



CONFERENCE/ LUNCH PACKAGES

Ms Birdie

Minimum 30 pax

OPTION 1 - \$23.00

- Gourmet Sandwiches & Toasted Focaccia with assorted fillings
- Beef & Red Wine Pies
- House made Arancini
- Traditional Caesar Salad
- Tea, Coffee & Orange Juice

OPTION 2 - \$29.50

- Gourmet Sandwiches & Toasted Focaccia with assorted fillings
- Beef & Red Wine Pies
- House made Arancini
- Traditional Caesar Salad
- Quiche
- Roasted cauliflower, quinoa, currants, roasted peppers, spinach, toasted almonds & tahini dressing
- Tea, Coffee & Orange Juice

MORNING & AFTERNOON TEA ADD ON OPTIONS (PP)

- Assorted Biscuits & Cookies \$5.00 (2pp)
- Scones, Jam & Cream \$3.50 (1pp)
- Selection of Muffins \$4.50 (1pp)
- Assorted Slices & Danishes \$6.50 (1 each pp)
- Seasonal Fruit \$5.00

GLUTEN FREE OPTION ADD \$6.00 PP



WAKE MENUS

Finger Food Menus

OPTION 1 - \$18.50

- 2 points of sandwiches
- Party Pies
- Sausage Rolls
- Cocktail Spring Rolls
- Tea & Coffee

OPTION 2 - \$20.00

- 3 points of sandwiches
- Party Pies
- Sausage Rolls
- Cocktail Spring Rolls
- Party Quiche
- Dim Sims
- Tea & Coffee

ADD A MIXTURE OF CAKES OR SLICES - \$5.00





FINGER FOOD

Minimum 50 pax

CHEFS SELECTION OPTION ONE

\$18.00 per person

- Party Pies
- Sausage Rolls
- Spring Rolls
- Dim Sims

CHEFS SELECTION OPTION TWO

\$22.00 per person

- Party Pies
- Sausage Rolls
- Spring Rolls
- Salt & Pepper Squid
- Chicken Strips

ADDITIONS

- Kids Nuggets Platter \$55.00
- Chips \$40.00
- Mixed Quiche \$75.00



FUNCTIONS MENU

Federation Room

Two Course range from \$55.00

CHOICE OF THREE CANAPES

- Salt & Pepper Squid with Lime Aioli
- Three Cheese Arancini with Cranberry Mayo
- Smoked Salmon, Cucumber bites topped with Dill Creme Fraiche
- Satay Chicken with Spicy Peanut Sauce
- Jillamatong Lamb Kofta with Mint Yoghurt

MAINS

- Sherry Braised Beef Cheek, Confit Garlic Mash, Roasted Dutch Carrots, Roasted Broccolini
- Prosciutto Wrapped Chicken Breast, Herb Crumbed Crushed Potato, Grilled Broccolini & Port Jus
- Grilled Salmon, Crushed Dill Lemon Potato, Grilled Asparagus, Salsa Verde
- Jillamatong Lamb Rump, Roasted Carrot Puree, Grilled Broccolini & Mint Jus

DESSERTS

- Lemon Tart, Raspberry Compote, Chantilly Cream
- Passionfruit Panna Cotta, Pistachio, Toasted Coconut
- Chocolate Mousse , Raspberry Sorbet, Biscotti Crumble
- New York Cheesecake, Caramel Sauce, Chantilly Cream



FUNCTIONS MENU

Ms Birdie

Minimum 40 pax

14 days notice required

CANAPES OPTION ONE \$35.00

canapes will be served over a period of 1.5 hours

- Bruschetta - Sourdough topped with Ricotta, Roma Cherry Tomatoes, Balsamic, Rich Glen Olive Oil & Fresh Basil (V)
- Lamb Kofta with Mint Yoghurt
- Three Cheese Arancini with Aioli (VG)
- Oysters with Red Wine Shallot Vinaigrette
- Chilli Lime Prawn Skewers with Coconut Lemongrass Sauce
- Confit Murray Valley Pork Belly with Spiced Apple Puree

CANAPES OPTION TWO \$55.00

canapes will be served over a period of 2 hours

- Satay Chicken Skewers with Spicy Peanut Sauce (GF)
- Seared Scallop Ponzu on Asian spoon with Salmon Roe
- Pumpkin Goat Cheese & Caramelised Onion Tartlets (V)
- Three Cheese Arancini with Aioli (VG)
- Mini Beef Fillet Mignon with Creme Fraiche & Horseradish
- Slow Cooked Beef Brisket Slider with Slaw
- Oysters with Red Wine Shallot Vinaigrette
- Peking Duck Pancakes with Hoisin Sauce



FUNCTIONS MENU

Ms Birdie

Two Course \$65.00 - Additional Course \$15.00

CHOICE OF TWO CANAPES

- Chilli Lime Prawn Skewers with Thai Coconut Lemongrass Sauce
- Confit Murray Valley Pork Belly with Spiced Apple Puree
- Peking Duck Pancakes
- Oysters with Red Wine Shallot Vinaigrette
- Stay Chicken Skewers with Spicy Peanut Sauce (GF)

MAINS

- Murray Pure Eye Fillet, Crushed Sweet Potato, Green Bean Almondine and Bobby Burns Shiraz reduction
- Crispy Skin Barramundi, Cauliflower Puree, Grilled Asparagus, Pumpkin Seed Pesto and Orange Gel
- Jillamatong Pressed Lamb Shoulder, Smoked Carrot Puree, Roasted Broccolini and Mint Jus
- Free Range Chicken Breast, Olive Crushed Potatoes, Slow Roasted Tomato, Roasted Asparagus and Truffle Mushroom Jus
- **VEGAN/ VEGETARIAN OPTION** - Pumpkin Leek Risotto with Toasted Pine Nuts & Rocket

DESSERTS

- Baked Lemon Tart, Vanilla Mousse, Candied Lemon Peel and Fresh Blueberries
- Triple Chocolate Brownie with Salted Caramel Ice Cream, Caramel Popcorn and Fresh Strawberries
- Deconstructed Berry Meringue and Raspberry Sorbet
- Chocolate Mousse Dome, raspberry Gel, Hazelnut Crumb and Chantilly Cream



CHILDREN'S PARTY PACKAGES

\$20.00 PER CHILD

SERVED ON PLATTERS

- Sausage Rolls
- Party Pies
- Chicken Nuggets
- Hot Chips
- 2 Jugs of Soft Drink
- Potato Chips
- Lolly Bags
- Colouring Pack
- Helium Balloons

ADDITIONS

AVAILABLE ONLY IN ADDITION TO CHILDREN'S PARTY PACKAGE

- Fairy Bread Platter \$15.00
- Fruit Platter \$35.00
- Assorted Children's Sandwiches Platter \$15.00
- Margarita or Hawaiian Pizza \$22.00
- 9 inch Chocolate Mud Cake \$25.00
- Ice Cream Cake \$25.00

Conditions: Minimum 10 children.

1 weeks notice required for bookings.

Dietary requirements must be advised upon booking.

Bookings do not allow exclusive use of indoor or outdoor playgrounds.

Available 11.00am - 2.30pm Tuesday - Sunday



FUNCTIONS TERMS & CONDITIONS

Club Corowa proudly offers a variety of spaces to suit your next event. Stand up or sit down, large or small, corporate or private, we invite you to inspect our Function Package options and let our Function Manager create your perfect event.

CONFIRMATION & PAYMENT

Full payment with the exception of beverages not included in a package is required 10 days prior to the function unless prior arrangements have been made with management. Our preferred method of payment is electronic funds transfer into the following bank account (please use your name as a reference). Credit Card Charges attract a fee of 1.5%

Account Name: Corowa RSL Club

BSB: 062-527

Account Number: 1019 7240

Bank: CBA

Visa, Master Card, Eftpos & Cash will also be accepted at Reception.

FINAL NUMBERS

Final catering, equipment and guest numbers including dietary requirements must be received 10 days prior to your function. Dietary requirements will not be guaranteed if not requested within this time period.

GOODS & SERVICES TAX (GST)

All prices quoted are inclusive of GST Liability

START AND FINISHING TIMES

The customer agrees to adhere to the nominated start and finish times for the function.

CLIENT RESPONSIBILITIES

The client is expected to conduct their function in a legal and respectable manner and is responsible for the conduct of its guests and invitees. The client will be charged for any damage that occurs to the Club, the property or its staff.

LIABILITY

The client agrees to the use the facilities at their own risk and without limitation and agrees that Club Corowa shall not be liable for any injuries, actions, claims, losses, damages or costs incurred with the use of said facilities.

SUB LICENCE

The client shall not sub licence the facilities and the facilities must not be used by any party other than the client, or for any other purpose than what was booked.

SECURITY

Extra security charges may be applicable for certain functions. Management reserves the right to determine if security is required for any event.

CONSUMPTION

No Food or Beverage provided by the client or guests is permitted into the premises for consumption, the only exception being celebration cakes. If cake needs to be cut and served there will be a small cakeage fee.

DAMAGES OR LOSS

The client is financially responsible for any damages sustained by themselves or their guests within the allocated function area and all other areas within the club. This includes but is not limited to equipment, fixtures, fittings and property.

DRESS CODE

At least neat casual and appropriate to the type of event being held. All patrons including children must wear footwear at all times. Refer to Club Dress Regulation.

PERMITS & REGULATIONS

The client shall not interfere with Club Corowa's adherence to all relevant laws and regulations. Management reserves the right to stop the service of alcohol to any function guest at any time in accordance with responsible serving of alcohol policies and licensing arrangements. Guests who display what is deemed to be inappropriate behaviour at any time may be asked to leave the premises.

GOODS & EQUIPMENT

The Client is responsible for any external hiring of equipment and is to be paid for by the client. Prices quoted do not include any floral or table decorations, music/entertainment or photography. How ever we can gladly assist you in recommending professionals to contact

PRICE

All prices included in our Function Package are current at the time of quotation however may be subject to change.

CANCELLATIONS

Cancellations made 14 days prior to event will be accepted with no issue.

Cancellations made less than 10 days prior to the event will not be entitled to a refund of previous function payments.

TERMINATION

If the Corowa RSL Club has reason to believe a function may be dangerous, contrary to the law or detrimental to its reputation it reserves the right to terminate this agreement immediately.

CIRCUMSTANCES BEYOND THE CONTROL OF THE CLUB

Should Club Corowa be unable to provide for the event due to circumstances beyond their control, Club Corowa is not responsible for any costs, damages or expenses that the client may suffer or incur. In no event shall Club Corowa be liable for the loss or profit or consequential damages whether based on breach of contract, warranty or otherwise Club Corowa shall not be in excess of the total amount of food and beverage contracted.

ACCEPTANCE

I hereby acknowledge that I have read and understood the terms and conditions as set out in the function terms and conditions supplied to me.

Signature: _____

Name: _____

Date: _____

Name of Function: _____

Date of Function: _____