

The  Club  
Wonthaggi Club



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# Function Menu Packages



## Available for both Lunch & Dinner Seatings

*The Wonthaggi Club offers diverse ranges of function facilities & extensive menu options. Our large function room caters for seatings up to 120 and our small function room is perfect for smaller intimate gatherings of 15-30, offering a more personal dining experience. The Wonthaggi Club looks forward to making your special day perfect for you.*

*Listed below is an enticing array of menu options created by our Head Chef with cuisine to appeal to everyone's tastes. Wonthaggi Club is able to cater for a variety of dietary requirements & kids meals with prior knowledge. If the following menus are not suited to your needs we can discuss some personalised menu options with you, please do not hesitate to ask questions as we are more than happy to answer them for you.*

*All menu details need to be finalised no later than 14 days prior to your function date to ensure that all menu items can be catered for at the utmost quality.*

***The Wonthaggi Club offers four categories of menus to choose from;***

### **Basic package: 2 items are chosen for each course & served 50/50 to your guests**

- \$20 per head** -1 course      -mains
- \$27 per head** -2 course      -entrée & mains OR mains & dessert
- \$32 per head** -3 course      -entrée, mains & dessert

### **Premium package: 2 items are chosen for each course & served 50/50 to your guests**

- \$29 per head** -1 course      -mains
- \$36 per head** -2 course      -entrée & mains OR mains & dessert
- \$41 per head** -3 course      - entrée mains & dessert

### **Deluxe package: 3 items are chosen for each course & served evenly amongst your guests**

- \$39 per head** -1 course      -mains
- \$48 per head** -2 course      -entrée & mains OR mains & dessert
- \$55 per head** -3 course      -entrée, mains & dessert

### **BBQ packages: Items served Buffet style**

- Harvest Choice BBQ**      -**\$35 per head**      -4 mains & 2 sides
- Superior Choice BBQ**      -**\$45 per head**      -5 mains, 2 sides & dessert/cheese
- Ultimate Choice BBQ**      -**\$55 per head**      -7 mains, 3 sides & dessert/cheese

### **Arrival share platters: served before your chosen meals**

- \$7 per head** -Chef's selection of Antipasto plater with Turkish bread, Bruschetta platter & Homemade Dips with Turkish bread

**Upon request we can also provide extra courses, such as shared cheese platters or petit fours, price upon request.**



## ***Basic Package: 2 items chosen for each course***

*All main courses are served with the Chef's selection of side dishes*

***\$20- One course option- Mains only***

***\$27- Two course option- Entrée & Mains OR Mains & Dessert***

***\$32- Three course option- Entrée, Mains & Dessert***

**Entrée: Please select 2 of the following for a 50/50 service**

- Roasted butternut pumpkin soup*
- Potato & leek soup*
- Salt & Pepper Calamari Salad*

**Mains: Please select 2 of the following for a 50/50 service**

- Beer Battered Flake Fillets; served with golden fried chips & salad, tartare sauce & lemon wedges.*
- Roasted leg of lamb served with roasted seasonal vegetables, rich pan gravy & mint jelly.*
- Roasted leg of pork served with roasted seasonal vegetables, rich pan gravy & apple sauce.*
- Roasted topside of beef served with roasted seasonal vegetables & rich pan gravy.*
- Char grilled chicken breast; served with a creamy mushroom sauce & seasonal vegetables.*
- Barramundi Fillets; served with a lemon butter sauce, chips & salad.*

**Dessert: Please select 2 of the following for a 50/50 service**

- Chocolate Jaffa Cake*
- Lemon tart with Chantilly cream*
- Bread & butter pudding with chocolate & caramel*



## ***Premium Package: 2 items chosen for each course***

*All main courses are served with the Chef's selection of side dishes*

***\$29- One course option- Mains only***

***\$36- Two course option- Entrée & Mains OR Mains & Dessert***

***\$41- Three course option- Entrée, Mains & Dessert***

**Entrée: Please select 2 of the following for a 50/50 service**

- Potato gnocchi with mushrooms & spinach in a butternut pumpkin sauce*
- Chicken & beef satay skewers served on steamed jasmine rice*
- Vietnamese prawn rice paper rolls with hoi sin sauce*
- Any entrée from the basic package*

**Mains: Please select 2 of the following for a 50/50 service**

- Grilled Rockling fillets served on a marinated Mediterranean vegetable stack with lemon wedges.*
- Char grilled Chicken breast rested on pumpkin & spinach risotto topped with thyme butter.*
- Middle Eastern style calamari salad served with a sweet chilli mayo.*
- Pork rib eye served on roasted vegetables & green beans, topped with salsa Verdi & pear chutney.*
- Oven baked Lamb rump served on potato & parsnip mash with wilted spinach & a mint jus.*
- Any main from the basic package.*

**Dessert: Please select 2 of the following for a 50/50 service**

- Pineapple & rhubarb crumble served with Chantilly cream*
- Chocolate brownie served with a chocolate sauce & ice cream*
- Apple & coconut strudel with boysenberry ice cream*
- Chocolate coated profiteroles served with whipped cream*
- Any dessert from the basic package*



## ***Deluxe Package: 3 items chosen for each course***

*All main courses are served with the Chef's selection of side dishes*

***\$39- One course option- Mains only***

***\$48- Two course option- Entrée & Mains OR Mains & Dessert***

***\$55- Three course option- Entrée, Mains & Dessert***

### **Entrée: Please select 3 of the following**

- Selection of Fresh Tasmanian oysters: 2x Red wine & shallot, 2x Natural & 2x Kilpatrick*
- Tempura prawns with a mixed salad & lime aioli*
- Risotto of exotic mushroom & chopped herbs*
- Portuguese style chicken skewers served on jasmine rice & greens*
- Marinated prawn skewers on a mango, tomato & Spanish onion salsa*
- Any Entrée from the Basic or Premium Packages*

### **Mains: Please select 3 of the following**

- Oven roasted lamb rack served on a kumara mash with sautéed bok choy, slowly cooked tomatoes & a mint jus*
- Marinated chicken breast resting on sweet potato fries with steamed broccolini & a creamy bacon and mushroom sauce, topped with parsnip crisps*
- Crispy skin Atlantic salmon fillet served on a rocket, cherry tomato, caper & Spanish onion salad, topped with fried leek*
- 300gm grain-fed porterhouse rested on roasted herb chats served with green beans & a béarnaise sauce*
- Any Main from the Basic or Premium Packages*

### **Dessert: Please select 3 of the following**

- Homemade rich chocolate mousse served with white chocolate coated strawberries & vanilla ice cream*
- Passionfruit panna cotta served with raspberry couli & fresh strawberries*
- Homemade sticky date pudding with butterscotch sauce & ice cream*
- Individual Pavlovas with whipped cream & berries*
- Any Dessert from the Basic or Premium Packages*



## **BBQ Packages**

*All 3 packages come with house baked breads, butter & condiments  
BBQ packs are for a minimum of 40 guests and packages are flexible  
Chosen items will be served buffet style*

***\$35 Harvest Choice BBQ pack-** 3 items from the sizzling grill section, 1 item from the carvery/sea section and 2 items from the sides section*

***\$45 Superior Choice BBQ pack-** 4 items from the sizzling grill section, 1 item from the carvery/sea section, 2 items from the sides section and 1 item from the dessert/cheese section*

***\$55 Ultimate Choice BBQ pack-** 5 items from the sizzling grill section, 2 item from the carvery/sea section, 3 items from the sides section, and 1 item from the dessert/cheese section*

### **Sizzling Grill**

- BBQ chicken wings with dipping sauce
- BBQ marinated prawns
- Tuna skewers with herb dressing
- BBQ baby back ribs with chipotle sauce
- Seared calamari with lemon pepper
- Mediterranean vegetable skewers
- Lamb loin chops with mint sauce
- Kransky sausage hotdogs
- BBQ fish fillet, blackened lemon & cracked pepper
- Skewers with dipping sauce (your choice of Lamb, beef, chicken or tofu)

### **Carvery /Sea**

- Roast rump of beef with horseradish
- Leg of lamb with garlic & rosemary
- Roast pork with apple sauce
- Roast chicken
- Market fresh fish fillets with lemon & olive oil

### **Sides**

- Potatoes with seeded mustard
- Char grilled vegetables
- Coleslaw
- Fresh greens with honey mustard dressing

### **Dessert/Cheese**

- Assorted petit fours- Chef's selection
- Fruit platter
- Cheese platter



## Room Hire Charges

Room hire charges will apply for all events held at The Wonthaggi Club. Discounted room hire charges may be negotiated with those who hold a minimum number of functions (4) within a 12 month period.

### **Room hire charges are listed below:**

(Full or half day)

#### ***Members Bar- \$200***

*(Private Balcony, Private Bar, Toilets,  
2x Pool Tables, Lift access,  
Limited Availability)*

#### ***Small Function Room- Day usage- \$100***

***- Evening usage- \$200***

*(Easy access to bar & toilet facilities)*

#### ***Function Room- \$300***

*(Private bar, easy access to  
Toilet & Smoking facilities)*

#### ***Deluxe Function Room- \$Price upon request***

*(Private use of our Whole Function  
Room, Private Bar, Smoking area  
Easy, Access to Toilet facilities)*

### **Room Capacities are listed below for each room with a variety of room layouts:**

*Banquet: 40 guests*

*Banquet w Dance Floor: 30 guests*

*Cocktail: 80-120 guests*

*Theatre: 60 guests*

*Classroom/Conference: 40 guests*

*U-Shape: 20 guests*

*Banquet: 40-45 guests maximum*

*Cocktail: 60 guests*

*Theatre: 60-65 guests*

*Classroom/Conference: 20 guests*

*U-Shape: 20 guests maximum*

*Banquet: 120 guests maximum*

*Banquet w Dance Floor: 100 guests*

*Cocktail: 200 guests*

*Theatre: 150 guests*

*Classroom/Conference: 35-40 guests*

*U-Shape: 25-30 guests*

*Banquet: 180 guests*

*Banquet w Dance Floor: 160 guests*

*Cocktail: 350 guests*

All room hire prices include linen tablecloths. Upon request our tea & coffee stations are available at no extra charge.



## **Additional needs**

*The Wonthaggi Club is more than happy to organise the following items for you at competitive rates:*

### **Decoration items:**

<i>-Linen table cloths</i>	<i>Included in room hire</i>
<i>-Linen serviettes</i>	<i>No charge <u>until 60 or more</u> guests are attending then a \$20 fee will apply</i>
<i>-Table Runners (variety of colours available)</i>	<i>\$20 fee</i>
<i>-Chair Covers</i>	<i>\$50 fee</i>
<i>-Chair covers with bows</i>	<i>\$60 fee</i>
<i>-Individually printed table menu cards</i>	<i>\$30 fee</i>
<i>-Tea lights</i>	<i>\$10 fee</i>
<i>-Table centre pieces</i>	<i>\$5 fee</i>
<i>-Ceiling drapery</i>	<i>\$50 fee</i>
<i>-Dance floor</i>	<i>\$100 fee</i>

### **Equipment:**

<i>-Handheld microphone</i>	<i>No charge</i>
<i>-Whiteboard</i>	<i>No charge</i>
<i>-Television</i>	<i>No charge</i>
<i>-DVD or VCR player</i>	<i>No charge</i>
<i>-Lectern</i>	<i>No charge</i>
<i>-Projector screen</i>	<i>No charge</i>
<i>-Data projector</i>	<i>\$50 fee</i>

*We do not provide computers for use with data projectors. We take no responsibility if our equipment is not compatible with your equipment.*