



Function Menu

Finger Food Packages (8 Pieces Per Person)

\$10.00 Per Person

Mini Spring Rolls
 Mini Dim Sims
 Samosas
 Mini Meatballs
 Frankfurts
 Mini Pizzas

\$13.50 Per Person

Party Pies
 Party Sausage Rolls
 Calamari Rings
 Fish Groujons
 Chicken Drumetts
 Mini Spring Rolls
 Mini Dim Sims

\$15.00 Per Person

Calamari Rings
 Chicken Drumetts
 Home Made Quiches
 Mini Pizzas
 Fish Groujons
 Spring Rolls
 Samosas
 Vol au vent Varieties

Platters

Fruit Platter

Small - \$20.50ea

Large - \$35.50ea

A selection of the 'best in season' fresh fruits, cut into bite size pieces

Sandwich Platter

\$35.50ea

6 varieties of fresh sandwich fillings on white and multi-grain bread

Antipasto Platter

\$45.00ea

A range of cold meats and, tasty cheese, fresh and marinated vegetables, water crackers, mini toasts, accompanied with two home-made dips

Morning/Afternoon Tea

\$7.50pp

Chef's selection of biscuits with cake or scones, slice or pastries.
 Tea & Coffee Station Inclusive.

Tea & Coffee Station

\$1.00pp

Linen Hire

\$3.50 per cloth

Linen Napkins

\$1.60 each

Chair Cover & Sash

\$3.50 per seat

Table Runner

\$2.00 per table

Bridal Table Skirt

\$45.00

Set Up Fee Un assisted

\$45.00per hour



Meal Packages

Include Room Hire, Linen, Tea & Coffee Station, Napkins, Set up & Pack down.

Option A

Main Meal Only	\$24.50
A Choice of 2 Mains served 50/50	
2 Course Meal – 50/50	\$29.00
A choice of 1 Soup or 2 Desserts accompanied with 2 Mains	
2 Course Meal – 50/50	\$32.00
A choice of 2 Entrées accompanied with 2 Mains	
3 Course Meal – 50/50	\$35.00
A Choice one 1 Soup, 2 Mains & 2 Desserts	
3 Course Meal – 50/50	\$38.00
A Choice of 2 Entrées, 2 Mains & 2 Desserts	

Option B

Main Meal Only	\$27.00
A Choice of 2 Mains served 50/50	
2 Course Meal – 50/50	\$32.50
A Choice of 1 Soup or 2 Desserts accompanied with 2 Mains	
2 Course Meal – 50/50	\$35.50
A Choice of 2 Entrées accompanied with 2 Mains	
3 Course Meal – 50/50	\$38.50
A choice of 1 Soup, 2 Mains & 2 Desserts	
3 Course Meal – 50/50	\$41.50
A Choice or 2 Entrées, 2 Mains & 2 Desserts	



Soup Selections

Roasted Pumpkin

Chicken & Sweet Corn

Tomato, Bacon & Basil

Zucchini & Bacon

Potato, Leek & Bacon

Cream Of Cauliflower

Entrée Selections Option A or B

Warm Beef Salad

Greek Chicken Salad

Bruschetta

Tri of Dips

Main Selections Option A

Roast Beef or Lamb with seasonal vegetables

Chicken or Veal Parma with Chips & Salad

Soda Battered Flathead with chips & salad

Thai Beef Salad

Panko Crumbed Calamari

Main Selections Option B

Grain Fed Porterhouse cooked to Medium with a pink pepper corn sauce served with garlic & herb chats and seasonal vegetables.

Chicken Breast Supreme served on a sweet potato and baby Spinach mash with a crispy pancetta béarnaise sauce

Pan Fried Rockling on a crispy noodle coleslaw with a lemon-lime aioli

Pork Cutlets with a garlic chive mash and a salad of rocket, apple & parmesan, served with a sweet tomato chutney

Prawn Caesar salad with croutons, bacon, parmesan, egg & Cos lettuce



Dessert Selections

Flourless Chocolate Cheese Cake

Berry Pavlova

Lemon Lime Tart

Sticky Date Pudding

Fruit Salad & Ice Cream

Greek Flourless Orange Cake

Apple Pie

Coffee Cheese Cake

Note: Please inform supervisor of any dietary restrictions & allergies no later than one week prior to your function. Minimum meal charges will be based on final confirmation of guests.

Kids

Under 12 Two Course \$10.00

Roast with Season Vegetable
Chicken Schnitzel with Chips
Chicken Parma with Chips
Chicken Breast Nuggets & Chips
Spaghetti Bolognaise
Fish & Chips

Dessert

Ice Cream
Jelly
Chocolate Moose
Chocolate Cake

Kids Under 4 Two Courses \$7.00

Options as above just smaller



Seniors Meal Package

Includes Room Hire, Linen, Tea & Coffee Station, Napkins, set up and pack down.

Seniors 2 Course Meal – 50/50 **\$19.00**

A choice of 1 soup or 2 Desserts accompanied with 2 Mains

Seniors 3 Course Meal – 50/50 **\$22.50**

A choice of 1 soup, 2 Mains accompanied with 2 Desserts

Senior Menu Selections -

Soup Selections

Roasted Pumpkin

Chicken & Sweet Corn

Tomato, Bacon & Basil

Zucchini & Bacon

Potato, Leek & Bacon

Cream Of Cauliflower

Main Selections

Roast Beef or Lamb accompanied with Seasonal Vegetables

Grilled or Battered Flake with Golden Chips and Fresh Salad

Chicken Schnitzel served with Roast Vegetables

Lambs Fry & Bacon served on Mash

Crumbed Calamari with Chips and Salad

Sausages & Bacon served on Mash

Dessert Selections

Fresh Fruit Salad and Ice Cream *Berry Pavlova and Double Cream*

Sticky Date

Cake with Double Cream

Apple Pie and Double Cream

Flourless Chocolate Cake

Your Function menu needs to be chosen and given to the function supervisor one week prior to your function. Thank you for choosing the Hastings Club for your function!
