



Function Menu

The Cumberland Golf Club is the perfect place to hold your next special occasion. The Club can cater for small intimate gathering of 30 to large groups of 150.

Choose from a wide variety of food from our menu or we can design one to meet your specific needs. Children are also well catered for with a children's menu or they can enjoy your chosen menu at a reduced cost.

Whether be it an informal stand up cocktail menu, an anniversary or a large corporate function, we will make your special occasion memorable.

Please spend some time looking through our cocktail menu, Asian banquet menu, our popular buffet menu and the three course alternate serve menu on the following pages.

Don't hesitate to call us if you have further enquiries.

Restaurant

Peter & Crystal Wong

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Function Coordinator

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Cocktail Menu

Cocktail

Light finger food to accompany drinks

Cocktail menus are served buffet style with all cutlery and crockery supplied.

Food service wait staff can be made available if you required tray service.

A charge will apply. Please ask..

Try a buffet if you wish for something more substantial.

Price Guide

Choice of 6 from standard selection \$13.90pp

Choice of 8 from standard selection \$16.90pp

Choice of 10 from standard selection \$19.90pp

For items chosen from premium menu

Add \$1 per item per person

*Minimum Spend is \$19.90 on Friday and Saturday evening.

*Minimum guest number on these nights will be 60 .

*Tea & coffee station can be provided at an additional \$2.50 per guest.

Standard Savoury Selection

Vegetable Spring Roll
Mini Fried Dim Sims
Spinach & Fetta Fillo Pastries
Fish Cocktail
Crumbed Calamari
Cocktail Curry Samosa
Cocktail Pies
Cocktail Sausage Rolls
Assorted Sandwich Platter
Assorted Pizza Slices
Vegetable Platter with Assorted Dips
Crumbed Chicken Tenders
Meat Balls with Dipping Sauce

Standard Sweet Selection

Scones with Jam & Cream
Mini Muffins
Cheesecake
Carrot Cake
Chocolate mud cake
Tiramisu Slice

Premium Savoury Selection

Crumbed Prawn Cutlets
Mini Prawn Toasts
Bacon & Leek Tartlets
Mini Moroccan Lamb Pies
Chicken Leek & Camembert Pies

Premium Sweet Selection

Mini Profiteroles
Mini Danish Pastries

Deluxe Selection / Larger Bites (Individually Priced)

Prawn Cocktail on Tasting Spoons (min 24)	\$2ea
Soy & Honey Drumettes (min 24)	\$2ea
Thai Fish Cake Lollipops (min24)	\$2ea
Chilli Lime Oyster Shooters (min 24)	\$4ea
Grilled Halloumi & Veggies Kebabs (min 24)	\$3ea
Pork & Cabbage Gyoza (min 24)	\$2ea
Steamed Prawn Dumplings (min 24)	\$2ea
Satay Chicken Skewers (min 24)	\$3ea
Assorted Premium Open Faced Sandwiches (min 24)	\$3ea
Angus Sliders (min 24)	\$3ea
Flathead & Chips (min 24)	\$4ea
Crumbed Camembert Cheese (min 24)	\$4ea
Chicken & Veg Hokkien Mee Noodle Box (min 24)	\$4ea

Additions

Sydney Rock Oysters on Ice (min 5 dozen)	Market Price
Australian King Prawns (min 2 kg)	Market Price
Sushi Platter (min 20pax)	\$4.5pp
Antipasto Platter (min 10pax)	\$5.9pp
Selection of deli meats, roasted vegetables, olives, flatbread & dips	
Cheese Platter (min 10pax)	\$6.9pp
Selection of hard and soft cheese with crackers, nuts and quince paste	
Fruit Platter (min 10pax)	\$4pp
Hand cut selection of seasonal fruits	

Bereavement Catering

Bereavement Light luncheon to accompany tea & coffee / drinks

Bereavement menus are served buffet style with all cutlery and crockery supplied.

A tea & coffee station is made available for your use throughout the function.

Add from the standard or premium selections if more substantial fare is required.

Price \$14.90pp

Included Assorted Sandwich Platter

Choose three (3) items from the standard selections

Tea & Coffee Station

Banquet Menu

Asian Banquet

Casual group and family dining with table service.

Your courses are share on the table with boiled or fried rice.

Fried ice cream is served as dessert.

A tea & coffee station is made available for your use throughout the function.

Please arrange your guests in tables of 8 or more for fast and efficient service.

Menu #1 \$26.90 per person

mini roll & dim sim
garlic king prawns
mongolian lamb
peking beef
lemon chicken

Menu #2 \$28.90 per person

prawn toast
salt & pepper king prawns
bbq pork in plum sauce
fillet steak cantonese
crispy skin chicken

Menu #3 \$30.90 per person

chicken & ham roll
honey king prawns
fillet steak in oyster sauce
teriyaki chicken
roast duck in plum sauce

Menu #4 \$34.90 per person

sang choy bow
seafood in bird's nest
crisp skin chicken with crab meat sauce
fillet steak black pepper
scallops with ginger & shallot

Menu #5 \$39.90 per person

peking duck – pancakes & sang choy bow
salt 'n' pepper soft shell crab
pineapple chicken
fillet steak in wholegrain mustard
stir fried mixed vegetables

Buffet Menu

Buffet

Self service casual, family or corporate groups with a good mixture of dishes of your choosing. Choose from a selection of mains, salads, sides & desserts according to what your groups' taste & appetite. Bread roll & butter is included as well as a tea and coffee station for your guests' use throughout the function.

Please note that some selections highlighted with * incur a small surcharge.

Standard Buffet Menu 27.90pp (min 50pp)

Choose 3 Mains from mains selection

Choose 2 Salads/Sides from salad/sides selection

Choose 2 Desserts from dessert selection

Premium Buffet Menu 33.90pp (min 50pp)

Choose 4 Mains from mains selection

Choose 3 Salads/Sides from salad/sides selection

Choose 3 Desserts from dessert selection

Deluxe Buffet Menu 39.90pp (min 50 pp)

Choose 6 Mains from mains selection

Choose 4 Salads/Sides from salad/sides Selection

Choose 4 Desserts from Dessert Selection

Entrée Option (add \$7.50 pp)

A mixed selection of spring rolls , prawn cutlets & dim sims

Served with buffet or upon arrival on platters.

You can also choose from the Addition Selection from the cocktail menu

At nominal cost.

Buffet Selection

Mains

Beef Lasagne
Fettucine Basciola
Spaghetti Boglagnese
Roast Beef
Roast Chicken
Roast Pork
Beef Stroganoff
Fried Fish Fillet
Chicken Schnitzel
Satay Chicken Stir Fry
Sweet 'n' Sour Pork
Teriyaki Chicken
Curry Prawns with Vegetables
Mongolian Beef
Stir Fried Chicken & Vegetables
Honey Chicken *
Salt 'n' Pepper Prawns *
Mongolian Lamb *
Chicken Basil & Chilli *
Honey Black Pepper Beef *
Butter Chicken *
Green Chicken Curry *
Grilled Fish in Cream Sauce*

Salads & Sides

Garden Salad
Potato Salad
Pasta Salad
Mesclun Leaf Salad
Roast Vegetables
Fried Rice
Steamed Vegetable Medley
Penne in Napoli Sauce
Corn on a Cob
Seafood Pasta Salad
Greek Salad
Caesar Salad
Stir Fried Asian Mixed Vegetables
Potato Bake *
Cauliflower Au Gratin *
Singapore Noodles *
Hokkien Noodles *
Mash with Gravy *

Sweets

Fresh fruit platter
Pavlova
Cheesecake
Chocolate mud cake
Chocolate cherry cake
Tiramisu
Profiteroles *

Children's Function Menu \$ 14.90pp (under 12YO)

Chicken Schnitzel with Chips & Salad

Chicken Tenders with Chips & Salad

Flathead with Chips & Salad

Minute Steak with Chips & Salad

Penne with Bolognese / Napoli

Vanilla Ice Cream with Flavouring

Three Course Alternate Service Menu (min 50 guests)

3 Course formal table service with chosen menu items alternatively served.
Includes chef's salad or chef's vegetables for the table, bread roll & butter,
tea & coffee station for the use of guests throughout your function.
Menu is subject to seasonal availability of ingredients.

Menu #1 \$35.90pp Choose 2 Entrees 2 Mains & 2 Desserts

Caesar Salad

Penne Boscaiola

Marinated Vegetable Stack with Grilled Haloumi

Salt 'n' Pepper Squid on Asian slaw

Prawn Cocktail

Lemon & Tarragon Half Baby Chicken with Vine Tomatoes

Grilled Barramundi with Herb Cream Sauce with Potato Dauphinoise

Sirloin Steak with Chimichurri with Roasted Potato

Cauliflower & Potato Curry with Jasmine Rice

Warm Thai Beef Salad

Lemon Meringue Tart

Vanilla Pannacotta

Sticky Date pudding with Butterscotch

Three Course Alternate Service Menu (min 50 pax)

3 Course formal table service with chosen menu items alternatively served.
Includes chef's salad or chef's vegetables for the table, bread roll & butter,
tea & coffee station for the use of guests throughout your function.
Menu is subject to seasonal availability of ingredients.

Menu #2 \$45.90pp Choose 2 Entrees 2 Mains & 2 Desserts

Prawn & Avocado

Lamb Tenderloin Skewers with Mint Yoghurt

Smoke Salmon & Walnut Salad with Avocado Dressing

Caprese Salad

Garlic Butter Prawns on Jasmine Rice

Chicken Breast wrapped in Prosciutto with Grilled Asparagus

Roast Rack of Pork with Apple Sauce & Roasted Potatoes

Lamb Shanks in Port Wine Sauce with Garlic Mash

Vegetable Frittata with Broccolini

Scotch Fillet with red wine jus and grilled asparagus

Tiramisu

Red Velvet Cake

Black forrest Gateau

Key Lime Tart

Function Extras

Cake Service

Provision of cutlery & plates for full self service		n/c
Cake cut and plated for self service with all crockery and cutlery supplied	(up to 50 pax)	\$10
	(50 pax+)	\$20
Cake cut & plated with whipped cream or ice cream & coulis		\$2.5pp

Napery

Functions tables for cocktail, buffet & banquet are clothed single layer with crisp white paper over.

You can elect to have cloth only / double cloth at additional cost. Please Ask.

Tray Service

Tray service for cocktail / canape service from \$35 per hour (min 2 hrs)

We recommend for

30 Guests	1 staff for 2 hours
50 Guests	2 Staff for 2 hours
100 Guests	3 Staff for 2 hours

Function Conditions

1. Minimum guest numbers will apply according to type of menu selected.

Cocktail 30 Guests Mon - Thu 60 Guests Fri - Sun (Evenings)

Buffet 50 Guests **Banquet** 30 Guests **3 Course** 50 Guests

The minimum guest number refers to the number of full paying guests attending the function. Guest numbers below these minimums will be subject to a surcharge.

2. Final guest numbers to be established seven (7) days before the event.

This will determine the minimum cost of the function.

Guest numbers may be increased however up to (3) days before the event.

Children under the age of 12 will be charged at 75% of published prices except cocktail menu.

The number of children needs to be established seven (7) days before the event.

The minimum charge for a child under 12 is \$14.90 .

3. Final menu to be submitted seven (7) days before the event.

Special dietary requirements must be conveyed to us seven (7) days before the event.

Menu item availability cannot be guaranteed if menu is submitted any later seven (7) days.

We reserve the right to substitute any menu item you have chosen with a meal of equal quality in circumstances of unavailability of ingredients or if any other unforeseen circumstances. We will give notice asap when this occurs.

Buffet food remaining may not be removed from premises.

4. With the exception of celebration cakes, no food of any kind will be permitted

to be bought in for consumption at the function by the organiser or the organiser's guests without prior approval. A charge may be levied if food brought outside is served.

Cake service charges may apply.

5. Your booking of a function constitutes your acceptance of these conditions .

6. Any deviation from these conditions may only be altered at our discretion.