



WINDSOR LEAGUES CLUB

FUNCTIONS

Package Menu

INDIVIDUAL MEZZE PLATTERS **\$120 per platter**

(FEEDS 10-15PAX PER PLATTER)

- Platter Of 12 Rounds of Assorted Finger Sandwiches
- French Brie, English Cheddar & Blue Stilton w Crackers, Lavosh, Muscatel Grapes & Onion Jam
- Honey Baked Ham, Prosciutto, Salami, Bocconcini, Olives, Baba Ghanoush & Hummus Dips w Turkish Bread
- Platter Of 20 Large Peeled Prawns w Cocktail Sauce & Lemons
- 24 Large Tasmanian Pacific Oysters w Red Wine Vinegar
- Seasonal Fruit Platter **(\$70)**

PARTY PLATTERS **\$90 each**

- Vegetarian Spring Rolls w Sweet Chilli (36 Pieces)
- Battered Calamari Rings w Garlic Mayonnaise (40 Pieces)
- Cocktail Beef & Chicken Pies w Ketchup (30 Pieces)
- Cocktail Sausage Rolls w Ketchup (40 Pieces)
- Chicken Satay Skewers w Lemon (30 Pieces)
- Grilled Lamb Souvlaki Skewers w Tzatziki Yogurt (25 Pieces)
- Smoked Salmon Croton w Chive Sour Cream (35 Pieces)
- Thai Fishcakes w Sweet Chilli Sauce (50 Pieces)
- Platter Of Fish Cocktails w Tartare Sauce (50 Pieces)
- Platter of Chicken Nuggets w Tomato sauce (100 Pieces)

THIN BASED STONED BAKED 11INCH PIZZAS

(PRE ORDER OF THE RESTAURANT MENU PRICES)

- Margarita, Mozzarella & Cherry Tomato, Pizza Sauce & Baby Basil
- Hawaiian, Smoked Ham, Bacon & Pineapple
- Chorizo & Pepperoni- Pepperoni, Chorizo, Mozzarella & Chilli Oil
- Chilli Prawn- Spinach, Cherry Tomato, Mozzarella & Chilli Oil
- Supreme- Ham, Pepperoni, Mushrooms, Onion, Pineapple & Olives
- Vegetarian Capriccioso- Mushrooms, Artichoke, Olives, Mozzarella

BRIOCHE BUN SLIDERS **\$7 each**

(MINIMUM 10 OF EACH ITEM)

- Wagyu Cheeseburger
- Onion, Tomato, Lettuce, Burger Sauce
- Southern Fried Chicken Burger
- Avocado, Lettuce, Onion, Tomato
- Peri Peri Mayonnaise
- Grilled Halloumi Burger
- Tomato, Smashed Avocado, Lettuce, Truffle Mayo

SUBSTANTIAL FORK FOOD

(MINIMUM 10 OF EACH ITEM)

- Slow Cooked Shoulder of Lamb Risoni Pasta, Olives, Parmesan \$12
- Sirloin Thai Beef Salad, Peanuts, Lime & Sweet Chilli Dressing \$10
- Battered Flathead w Crispy Fries & Tartar Sauce \$10
- Grilled Barramundi w Crispy Fries & Tartare Sauce \$13
- Thai Prawn Coconut Curry GF
- With Peanuts Crispy Sweet Potato & Jasmine Rice \$13

GLUTEN FREE PLATE **\$25**

- 2 x Sausage Rolls, 1 x Leek & Mushroom Pie
- 2 x Prawn Steam Dumplings w Gluten Free Soy
- 2 x Pumpkin Arancini

VEGAN PLATE **\$25**

- 2 x Vegan Sausage Rolls, 1 x Leek & Mushroom Pie
- 2 x Pumpkin Arancini, 2 x Vegan Empanada Pastry

CHEF COOKED BARBEQUE BUFFET MENU

(Minimum of 25 people)

\$32.00 per person

- Char-grilled 150g Rump Steak with Green Peppercorn Sauce (GF)
- Grilled Portuguese Chicken Breast with Piri Piri Sauce & Pilaf Rice (GF)



CHOOSE 1 SAUSAGE ALL SERVED WITH BALSAMIC ONIONS

- Country Beef & Thyme (GF)
- Pork & Fennel (GF)
- Lamb & Rosemary (GF)



- Roasted Baby Potatoes with Rosemary Salt (GF)
- Garden Salad (GF)



CHOOSE 1 SALAD

FROM SALAD BAR OPTIONS SALAD BAR OPTIONS

- Caesar Salad
Baby Gem, Crisp Bacon, Soft Boiled Egg, Sourdough Croutons & Fresh shaved Grana Parmesan
- Traditional Greek Salad
Kalamata Olives & Feta
- Potato & Chorizo Salad
Egg, Pickles, Parsley, Grain Mustard & Sour Cream

- Thai Beef Salad
Nam Jim, Crispy Shallots & Roasted Peanuts

- Tossed Garden Salad
Italian Dressing



- Freshly Baked Bread Roll & Butter
- Sauces & Condiments



- Your choice of one (1) salad option (feeds 20-25pax)

Additional salads at a cost of \$100.00 per salad

CHILDREN

- * Children Under 14 Years Are Half Price
Gluten Free Options Are Available
Please Speak to our Function Staff

GRADUATION & SCHOOL FORMALS

MAINS

CHOICE OF 2 – ALTERNATE DROP (MIN 40 PAX)

- Chicken Parmigiana w Chips & Salad
- 200g Angus Beef Burger w Chips
- Creamy Chicken & Mushroom Boscaiola

DESSERTS

- Sticky Date Pudding w Caramel Sauce & Ice Cream
- Chocolate Mousse Cake w Cream

\$30 PER HEAD – BUFFET

CHEF COOKED BARBEQUE (MIN 30 PAX)

- Char-Grilled Rump Steak
- Grilled Portugese Chicken
- + Choice of Sausage; Potatoes & Salad

1 COURSE **\$35 p/p** *Mains Only*

COURSES **\$48 p/p**

3 COURSES **\$60 p/p**

SELECTION OF 2 FOR EACH COURSE, SERVED ALTERNATELY

ENTREES

- King Prawn & Avocado Cocktail Salad with Marie Rose Sauce
- Crispy Taco of Seared Yellowfin Tuna, Guacamole, Lime, Tabasco
- Smoked Salmon & Avocado Niçoise Salad
Beans, Olives, Egg, Tomato, Baby Cos & Limoncello Dressing
- 3 Large Local Pacific Oysters, 1 Natural, 1 Kilpatrick & 1 Mornay
- Marinated Goats Cheese on Toasted Brioche, Caramelised Apple
Red Onion Jam & Fig Balsamic

MAINS

- Slow Cooked Lamb Rump, Tallow Cooked Potatoes
Ratatouille Vegetables w Rosemary Jus
- Grilled Barramundi with Garlic Butter, Mash & Green Vegetables
- MB2 Sirloin Cooked Medium w Gratin Potatoes
Garlic Field Mushrooms, Broccolini & Pepper Sauce

- Corden Bleu Stuffed Chicken Breast, Parmesan Potato Cake
Green Beans & Creamy Mushroom Sauce
- Grilled Atlantic Salmon, Potato Fondant
Ricotta Fried Zucchini Flower, Broccolini, Lemon Beurre Blanc
- Vegetarian Ravioli of Caramelised Pumpkin & Pistachio
with Napoli Sauce & Parmesan Cheese

DESSERTS

- Apple & Berry Crumble with Custard
- Warm Chocolate Fondant w Vanilla Ice-cream
- Passionfruit Cheesecake with Cream
- Black Forest Gateau with Cream
- Sticky Date Pudding w Vanilla Ice-cream
- Tiramisu with Cream

CELEBRATION OF LIFE MENU

\$22 per person

- Platter of Assorted Triangle Point Sandwiches (4 Pieces)
- Mini Beef Pies (2 Pieces)
- Mini Pork Sausage Rolls (2 Pieces)
- Assorted Cakes/Slices (1 Piece)

Tea & Coffee station



SIGNATURE CANAPES

Please Note:

(All Signature Canapes Require A Minimum Order Of 20 Per Item)

SEAFOOD

- King Prawn, Lychee & Coriander Fresh Rice Paper Roll (GF) **\$5**
- 1/2 Shell Seared Scallops w Prosciutto, Limoncello Dressing (GF) **\$5**
- Large Tasmanian Pacific Oyster w Mild Wasabi Japanese Soy (GF) **\$5**
- Salt & Pepper Style Hawkesbury Calamari w Chipotle Mayo **\$4**
- Large Tempura Prawn w Lime Ponzu Sauce **\$4.5**
- W.A. Crab Meat, Ricotta Corn Cakes & Guacamole **\$5**
- Smoked Salmon, Sour Cream, Avruga Caviar Blini **\$4.5**
- Thai Crispy King Prawn Spring Roll w Tomato Chilli Jam (GF) **\$4.5**
- Prosciutto, Persian Feta & Balsamic Baby Tomato Tartlet **\$4**

MEAT

- Mb2 Scotch Yorkshire Pudding w Truffle Mayo **\$4.5**
- Southern Fried Chicken Lollipop w Chipotle Sauce & Lime **\$4**
- Chinese Duck Breast Pancake w Hoisin, Cucumber & Shallot **\$7**
- Prosciutto, Persian Feta & Balsamic Baby Tomato Tartlet **\$4**
- Crumbed Lamb Cutlets w Caramelised Lemon **\$9**

(Please Note: All Canapes Require Minimum Order Of 20 Per Item)

VEGETARIAN

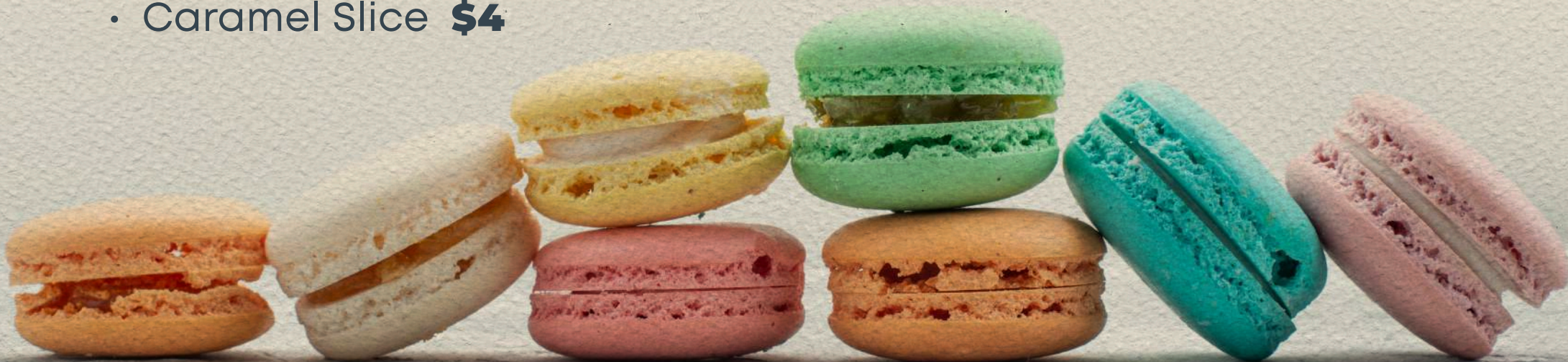
- Smoked Eggplant Tart w Olive, Grape Tomato & Lemon Oil **\$3.5**
- White Wine & Mushroom Arancini w Truffle Mayo **\$3.5**
- Silken Tofu, Chilli Eggplant, Shallot Rice Paper Roll Gf **\$4**
- Persian Feta Cheese, Red Onion Jam, Crouton w Balsamic **\$3.5**
- Corn Cakes With Guacamole & Grilled Halloumi **\$3.5**

PETIT DESSERTS

Please Note:

(All Petit Desserts Require a Minimum Order of 10 Per Item)

- Assorted Macarons (GF) **\$4**
- Petit Lemon Curd Tart **\$5**
- Cocktail Portuguese Tart **\$5**
- Chocolate Oreo Brownie **\$4**
- Red Velvet Slice **\$4**
- Caramel Slice **\$4**



Event Terms & Conditions

Thank you for considering us as the host of your event. Set out below are the responsibilities of both you, as the hirer of the facility and Windsor Leagues Club as the provider.

- The only outside food allowed to be provided is your celebrating Cake, no other food items are allowed in the venue.
- 18th and 21st Birthdays require security at an additional cost.
- Bookings under 40 people are required to pay a \$100 per hour hire fee if they wish to have the event space exclusively hired for the function.
- Confetti is not allowed, extra cleaning fees will be charged if any is found in the event space.

Event Bookings

- Tentative bookings will be held for fourteen (14) days.
- To secure your booking we require the last page signed and returned with the \$200 deposit.
- The deposit is required within fourteen (14) days after making a tentative booking.
- If your deposit is not paid within fourteen (14) days, your booking will be released for resale.
- The deposit will be deducted from either your food or beverage costs.
- The club accepts cash, direct deposit, or credit cards (No Diners Club or Amex).
- Regardless of your payment method the Club requires details of a valid Visa or MasterCard to be held until your account is settled. This card will only be debited in the event of Damage to Property, or overdue accounts as laid out in this document.

Event Payment & Guaranteed Numbers

- To ensure the success of your event, we require confirmation of final numbers and menu details no later than seven (7) days prior to your event.
- Guest numbers may be increased following this period, but only after consultation with the Operations Manager and the club's caterer. Any decreases after this date will attract full charges.
- Full payment is also required seven (7) days prior to the day of your event - payment to be made to the club's caterer.

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