

PRICES QUOTED ARE PER PERSON  
AND ARE VALID UNTIL 30th SEPTEMBER, 2010

## MENU 1

Two Soups - Two Mains - Two Desserts

**\$41.00**

**NOTE: The above price is based upon Alternate Service  
For Choice Service ADD \$2.00 per person**

## MENU 2

Two Entrees - Two Mains - Two Desserts

**\$44.70**

**NOTE: The above price is based upon Alternate Service  
For Choice Service ADD \$2.00 per person**

## MENU 3

### Choice Of

Three Entrees - Three Mains - Three Desserts

**\$51.50**

## SMORGASBORD

### Smorgasbord / Buffets are available

As these normally involve individual requirements they can be tailored to your needs and costed accordingly. Please contact our Executive Chef for further information.

**Price subject to selected menu**

## EXTRAS

### Tea and Coffee

Tea and Coffee (instant)	\$2.90 per person
Brewed Coffee	add .30 per person
Boutique Teas	add .30 per person

### Included in Menu Pricing is:

- Bread Roll & Butter
- Tablecloths
- Napkins
- Menus
- Setting up /clearing tables
- Room Hire

These are only suggested menus, if you would like to make any alterations please enquire with Executive Chef.  
Please Note: Any alterations may incur a price variation.

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](mailto:admin@coomeallaclub.com.au)

Set Menu Prices



## Soup

Creamy Pumpkin  
Spring Vegetable  
Seafood Chowder  
Cream of Mushroom & Bacon

Chinese Chicken & Corn  
Potato & Leek  
Roasted Pumpkin & Sweet Potato  
Curried Potato & Bacon

## Entree

### Salt & Lemon Pepper Squid

- With lemon mayonnaise

### Thai Chicken Salad

- Marinated chicken strips, tossed with mixed seasonal greens dressed with a Thai infused dressing

### Spinach & Feta Triangles

- English spinach and feta cheese encased in a rich baked filo pastry and served with a spiced salsa on the side

### Anti Pasta Plate

- A selection of Club's choice picks served individual style

### Chilli Calamari

- Served on a bed of mixed greens and julienne vegetables served cold

### Imperial Prawn Cocktail

- Rockmelon and honeydew melon balls, prawns and mixed greens napped with traditional seafood sauce

### Crumbed Camembert

- Served with a chilled mango and mint puree

### Char Grilled Vegetable Stack

- Oven roasted mixed vegetables served stack style with seasonal mixed greens and balsamic glaze

### Smoked Salmon Salad

- Smoked salmon salad with hazelnut and pinenut sauce

### Tempura Battered Prawns

- Served on julienne vegetables with a plum and ginger sauce

## Main Course

### Chicken Mignon

- Wrapped in bacon and topped with a seeded mustard demi glaze

### Avocado Chicken

- Almond crumbed breast fillet filled with avocado and almond crème topped with a garlic crème sauce

### Beer Battered Flathead Fillets

- Served with classic roast capsicum and mint mayonnaise and lemon wedges

### Honey and Rosemary Lamb Shank

- Served with a rosemary and port demi glaze

### Greek Scotch Fillet

- Roasted scotch fillet served steak style on a bed of sweet potato mash and topped with a tomato and black olive salsa

### Oven Baked Sirloin Steak

- With a creamy mushroom and bacon sauce or served on chive and potato mash topped with a rich demi glaze

### Sea Reef Snapper

- Oven baked snapper fillets topped with fresh sliced smoked salmon and a tomato mango and red onion salsa

### Mussolini Chicken

- Breast stuffed with a prawn and chive Mussolini served with a roasted capsicum and basil sauce

### Cab Sav Scotch Fillet

- Roasted and sliced scotch fillet served on a bed of potato mash and caramelised onions, accompanied with a cabernet sauvignon reduction sauce

### Roasted Vegetable Vol au Vent

- Roasted mixed vegetables with a spicy tomato sauce

## Dessert

### Chocolate Mousse

- Served parfait style accompanied with chocolate wafer and fresh cream

### Baked Cheesecake

- Served with a chilled berry coulis

### Blueberry and Almond Tart

- Served warm accompanied with fresh whipped cream

### Pecan and White Chocolate Tart

- Served with strawberry coulis and fresh whipped cream

### Laced Fruit Salad

- Fresh fruit salad served in a brandy snap basket accompanied with a Grand Marnier laced fruit coulis and cream

### Tiramisu Torte

- Served with a choc coffee sauce and fresh whipped cream

### Individual Apple and Rhubarb Crumble

- Served with fresh whipped cream

### Chocolate Mousse Torte

- Layered chocolate sponge and dark chocolate mousse, served with berry coulis and cream

### Mini Pavlova

- Topped with fresh fruit salad and a mixed berry sauce

### Rocky Road Nut Ice Cream

- Served in a chocolate basket with strawberry coulis and chocolate biscotti



# FUNCTION TERMS AND CONDITIONS

To ensure that you enjoy your special functions, we ask that you read the Terms and Conditions as set out below. Should you have any questions, please do not hesitate to contact the Club for assistance.

Non members may book a function at the club but must abide by the Club policies i.e. A person who resides within a 60 kilometre radius of the Club must be signed in as an Honorary member. A person who resides outside a 60 kilometre radius of the Club must sign in as a Temporary member. A person who resides in the Coomealla Irrigation district may not enter the club unless they are a member.

Guests attending functions must do so in accordance with Club regulations.

## **FOOD AND BEVERAGE**

No food or beverage may be brought into the Club for consumption during a function. No food is to be removed from the premises before, during or at the conclusion of the function. Special arrangements may be made with the Executive Chef if you wish to supply a cake for a special occasion.

## **FOOD AND BEVERAGE SELECTIONS**

Menus and wine lists must be finalised at least 14 (fourteen) days prior to functions.

## **MENU VARIATIONS**

It may be necessary, due to fluctuations and unavailability of supplies, to make reasonable substitutes to the selected menu. If this situation arises, the Catering Department will contact you to discuss your options.

## **TIMES**

All events are scheduled to conclude in accordance with standard Club trading hours.

Variations of these hours may be considered, however, such arrangements must be made prior and surcharges may be applied.

## **PUBLIC HOLIDAY SURCHARGE**

Due to additional wage costs, functions conducted on NSW/ National Public Holidays will incur a surcharge of 20%, applicable to the catering package selected.

## **CONFIRMATION OF NUMBERS**

Written confirmation of numbers is required at least seven days prior to the function. Confirmation may be received by fax (03 50274825), email ([admin@coomeallaclub.com.au](mailto:admin@coomeallaclub.com.au)), post (PO Box 42, Dareton NSW 2717) or hand delivered. The confirmed numbers are not subject to reduction, and charges will be made accordingly.

## **CANCELLATIONS**

Should a cancellation of a confirmed booking occur, a cancellation fee may be imposed if the Coomealla Memorial Sporting Club has forfeited another booking for the same date or expenses have been incurred in the preparation of the function.

## **PAYMENT**

**Catering:** An invoice will be issued for the catering and payment in full shall be required 48 hours prior to the function.

**Bar:** All bar purchases are to be paid at the conclusion of the function, unless prior arrangements are made, this may include providing a Credit Card for security.

## **MEMBERS BEVERAGE DISCOUNT**

Members beverage discount (10%) applies only to beverage accounts paid at the immediate conclusion of the event and shall only apply to functions held in the name of the member.

Members card must be produced prior to the commencement of the function.

## **MEMBER REWARD POINTS**

Member Reward Points are only awarded for accounts paid prior to the commencement, or at the immediate conclusion of the function and shall only apply to a function held in the name of a member.

A current membership card must be produced.

## **FUNCTION SET-UP**

Access to the function areas are subject to normal times of Club trading hours and operational requirements.

Requests to access areas of the club outside these times may be considered with prior arrangements, however, charges may apply.

## **DECORATIONS**

Under NO circumstances are displays or fixtures to be affixed to the walls of the premises. All decorative items must be authorised by management prior to the event.

## **DAMAGE OR LOSS**

The organisers assume responsibility for any damage caused to the Club by the organisers, their staff, guests or agents prior to, during or after a function; this applies to all areas of the Club.

## **INSURANCE**

The Club is always extremely careful with guests' property but, unfortunately, cannot take any responsibility for damage to or loss of merchandise left in the Club before, during or after a function.

## **BEHAVIOUR**

All guests attending the function shall behave in an acceptable manner. Management shall reserve the right to request a guest leave the premises for unsatisfactory behaviour

## **RESPONSIBLE SERVICE OF ALCOHOL**

The Club promotes and operates in accordance with the Responsible Service of Alcohol guidelines. All guests attending functions must comply with these regulations.

- No minors will be served alcohol.
- No guests are permitted to serve alcohol to minors.
- Guests under the age of 18 years must be accompanied by a parent or legal guardian at all times whilst on the Club premises.
- No beverages shall be brought on to Club premises without prior arrangement.

## **SMOKING**

The Coomealla Memorial Sporting Club operates in accordance with the Smoke Free Environment Act; accordingly all function areas/rooms are "Smoking Free Areas".

# Agreement

To confirm your booking numbers please complete all of the following details and return to the Club a least seven days prior to your function.

## Terms & Conditions

I have read and accept the Coomealla Memorial Sporting Club's Function Terms and Conditions

**Please Tick**

*Note: The Function Terms and Conditions must be read and accepted before a booking is confirmed.*

## Confirmation of Numbers

Final Confirmed Numbers: Adults \_\_\_\_\_ Children \_\_\_\_\_

Price Per Head: Adults \_\_\_\_\_ Children \_\_\_\_\_

*Please make note of the Confirmation of Numbers clause in the Coomealla Memorial Sporting Club Function Terms & Conditions*

## Beverage Allocation

Beverage Allocation Amount \$ \_\_\_\_\_

*Note: To vary the amount listed above, a signed authority is required by the Club*

## Final Payment

Please advise your preferred method of final payment:

Cash / Cheque / Visa / Mastercard / Bankcard

*Note: For information on Members Beverage Discount and Members Reward Points see Terms and Conditions.*

## Payment Details *(all of the following areas must be completed)*

Name, address and contact telephone number of person responsible for the payment of Accounts must be supplied *(please refer to the Payment clause in the Coomealla Memorial Sporting Club Function Terms & Conditions):*

Event Date: \_\_\_\_\_

Name of Booking: \_\_\_\_\_

Name *(of person responsible for payment of accounts):*

\_\_\_\_\_

Address

\_\_\_\_\_

\_\_\_\_\_

Telephone

\_\_\_\_\_

Signature *(of person responsible for payment of accounts):*

\_\_\_\_\_

Dated

\_\_\_\_\_

