

# FUNCTIONS AND EVENTS SET MENUS



THE GRAFTON
DISTRICT GOLF
CLUB

lets celebrate



# **FUNCTIONS BOOKINGS**

Deposit of \$250.00 needs to be paid two weeks prior to functions.

Number of guests are to be confirmed no later than 10 days before the function date.

No changes made to menu unless authorized by functions manager & Head Chef

Music or DJ to be authorized by Club Manager & Functions Manager

If you are not sure about anything please ask, we are here to make sure your special day goes smoothly

Thank you for choosing to book your function with us at the Grafton District Golf Club.

We have some menus in place for you to choose from, with Alternate drop, canape hot & cold & platters which you can have on arrival or talk to us about what would make your day perfect

lets celebrate





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- Pizzas

lets celebrate





# **2 COURSE SET MENU**

2 Course Set Menu for alternate drop, dietary adjustment can be made on request including vegetarian & vegan options

Minimum 30 person for the below menu items, choose 2 main & 2 desserts from below Current price \$45

### **CHOICES ARE AS FOLLOWS**

### MAIN

Pocket Chicken

Stuffed with Chorizo, Semi Dried Tomato & Baby Spinach Topped with Creamy Garlic Sauce.

2 Pin Lamb Rack

Marinated in Chermoula & Roasted to medium topped with a red wine jus

Atlantic Salmon

Topped w. a layer of Baby Spinach & cheese then incased in a delightful lattice pastry, finished w. parsley lemon sauce.

Pork Striploin

Topped w. caramelized onion, sliced apple & plum sauce.

200g Scotch Fillet

Scotch Fillet cooked to medium topped with a red wine jus

# **DESSERT OPTIONS**

Sticky Date Pudding Chocolate Mud Cake Cheesecake Tiramisu

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# **3 COURSE SET MENU**

3 Course Set Menu for alternate drop, dietary adjustment can be made on request including vegetarian & vegan options

Minimum 30 person for the below menu items, choose 2 entree's 2 main & 2 desserts f

Current price \$60

### **CHOICES ARE AS FOLLOWS**

### **ENTRÉE OPTIONS**

Crumbed Camembert Cheese
Chicken & Mushroom Vol Au Vents
Salt & Pepper Squid
Prawn & Fruit Cocktail

### MAINS

Pocket Chicken

Stuffed with Chorizo, Semi Dried Tomato & Baby Spinach Topped with Creamy Garlic Sauce.

2 Pin Lamb Rack

Marinated in Chermoula & Roasted to medium topped with a red wine jus

Atlantic Salmon

Topped w. a layer of Baby Spinach & cheese then incased in a delightful lattice pastry, finished w. parsley lemon sauce.

Pork Striploin

Topped w. caramelized onion, sliced apple & plum sauce.

200g Scotch Fillet

Scotch Fillet cooked to medium topped with a red wine jus

### **DESSERT OPTIONS**

Sticky Date Pudding Chocolate Mud Cake Cheesecake Tiramisu

chermoula marinade

lets celebrate





# 2 COURSE SET MENU CLASSIC ROASTS

2 Course Set Menu for alternate drop, dietary adjustment can be made on request including vegetarian & vegan options

Minimum 30 person for the below menu items, choose 2 entree's 2 main & 2 desserts f

Current price \$40

# CHOICES ARE AS FOLLOWS MAIN

Roast Pork Belly and all the trimming Baked Ham and salad Roast beef and all the trimmings

Roast chicken and all the trimmings

Atlantic salmon and salad with citrus

butter sauce

All the trimming include a medley of roast vegies greens, and gravy to match your meat choice

# **DESSERT**

Light and fluffy chocolate mousse
Pavlova topped with whipped cream
and fruit salad
Trifle

Sticky date pudding with Butterscotch saucee

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# CHARCUTERIE BOARDS

The antipasto board is the perfect way to start a wedding. An assortment of premium meats and cheeses with all the dips and extras included.

Grazing table 1/2M

5-10 pax \$375.00

Grazing table 1M

- 15 - 25 pax \$750.00

Grazing table 2M

- 60-80 pax \$2000.00

Grazing table 3M

- 80-100 pax \$2500.00

Grazing table 4M

- 110-150 pax \$3250.00

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# **ARRIVAL PLATTERS**

Each platter is suitable for 10 people as a snack on arrival. Platter's varier in price depending on what you choose.

75 items per platter
Pick up to 5 choices (15 pieces each)
and 3 dipping sauces
Current price \$200

### **CHOICES ARE AS FOLLOWS**

Cocktail spring roll
Four cheese arancini
Mushroom & chicken arancini
Party pies
Party sausage rolls
Mini assorted quiche
Crumbed calami rings
Chorizo empanada (puff)
Beef curry puffs
Assorted mini dim sims
Cocktail samosa
Battered onion rings
Assorted gyoza
Fish cocktails

# DIPPING SAUCES

Tomato, BBQ, Aioli, Sweet Chilli

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# **CANAPES COLD**

Each platter is suitable for 10 people as a snack Platter's varier in price depending on what you choose.

30 items per platter Pick up to 3 choices (10 pieces each) Current price \$200

### **CHOICES ARE AS FOLLOWS**

- Lemon zaatar chicken, harrisa yogurt, crispy flatbread

- Lemongrass coconut chicken rice paper roll

- Peking duck pancake, spring onion hoisin

- Peppered lamb, truffled mushroom crostini

- Teriyaki beef rice paper roll

- Smoked salmon blini, horseradish mascapone

- Prawn and pickled mango rice paper roll

- Crumbed prawn, pickled slaw, XO mayo

- Fresh mini prawn cocktail

- Corn and coriander fritters, quacamole, fried Halloumi

- truffled Mushroom en croute, pickled artichoke

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# **CANAPES LARGE**

Each platter is suitable for 10 people as a snack Platter's varier in price depending on what you choose.

30 items per platter Pick up to 3 choices (10 pieces each) Current price \$270

### **CHOICES ARE AS FOLLOWS**

Pulled beef or Pork, dill cucumber, SBR
sauce, pickled ranch mayo sliders
BBQ pork banh mi, pickled vegetable,
spring onion, pate, hoisin
Chicken karaage gua bao, chili slaw,
hoisin kewpie, coriander
Spiced chicken empanada, chimichurri
Southern fried crispy prawn taco,
guacamole, pico de gallo, lime crema
Lamb kofta lettuce wrap, smoked
eggplant, green sambal yogurt
Slider. Middle eastern falafel, halloumi,
harissa and tzatziki
Chili bean, nachos, guac and jalapeno
vegan coyo

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# **POKE BOWLS**

Each platter is suitable for 10 people as a snack Platter's varier in price depending on what you choose.

30 items per platter Pick up to 3 choices (10 pieces each) Current price \$390

## **CHOICES ARE AS FOLLOWS**

Smokey 12hr beef brisket, baked mac and cheese, bourbon bbq sauce BBQ lamb kofta, tiny greek salad, garlic yoghurt, crisp flatbread Korean fried chicken, pickled cucumber salad,

Chicken curry and rice bowls Sticky pork belly, pickled asian slaw & chili jam

Beer battered flathead, chips, Tartare sauce, lemon

Lemon pepper calamari, rocket salad, aioli, lemon

Miso salmon, shitake mushroom, soba noodles, edamame, teriyaki sauce
Three cheese potato gnocchi, toasted walnuts (contains nuts)

Pea and asparagus risotto with sundried tomato & parmesan cheese

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# **SLIDERS PLATTERS**

Each platter is suitable for 15 people as a snack Platter's varier in price depending on what you choose.

30 items per platter Pick up to 2 choices (15 pieces each) Current price \$250

### **CHOICES ARE AS FOLLOWS**

Pulled pork in house BBQ sauce on slaw
Pulled chicken in house aioli & sweet
chilli on slaw
Mini lamb sliders (Pattie) tzatziki,
lettuce & tomato
Pulled beef in gravy on slaw
Mini Cheeseburgers with pickles

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# **ARANCINI PLATTERS**

Each platter is suitable for 10 people as a snack Platter's varier in price depending on what you choose.

50 Arancini ball per platter
Pick up to 5 choices (10 pieces each)
and 3 dipping sauce
Current price \$300

### **CHOICES ARE AS FOLLOWS**

Four cheeses
Italian tomato
Mushroom & chicken
Pumpkin & goat cheese
Pumpkin Vegan GF
Truffled porcini (mushroom)
Vegetarian

# DIPPING SAUCES

Blue cheese sauce
Garlic aioli
Pesto aioli
Neapolitan sauce
Hummus

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# **ASIAN PLATTERS**

Each platter is suitable for 10 people as a snack Platter's varier in price depending on what you choose.

60 items per platter
Pick up to 5 choices (12 pieces each)
and 3 dipping sauces
Current price \$200

### **CHOICES ARE AS FOLLOWS**

Vegetarian dumpling
Pork & chive dumpling
Chicken gyoza
Pork & shiitake gyoza
Pork gyoza
Prawn gyoza
Vegetable gyoza
Mini beef dim sim
Mini chicken dim sim
Money bags
Malaysian chicken samosa
Thai chicken spring roll
Cocktail samosa

# DIPPING SAUCES

Sweet chilli Soy Wasabi Satay

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# **PIZZA PLATTERS**

Each platter is suitable for 10 people as a snack Platter's varier in price depending on what you choose.

> 3 slabs per platter Pick up to 6 pizza choices Current price \$150

### **CHOICES ARE AS FOLLOWS**

CHICKEN MEDITERRANEAN

Pasta tossed in olive oil and garlic, combined with roast chicken, brown mushrooms and basil pesto. Topped with sun-dried tomatoes

MARGHERITA

A traditional tomato base topped with mozzarella and Italian spices

CHEESY BBQ STEAK

based margherita with steak strips drizzled in BBQ and chutney sauce, red onions, mushrooms.

HAWAIIAN Ham and pineapple.

SAUCY MEAT SUPREME

Bacon, ham, chorizo sausage and bolognese mince, drizzled in our cheesy BBQ sauce.

VEGETARIAN

Cherry tomatoes, red onions, assorted vegetables & peppers, mushrooms and pineapple.

MEDITERRANEAN

Olives, Danish feta, sun-dried tomatoes, basil pesto and fresh rocket.

CHICKEN & BACON SUPREME
Roast chicken strips, bacon and ham, drizzled
in our sweet chilli mayo.

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# CATERING AND EVENTS MENUS

For Order Please

Email:

Functions@Graftongolf.com.au

Phone:

02 644 222 55



THE GRAFTON DISTRICT GOLF CLUB

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