

PRICES QUOTED ARE PER PERSON
AND ARE VALID UNTIL 30TH SEPTEMBER 2011

OPTION 1

A selection of sandwiches 1 1/2 Rounds per serve \$8.30

OPTION 2

Choice of Two:

- Sandwiches 1 1/2 rounds per serve
- Mixed filled croissants and savoury tartlets
- Seasonal Fruit Platter
- Mixed Cake Selection \$13.90

OPTION 3

Mixed sandwiches with a choice of three (3)
hot foods from the selection below:

- Mini Spring Rolls
 - Mini Dim Sims
 - Chicken Munchies
 - Crumbed Onion Rings
 - Cocktail Fish Bites
 - Chilli Chicken Tenderlions
 - Deep Fried Devil Chicken Wings
- (all served with dipping sauces)* \$12.10

OPTION 4

Mixed sandwiches, mixed mini savoury tartlets, mixed slices,
seasonal fruit platter, plus a choice of three (3)
hot finger foods from the selection below:

- Mini Spring Rolls
 - Mini Dim Sims
 - Chicken Munchies
 - Crumbed Onion Rings
 - Cocktail Fish Bites
 - Chilli Chicken Tenderlions
 - Deep Fried Devil Chicken Wings
- (all served with dipping sauces)* \$18.70

OPTION 5

Quiche, tossed salad, bread roll and butter

OR

Lasagna, tossed salad, bread roll and butter

OR

Chicken & Asparagus Vol au Vent, tossed salad,
bread roll and butter \$15.50

extra - Idaho Potato (potato in foil served with sour cream) \$2.60

**** All options include instant tea and coffee**

- Brewed Coffee add an extra \$0.30
- A selection of boutique teas add an extra \$0.30

Your choice of Venue (Hire charge is a flat rate per day):

Harvest Room	up to 60	people	\$80.00
Auditorium	60-340	people	\$150.00
Golf Club Upstairs	50-140	people	\$150.00
Meeting Room	up to 16	people	\$50.00

If you wish to discuss other catering options or require another quote
please contact our Executive Chef Karl Murphy on (03) 5027 4505
or email admin@coomeallaclub.com.au





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- Continuous Tea, Coffee and Mints
 - Half Day \$3.00
 - Full Day \$4.70
 - Brewed Coffee add an extra \$0.30
 - A selection of boutique teas add an extra \$0.30

- A selection of mixed Home Made Biscuits (2 per serve) \$2.80
- A section of Arnotts Sweet & Cream Biscuits \$1.30
- A selection of mini muffins (2 per serve) \$2.20
- Assorted Danish Pastries (1 per serve) \$2.00

- Freshly made sandwiches (1/2 round per serve) \$3.70
- Homemade Scone - Jam & Cream or Savoury \$2.20
- Homemade Savoury Muffin \$2.30
- A selection of Tray Cake \$2.30
- Fresh Seasonal Mixed Fruit Platter \$2.50

- Jug of Orange Juice or Soft Drink Current
(lemonade, coke, lemon squash or diet coke) Bar Price

Your choice of Venue:

Hire Charge is a flat rate per day and includes the use of Club equipment upon request:

Harvest Room	up to 60	people	\$80.00
Auditorium	60-340	people	\$150.00
Golf Club Upstairs	50-140	people	\$150.00
Meeting Room	up to 16	people	\$50.00

(Equipment available includes microphones, overhead projector, whiteboard, data projector, screen, dvd player, video and lectern)

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