

WADE CORE

FUNCTION CENTRE

functions@carinaleagues.com.au

ROOM HIRE INCLUSIONS

The following applies to all bookings:

- \$500 fee for half room, \$1000 for full room
- Minimum spend on food & beverage required
- Room hire is non-refundable & required to secure event date
- Security is compulsory for all 18th - 21st Birthdays. Please note that as the host of your event, you may be liable for providing security for your event, pending Management discretion.
- Numbers & inclusions finalised with full payment received no later than 7 days prior to the event

Room hire includes:

- 5-hour room hire
- Dedicated Function Coordinator
- Standard room set-up & pack down
- White or black linen
- Private staffed bar
- Screens with HDMI inputs
- Microphone
- In-house music system
- Air-conditioning
- Outdoor area
- Lectern

Optional extras:

- | | |
|--|---------------|
| • Coloured linen napkins | From \$2 each |
| • Lycra chair covers
(Black or white - per chair) | \$5.50 |
| • Satin chair covers
(Gold or white - per chair) | \$7.50 |
| • Table runners (each) | \$5 |
| • Extended room hire
(prepaid only - per hour) | \$200 |
| • Projector | \$250 |
| • Stage | \$100 |





PLATTER MENU

All platters serve approximately 8 to 10 people and served with accompanying condiments

Antipasto **\$130**

A selection of cold sliced meats, marinated vegetables, olives, cheese, grissini & assorted dips

Assorted Sandwich Platter (GF) **\$100**

14 full assorted sandwiches

Assorted Wrap Platter (GF) **\$100**

14 full assorted wraps

Vegan/Vegetarian **\$130**

Porcini truffle arancini, vegan spring rolls, vegetable sausage rolls, vegetable dumplings, plant-based meatballs

Gluten-Free **\$130**

Thai curry pies, chicken satay skewers, meatballs, chicken wings, vegetable sausage roll, sweet potato croquettes

Seafood **\$180**

Prawns, oysters, crumbed fish goujons, mussels, salt & pepper squid, tempura scallops, prawn cigars

Meat Lovers **\$150**

Chicken skewers, bbq meatballs, chicken wings, beef skewers, lamb koftas, beef chipolatas

Asian **\$140**

Bbq pork spring rolls, coconut crumbed prawns, money bags, prawn shao mai, chicken dim sims, bbq pork buns

Aussie **\$120**

Mini party pies, cocktail sausage rolls, quiche lorraine, spinach & feta triangles, pasties, mac & cheese bites

Pizza **\$105**

Meat Lovers
Margherita
Vegetarian
Hawaiian

(GF) - Gluten Free on Request, (V) - Vegetarian, (VG) - Vegan

Scones

\$60

12 scones - halved & topped with strawberry jam, fresh whipped cream, fresh strawberries

Sweet

\$120

A selection of bite sized cakes, strawberries, profiteroles, lamingtons, macarons

Fruit

\$100

Fresh seasonal sliced fruits

Kids Platter

\$100

Nuggets, fish goujons, dagwood dogs, chips

Individual dietary plates \$10pp

- Vegan / dairy free
- Coeliac / gluten free
- Pescatarian
- Nut allergy
- Egg allergy
- FODMAP

TEA & COFFEE STATION - \$5pp

Selection of brewed coffee & specialty teas

Station continuously refreshed throughout your event



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GRAZING STATION

Large Station
\$1500
Up to 100 people

Medium Station
\$950
Up to 60 people

Small Station
\$600
Up to 35 people

Charcuterie (GF)

Artisan cheeses, thinly sliced charcuterie, pickled vegetables, dips, relishes, fruit pastes. Garnished with nuts, lavosh, crackers, bread, fresh & dried fruits

Savoury

Assorted selections of sandwiches, wraps & sliders

WRAPS - Mediterranean grilled vegetables, smoked salmon & cream cheese

SANDWICHES - Ham, cheese & tomato, egg salad, chicken & avocado, chicken & cheese

SLIDERS - Cheeseburger, chicken & camembert, mushroom & halloumi, fish & tartare

Sweet

Profiteroles, macarons, doughnuts, tarts, cakes, mini bites

UPGRADES

Seafood Additional \$35pp

Smoked Atlantic salmon, Coffin Bay oysters, New Zealand green lip mussels, tiger prawns

Mexican Additional \$25pp

Build your own tacos, nachos & quesadillas
Churros included as dessert

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CANAPE MENU

4 Items for \$22pp

COLD

Beetroot & Persian Feta Tartlet

Quince puree

King Oyster Mushroom (V)

Miso, fried tofu, pickled mushroom

Prawn Cocktail (GF)

Marie Rose sauce, petite salad, grilled rice paper

Oyster Connoisseur (GF)

Crème fraîche, chives, salmon roe

Smoked Salmon Royale

Cream cheese, dill blinis, salmon roe

Mini Caprese Bruschetta (V)

Bocconcini, heirloom tomato, vincotto

Blue Swimmer Crab Tartlet

Lemongrass, chili

Rare Beef Tataki

Pickled watermelon radish, horseradish cream, sesame wafer

6 Items for \$28pp

HOT

Porcini & Truffle Arancini (V)

Red wine reduction, wild rocket

Duck Croquette

Gochujang aioli, shiso

Cauliflower Popcorn (V)

Date ketchup, coconut, cocoa nibs

Zaatar Lamb Kofta (GF)

Labneh, feta crumble, mint & pita crisp

Chicken Tostadas (GF)

Sour cream, pico de gallo

Tempura Scallop

Sriracha mayonnaise, parmesan & nori crumb

Pork Bao

Asian herbs, pickled carrot, honey hoi sin

Falafel (V, VG)

Pickled chili, tahini yoghurt

SWEET

Assorted macarons | Profiteroles | Assorted cakes & tarts

UPGRADE YOUR CANAPE PACKAGE \$9pp per selection

Curry & Rice (GF)

Thai green OR butter chicken

Fish & Chips

Tartare sauce, lemon

Salt & Bush Pepper Squid

Thai dipping sauce

Fried Rice

Egg, lap cheong, green onion

Ancient Grain Salad (V, GF)

Quinoa, chickpea, pepita

Duck Bao Bun

Hoi sin, spiced cucumber, green onion

Ratatouille & Polenta

Parmesan crisp

Korean Fried Chicken Pieces

Spiced kewpie, pickled radish

Cheeseburger Slider

Bacon, aged cheddar, rocket, bush tomato relish

Pulled Pork Slider

Chipotle bbq sauce, slaw

Fish & Tartare Slider

Fish, tartare, rocket

Chicken & Camembert Slider

Chicken, camembert, rocket, ranch

Mushroom & Halloumi Slider (V)

Mushroom, halloumi, rocket, pesto

TEA & COFFEE STATION - \$5pp

Selection of brewed coffee & specialty teas

Station continuously refreshed throughout your event

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Canapés are served at one per person. For a party of 100 guests with a six-item selection (\$28pp), a total of 600 canapés will be provided.



GOLD PLATED MENU

CHOICE OF TWO ITEMS PER COURSE - INCLUDES TEA & COFFEE STATION

2 course alternate drop package \$64pp

3 course alternate drop package \$89pp

ENTRÉE

Pork Belly (GF)

Compressed watermelon, snow peas, char sui glaze, enoki crisps

Duck Spring Rolls

Plum dressing, asian slaw

Vegetable Gyozas (V)

Wakame & pickled ginger salad, sweet soy

Thai Fish Cakes

Papaya salad, toasted cashews, nam jim

Salt & Pepper Squid Tentacles

Roquette salad, roast cumin aioli, lemon

MAIN

Barramundi (GF)

Charred corn puree, kipfler potatoes, fennel, pistachio dukkha, hollandaise sauce

Pork Belly

Poached apple, vanilla & cauliflower puree, buttered broad beans, maple & balsamic glaze

250g Rump (served Medium) (GF)

Potato puree, seasonal greens, onion ring, red wine jus

Miso Chicken Breast

Saffron rice, cherry heirloom tomato, pomegranate salsa, lotus root chips

Pumpkin Risotto (V)

Pumpkin puree, semi-dried tomato, rocket & pepita pesto, grano padano

DESSERT

Pavlova (GF)

Berry compote, seasonal fruit, whipped cream, ice cream

Brownie (GF)

Chocolate fudge sauce, strawberries, whipped cream, vanilla ice cream

Lemon Meringue

Biscuit crumb, berry compote, vanilla ice cream

Apple Crumble

Salted caramel glaze, vanilla ice cream

Cheesecake

Biscuit crumb, berry compote, vanilla ice cream

Sticky Date Pudding

Butterscotch sauce, biscuit crumb, vanilla ice cream



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PLATINUM PLATED MENU

CHOICE OF ONE UPGRADE MEAL FROM THE LIST BELOW

2 course alternate drop package \$73pp

3 course alternate drop package \$98pp

ENTRÉE

Beef Croquettes

Roast field mushrooms & parmesan salad, micro herbs, truffle aioli

Smoked Salmon Roulade

Candied orange, avocado mousse, watermelon radish, smoked feta crumble, dukkah

MAIN

Eye Fillet (served medium) (GF)

Potato puree, charred broccolini & fennel, prosciutto crumbs, smoked garlic & thyme jus

Lamb Rump (GF)

Sweet potato mash, chevre, minted peas, caramelised onion & lamb jus

Miso Salmon (GF)

Asian greens, short grain rice, furikake, teriyaki sauce

Chicken Supreme (GF)

Sweet potato mash, sautéed chanterelle & shallots, white wine & blackberry jus

Grilled Eggplant (V)

Skordalia, salt baked heirloom beets, cherry heirloom tomatoes, salsa verde

DESSERT

Fruit Oasis

Seasonal fresh fruits, mango coulis, coconut chips

Cheese Plate

Australian brie, blue vein, aged cheddar, quince paste, lavosh, dried fruits

Add a half hour of Chef's Choice canapes for \$9pp

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Enjoy the flexibility of mixing and matching from both menus, however, the overall cost will be calculated based on the Platinum Plated menu rates.



BUFFET MENU

GOLD \$75pp

2 X Meat | 3 X Hot | 3 X Sides
2 X Dessert

SILVER \$65pp

2 X Meat | 2 X Hot | 2 X Sides
2 X Dessert

BRONZE \$50pp

1 X Meat | 2 X Hot | 2 X Sides
1 X Dessert

Including a selection of condiments, bread rolls & butter - all dietary requirements can be catered for!

CARVERY

18 hour slow cooked beef (GF)

Roast pork (GF)

Honey glazed ham (GF)

Honey & soy garlic chicken (GF)

Roast lamb (GF)

HOT DISHES

Shepherd's pie

Baked salmon

Butter chicken

Thai green curry - chicken or beef

Penne bolognese

Penne carbonara

Penne pesto chicken

Guinness beef stew

Chicken cacciatore

Moroccan beef tagine

Chickpea & lentil curry

Vegetable stir fry

Optional add on - kids nuggets & chips

SIDES

Roast potatoes with italian herbs (GF, V)

Honey glazed roast pumpkin (GF, V)

Steamed cauliflower & broccoli (GF, V)

Steamed peas, corn & carrots (GF, V)

Greek salad (V)

Caesar salad (GF)

Steamed jasmine rice (GF)

Potato bake (GF, V)

Mac & cheese (V)

DESSERT

Apple crumble (GF)

Pavlova (V)

Fruit salad

Sticky date pudding

Bread & butter pudding

BUFFET MENU UPGRADES

Half hour of canapes prior to buffet \$9pp

Seafood - prawns, oysters & calamari \$25pp

Extra roast meat \$10pp

Extra hot dish, side or dessert \$5pp

Buffet Terms

Please note per our Food Safety Licence buffet is only available for 90 minutes and takeaway is not permitted. Buffet is not 'all you can eat'. Extra charges will be added to final invoice if extra people arrive

(GF) - Gluten Free on Request,

(V) - Vegetarian, (VG) - Vegan



CORPORATE PACKAGE

Room Hire Fee: \$500

UPGRADE YOUR BOOKING WITH A PACKAGE FROM BELOW

Basic Package:
\$10.50pp for Morning OR
Afternoon Tea

Half day package: \$36.50pp
- Lunch & Morning OR
Afternoon Tea

Full day package: \$46.50pp
- Morning Tea, Lunch &
Afternoon Tea

\$500 ROOM HIRE

INCLUDES

Standard room set up & pack down
Notebooks, pens & mints
Microphone
Lectern
Whiteboard
Screen & HDMI inputs
Wi-Fi
White Linen
Iced Water

OPTIONAL EXTRAS

Extended room hire (prepaid only - per hour)	\$200
Projector & screen	\$250

Morning & Afternoon Tea Menu - \$10.50pp

Includes Tea & Coffee Station and your choice of two options from below

Mini danishes
Mini muffins
Ham & cheese croissants
Scones
Granola (GF)
Cookies
Banana bread (GF)
Raspberry fruit loaf (GF)
Mini quiches
Mini sausage rolls

WORKING LUNCH MENU - \$20pp

Includes Fruit Platter & Soft Drinks Jugs and your choice of one Platter from below

Aussie platter
Asian platter
Pizza platter
Sandwich platter served with Chips
Wrap platter served with Chips

PLATED LUNCH MENU - \$20PP

Greek salad (V)
Chicken Caesar salad (GF)
Salt & pepper calamari (GF)
Crumbed whiting
Crumbed chicken schnitzel
Roast of the day (GF)
Curry of the day (GF)

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HIGH TEA PACKAGE

\$59pp

Minimum 20 people | Maximum 80 people | 10:30am - 2:00pm

MENU - Tiered Selection

Savoury

Tasmanian smoked salmon, rocket, fried caper blinis

Chicken, walnut, apple, mayonnaise vol au vents

Seeded mustard scrolls with leg ham

Mini quiches

Sandwiches

Cucumber, cream cheese, dill, chive

Free range egg, mayonnaise, chive

Sweet

Freshly baked traditional plain scones with clotted cream & strawberry preserve

Selection of decadent petite cakes & sweets

DRINKS

Your choice of an extensive range of international teas & coffees

Sparkling Upgrades - Per Bottle

Moet & Chandon	\$89
Prosecco	\$79
House Sparkling	\$69

Please allow at least 1.5 hours for your high tea experience - not available on public holidays or special event days





BEVERAGE PACKAGES

BRONZE BEVERAGE PACKAGE

3 hours - \$69pp | 4 hours - \$79pp | 5 hours - \$89pp

BRONZE PACKAGE INCLUSIONS

- House tap beers
- House sparkling
- House white wines
- House red wines
- Post mix soft drinks

SILVER BEVERAGE PACKAGE

3 hours - \$89pp | 4 hours - \$99pp | 5 hours - \$109pp

SILVER PACKAGE INCLUSIONS

- Standard tap beers
- Standard sparkling
- Standard white wine
- Standard red wine
- Post mix soft drink

GOLD BEVERAGE PACKAGE

3 hours - \$99pp | 4 hours - \$109pp | 5 hours - \$119pp

GOLD PACKAGE INCLUSIONS

- All tap beers
- Prosecco
- Premium white wine
- Premium rose wine
- Premium red wine
- Post mix soft drink
- Hard Rated on tap
- Brookvale Ginger Beer on tap

All packages are subject to change

CONSUMPTION BAR TAB

Any combination of beverages can be offered on a consumption-based tab as an alternative to the set packages

CASH BAR

Pay as you go bar service is available - please note that as the host of your event, you are responsible for all items on your bill at the end of your event

No exceptions or deletions will be made

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**CARINA
LEAGUES
CLUB**