



Traditional Menu - \$60.00

*Pre Dinner Canapés
Chef's selection of Canapés, served butler style for 30 Minutes*

*Entrée
(Choice of Two)*

Traditional pumpkin soup

Italian chunky minestrone with parmesan cheese and croutons

Choice of Mushroom, Pumpkin, Tomato or Potato & Leek Soups

Fettuccine with mushroom, bacon & cream sauce

Roast pumpkin, feta, & olive salad

*Main
(Choice of Two)*

Pan fried chicken breast with a pesto crust

Grilled sea perch served with a burnt butter & sage sauce

Roast rib of grain fed beef with seeded mustard

Roast leg of lamb served with a balsamic & rosemary reduction

Roast pork loin with crackling & apple sauce

All mains served with Seasonal Vegetables & Bread Rolls

*Dessert
(Choice of Two)*

Pavlova served with a trio of berries and cream

Chocolate profiteroles served with mango compote

Crème caramel with sour cherries

*Apple crumbles with vanilla ice cream
Freshly Brewed Coffee, Tea & Chocolates served buffet style after
dessert*



Fairway Package - \$70.00pp

*Pre Dinner Canapés
Chef's Selection of Canapés served butler style for 30 Minutes*

Entrée

(Choice of Two)

*Skewers of Prawns, Scallops and Bugs with
Garlic butter sauce and Jasmine rices*

*Spicy Moroccan chicken tenderloins
Served with couscous, roast capsicum, mint & coriander*

*Sun dried tomato & ricotta ravioli
Served in a balsamic & tomato reduced sauce*

*Thai beef salad with rice noodles,
Asian greens & a sweet chilli dressing*

Main

(Choice of Two)

*Queensland Barramundi encrusted with macadamia & basil
pesto,
Finished with a lemon & lime sauce*

*250gm Rib fillet with your choice of
Mushroom, Red Wine or Dianne Sauce*

*Pan fried chicken breast wrapped in prosciutto with a saffron &
garlic sauce*

Veal Scaloppini served with a wild mushroom & brandy sauce

Slow cooked lamb shanks in red wine, rosemary and garlic

All main meals served with Seasonal Vegetables & Bread Rolls

Dessert

(Choice of Two)

*White chocolate & raspberry bread & butter pudding and vanilla
ice cream*

New York baked cheesecake served with sour cherries

Sticky date pudding with ice cream

*Freshly Brewed Coffee, Tea & Chocolates served buffet style after
dessert*



The Tennyson- \$80.00pp

*Pre Dinner Canapés
Chef's Selection of Canapés, served butler style for 30 Minutes*

*Entrée
(Choice of Two)*

*Tasmanian smoked salmon served
With a caper onion salsa, Kipfler potatoes & wild rocket*

Prawns, avocado and artichoke hearts on a bed of rocket & parmesan

Baked field mushroom's with goat's cheese Served on a bed of watercress

*Tandoori chicken salad with coriander,
Chick peas and a garlic, cucumber and Greek yoghurt dressing*

*Main
(Choice of Two)*

*Private selection eye fillet of beef topped with
Prawns served with a crab butter sauce*

*Grilled Tasmanian Atlantic salmon fillet served with a lemon & dill
butter sauce*

Free range chicken breast served with a King Island cream & herb sauce

*French trimmed lamb rack encrusted with rosemary
& pine nuts served with a red wine reduction*

Crispy skin wild Duck breast served with an orange glaze

Cutlet of milk fed Veal with a peppercorn & cider sauce

All mains served with Seasonal Vegetables & Bread Rolls

*Dessert
(Choice of Two)*

*A selection of Australian cheeses, fresh fruit, dried fruit, nuts and flasher
biscuits*

*Coffee tiramisu infused with mascarpone, chocolate sponge & espresso
anglais*

*Grand Marnier custard filled chocolate profiteroles served with a mango
coulis*

Lemon meringue tartlet topped with blueberries

Freshly Brewed Coffee & Tea served to the table



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Chelmer Course Banquet - \$70.00

*Chef selection of Canapés
Served butler style for 30 Minutes*

*The Chef will carve at the Buffet Table
- Choice of Two*

Roast grain fed beef with mustard & herb crust with a Shiraz jus

Roasted leg of lamb with a garlic & rosemary rub & mint sauce

Double smoked maple syrup glazed leg Ham

Pork Loin with crackling & apple sauce

Hot Selection

Sweet Thai chicken curry & jasmine rice

Spinach & pumpkin ravioli with tomato basil cream sauce

Melange of stir fried vegetables

Honey roasted pumpkin

Roasted rosemary potatoes

Cold Selection

Marinated Chicken Pieces

Ocean King Prawns

Tasmanian Smoked Salmon

Chef's Selection of seasonal salads

Condiments and Dressing,

Freshly baked bread rolls

Desert Table

Selection of cakes & slices

Fresh fruit platters

Australian and Imported cheese

Freshly brewed Coffee, Tea and Mints



19th Hole Cocktail Menu - \$50.00pp

Served on the Tables to start
Antipasto platters with Bread and Dips

Served Butler Style over 3 hours

Chef's selection of Cold Canapé's
Lamb Kebabs with Mint Yoghurt Dressing
Blue Cheese pastry puffs -v
Home-made Parma, Rocket and Parmesan Mini Pizza's
Salt & Pepper Calamari and Prawns with a Garlic Aioli
Oven Baked Mushrooms topped with Goats Cheese - v
Tempura Fish Fillet with Tartar Sauce
Scallops with Ginger, Shallots and Soy & Sesame dressing
Chicken Kebabs with Satay Sauce
Crispy Barramundi Spring Rolls
Garlic Prawn Skewers with Lime Aioli

Followed by a Noodle Box

Noodle Box

Choose one

Thai Green Chicken Curry

Italian Meatballs'

Mixed Seafood Kebabs

Sweet & Sour Pork

Mongolian Lamb

Beef Stroganoff

All served with Fried Rice



*Function Option 5
2 Course Set Menu
Choice of Either - \$50.00pp
Entree & Main
Main & Dessert*



*Pre Dinner Canapés
Chef selection of Canapés
Served butler style for 30 Minutes*

*Entrée - (Choice of two)
Chicken Caesar Salad with crispy bacon, garlic croutons,
parmesan cheese,
egg and Chicken Tenderloins*

Crispy Diver Whiting Fillets served with garlic aioli

*Marinated beef served with rice noodles,
Asian greens and sweet lime, soy and chilli dressing*

*Smoked Salmon in a caper and dill cream sauce with bow tie
pasta*

*Main - (Choice of two)
A chicken breast served with a mushroom sauce flavoured with
french brandy*

*Grain Fed roast Beef with horseradish crème fraîche and mustard
sauce*

Roasted leg of lamb served with traditional mint sauce

Grilled sea perch served with a garlic white wine sauce

All main meals served with seasonal vegetable and bread rolls

*Dessert - (Choice of two)
Individual Pavlova served with a trio of berries*

Apple and sultanas encased in filo pastry served with ice cream

*Chocolate Profiteroles filled with liquor custard and dipped in
chocolate*

*Individual Sticky Date puddings served with caramel sauce and
ice-cream*

*Freshly Brewed Coffee, Tea and Mints served buffet style after
dessert*



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Extra Requirements

Cake as Dessert

*Add your own cake as dessert as an option.
Take off \$5.00pp on any of the food packages*

Children's Meals

\$15.00

Choose One Dish, served with Entrée

Mini Hot Dog and Chips

Chicken Nuggets, Chips & Salad

Fish Pieces, Chips & Salad

Mini Ham & Cheese Pizza

Meatballs and Spaghetti

Dessert

Ice-cream, chocolate sauce and sprinkles

Vegetarian Meals

Entree

Avocado Salad with a Balsamic Vinegar Dressing

*Baked field mushroom's with goat's cheese Served on a bed of
watercress*

Fettuccini Pasta with a Swiss Mushroom Cream Sauce

Mains

*Roasted Vegetable Lasagna Stack with pesto and roma tomato
sauce*

Sweet Potato and Roasted Capsicum Risotto

Mild Vegetable and Lentil Curry and Basmati Rice

(Choose one of each)

Special Meals

DJ, Band, Videographer and Photographers Meals - \$25

- Serve main meal of the day

*The chef can also cater for any dietary requirements your guests
may require. The meals chosen for the evening will be altered to
suit any
special requirements.*



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Drinks Package 1

\$29.00 p/p for Five (5) hours duration

Draught Beer

(XXXX Bitter, XXXX Gold, Cascade Premium Light)

McWilliams Select Series Chardonnay

McWilliams Select Series Cabernet Merlot

McWilliams Select Brut Cuvee

Soft Drinks / Orange Juice

Continuation of Drinks Package after initial duration
attracts a further \$300 p/hour

Drinks Package 2

\$34.00 p/p for Five (5) hours duration

Draught Beer

(XXXX Bitter, XXXX Gold, Cascade Premium Light)

Angove Brightlands Sauvignon Blanc Semillon

Lindemans Premier Selection Chardonnay

Angove Brightlands Cabernet Merlot

Lindemans Premier Selection Shiraz Cabernet

Angove's Regent Brut NV

Soft Drinks / Orange Juice

Continuation of Drinks Package after initial duration
attracts a further \$350 p/hour

Drinks Package 3

\$40.00 p/p for Five (5) hours duration

Draught Beer

(XXXX Bitter, XXXX Gold, Cascade Premium Light)

Choice of One Red, White & Sparkling

Tulloch Verdelho, Mt Pleasant Semillon,

Watershed Shads Chardonnay

T'Gallant Juliet Pinot Grigio

X & Y Shiraz, Tulloch Cabernet Sauvignon,

Watershed Shades Cabernet Sauvignon Merlot

Yellow Glen Pinot Brut N.V.

Soft Drinks / Orange Juice

Penfolds Club Port served with coffee

Continuation of Drinks Package after initial duration
attracts a further \$400 p/hour

Non-Alcoholic Drinks Package

\$19 p/p for a Five (5) hour duration

Non Alcoholic Wine

Fruit Punch, Orange Juice,

Soft Drinks, Lemon-Lime & Bitters,

Mineral Water

All Spirits and Liqueurs are to be paid for on request.

After Five (5) hours duration, all drinks are available at Bar Prices

Other Options

BBQ Dinner - \$30.00pp

*Grain Fed Steak, Marinated Chicken Pieces,
Gourmet Sausages
Buffet Salads & Beer Battered Fries
Freshly Baked Bread Rolls & Condiments
Cheese and Fruit Platter
Coffee and Tea*

Cocktail Dinner - \$30.00pp

*Selection of the Following Served over 2 hours
Salt and Pepper Calamari, Chinese Spring Rolls,
Gourmet Sausage Rolls, Mini Quiche,
Chicken Satay Sticks, Swedish Meatballs,
Diver Whiting Fillets, Lamb Kebabs
Mini Hot Dogs, Gourmet Meat Pies, Chilli and Lime
Prawn Kebabs*