

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)



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

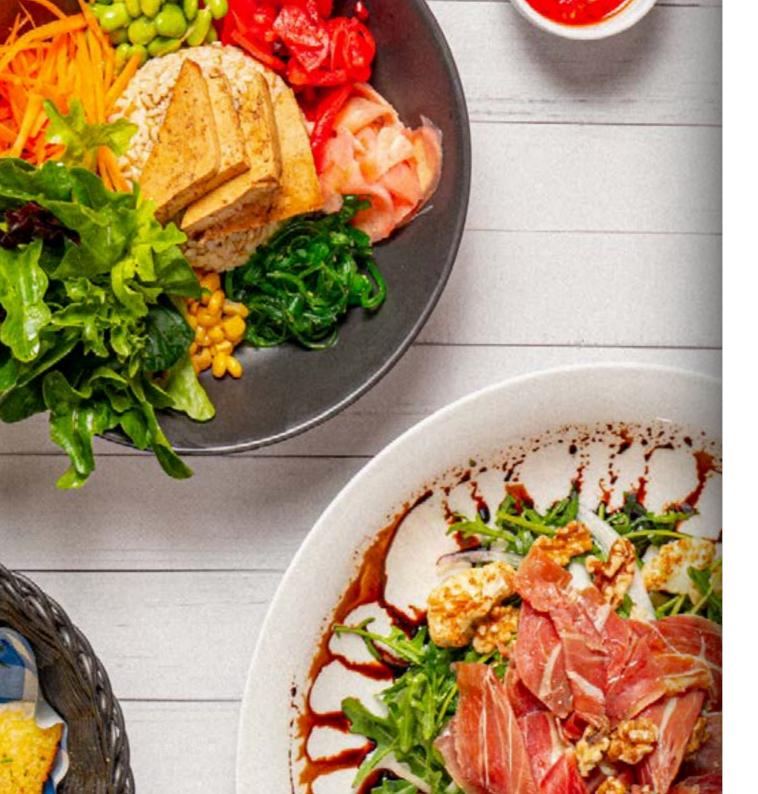
Penne Bolognese Traditional bolognese sauce

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.



REMEMBERANCE 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

Beef sliders

coleslaw

Tomato bruschetta (\vee)

Pulled pork sliders with

Salt and pepper calamari

Portuguese chicken skewers (GF) Sweet and sour pork skewers

Cheese platter

Porcini mushroom arancini (\vee)

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

Lamb kofta

Sushi (V) (GF) (VEG)

Beef sliders

Tomato bruschetta (\vee)

Salt and pepper

calamari

(GF)

Pulled pork sliders with coleslaw

Portuguese Sweet and sour chicken skewers pork skewers

Cheese platter

Porcini mushroom arancini (V)

Fruit platter

GRAZING BOARD Min 15 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.



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

vegetables, roasted tomato, red wine sauce

Penne Ragu Slow cooked beef cheek, oven baked





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

Anapolitarianean 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)





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





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

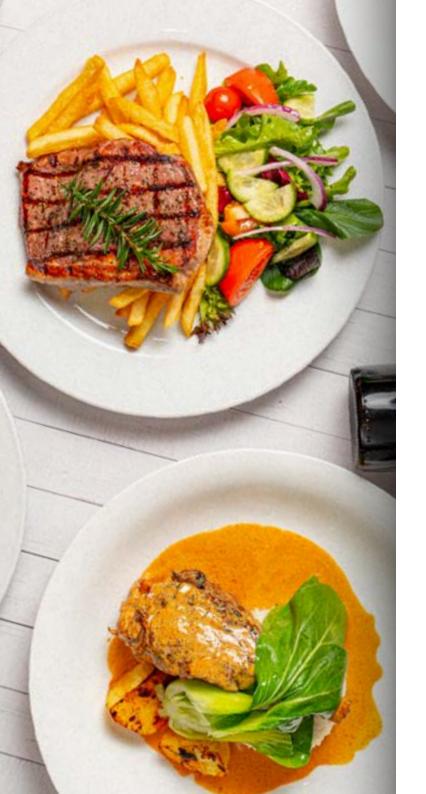
BBQ meatballs (GF)

Prosciutto wrap with melon and rocket (\mbox{GF})

Seared lamb, tzatziki and crushed pistachio (GF)

Mini beef Wellington, sauce bearnaise

\$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

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

onion, capsicum, mesclun

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



SHARING PLATTERS Min 20 PAX

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

Spicy fried Spinach and feta chicken gozleme Chicken tacos Spicy prawn skewers Sushi (V)(GF)(VEG)Lamb kofta Tomato **Beef sliders** bruschetta (\vee) Pulled pork sliders with Salt and pepper calamari coleslaw Portuguese Sweet and sour chicken skewers pork skewers (GF) Cheese platter Porcini mushroom Fruit platter arancini (\vee) **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.



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