

# **THE CLUB**

Caroline Springs

*Creating the perfect day....*

*...for your special event*

*Set Menus*

***Providing Professional  
Advice and assistance to help create  
a truly unforgettable event.***

1312 - 1322 Western Hwy, Caroline Springs 3023

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**[www.theclubcs.com.au](http://www.theclubcs.com.au)**

# STARTER & SWEET PLATTER OPTIONS

<b>Nibbles</b> Potato Chips & Nuts	<b>sml \$15</b> (5) <b>large \$25</b> (10)
<b>Garlic or Herb Bread Fingers</b> Served straight from the oven	<b>\$28</b> (10)
<b>Trio of Assorted Dips</b> A selection of house made dips served with warm bread	<b>\$35</b> (10)
<b>Savoury</b> Crackers, cheese, kabana, carrots, capsicum, olives and tzatziki dip	<b>\$45</b> (10)
<b>Antipasto</b> Salami, ham, cheese, sun dried tomatoes, olives, grilled capsicum, artichokes & crackers	<b>\$50</b> (10)
<b>Assorted Mixed Sandwiches</b> cut into small triangles	<b>\$50</b> 2 loaves
<b>Seasonal Fresh Fruit</b> Seasonal fresh fruit, melons, pineapple, orange slices, strawberries & grapes	<b>\$65</b> 50 pieces
<b>Cocktail Tortilla Wraps</b> Assorted bite size tortilla's filled with a variety fillings chicken - smoked salmon - vegetarian	<b>\$80</b> 50 pieces
<b>Canapés</b> Chef's assorted selections (cold) Roast beef on melba toast / chicken roulade on pumpernickel / Peking duck wantons	<b>\$100</b> 50 pieces
<b><u>SWEET INDULGENCE</u></b>	
<b>Arnott's Assorted Cream Biscuits</b>	<b>\$25</b> 30 pieces
<b>Scones</b> Served with jam & fresh cream	<b>\$35</b> 50 pieces
<b>Assorted Sweet Slices</b> A mix of caramel, cherry bite, chocolate fudge, rocky road & blueberry crumble. served with whipped cream	<b>\$75</b> 30 pieces
<b>Dessert Platter</b> An assortment of mini pavlovas, profiteroles, chocolate mousse & chocolate mud rolls	<b>\$75</b> 30 pieces

# THE CLUB CAROLINE SPRINGS

## Optional Extras

- **Balloon Packages** - min \$50 order

We have a variety of packages available to suit your requirements.

Plain or Metallic - Colours of your choice

x50 = \$75

x100 = \$125

x150 = \$175

x200 = \$225

Trio Balloons with weights \$10 ea

\*All balloon packages include delivery and set up\*



- **Tea & Coffee Station - \$50**

Bottomless Tea & Coffee for the duration of your function

- **Celebration Cake** - options available

DIY - you cut and serve your cake yourself - FREE

Us to Cake cut to platter - \$25

Us to Cut / Plate & Serve with cream & strawberry \$1.50ph

Us to Cut / Plate & Serve with ice - cream \$2.00ph



- **White Linen Table Cloths - \$10 ea**

Dress up your tables

- **Dance floor** - Small Function Room only - \$80

- **Bridal Table**

Includes: Bridal Skirting, Table Cloths & 2x Candle lanterns

**Small** (Max 4p) **\$95**    **Medium** (Max 8p) **\$125**    **Large** (Max 12p) **\$145**



- **Audio Visual Options**

TV & DVD Stand \$50

Projector \$50

Laptop \$30

- **Chair Covers & Sash** - Create elegance

\$5 per chair (min of 50 required)



- **Large Glass Candle Centre Pieces - \$5 ea**

Create ambience and atmosphere

- **Entertainment Options** - 5hr duration

JUKEBOX

\$250

DJ & MC

\$550

DJ

\$450

DJ - KARAOKE & MC

\$600

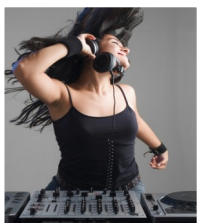
DJ & KARAOKE

\$500

Extended time

\$80ph

We can also assist you with sourcing .....Single, Duo or Trio Acoustic Artists, Bands and Hosts



You are welcome to arrange any of the above yourself; however The Club requests that all details are discussed with the functions coordinator for approval and must coincide with our rules and regulations.

**Please Note: Extras are not part of the minimum spend**

**PLATTERS**

CHOOSE **ONE** PLATTER PER TABLE

**Nibbles Platter**

Potato chips, nuts & dried fruit

**Garlic or Cheese & Herb Bread Fingers**

Served straight from the oven

**Savoury Platter**

Crackers, cheese, kabana, carrots, capsicum, olives and Tzatziki dip

**Trio of Assorted Dips**

Selection of house made dips served with warm bread

**MAINS**

CHOOSE **TWO** SELECTIONS SERVED 50/50

**Roast Beef, Lamb or Pork**

Served with house potato, seasonal vegetables and rich gravy

**Chicken Parmigiana**

Crumbed breast of chicken topped with Napoli sauce, ham & mozzarella cheese. Served with house potato & seasonal vegetables

**Grilled Market Fish of the day**

Served with a lemon butter caper sauce,  
Served with house potato & seasonal vegetables

**Beef Lasagne**

Traditionally house made beef lasagne topped with Napoli sauce & parmesan cheese. Served with a garden salad

\*All meals served with freshly baked dinner rolls

**DESSERT**

See page 7 for Dessert options

**\*1 course \$25pp**

Menu A only - min 40 pax

**2 course \$30pp**

**3 course \$35pp**

\*EXCLUDES Linen Tablecloths

**SALADS - SERVES 10 - 1 PER TABLE**

**Garden** \$16.50ea

**Pasta** \$16.50ea

**Greek** \$19.50ea

**Caesar** \$19.50ea

\*Special dietary requirements catered for on request\*

**ENTRÉE**

CHOOSE TWO SELECTIONS SERVED 50 / 50

**Chicken & Mushroom Risotto**

Pan fried chicken & bacon with Arborio rice in a creamy Basil sauce

**Lemon Pepper Squid**

Deep fried seasoned calamari. Served on a wild rocket & parmesan salad

**Feta & Spinach Mushroom**

A large field mushroom filled with feta & baby spinach.  
Served on a roasted capsicum and rocket salad

**MAINS**

CHOOSE TWO SELECTIONS SERVED 50 / 50

**Chicken Florentine**

Succulent breast of chicken filled with baby spinach, pine nuts and feta cheese.  
Served on a warm Mediterranean potato salad, topped with Hollandaise sauce.

**Prime Porterhouse Steak**

Porterhouse steak cooked medium.  
Served with your choice sauces: mushroom - pepper - or garlic butter

**Grilled Market Fish**

Nestled on a lemon & green onion risotto. Topped with a fresh  
Tomato and Basil salsa.

**Sirloin of Pork**

Oven roasted sirloin of pork, nestled on a bed of rustic potatoes.  
Served with our own Apple sauce and a red wine jus.

\*All mains served with freshly baked dinner rolls

**DESSERT**

See page 7 for Dessert options

**2 Course \$38.50**

**3 Course: \$45 pp**

\*Includes Linen Tablecloths

**SALADS - SERVES 10**

**Garden** \$16.50<sub>ea</sub>

**Pasta** \$16.50<sub>ea</sub>

**Greek** \$19.50<sub>ea</sub>

**Caesar** \$19.50<sub>ea</sub>

\*Special dietary requirements catered for on request\*

**ENTRÉE**

CHOOSE **TWO** SELECTIONS SERVED 50 / 50

**Seafood Skewer**

Calamari, scallop & prawn skewer.  
Served on steamed rice with a spicy Thai marinade.

**Moroccan spiced Chicken Salad**

Spiced chicken skewers nestled on a wild lettuce, pumpkin, red onion and roasted capsicum salad. Drizzled with a creamy balsamic dressing.

**Butternut Pumpkin Risotto**

Roast Pumpkin and semi dried tomatoes sautéed through Arborio rice with a cream basil sauce. Topped with parmesan & crisp bread

**MAINS**

CHOOSE **TWO** SELECTIONS SERVED 50 / 50

**Prime Cut Eye Fillet**

Eye fillet wrapped in bacon, nestled on a bed of rustic garlic potatoes.  
Topped with Hollandaise sauce. Served with seasonal vegetables & house potato

**Chicken Atlantis**

Chicken breast topped with a scallop, prawn and calamari brochette with a cream basil sauce. Served with seasonal vegetables & house potato

**Herb Crusted Market Fish Fillet**

Oven baked market fresh fish fillet with a herb crust.  
Nestled on a creamy lemon risotto topped with a cucumber yoghurt

**Lamb Shanks**

Slow braised lamb shanks served with a tomato vegetable sauce.  
Served on a bed of creamy mash

\*All meals served with freshly baked dinner rolls

**DESSERT**

See page 7 for Dessert options

**2 Course \$45**

**3 Course: \$55 pp**

\*Includes Linen Tablecloths

**SALADS - SERVES 10**

**Garden** \$16.50ea

**Pasta** \$16.50ea

**Greek** \$19.50ea

**Caesar** \$19.50ea

\*Special dietary requirements catered for on request\*

# THE CLUB CAROLINE SPRINGS

## DESSERTS

CHOOSE **TWO** SELECTIONS SERVED 50/50

### Berry Cheesecake

With fresh strawberries & cream

### Lemon Lime Tart

With berries & cream

### Chocolate Fudge Mud Cake

With chocolate sauce & cream

### Mars Bar Cake

With cream & strawberries

### Seasonal Fruit Salad

Freshly hand cut with cream

### Sticky Date Pudding

With caramel sauce & cream

### Apple & Rhubarb Crumble

Served hot with fresh berries & cream

### Baileys Cheesecake

Classic cheesecake, flavoured with whiskey cream and topped with white chocolate ganache

### Profiteroles

With cream & chocolate sauce

### Flourless Orange & Almond Cake

Luscious orange & almond cake

### Baked Apple Pie

Almond crust filled with baked apple and vanilla custard

### Tiramisu Slice

Coffee liquor sponge with Mascarpone and cocoa

## 2 COURSE KIDS MENU... 12yrs & Under

### MAINS - 1 CHOICE

Fish & Chips

Roast of the Day & Gravy

Chicken Nuggets & Chips

Spaghetti Bolognaise

### DESSERT - 1 CHOICE

Ice Cream & Topping

Chocolate Mousse

**Only \$13**

