

PRICES QUOTED ARE PER PERSON
AND ARE VALID UNTIL 30th SEPTEMBER, 2012

MENU 1

Two Soups - Two Mains - Two Desserts

\$42.50

**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

\$46.30

**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

\$53.30

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)	\$3.00 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



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), 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

