



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

Meal Packages

Main Meal Only

\$24.50

2 Course Meal – 50/50

\$29.00

A choice of 2 Soups or 2 Desserts accompanied with 2 Mains

Seniors 2 Course Meal – 50/50 (seniors only with separate menu) \$19.00

A choice of 2 soups or 2 Desserts accompanied with 2 Mains

3 Course Meal – 50/50

\$35.00

A choice of 2 Soups, 2 Mains & 2 Desserts

Conference Menu & Hot Buffet Menus can be arranged with the Function Supervisor to suit your type of Conference. Please be advised, Sunday functions can incur additional costs due to higher staff rates.



Soup Selections

Pumpkin with cream and parsley

Minestrone with herb and garlic croutons

Potato & Leek

Cream of Celery

Chicken and Sweet Corn

Main Selections

Roast Beef or Lamb with roast vegetables

Chicken Kiev with vegetables or chips and salad

Flathead Tails with golden chips, fresh salad, lemon and tartare

Porterhouse Steak with vegetables or chips and salad

Scotch Fillet with vegetables or chips and salad

Chicken Carbonara or Vegetable Sauce with your choice of Pasta (penne, spaghetti or fettuccini) or Arborio risotto rice

Dessert Selections

*Chocolate Cheesecake**

*Berry Pavlova **

*Lemon Meringue**

*Sticky Date Pudding**

Fruit Salad & Ice Cream

*Passionfruit Cheesecake**

** (dessert comes with cream and berry coulis)*

*Warm Apple Strudel**

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.



Seniors Menu Selections –

Please Choose 2 items from 2 Courses Only (50/50 drop)

Soup Selections

Pumpkin with cream and parsley

Minestrone with herb and garlic croutons

Potato & Leek

Cream of Celery

Main Selections

Roast Beef or Lamb accompanied with Roast Vegetables

Grilled or Battered Flake with Golden Chips and Fresh Salad

Chicken Snitzl served with Roast Vegetables

Lamb Shanks accompanied with Roast Vegetables

Crumbed Calamari with Chips and Salad

Dessert Selections

Fresh Fruit Salad and Ice Cream

Berry Pavlova and Double Cream

Sticky Date Pudding with Butterscotch Sauce

Chocolate Mud Cake with Double Cream

Apple Strudel and Double Cream

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!
