

SPORTS CLUB



FUNCTIONS PACKAGE

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INCLUSIONS

- Tables and chairs set up to your requirements
- Additional tables on request
- Daily room hire for 6-8 hours
- Evening room hire from 6pm
- All staff charges
- Table numbers
- Free Wi-Fi

CONDITIONS

- Monday to Thursday: Minimum spend \$800
- Friday to Sunday: Minimum spend \$1500



Each platter caters for approximately 6-8 guests. Platters include all condiments & cocktail napkins. Prices subject to change without notice.





AUSSIE PLATTER

Chef's selection of dips Cocktail onions Kabana Sharp cheese Assorted crackers

\$75.00 each

SANDWICH PLATTER

Chef's selection of fresh bread w/ an assortment of fillings

\$55.00 each

CHEESE PLATTER

Chef's selection of gourmet cheeses Dried & fresh fruits Assorted nuts & crackers

\$75.00 each

FRUIT PLATTER

Chef's selection of sliced fresh fruits

\$50.00 each

SWEET PLATTER

Chef's selection of assorted cakes & slices

\$75.00 each

ASIAN PLATTER

Beef dim sims Samosas Vegetable cocktail spring rolls Pork gyoza Crumbed calamari ring

\$75.00 each

BAKERS PLATTER

Mixed party pies Cocktail sausage rolls Cocktail filos Pasties

\$75.00 each

AMERICAN PLATTER

Buffalo wings Mozzarella cheese sticks Chicken kiev balls BBQ meatballs

\$75.00 each

FISHERMEN'S CATCH PLATTER

Fish cocktail Salt & pepper squid Prawn twisters Potato spun prawns

\$80.00 each

CHILDREN'S PLATTER

Cheerios Chicken nuggets Party pies Sausage rolls

\$50.00 each



DROVERS BBQ

Baked dinner rolls & butter

Market garden salad

Creamy coleslaw

Grain fed rib fillet steak

Gourmet thin sausages

Sautéed onions

Baked chat potatoes

Minimum 50 guests. Outside: Minimum 30 guests.

\$26.95 per person

BACKYARD BBQ

Baked dinner rolls & butter

Market garden salad

Creamy coleslaw

Grain fed rib fillet steak

Gourmet thin sausages

Portuguese style chicken

Sautéed onions

Baked jacket potatoes

Buttered corn on the cob

Pavlova w/ cream & fruit salad

Minimum 50 guests.

\$36.95 per person

BOWLS & BBO BUFFET

Selected assortment of fresh breads

Char grilled beef patty

Portuguese chicken

Gourmet sausages

Sautéed onions

Coleslaw

Lettuce

Tomato

Beetroot

Assorted condiments

Friday and Saturday nights in November and December only. Minimum 8 guests.

\$34.95 per person





All buffets served with dinner rolls, all condiments & self serve tea & coffee.



CARVERY BUFFET

HOT SELECTION

Roast pork leg with gravy & apple sauce Roast beef incrusted with seeded mustard Steamed garden vegetable medley Roast chat potatoes with rosemary & paprika salt Maple roasted sweet potato & Japanese pumpkin

DESSERT

Classic Paylova with tropical fruits

Minimum 50 guests.

\$27.00 per person

GOLD BUFFET

COLD SELECTION

Traditional garden salad with French dressing Creamy sun blushed tomato & rocket pesto pasta salad Crunchy coleslaw

HOT SELECTION

Roast pork leg with gravy & apple sauce Honey chicken, battered chicken in Australian bush honey with sesame seeds & green onion Goan beef curry a mild blend of roasted spices from India's west coast braised with coconut milk Fragrant coconut & lemongrass turmeric rice Steamed garden vegetable medley Roast chat potato with rosemary & paprika salt

DESSERT

Pavlova with tropical fruits Chef selection of cakes and gateaux

Minimum 50 guests.

\$40.00 per person

PLATINUM BUFFET

COLD SELECTION

Traditional garden salad with French dressing Creamy sun blushed tomato & rocket pesto pasta salad Crunchy coleslaw

HOT SELECTION

Roast pork leg with gravy & apple sauce Honey chicken, battered chicken in australian bush honey with sesame seeds & green onion Goan beef curry a mild blend of roasted spices from india's west coast braised with coconut milk Oven baked barramundi with lemon butter sauce Fragrant coconut & lemongrass turmeric rice Steamed garden vegetable medley

DESSERT

Pavlova with tropical fruits Chef selection of cakes and gateaux

Roast chat potato with rosemary & paprika salt

Minimum 50 guests.

\$46.00 per person



Available November and December. All buffets served with dinner rolls, all condiments & self serve tea & coffee. Prices subject to change without notice.



GOLD BUFFET

HOT SELECTION

Roast leg ham with gravy & apple sauce Roast turkey breast with cranberry sauce Roast chat potatoes with parsnips & paprika salt Honey roasted carrots & Japanese pumpkin Minted peas

DESSERT

Classic pavlova with tropical fruits
Mini plum pudding & brandy custard

Minimum 50 guests.

\$34.00 per person

PLATINUM BUFFET

COLD SELECTION

A selection of cold deli meats with pickles & chutneys
A selection of cold cooked prawns with lemon & mary rose
dressing
Traditional gorden cold with french dressing

Traditional garden salad with french dressing Crunchy coleslaw

HOT SELECTION

Roast leg ham with gravy & apple sauce Roast turkey breast with cranberry sauce Roast chat potatoes with parsnips & paprika salt Honey roasted carrots & Japanese pumpkin Steamed garden vegetable medley Minted peas

DESSERT

Classic pavlova with tropical fruits Mini plum pudding & brandy custard Apple crumble with thickened cream

Minimum 50 guests.

\$62.00 per person



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