHEF'S SELECTION OF PASTA

Choose your Pasta (Penne or Spaghetti)

Choose your Sauce (selection of two only)

**Primavera** roasted vegetables and chilli

**Chicken Boscaiola** creamy bacon and mushroom

**Homemade bolognaise**

**Napolitana** basil and parmesan

**Creamy Basil Pesto** sundried tomatoes, spanish onion, wild rocket and parmesan

**Seafood marinara** Add 6.0

**Pesto**, prawn with rocket sundried tomato Add 6.0

**Gnocchi**, roast pumpkin, tomato, spinach and chicken Add 5.0

**Arrabiata**, chicken and chilli Add 6.0

**Prawn**, chorizo, capsicum and spinach Add 6.0

**Spicy homemade meatballs** Add 6.0



\$40pp

# Bronze Buffet

## Selection of cold carvery - Choice of 1

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Moroccan style roast lamb

Roast chicken marinated with Italian herb, paprika and lemon

Roast turkey breast with cranberry sauce

Roast sirloin of beef with seeded mustard

## Selection of hot items - Choice of 2

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### **Red Thai Chicken Curry on steamed bok choy**

Thinly sliced chicken breast in coconut Thai red curry with Asian vegetables and bok choy

### **Beef Bourguignon in Red Wine and buttered green beans**

4hr slow cooked beef in rich tomato gravy with mushrooms and bacon accompanied by baby beans

### **Beef tortellini with boscaiola sauce**

Beef tortellini in a creamy mushroom and bacon boscaiola sauce

### **Lamb Provencal with Mediterranean vegetables**

Slow roasted lamb leg in tomato capsicum sauce with roast Tuscan vegetables

### **Chicken Scallopini**

Thinly sliced grilled chicken breast in porcini cream sauce

**Bread rolls & butter included**

## Your choice of hot mains is accompanied with 2 of the following

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Steamed jasmine rice

Penne pasta with virgin olive oil

Mash potato

Steamed seasonal vegetables

Garlic and rosemary roast potatoes

## Selection of salads - Choice of 2

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### **Baby Beans with Vinaigrette Dressing**

Baby beans, wild rocket, Spanish onion and lemon vinaigrette

### **Greek Salad**

Mesclun, tomato, cucumber, Spanish onion, capsicum, kalamata olives, feta, lemon dressing and balsamic

### **Creamy Potato**

Chat potatoes, egg, seeded mustard, crispy bacon, shallots and whole egg mayonnaise

### **Marinated Mushroom and Baby Spinach**

Roasted button mushrooms, baby spinach and lemon dressing

### **Fresh Garden Salad**

Mesclun, tomato, cucumber, carrot, tasty cheese and lemon dressing

### **Pasta Salad**

Penne pasta, rocket, Spanish onion, sundried tomatoes and creamy basil pesto dressing

\$40pp

# Bronze Buffet

## Selection of desserts - Choice of 2

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Carrot cake topped with walnuts

Baked New York cheesecake - choice of plain, strawberry or blueberry

Pavlova dressed in fresh fruit

Chocolate Mississippi mud cake

Chocolate brownie cake

Fruit platter

**If you cannot find your favourites above, please ask and we can try and accomodate!**





\$48pp

# Silver Buffet

## Selection of cold carvery - Choice of 1

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Moroccan style roast lamb

Roast chicken marinated with Italian herb, paprika and lemon

Roast turkey breast with cranberry sauce

Roast sirloin of beef with seeded mustard

## Selection of hot items - Choice of 3

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### **Red Thai Chicken Curry on steamed bok choy**

Thinly sliced chicken breast in coconut Thai red curry with Asian vegetables and bok choy

### **Beef Bourguignon in Red Wine and buttered green beans**

4hr slow cooked beef in rich tomato gravy with mushrooms and bacon accompanied by baby beans

### **Beef tortellini with boscaiola sauce**

Beef tortellini in a creamy mushroom and bacon boscaiola sauce

### **Lamb Provencal with Mediterranean vegetables**

Slow roasted lamb leg in tomato capsicum sauce with roast Tuscan vegetables

### **Chicken Scallopini**

Thinly sliced grilled chicken breast in porcini cream sauce

**Bread rolls & butter included**

## Your choice of hot mains is accompanied with 2 of the following

---

Steamed jasmine rice

Penne pasta with virgin olive oil

Mash potato

Steamed seasonal vegetables

Garlic and rosemary roast potatoes

## Selection of salads - Choice of 3

---

### **Baby Beans with Vinaigrette Dressing**

Baby beans, wild rocket, Spanish onion and lemon vinaigrette

### **Greek Salad**

Mesclun, tomato, cucumber, Spanish onion, capsicum, kalamata olives, feta, lemon dressing and balsamic

Children aged  
5 - 12 years  
will be charged at  
half the adult rate.







\$48pp

# Silver Buffet

## **Creamy Potato**

Chat potatoes, egg, seeded mustard, crispy bacon, shallots and whole egg mayonnaise

## **Marinated Mushroom and Baby Spinach**

Roasted button mushrooms, baby spinach and lemon dressing

## **Fresh Garden Salad**

Mesclun, tomato, cucumber, carrot, tasty cheese and lemon dressing

## **Pasta Salad**

Penne pasta, rocket, Spanish onion, sundried tomatoes and creamy basil pesto dressing

## **Selection of desserts - Choice of 2**

---

Carrot cake topped with walnuts

Baked New York cheesecake - choice of plain, strawberry or blueberry

Pavlova dressed in fresh fruit

Chocolate Mississippi mud cake

Chocolate brownie cake

Fruit platter

**If you cannot find your favourites above, please ask and we can try and accomodate!**

## **Additional Items Included**

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Selection of farmhouse cheese

Desserts served with freshly brewed coffee and tea

\$65pp

# Gold Buffet

## Selection of cold carvery - Choice of 3

---

Moroccan style roast lamb

Roast chicken marinated with Italian herb, paprika and lemon

Roast turkey breast with cranberry sauce

Roast sirloin of beef with seeded mustard

## Selection of hot items - Choice of 3

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### **Red Thai Chicken Curry on steamed bok choy**

Thinly sliced chicken breast in coconut Thai red curry with Asian vegetables and bok choy

### **Beef Bourguignon in Red Wine and buttered green beans**

4hr slow cooked beef in rich tomato gravy with mushrooms and bacon accompanied by baby beans

### **Beef tortellini with boscaiola sauce**

Beef tortellini in a creamy mushroom and bacon boscaiola sauce

### **Lamb Provencal with Mediterranean vegetables**

Slow roasted lamb leg in tomato capsicum sauce with roast Tuscan vegetables

### **Chicken Scallopini**

Thinly sliced grilled chicken breast in porcini cream sauce

### **Mornay Barramundi Fillets**

Grilled barramundi fillets coated in a rich mornay sauce

## Your choice of hot mains in accompanied with 2 of the following

---

Steamed jasmine rice

Penne pasta with virgin olive oil

Mash potato

Steamed seasonal vegetables

Garlic and rosemary roast potatoes

## Selection of seafood - Choice of 1

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Chilled prawns

Marinate mussels

Barbequed baby octopus

Salt and pepper squid

## Bread rolls & butter included

Children aged  
5 - 12 years  
will be charged at  
half the adult rate.



**\$65pp**

# Gold Buffet

## Selection of salads - Choice of 4

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### **Baby Beans with Vinaigrette Dressing**

Baby beans, wild rocket, Spanish onion and lemon vinaigrette

### **Greek Salad**

Mesclun, tomato, cucumber, Spanish onion, capsicum, kalamata olives, fetta, lemon dressing and balsamic

### **Creamy Potato**

Chat potatoes, egg, seeded mustard, crispy bacon, shallots and whole egg mayonnaise

### **Marinated Mushroom and Baby Spinach**

Roasted button mushrooms, baby spinach and lemon dressing

### **Fresh Garden Salad**

Mesclun, tomato, cucumber, carrot, tasty cheese and lemon dressing

### **Pasta Salad**

Penne pasta, rocket, Spanish onion, sundried tomatoes and creamy basil pesto dressing

## Selection of desserts - Choice of 2

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Carrot cake topped with walnuts

Baked New York cheesecake - choice of plain, strawberry or blueberry

Pavlova dressed in fresh fruit

Chocolate Mississippi mud cake

Chocolate brownie cake

Fruit platter

**If you cannot find your favourites above, please ask and we can try and accomodate!**

## Additional Items Included

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Selection of farmhouse cheese

Desserts served with freshly brewed coffee and tea

**Children aged  
5 - 12 years  
will be charged at  
half the adult rate.**



\$77pp

# Platinum Buffet

## Selection of cold carvery - Choice of 3

---

Moroccan style roast lamb

Roast chicken marinated with Italian herb, paprika and lemon

Roast turkey breast with cranberry sauce

Roast sirloin of beef with seeded mustard

## Selection of salads - Choice of 4

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### Baby Beans with Vinaigrette Dressing

Baby beans, wild rocket, Spanish onion and lemon vinaigrette

### Greek Salad

Mesclun, tomato, cucumber, Spanish onion, capsicum, kalamata olives, fetta, lemon dressing and balsamic

### Creamy Potato

Chat potatoes, egg, seeded mustard, crispy bacon, shallots and whole egg mayonnaise

### Marinated Mushroom and Baby Spinach

Roasted button mushrooms, baby spinach and lemon dressing

### Fresh Garden Salad

Mesclun, tomato, cucumber, carrot, tasty cheese and lemon dressing

### Pasta Salad

Penne pasta, rocket, Spanish onion, sundried tomatoes and creamy basil pesto dressing

**Bread rolls & butter included**

## Selection of hot items - Choice of 3

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### Red Thai Chicken Curry on steamed bok choy

Thinly sliced chicken breast in coconut Thai red curry with Asian vegetables and bok choy

### Beef Bourguignon in Red Wine and buttered green beans

4hr slow cooked beef in rich tomato gravy with mushrooms and bacon accompanied by baby beans

### Beef tortellini with boscaiola sauce

Beef tortellini in a creamy mushroom and bacon boscaiola sauce

### Lamb Provencal with Mediterranean vegetables

Slow roasted lamb leg in tomato capsicum sauce with roast Tuscan vegetables

### Chicken Scallopini

Thinly sliced grilled chicken breast in porcini cream sauce

### Mornay Barramundi Fillets

Grilled barramundi fillets coated in a rich mornay sauce

## Seafood - Choice of 2

---

Chilled prawns

Marinated mussels

Barbequed baby octopus

Salt and pepper squid

Children aged  
5 - 12 years  
will be charged at  
half the adult rate.





**\$77pp**

# Platinum Buffet

**Your choice of hot mains is accompanied with 3 of the following**

---

Steamed jasmin rice

Penne pasta with virgin olive oil

Mash potato

Steamed seasonal vegetables

Garlic and rosemary roast potatoes

## **Selection of desserts - Choice of 2**

---

Carrot cake topped with walnuts

Baked New York cheesecake - choice of plain, strawberry or blueberry

Pavlova dressed in fresh fruit

Chocolate Mississippi mud cake

Chocolate brownie cake

Fruit platter

**If you cannot find your favourites above, please ask and we can try and accomodate!**

## **Additional Items Included**

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Selection of farmhouse cheese

Desserts served with freshly brewed coffee and tea

# Greek

**Tier One \$45 | Tier Two \$53 | Tier Three \$65**

## Beginnings

Tier One - choice of 1 | Tier two - choice of 2 | Tier Three - choice of 3

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### Haloumi Skewers

Haloumi, cherry tomatoes and oregano and e.v.o

### Chicken Wings

Grilled chicken wings tossed in lemon and thyme marinade

### Grilled Marinated Vegetables

Grilled zucchini, eggplant, capsicum marinated in fresh herbs and lemon with toasted pita

### Stuffed Tomatoes

Tomatoes stuffed with spiced rice

### Spanakopita

Spinach and fetta encased in a light filo pastry

## Main Event

Tier One - choice of 2 | Tier two - choice of 3 | Tier Three - choice of 4

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### Moussaka

Potatoes, grilled eggplant, minced beef, napolitana, bechamel sauce and mozzarella

### Roast Chicken

Whole chicken marinated with lemon, garlic, thyme, and oregano served with a light lemon and thyme sauce

### Keftedes

Made with lamb mince seasoned with garlic, mint and parsley served with charred pita bread and tzatziki

### 4hr slow roasted lamb leg

Lamb leg studded with garlic and rosemary served with traditional gravy.



## Mains accompanied with

Tier One - choice of 1 | Tier 2 - choice of 2 | Tier Three - choice of 3

---

Marinated roast chat potatoes

Baby green beans cooked with tomato onion and thyme

Tomato rice

Seasonal vegetables tossed with fresh garlic, lemon, and e.v.o

## Selection of Salads

Tier One - choice of 2 | Tier two - choice of 3 | Tier Three - choice of 4

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### Greek salad

Cos, tomato, cucumber, red onion, capsicum, Danish feta, kalamata olives, lemon dressing and balsamic glaze

### Greek Garbanzo Bean Salad

Marinated Garbanzo beans, cucumber, olives, cherry tomatoes, fetta and white vinegar and soft herb dressing

### Greek Potato Salad

Red potatoes, shallots, garlic, rosemary, oregano, and a red wine vinaigrette

### Greek Orzo Salad

Orzo, tomato, cucumber, artichoke hearts, red onion, oregano, olives, and lemon artichoke dressing

## Selection of Desserts

Choice of two of the following

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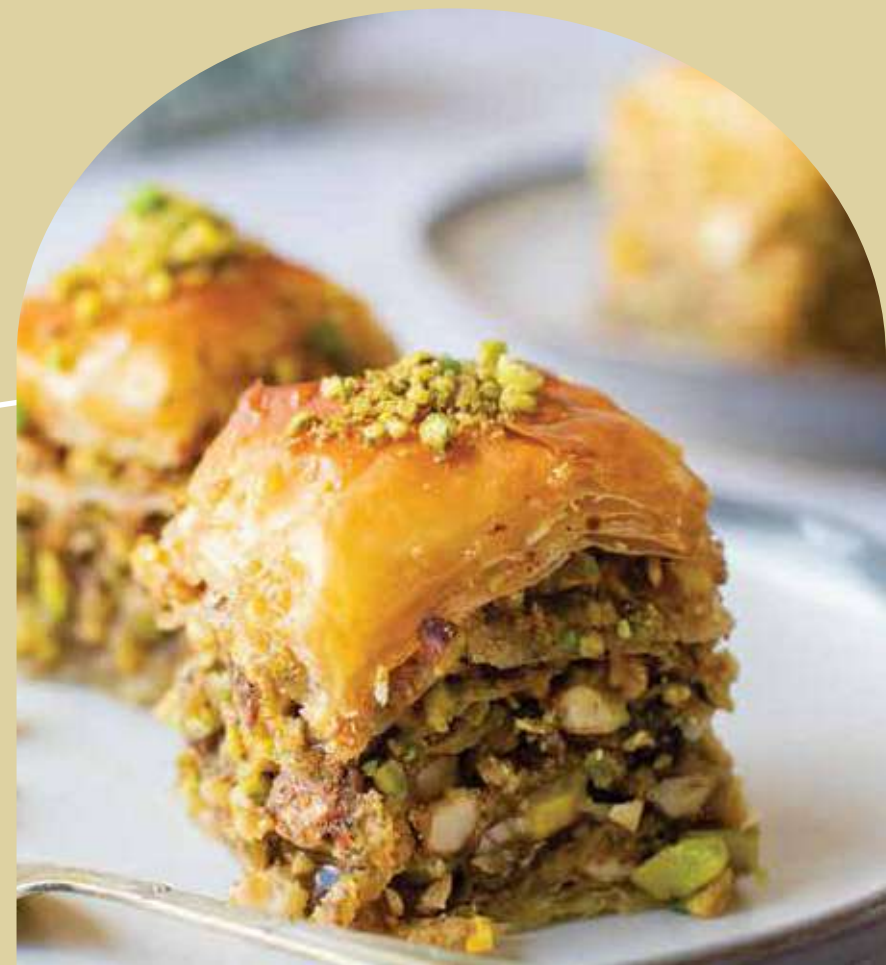
**Galaktoboureko** Baked custard with a crispy filo pastry shell, glazed with orange and cinnamon syrup

**Loukoumades** Fried Greek honey puffs dusted with cinnamon

**Baklava** made with pistachios and walnuts

**Chocolate Mississippi mud cake**

**Carrot and walnut cake**



# Middle Eastern

**Tier One \$45 | Tier Two \$53 | Tier Three \$65**

## Beginnings

**Tier One - choice of 1 | Tier 2 - choice of 2 | Tier Three - choice of 3**

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### **Toasted Pita and Hummus**

Dips and toasted pita put on the tables for your guests when they arrive

### **Lamb Kofta & Haidari**

### **Chicken breast Tawook & Haidari**

### **Crispy Cauliflower**

Spiced with cumin and tomato and served with trator

### **Grilled Haloumi Fingers**

With pomegranate glaze and fresh mint.

## Main Event

**Tier One - choice of 2 | Tier 2 - choice of 3 | Tier Three - choice of 4**

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### **Slow Cooked Lamb Shoulder Pieces**

Lamb shoulder marinated in zaatar and pomegranate molasses.

### **Butterflied Charred Chicken**

Whole chicken marinated with dukkha, lemon, and garlic.

### **Lamb Shawarma**

Lamb strips marinated in spiced yogurt and grilled.

### **Boneless Chicken Karahi**

Chicken breast marinated in spices and tomato slowly cooked until tender.

### **Goat curry**

5 hr slow cooked goat curry with a mild aromatic gravy





## Mains accompanied with

Tier One - choice of 1 | Tier 2 - choice of 2 | Tier Three - choice of 3

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### Qabili Palau

Basmati rice, saffron, almonds, raisins, carrot, cumin and cardamon

### Baby Beans

Baby beans tossed with butter and almonds

### Spiced Basmati Rice

Steamed basmati rice with cardamon and cinnamon

### Batata Harra

Roasted red potatoes marinated in ground coriander, cilantro, parsley, dill, turmeric, chilli, and garlic

### Roasted Vegetables

Cauliflower, okra, carrot, zucchini and red onion

## Selection of Salads

Tier One - choice of 2 | Tier two - choice of 3 | Tier Three - choice of 4

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### Beetroot Salad

Farro grains, sultanas, honey & pomegranate molasses, mint, ricotta and pistachios

### Fattoush

Iceberg lettuce, cherry tomatoes, cucumber, red radish, nashi pears, mint, parsley, sumac vinaigrette, fresh pomegranate, crispy quinoa, crispy flat bread

### Traditional Afghan Salad

Cos, tomato, cucumber, red onion, shallots, coriander, and lime dressing

## Selection of Desserts

Choice of two of the following

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### Kanafeh

Middle Eastern Pastry and Cheese Dessert stented with rose water.

### Aish el Saraya

Lebanese Bread Pudding served with toasted pistachios

### Basbousa

Semolina cake with, orange, coconut and walnuts.

### Carrot and Walnut cake

### Chocolate Mississippi Mud Cake



# Italian

Tier One \$52 | Tier Two \$57 | Tier Three \$68

## Beginnings

All tiers receive all selections

**Tomato bruschetta on sourdough with balsamic glaze**

**Cacciatore board**

Brie, Jarlsberg, black wax cheddar, salami, pepperoni, prosciutto, honey, seeded mustard, roast peppers, mixed olives, pickles, grapes, strawberries, mixed nuts, lavosh, water crackers and grissini

## Main Event

Tier One - choice of 2 | Tier 2 - choice of 3 | Tier Three - choice of 4

**Ossobuco**

Slow cooked ossobuco in a rich napolitana sauce

**Chicken breast Piccata**

Grilled chicken breast in a caper and lemon sauce

**Roast Porchetta**

Rolled pork belly with a sage and garlic rub

**5hr Slow Cooked Lamb Shoulder**

Lamb shoulder marinated in red wine garlic bay leaf and thyme slow cooked and served in its liquor

**Chicken Cacciatore**

Chicken breast with mushrooms and olives in fresh tomato sauce





## Mains accompanied with

Tier One - choice of 2 | Tier 2 - choice of 3 | Tier Three - choice of 4

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### Sauteed Escarole

Escarole, leek, e.v.o, lemon juice, garlic, and chilli

### Roast Cocktail Potatoes

Cocktail potatoes, garlic, thyme, and paprika and parmesan cheese

### Broccoli Cheese Bake

Broccoli, mornay sauce, parmesan, and mozzarella

### Soft Polenta

### Pilaf Rice

Seasonal vegetables tossed in e.v.o

## Selection of Salads

Tier One - choice of 2 | Tier two - choice of 3 | Tier Three - choice of 4

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### White Bean Salad

White beans, tomato, onion, shallots, parsley and lemon dressing

### Farrow Salad

Farrow, cherry tomato, red radish, Spanish onion and a basil lemon dressing.

### Italian Pasta Salad

Tricolour rotini, salami, Italian vinaigrette dressing, mozzarella, cherry tomatoes, capsicum, red onion, parmesan and Italian herbs

### Simple Italian Salad

Crisp cos lettuce, cherry tomatoes, cucumber, kalamata olives, Spanish onion, zesty pickled pepperoncini, and Italian dressing.

## Selection of Desserts

Choice of two of the following

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**Tiramisu** with whipped cream

**Strawberry mousse** with fresh berries and Chantilly cream

**Honey Ricotta Cheesecake** with double cream

**Carrot and Walnut cake**

**Chocolate Mississippi mud cake**



# Asian

**Tier One \$45 | Tier Two \$53 | Tier Three \$65**

## Beginnings

Tier One - choice of 1 | Tier two - choice of 2 | Tier Three - choice of 3

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### Steamed Pork Buns

**Steamed Chicken and Pork Dim Sims** with fusion sauce

**Pork Dumplings, Chicken Dumplings** with fusion sauce

**Vegetable Spring Rolls** with sweet chilli sauce

## Main Event

Tier One - choice of 2 | Tier two - choice of 3 | Tier Three - choice of 4

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### Kung Pao Chicken

Chicken thigh in spicy kung pao sauce

### Sweet and Sour Pork

Pork fillet lightly battered and fried, tossed in sweet and sour sauce

### Char Siu Pork

48hr marinated pork neck slow cooked

**Wonton Soup** Por wontons in chicken broth

### Orange Chicken

Chicken breast lightly battered and tossed in orange sauce.

### Seafood Tom Yum Soup

Fish, prawn, squid and mussels

### Beef and Black Bean Sauce

Thinly sliced beef stir fried with vegetables and black bean sauce.





## Mains accompanied with

Tier One - choice of 2 | Tier 2 - choice of 3 | Tier Three - choice of 4

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### Steamed Jasmine Rice

**Chinese Broccoli** with garlic sauce

**Stir-fry Vegetables** in oyster sauce

### Crispy Szechwan Potatoes

**Lo Mein Noodles** Hokkien noodles, capsicum, carrot, and shallots

**Fried rice** Sesame oil, rice, peas, egg, carrot, onion, shallots, bacon and soy

## Selection of Salads

Tier One - choice of 2 | Tier two - choice of 3 | Tier Three - choice of 4

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### Asian Broccoli Salad

Broccoli, edamame, shallots, toasted peanuts with a light peanut dressing

### Crisp Asian Slaw

Cabbage, carrot, capsicum, shallots, coriander, almonds, sesame and hoi sin soy dressing

### Asian Chickpea and Quinoa Salad

Snow peas, carrot, capsicum, broccoli, cabbage, cashews and a miso honey dressing

### Fresh Green Bean Salad

Fresh baby beans, shallots, coriander toasted cashews and sesame and rice vinegar dressing

## Selection of Desserts

Choice of two of the following

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**Chinatown Lava Sesame Balls** with salted egg yolk

**Home-made Mango Pudding** with diced mango and cream

**Coconut Tapioca Pudding** Tapioca and coconut pudding with fresh berries

**Fresh fruit platter** In season fruit

**Carrot and walnut cake**



# Set Menu

## Entrees

### Cold Entrees

**Roast Beef Sirloin** with seeded mustard crust, tomato and basil salad **17.0**

**Caramelised Onion and Tomato Tart** with fresh mozzarella **17.0**

**Thai Beef Salad** with lemon grass, green beans, glass noodles and fried shallots **17.0**

**Peking duck Salad** with enoki mushrooms, snow pea sprouts and hoi sin sauce **19.0**

### Cold Seafood Entrees

**Smoked Salmon and Avocado** with lime aioli and dressed mixed leaves **22.0**

**Chilled Prawns** with avocado puree, and petite pickled fennel and spring salad **23.0**

**House Cured Salmon** on spiced sweet potato fritter with rocket salad and garlic aioli **21.0**

**Half Dozen Rock Oysters** with champagne mignonette **24.0**

### Hot Entrees

**Lamb Fillet Cigar** with caramelised onion, Danish fetta and a smoky explant puree **19.0**

**Grilled King Prawns** on parsnip puree with zesty roast capsicum salsa **22.0**

**Charr Grilled Butterflied Quail** on a bed of mash potato with shitake mushrooms, water chestnuts and red wine jus **22.0**

**BBQ Honey Chicken Breast** with Chinese broccoli, snow peas and bok choy **17.0**

### Vegetarian Entrees

**Roasted Vegetable Stack** of sweet potato, tomato, capsicum, zucchini with basil dressing **17.0**

**Leek and Brie Tartlet** with rocket leaves and balsamic dressing **16.0**

**Roast Pumpkin Salad** with baked ricotta and slow roasted tomatoes **15.0**

# Set Menu

## Mains

<b>Beef Mignon</b> beef mignon with sautéed potato charred broccolini and porcini and wild mushroom sauce	<b>38.0</b>
<b>Slow Roasted Ebony Black Strip Loin</b> with creamy mash potato, butter beans and red wine gravy.	<b>35.0</b>
<b>8hr Lamb Shoulder</b> pieces marinated in pomegranate and dukkha served with spiced rice, crushed pistachios, fresh pomegranate, labneh and cooking liquor	<b>32.0</b>
<b>Ebony Black Scotch Fillet</b> 300g with baby beans, roast cocktail potatoes and red wine jus	<b>40.0</b>
<b>Roast Venison Loin</b> with charred whit loaf, sauté potato and red wine and juniper sauce	<b>36.0</b>
<b>Crispy Skin Chicken Supreme</b> with saffron risotto, tempura zucchini flower and light garlic cream sauce	<b>28.0</b>

**3 Tip Rack of Lamb** - with a herb crust served with creamy mash potato, broccolini and red wine rosemary gravy **38.0**

**Crispy Skin Pork Belly** – with sweet potato puree, caramelised apple sauce, broccolini and wed wine jus **32.0**

## Seafood Mains

**Grilled Barramundi Fillet** with roast potato, zucchini and tomato compote **32.0**

**Salmon Fillet** with creamy potato, broccolini and bearnaise sauce **33.0**

**Dory Fillets** with potato mash, baby beans and sauce lemon butter sauce **30.0**

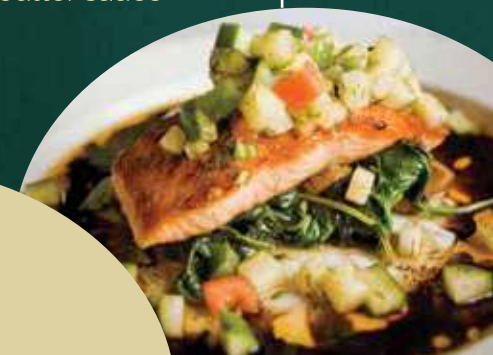
**Grilled King Prawns** with parsnip pure charred broccolini and white wine caper Butter **36.0**

## Vegetarian Mains

**Porcini Mushroom Risotto** with wild mushrooms, shallots, and shaved parmesan **26.0**

**Angel Hair Pasta** with pesto, roast vegetable stack and shaved parmesan **29.0**

**Sweet Potato Gnocchi** with roast butternut pumpkin, cherry tomatoes, wild rocket pine nuts and sage butter sauce **26.0**



# Set Menu

## Desserts

<b>Individual Decorated Fruit Pavlova</b> with fresh fruit and Chantilly cream	<b>12.0</b>
<b>Chocolate Mousse</b> with fresh berries and Chantilly cream	<b>12.0</b>
<b>Homemade Tiramisu</b> with mixed berry compote	<b>12.0</b>
<b>Sticky Date Pudding</b> with butterscotch sauce and vanilla ice cream	<b>12.0</b>
<b>Warm Apple and Sultana Strudel</b> served with warm custard	<b>12.0</b>
<b>Mango Passion Cheesecake</b> with fresh berries and lemon sorbet	<b>13.0</b>
<b>Lemon Meringue Tart</b> with berry coulis and vanilla bean ice cream	<b>12.0</b>
<b>Vanilla Bean Pannacotta</b> with lady finger and double cream	<b>12.0</b>
<b>Individual black forest cake</b>	<b>12.0</b>
<b>Fresh seasonal fruit</b>	<b>10.0</b>

# Other Options

Freshly brewed coffee and tea **6.0pp**

Linen serviettes **1.0ea**

Tablecloths **6.0ea**

Bread Rolls and Butter - **5.0pp**

Bar Staff - **price on enquiry**

Children aged  
5 - 12 years  
will be charged at  
half the adult rate.

All functions must be booked and paid for 7 days prior to the event with the exception of a Celebration of Life function.





# Room Hire Costs

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## Indulge Terrace

Capacity - 130

**\$350**

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## Indulge Alfresco

Capacity - 50

**\$200**

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## Backyard Pergola

Capacity - 50

**\$200**

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## Belvedere Lounge

Capacity - 16

**\$100**



# Terms & Conditions

## **MINIMUM SPEND - Weekdays - no minimum spend**

**Alfresco - Friday, Saturday & Sunday (lunch only Sunday) minimum spend of \$2000 on food | Terrace - Friday, Saturday & Sunday minimum \$3000 spend on food**

The Registered Clubs Act requires that any person holding an event with Moorebank Sports Club must be a member of the Club. The member is then responsible for all non-members of the Club and anyone under the age of 18 years. Please contact the Club for membership information.

- Tentative booking dates are held for three (3) working days only.
- Confirmation of booking must be received by OnPoint Catering within three (3) working days of original reservation with the signed terms & conditions agreement. If confirmation is not received within this time, management reserves the right to release the space. The amount required for the deposit is the room hire fee. If the client fails to return the signed terms & conditions agreement with the payment of the deposit, then the company shall be entitled to allocate the event date and premises to another client.
- All prices are current at the time of quotation but may be subject to change based on rising costs. The quoted prices include GST and upon receipt of your confirmation and deposit, fixed prices will be confirmed in writing.

### **Finalising Event Details**

OnPoint Catering require all event details to be finalised seven (7) days prior to the event date (excluding celebration of life functions). At this time our Functions Team will discuss and confirm all Food & Beverage options, including: any specific dietary requirements, room setup, decorations, equipment hire, entertainment and any miscellaneous expenses or special instructions required.

### **Final Numbers & Payment**

Confirmation of the final numbers of guests must be made no less than seven (7) days prior to the event date (excluding celebration of life functions). Final numbers will be taken to be the minimum number of guests attending the event. Upon confirmation of final numbers a final invoice will be issued to the Event Organiser. The final invoice payment is required seven (7) days prior to the event date. This payment can be made in Cash, Credit Card or EFTPOS only.

Any additional guests in attendance on the event date, post final payment, will require approval by the Event Organiser and will be charged accordingly. The resulting balance owing must be settled on the day of the event. Non-refundable prepayment of the balance of the total estimated amount is payable 7 days prior to the event date. If the balance of the total estimated amount is not paid 7 days prior to the event date, the client will be deemed to have cancelled the event at that time. The payment by any person of any fees & charges for such facilities, and the issue to any such person of any receipt for such sum and/or confirmation of the event shall be deemed to be an acknowledgement and acceptance by such person of the conditions contained herein. The Client agrees that beverages will be charged according to Moorebank Sports Club records of consumption, or at the agreed amount in the case of a beverage package option being confirmed by the client. Any variations in beverage consumption, any increase in confirmed numbers, extension of the event time and any other agreed additional costs incurred are payable via credit card on the day of the event. The client must provide OnPoint Catering final menu choices and numbers of guests attending the event in writing no later than seven (7) Days prior to the event date.

### **Food & Beverage**

The Club does not permit clients to provide external food and beverage on the premises (not including cake or celebration dessert). Clients are also advised that due to food safety liability standards, surplus food and beverage not consumed during the event is unable to be removed from the premises. Prior arrangements for celebration cakes must be made with the Functions Team. When providing your own cake, we offer two plating options as follows:

1. Do it yourself, we will provide utensils and plates for you to cut and serve the cake yourself.
  2. Cake service, for our chef to cut and place on a shared platter a \$2.50 per person charge will apply.
  3. Cake service, for our chef to cut, individually plate and garnish a \$3.00 per person charge will apply.
- Children aged between five (5) and twelve (12) years will be charged at half the adult rate. Children below the age of five (5) years are free of charge (when choosing from a

buffet menu). Where events require the use of external contractors not employed by OnPoint Catering or Moorebank Sports Club, the client will provide the Functions Team with a copy of the external contractors Public Liability Insurance when finalising the event details, twenty eight (28) days prior to the Event Date. All external contractors must liaise with the Functions Team in regards to delivery, setup and break down of equipment.

### **Delivery & Collection of Goods**

All deliveries and collections of goods to or from Moorebank Sports Club on the client's behalf can only be made by prior arrangement with the Functions Team. All deliveries must be clearly marked with the name of the event. OnPoint Catering will take all reasonable care but accept no responsibility for items delivered or left for collection.

### **Security Personnel**

Our Functions Manager will provide advice to the extent considered necessary for the provision of security, crowd control or emergency requirements that need to be arranged for the event. Any costs associated with the requirement will be payable by the Client / Event Organiser. All security service arrangements are booked directly through Moorebank Sports Club and charged back to the client / Event Organiser at cost. All 21st birthday parties must be approved by club management. The club reserve the right to request security, for any function and to be charged to client. If you require longer than the normal five (5) hours for your half-day function there will be an overtime charge of \$3.30 per confirmed guest per hour or part thereof. OnPoint Catering will take no responsibility or liability for damage or loss of merchandise, goods or property of the client or their guest left at Moorebank Sports Club prior, during or after functions/exhibitions. The client and client contractors/suppliers must remove from Moorebank Sports Club immediately after the conclusion on the event all gifts, equipment and other items they may have brought onto or had delivered to the Club.

### Event Cancellation

For cancellations or postponement of confirmed bookings the following conditions apply:

1. Written notice is required for all booking cancellations.
2. Any confirmed booking cancelled or postponed more than sixty one (61) days prior to the event date, the client will be refunded the full amount of the deposit payment.
3. Any confirmed booking cancelled or postponed thirty one (31) to sixty (60) days prior to the event date, the client will forfeit 50% of the estimated cost of the event (including the deposit payment amount).
4. If cancellation or postponement of the confirmed booking occurs less than thirty (30) days prior to the event date, the Cancellation Fee will consist of the total estimated cost of the event and the deposit payment amount.
5. If cancellation or postponement of the confirmed booking occurs less than seven (7) days prior to the event date the cancellation fee will consist of the total estimated cost including the food and beverage component. Where circumstances beyond OnPoint Catering control prevent Moorebank Sports Club from fulfilling any obligations under this contract, OnPoint Catering will be released from this contract without penalty. Organisers are financially responsible for any damage sustained to their property or that of Moorebank Sports Club that is caused by the client or their guests prior, during or after functions/exhibitions. The use of drawing pins, staple guns or any fastening material on walls is strictly prohibited. Repair and replacement costs will be passed on to the client. Public Holidays – 15% overall surcharge. Moorebank Sports Club reserves the right to adjust any set-up to ensure fire, life and safety codes are met. Moorebank Sports Club reserves the right to charge for security on events as it deems necessary.

### Room Access

Access to the room is 2 hours prior to your start time. If you wish to have access earlier a room hire fee will be charged.

### Compliance

All guests must comply with The Registered Clubs Association Laws which govern Moorebank Sports Club license conditions. Guests will be bound by Club entry requirements. Guests must either be a member of the Club, reside outside the five (5) kilometre radius from Club premises or be signed in by a member. All persons under the age of eighteen (18) years are prohibited from entering gaming and areas adjacent to licensed bar areas and must always be accompanied by and in the immediate presence of a responsible adult.

### Dress Regulations & Conduct

The appearance of all members and guests must be neat and tidy at all times. The following dress is not permitted at any time; bare feet, singlets, swimwear, offensive t-shirts and caps. The Management's decision will be final.

### Smoking at Moorebank Sports Club

All Event rooms are 'Smoke Free' in accordance with the Smoke Free Environment Act. Clients, their guests and staff may use the designated smoking areas which are easily accessible from all Event areas. Indemnity 12 The Client uses and occupies the Event Area, including but not limited to the area of the Event Venue in which the event is conducted, at their own risk. The Client hereby indemnifies Moorebank Sports Club and agrees to keep Moorebank Sports Club indemnified, against all actions, suits, proceedings, claims and demands, damages, costs and expenses whatsoever which may be taken or made against Moorebank Sports Club and/or incurred arising out of injury or damage to any person or property from or during the use of Moorebank Sports Club facilities referred to in this agreement and the Event Confirmation. Emergencies & Industrial Action 13 Moorebank Sports Club may cancel this agreement at any time if there exists an emergency or threat of danger to any person or of damage to property (or as a result of such damage or danger). Similarly this agreement may be cancelled at any time by Moorebank Sports Club if the use of the Event Venue is prohibited or hindered by cessation or interruption of utility supplies (electricity or gas), failure of plant or equipment, unavailability of food items, any industrial action or other unforeseeable event or incident. Deposits paid by the client would be refunded or such proportion as is appropriate within seven (7) working days of the event date.

### Government By-laws

The Client shall conform to the requirements of the Local Government Act and any other relevant act, by-laws, rules or regulations and shall be liable for any breach of any such act, by-laws, rules or regulations.

### Responsible Service of Alcohol

Moorebank Sports Club is committed to the Responsible Service of Alcohol. Club management will not permit or suffer any riotous, disorderly, offensive or improper conduct in any of the event areas inside or adjacent to the event area or within its confines. Any person believed to be approaching intoxication or involved in any riotous, disorderly, offensive or improper conduct will be escorted off the premises. Moorebank Sports Club has a Responsible Service of Alcohol Policy. It is illegal to serve

alcoholic beverage to any person in a state of intoxication and as such Moorebank Sports Club reserves the right to refuse service to any such persons and/or request their departure from the premises. It is illegal to serve alcoholic beverage to any person under eighteen years of age & Moorebank Sports Club reserves the right to request suitable identification to this end. If a guest or organiser is asked to leave no monetary compensation will be given and the client will be charged the full amount for the event.

☐ I ACCEPT THESE TERMS & CONDITIONS

### SIGNATURE

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### DATE

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### RETURN TO -

**indulge@sportiesgroup.com.au**

### INDULGE BRASSERIE

**230 Heathcote Road, Hammondville 2170**