



FUNCTION PACKAGES





BOWLS PLATTERS

Min 10 PAX

\$35 per person*

Porcini mushroom & green pea
arancini balls (v)

Salt & Pepper calamari

Gourmet meat pies

Spinach & feta gozleme (v)

Chips & Aioli (v)

*Not permitted in lawn bowl area.



SCHOOL FORMAL

Min 40 PAX

\$35 per person - 2 Courses

TO SHARE Garlic Bread

MAIN COURSE *(choose 2/served alternate)*

Grilled Chicken breast

Chips, creamy sauce

Fish and Chips

Battered flathead, chips

Pepperoni Pizza

Tomato base, cheese, pepperoni

Ham and pineapple pizza

Tomato base, cheese, ham, pineapple

Penne Bosciola

*Cured bacon, mushroom, shallots,
garlic cream sauce*

Penne Bolognese

Traditional bolognese sauce

Chicken Schnitzel

Chips, mushroom sauce

DESSERT *(choose 2/served alternate)*

Chocolate Cake

Ice Cream

Fruit Salad

UNLIMITED SOFT DRINK

Room Hire, AV, Data Projector and screen available for use.



REMEMBRANCE PACKAGES

SHARING PLATTERS

Min 20 PAX

\$35 per person - select from 5 options
\$5 additional item per person.

Spicy fried chicken

Spinach and feta gozleme

Chicken tacos

Spicy prawn skewers

Sushi
(V) (GF) (VEG)

Lamb kofta

Tomato bruschetta (V)

Beef sliders

Salt and pepper calamari

Pulled pork sliders with coleslaw

Portuguese chicken skewers
(GF)

Sweet and sour pork skewers

Porcini mushroom arancini (V)

Cheese platter

Fruit platter

GRAZING BOARD

Min 20 PAX

\$20 per person

A delicious selection of the finest local and imported cheeses, dips, freshly sliced cured meats, fresh seasonal fruit, dried fruit, crackers, freshly baked bread.



KIDS PARTY PACKAGES

PLATTERS

Min 15 KIDS

\$28 *per child*

Sausage Rolls

Kid's Pizza
(Cheese or Ham & Cheese)

Nuggets

Chips

Fruit

KIDS BASKETS

Min 15 KIDS

\$18 *per child*

Mini Hot Dogs

Nuggets

Chips

Ice Cream

All Kids Party Packages receive:

Digital party invitation

Plastic coloured tablecloth



KIDS PARTY PACKAGES

ADDITIONAL SHARING PLATTERS

Min 15 PAX

\$35 per person - select from 5 options
\$5 additional item per person.

Spicy fried
chicken

Spinach and feta
gozleme

Chicken tacos

Spicy prawn
skewers

Sushi
(V) (GF) (VEG)

Lamb kofta

Tomato
bruschetta (V)

Beef sliders

Salt and pepper
calamari

Pulled pork
sliders with
coleslaw

Portuguese
chicken skewers
(GF)

Sweet and sour
pork skewers

Porcini mushroom
arancini (V)

Cheese platter

Fruit platter

GRAZING BOARD

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ITALIAN BUFFET

Min 40 PAX

*Selection of 3 pastas and 3 pizzas.
Served with garden salad and woodfired garlic bread.*

PIZZA

Primavera (v)

*Tomato base, cheese, grilled eggplant,
artichoke, roasted capsicum, sun-dried tomatoes,
spanish onions*

Ham & Pineapple

Tomato base, cheese, ham, pineapple

Pepperoni

Tomato base, cheese, pepperoni, jalapeño peppers

Supreme

*Tomato base, cheese, pepperoni, ham,
mushrooms, onions, red capsicum,
pineapple, olives*

Meat Lovers

*BBQ base, bacon, pepperoni, Italian sausage
and ham*

Capricciosa

*Tomato base, cheese, ham, artichoke,
mushrooms, olives*

PASTA

Penne Arrabiata

Homemade napolitana and chilli sauce

Spaghetti Bolognese

Traditional bolognese sauce

Tortellini Boscaiola

*Veal tortellini, cured bacon, mushroom, shallots,
garlic cream sauce*

Gnocchi Pesto

Home-made gnocchi, pesto, cream sauce

Penne Ragu

*Slow cooked beef cheek, oven baked
vegetables, roasted tomato, red wine sauce*

\$35 per person

\$25 12 years & under



DURAL BUFFET

Min 40 PAX

MAINS

Choose 3 from the below selection

Chicken cacciatore

Lamb tagine

Hungarian goulash

Indian butter chicken

Spinach and ricotta ravioli with napolitana

ADD ON PLATTERS

Fresh Prawns \$120 per platter
(15 person)

Natural Oysters \$30 per Dozen

DESSERTS

Individual trifle

Individual choc mousse
with berries

SIDES

Choose 3 sides from the below selection

Mediterranean vegetables and napolitana sauce

Chat potatoes & seasonal vegetables

Steamed rice

Creamy potato salad

Garden and beetroot salad

Pumpkin, baby spinach and fetta salad

Coleslaw

Chickpea and avocado Salad

Thai Vegetable Salad (HOT)

\$70 per person

\$30 12 years & under



LUSSO BUFFET

Min 50 PAX

MAINS

Beef tortellini with mushroom sauce

Beef mignon with mushroom sauce

Chicken Kiev with herb &
garlic beurre blanc

Fish de jour roulette with lemon
and herb sauce

Roast lamb with rosemary and garlic

Baked potato au gratin

Roasted root vegetable medley

Seasonal greens

DESSERTS

Individual trifle

Individual choc mousse
with berries

SIDES

Mixed tossed salad

Pasta salad

Italian tomato salad

Couscous and baby spinach with
sweet potato

Greek salad

Garden salad

Seafood Salad

\$80 per person

\$40 12 years & under



CANAPE PACKAGE

Min 40 PAX

FROM THE GARDEN

Porcini mushroom arancini

Tomato and olives bruschetta tart

Roasted beetroot, cream cheese and hazelnut tartlets

Homemade labneh balls rolled in herbs in crust bread

FROM THE SEA

Salt and pepper calamari

Smoked salmon corn blini

Tempura prawns with wasabi mayo

Sushi (GF)

FROM THE LAND

Spicy fried chicken wings with chili mayo

Lamb kofta with tzatziki sauce (GF)

Mediterranean chicken skewers (GF)

Peking duck tarts

BBQ meatballs (GF)

Prosciutto wrap with melon and rocket (GF)

Seared lamb, tzatziki and crushed pistachio (GF)

Mini beef Wellington, sauce bearnaise

\$35 per person
select 6 items

\$45 per person
select 8 items

\$55 per person
select 10 items



PLATED SET MENU

Min 40 PAX

ENTREE (choose 2/served alternate)

Crispy pork belly

Pear puree, pear and radish salad

Golden baked fricassee of salmon and brie

Salmon and brie in a pastry shell, caramelised red onion, capsicum, mesclun

Oriental chicken tenderloin

Marinated and grilled chicken breast fillet, mesclun, fennel, red onion, coriander, apple, red caps, bean, snow pea sprouts, coriander dressing

Vegetable frittata

Mesclun and tomato salad

Mediterranean Fettuccine

Chicken, sundried tomato, fresh ricotta, olives, rocket, creamy white sauce

Beef tortellini

Pumpkin and sage, cherry tomatoes, fresh cream

Spinach and ricotta cannelloni

Napoli sauce, béchamel sauce, spinach, parmesan

Penne vegetarian

Roasted zucchini, sweet potato, eggplant, pitted olives, rocket, parmesan, basil pesto

Chicken and wild mushroom risotto

Shallots, tarragon, prosciutto dust

MAIN COURSE (choose 2/served alternate)

Massaman lamb shanks

Bok choy, rice

Cranberry glazed slow-roasted pork

Apple and apricot salsa, potato au gratin

Rolled and baked perch fillet

Fresh herbs, spinach and asparagus risotto, cherry tomato salsa

Beef cheeks

Slow cooked for 8 hours, mashed potato, vegetables

Chicken supreme

Garlic and herb beurre blanc, mashed potato, vegetables

Chicken boscaiola

Chicken breast, bacon, mushrooms, shallots, sweet potato mash, creamy white sauce

Chia crusted salmon fillet

Roasted vegetables, potatoes, béarnaise sauce

DESSERT (choose 2/served alternate)

Chocolate Mousse

Berry coulis

Classic Sticky date pudding

Butterscotch sauce, ice cream

Berry cheesecake

Berry coulis

Tiramisu

Zabaglione soft cream, sponge, coffee liquor, cocoa

\$50 per person
2 Courses

\$60 per person
3 Courses



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gozleme

Chicken tacos

Spicy prawn
skewers

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sliders with
coleslaw

Portuguese
chicken skewers
(GF)

Sweet and sour
pork skewers

Porcini mushroom
arancini (V)

Cheese platter

Fruit platter

GRAZING BOARD

Min 20 PAX

\$20 per person

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