



LIGHTHORSE
KITCHEN

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

\$35pp 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



Breakfast Package Two

\$39pp 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

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 beet salad
with marinated fetta **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 \$5.50

Portugese Tart \$5.50

Apple & Sultana Strudel \$5.50

Blueberry Cheesecake \$5.50

Carrot Cake \$5.50

Chocolate Cheery Slice \$5.50

Chocolate Brownie \$5.50

Chocolate Mud Cake \$5.50

Coconut Raspberry \$5.50

Vanilla Slice \$5.50

Apple Crumble \$5.50

Chinatown Lave Seame Balls with
Salted Egg Yolk \$5.5



Add Ons!

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 25pp

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

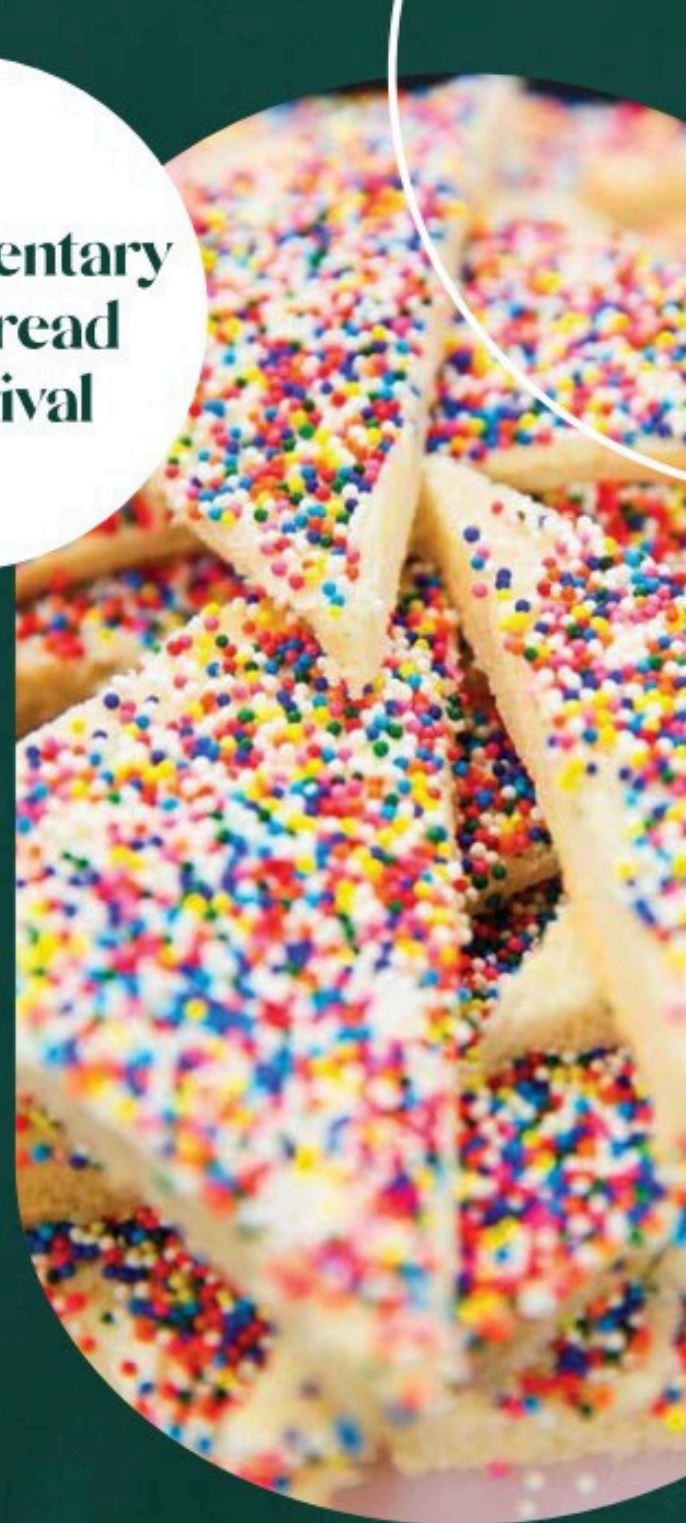
Cocktail meat pies (2 each)
Sausage Rolls (2 each)
Frankfurts (3 each)
Dino Nuggets (3 each)
Crumbed Chicken Tenders (2 each)
Mini Cheeseburger (1 each)
Chicken Skewers with aioli (1 each)

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 \$25

2 Favourites & 1 Dessert

Package 2 \$30

3 Favourites & 1 Dessert


LIGHTHORSE
KITCHEN

15 minimum

All meals served individually

Pizza & Pasta Menu

\$38pp

minimum 30ppl

Beginnings

Garlic Bread

Your choice of one salad:
Greek, Garden or Caesar Salad

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 bolognese

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



\$45 pp

Bronze Buffet

Selection of cold carvery - Choice of 1

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

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 jasmin rice

Penne pasta with virgin olive oil

Mash potato

Steamed seasonal vegetables

Garlic and rosemary roast potatoes

Selection of salads - Choice of 2

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

\$45 pp

Bronze Buffet

Selection of desserts - Choice of 2

Carrot cake topped with walnuts

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

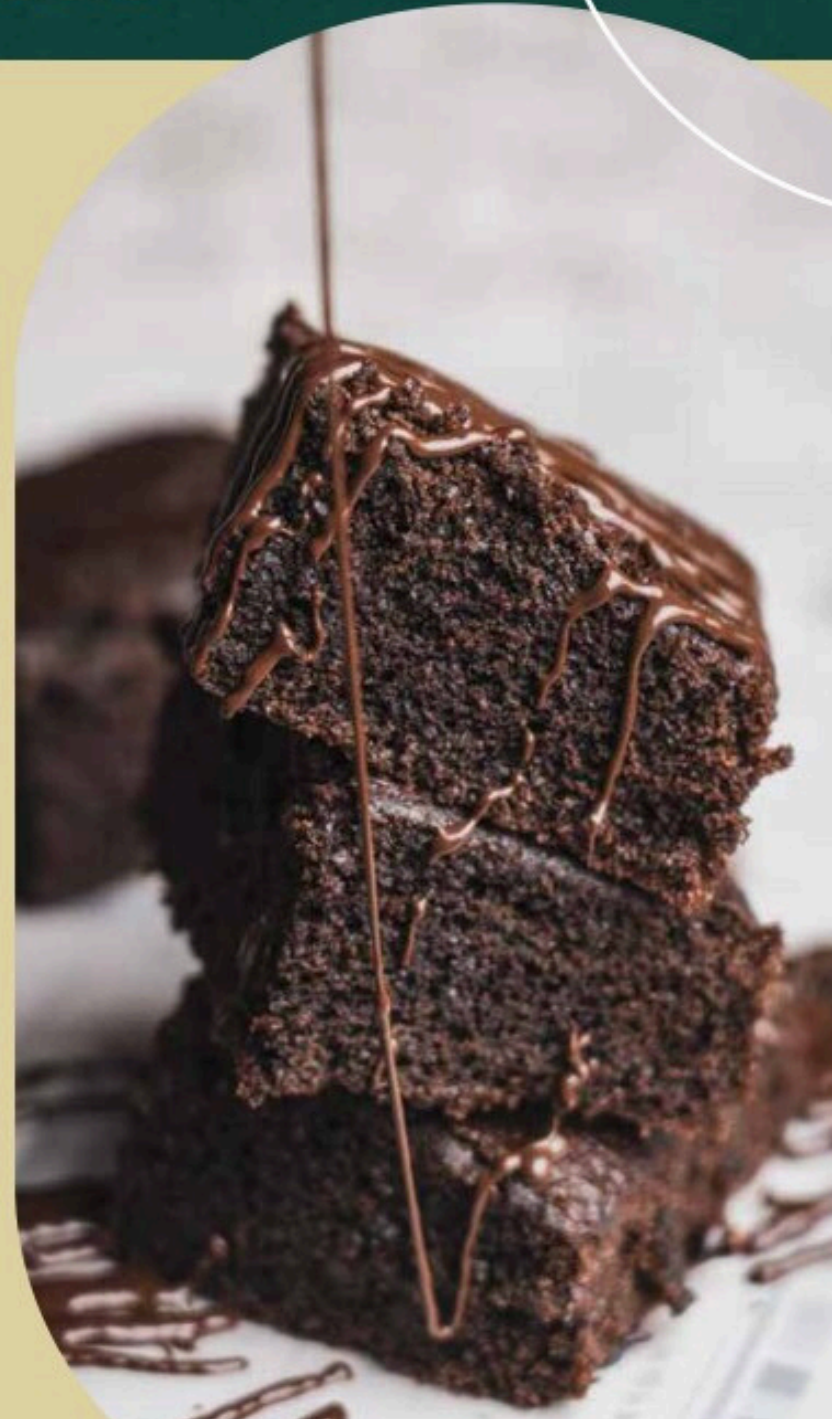
Pavlova dressed in fresh fruit

Chocolate Mississippi mud cake

Chocolate brownie cake

Fruit platter

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



\$50 pp

Silver Buffet

Selection of cold carvery - Choice of 1

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

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, fetta, lemon dressing and balsamic


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\$50 pp

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

Selection of farmhouse cheese

Desserts served with freshly brewed coffee and tea

\$70 pp

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

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 jasmin rice

Penne pasta with virgin olive oil

Mash potato

Steamed seasonal vegetables

Garlic and rosemary roast potatoes

Selection of seafood - Choice of 1

Chilled prawns

Marinate mussels

Barbequed baby octopus

Salt and pepper squid

Bread rolls & butter included



\$70 pp

Gold Buffet

Selection of salads - Choice of 4

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

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

Selection of farmhouse cheese

Desserts served with freshly brewed coffee and tea


LIGHTHORSE
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\$83 pp

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

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

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



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\$83 pp

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

Selection of farmhouse cheese

Desserts served with freshly brewed coffee and tea

Middle Eastern

Tier One \$50 Tier Two \$60 Tier Three \$70

Beginnings

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

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

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

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

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

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 \$55 Tier Two \$60 Tier Three \$70

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

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

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

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



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**

Please mention any dietary requirements

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

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

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

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

Other Options

Freshly brewed coffee and tea **6.0pp**

Linen serviettes **2.50ea**

Table Cloths **9.0ea**

Bread Rolls and Butter - **5.0pp**

Bar Staff - **price on enquiry**



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

Lighthouse Terrace

Capacity - 130

\$350

Lighthouse Alfresco

Capacity - 50

\$200

Backyard Pergola

Capacity - 50

\$200

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 fourteen (14) 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 fourteen (14) 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 fourteen (14) 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

DATE

RETURN TO -

lighthouse@sportiesgroup.com.au

Lighthouse Kitchen

230 Heathcote Road, Hammondville 2170