

Function Menu





Function Menu

The Cumberland Golf Club is the perfect place to hold your next special occasion. The Club can cater for intimate gathering of 40 to large groups of over 100.

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 may 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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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.

<u>Price Guide</u>	Members / Visitors
Choice of 6 from standard selection	\$16.90 / 18.60pp
Choice of 8 from standard selection	\$19.90 / 21.90pp
Choice of 10 from standard selection	\$22.90 / 25.20pp

For items chosen from premium savoury or sweets menu
Add \$3 per selection per person

*Minimum Spend is \$28.00 on Friday and Saturday evening.

*Minimum guest number on these nights will be 80 .

*Children's prices not applicable.

*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 Napoli Sauce

Premium Savoury Selection

- Crumbed Prawn Cutlets
- Mini Prawn Toasts
- Bacon & Leek Tartlets
- Mini Lamb Pies
- Chicken Leek Pies
- Prawn Cocktail on Tasting Spoons
- Soy & Honey Drumettes
- Thai Fish Cake
- Steamed Prawn Dumplings
- Satay Chicken Skewers
- Pork & Cabbage Gyoza
- Crumbed Camembert Cheese

Standard Sweet Selection

- Mini Muffins
- Cheesecake
- Carrot Cake
- Chocolate mud cake
- Tiramisu Slice

Premium Sweet Selection

- Mini Profiteroles
- Mini Danish Pastries
- Scones with Jam & Cream

Substantial Selections (Individually Priced)

	Members/Visitors	
Chilli Lime Oyster Shooters (min 24)	\$4ea	\$4.4ea
Assorted Premium Open Faced Sandwiches (min 24)	\$4ea	\$4.4ea
Angus Sliders (min 24)	\$4ea	\$4.4ea
Flathead & Chips (min 24)	\$4ea	\$4.4ea
Chicken & Veg Hokkien Mee Noodle Box (min 24)	\$5ea	\$5.5ea

Platters

Members / Visitors

Sydney Rock or Pacific Oysters (min 5 dozen)

Market Price

Freshly shucked oysters served on ice with dressing and lemon wedges

Australian King Prawns (min 2 kg)

Market Price

Fresh king prawns served on ice with dressing and lemon wedges

Sushi Platter (min 20pax)

\$9.9pp \$10.9pp

A selection of nigiri and maki rolls

Antipasto Platter (min 20pax)

\$9.9pp \$10.9pp

Selection of deli meats, roasted vegetables, olives, flatbread & dips

Cheese Platter (min 20pax)

\$9.9pp \$10.9pp

Selection of hard and soft cheese with crackers, nuts and quince paste

Fruit Platter (min 10pax)

\$5.5pp \$6.1pp

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 Members / Visitors
\$17.90 / 19.70pp

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

Member / Visitors

\$ 30.90pp / \$ 34.00 pp

mini roll & dim sim

garlic king prawns

mongolian lamb

peking beef

lemon chicken

Menu #2

\$ 32.90pp / \$ 36.20 pp

prawn toast

salt & pepper king prawns

bbq pork in plum sauce

fillet steak cantonese

crispy skin chicken

Menu #3

\$ 35.90pp / \$ 39.50 pp

chicken & ham roll

honey king prawns

fillet steak in oyster sauce

teriyaki chicken

roast duck in plum sauce

Menu #4

\$ 37.90pp / \$ 41.70 pp

sang choy bow

seafood in bird's nest

crisp skin chicken with crab meat sauce

fillet steak black pepper

scallops with snow peas

Menu #5

\$ 41.90pp / \$ 46.10 pp

peking duck – pancakes & sang choy bow

salt 'n' pepper soft shell crab

honey chicken

fillet steak in wholegrain mustard

Shitake mushroom stir fry with 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 (pg9). 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 surcharge of \$3 per person

Members / Visitors

A Buffet Menu

\$29.90pp / \$32.30pp

Choose 3 Mains from mains selection

Choose 2 Salads/Sides from salad/sides selection

Choose 2 Desserts from dessert selection

B Buffet Menu

\$35.90pp / \$39.50pp

Choose 4 Mains from mains selection

Choose 3 Salads/Sides from salad/sides selection

Choose 3 Desserts from dessert selection

C Buffet Menu

\$41.90pp / \$46.10pp

Choose 6 Mains from mains selection

Choose 4 Salads/Sides from salad/sides Selection

Choose 4 Desserts from Dessert Selection

Entrée Option

add \$9.00pp / \$9.9pp

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 Boscaiola

Spaghetti Bolognese

Roast Beef

Roast Chicken

Roast Pork

Fried Fish Fillet

Chicken Schnitzel

Satay Chicken Stir Fry

Sweet 'n' Sour Pork

Teriyaki Chicken

Curry Prawns with Vegetables

Beef Black Bean

Mongolian Beef

Stir Fried Chicken & Vegetables

Honey Black Pepper Chicken

Chinese BBQ Pork

Soya Sauce Chicken

Honey Chicken *

Salt 'n' Pepper Prawns *

Mongolian Lamb *

Beef Basil & Chilli *

Butter Chicken *

Green Chicken Curry *

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 Veggies

Potato Bake *

Cauliflower Au Gratin *

Singapore Noodles *

Hokkien Noodles *

Sweets

Fresh fruit platter

Pavlova

Plain Cheesecake

Chocolate mud cake

Carrot Cake

Sticky Date Pudding

Passionfruit Cheesecake

Banana Cake

Tiramisu

Profiteroles *

Children's Function Menu \$M 16.90pp / \$V 18.60pp (under 12 YO)

Chicken Schnitzel with Chips & Salad

Chicken Tenders with Chips & Salad

Fried Fish with Chips & Salad

Minute Steak with Chips & Salad

Penne with Bolognese / Napoli

Vanilla Ice Cream with Flavouring

Three Course Alternate Service Menu

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 A

Members \$45.90pp / Visitors \$50.50pp

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

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 B

Members \$55.90pp / Visitors \$61.50pp

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)	\$15
	(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)

Weekends \$45 per hour (min 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 40 Guests Sun - Thu 80 Guests Fri - Sat (Evenings)

Buffet 40 Guests **Banquet** 40 Guests **3 Course** 40 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.

Minimum Charge applies on Friday and Saturday evenings of \$28 per guest.

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.

Friday & Saturday minimum charge may apply.

3. Final menu to be determined 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.

7. Prices not inclusive of room charges.