



Central function package

Central.

The perfect location to hold your function.

Thank you for enquiring with Central regarding your next Function. We guarantee you will be delighted with the extensive range of choices available from our current menus.

As a valued client, you have the opportunity of creating your own personalised menu for that special day.

If you require assistance with your selections, please contact our Functions Manager who will be delighted to provide suggestions and further details relating to prices.

Our personalised, professional service and advice, together with our excellent facilities will help make your function run smoothly and successfully.

*We look forward to welcoming you to
Central in the near future.*



Central Leagues Club

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www.centralleagues.net.au



Terms and Conditions – Central Leagues Club

Please sign and return when confirming booking

DEPOSIT

Tentative bookings are held for a period of seven (7) days. To secure your booking we require a signed copy of our Terms and Conditions along with a \$300.00 deposit. In the event of cancellation the deposit will be refunded if the room is rebooked.

NUMBER

A minimum number of 60 guests are required for functions from Friday to Sunday. A minimum charge of \$11.50 person for catering also applies.

PAYMENT

We will endeavour to maintain prices originally quoted, however they are subject to change particularly where bookings are made in advance. All details and full payment are required seven (7) days prior to the function where the \$300.00 deposit will be deducted from the final catering account. Beverages will be charged on a consumption basis and payment is required on the night, (please feel free to set a limit). Alternatively, a beverage package can be arranged. A surcharge applies for functions held on public holidays of \$5.00 per person.

MENU

Menu selections can be submitted anytime but at least one month prior to function date. Confirmation of final numbers and final payment are required seven (7) days prior to your function, any cancellation in numbers after final payment will not be refunded.

ROOM SET UP

Weddings and Conferences \$100.00 (set up fee)

Weddings are set with round tables, linen cloths and seating for a maximum of 10 guests per table. Our Bridal table is setup with full covered valance and swagging with the gift and cake tables to match. Coloured napkins of your choice are supplied. Large round mirrors, tea light vases and a choice of three of centrepieces are available at \$10.00 per table with candles to suit.

Chair covers and backdrops can be arranged with our preferred decorator at our discounted contract price. All functions are catered by Central and all arrangements are to be made with the club's Function Manager.

All Beverages consumed at the club shall be purchased from the club. Tablecloths are only inclusive of seated meal functions. Linen tablecloths can be supplied at an added cost of \$7.00 per cloth. Self-catering is not permitted, lollies and chocolates are allowed.

DAMAGES

Our Club will take all necessary care, but accepts no responsibility for damage or loss of merchandise during your function. You are also financially responsible for any loss sustained to the premises and to the property during the function. We do not permit anything to be nailed, screwed, or stuck to the walls, also rice, confetti, and rose petal scatters are prohibited. Candles are to be contained within a glass vase.

Acceptance of Conditions

Type of function _____ date of function ____/____/____

Name of hirer (print) _____

Address _____

Contact number _____ mobile _____

Conditions agreed to by _____ date ____/____/____

(signature)

Amount paid \$ _____ date paid ____/____/____ Receipt # _____

Method of payment eftpos / cash / cheque No deposit on credit.

Menu Package Prices

One Course (main only)
\$25.50

Two Course (main & dessert)
\$30.50

Two Course (entrée & main)
\$33.00

Three Course (entrée, main & dessert)
\$38.00

Carvery No 1 - buffet style
\$30.00

Carvery No 2 - buffet style
\$30.00

BBQ - buffet style
\$20.00

Schnitzel (chicken breast) - buffet style
\$18.00

Cocktail Party Menu - finger food
from \$11.50

Children - 12 years and under
from \$10.50

It is important to keep the children happy. Most often we find the children like the old favourites of schnitzel, nuggets, pizza or fish pieces all served with chips plus ice cream or paddle pop.

If you have chosen Carvery No1 or Carvery No2, children will be a set price of \$15.50 per child.

Refer to the Set Menu, Buffet Style Selections pages for the appropriate Menu Package you have chosen.

Set Menu Selections

Entrées - choice of two items served 50/50 split

- *Soups: Butternut Pumpkin, Sweet Corn & Chicken or Minestrone*
- *Warm Thai Beef Salad w/Asian noodles & a soy sesame dressing*
 - *Warm Chicken Caesar Salad*
- *King Prawn & Avocado Cocktail w/creamy Thousand island dressing*
 - *Tempura Prawns w/steamed rice & sweet chilli honey sauce*
 - *Creamy Garlic Prawns w/steamed rice*
- *Prawn & Bacon Kebabs on steamed rice w/either Creamy Garlic or Pepper sauce*
 - *Perch Fillets – grilled w/lime, coriander & sweet chilli aioli*
- *Crumbed Whiting Fillets w/home-style tartare sauce & mesculin garnish*
- *Seafood Mornay Crepe &/or ½ baked Avocado w/mesculin garnish*
 - *Tortellini or Ravioli w/Napolitana or Carbonara sauce*
 - *Spinach & Ricotta Canneloni*
 - *Lasagne – home-style with mesculin salad garnish*
 - *Peanut style Satay Chicken skewers & rice*
- *Chicken Medallions in mild creamy pepper sauce w/salad garnish*
 - *Chicken Scaloppini in mushroom & white wine sauce*
 - *Chicken and Chive Crepe w/mesculin garnish*
 - *Beef Stroganoff on rice w/sour cream*

Set Menu Selections

Mains - choice of two items served 50/50 split

- *Atlantic Salmon Fillet crusted w/macadamia w/a lemon butter sauce*
 - *Perch Fillets grilled & topped w/crab mornay*
 - *Barramundi Fillets w/avocado, prawns & hollandaise sauce*
- *Seafood Strudel – barramundi, prawns, crab mornay wrapped in filo pastry*
 - *King Prawn Jungle Curry on jasmine rice*
- *Char-grilled Sirloin of Beef served on garlic smash potatoes w/choice of red wine glaze, pepper, mushroom, seeded mustard, creamy garlic or rosemary thyme jus*
 - *Slow Roasted Sirloin of Beef*
 - *Fillet Mignon - can be arranged (market price)*
 - *Rack of Lamb - can be arranged (market price)*
 - *Roast Leg of Lamb boned & rolled*
 - *Veal Scaloppini - veal medallions topped w/mushroom white wine sauce*
- *Veal Saltimbocca - veal medallions topped w/leg ham, cheese w/white wine sauce*
 - *Pork Loin Cutlet w/caramelised apples*
 - *Pork Medallions w/fresh asparagus & hollandaise sauce*
 - *Loin of Pork roasted w/crackling & apple sauce*
- *Chicken Supreme stuffed w/garlic butter, topped w/bacon w/creamy herb sauce*
 - *Poached Chicken Breast on basil risotto w/a semi-dried tomato cream sauce*
- *Chicken Strudel w/leg ham, swiss cheese, semi-dried tomato w/seeded mustard cream sauce*
 - *Turkey Breast roasted w/cranberry sauce*

Vegetarian Selections

can be served as an entrée or main

- *Soups: Roasted Tomato & basil, or Potato, Leek & Vegetable*
 - *Tempura Vegetable Kebab*
 - *Spinach & ricotta cannelloni*
- *Mediterranean Chickpea & Ratatouille filo pastry w/cous cous & yogurt dressing*
 - *Fetta & Roasted Vegetable Frittata w/ratatouille marmalade*
 - *Thai vegetable curry w/jasmine rice*
 - *Crumbed eggplant w/Napolitana sauce*
 - *Roasted Vegetable open Lasagne*

***All mains served w/either salad or seasonal vegetables,
bread roll, tea & brewed coffee***

Set Menu Selections

Dessert - choice of two items served 50/50 split

- *Fresh Fruit Salad*
- *Macadamia or Pecan pie*
- *Sticky Date pudding w/butterscotch sauce*
 - *Pavlova served w/ fresh fruit salad*
- *Cheesecake (please ask for current assorted varieties)*
 - *Meringue pie: Lemon or Passionfruit*
 - *Baked Lemon Tart*
 - *Passionfruit Brulée Tart*
 - *Mud Cake: Chocolate, Caramel or White Chocolate*
 - *Apple: Pie, Strudel or Crumble*
 - *Chocolate Mousse Cake*
 - *Mortal Sin*
 - *Jaffa Torte*
 - *Chocolate Rocher Gateaux*
 - *Black Forest Gateaux*
 - *Mars Bar Cheesecake*
 - *Monte Carlo Profiterole cake*
 - *Plum pudding & custard (christmas functions only)*
- *Café Style Cakes: Carrot, Hummingbird or Orange & Poppy seed*

Please consult the Catering Manager for Gluten free or Diabetic options as these must be pre-ordered.

If you decide to use your celebration or wedding cake as dessert, a surcharge of \$3.50pp applies to cut, plate & garnish.

Buffet Style Selections

Hot Carvery No 1 - minimum 40 people Sunday to Thursday
60 people Friday to Saturday

Please select two meats from the following roasts to be carved by our Chef

- Prime Roast Beef
- Leg of Lamb boned & rolled
- Pork Leg boned & rolled
- Honey Glazed Baked Ham
- Seasoned Roast Chicken Breast

*with a choice of
4 Vegetables*
plus
3 Salads*
and
2 desserts* served 50/50 split*

Hot Carvery No 2 - minimum 40 people Sunday to Thursday
60 people Friday to Saturday

Please select one meat from the following roasts to be carved by our Chef

- Prime Roast Beef
- Leg of Lamb boned & rolled
- Pork Leg boned & rolled
- Honey Glazed Baked Ham
- Seasoned Roast Chicken Breast

Plus, 1 choice from the following Wet Dishes

- | | |
|-----------------------------------|----------------------------------|
| • Pepper Beef | • Mild Creamy Curried Vegetables |
| • Beef Stroganoff | • Satay Chicken |
| • Beef Lasagne | • Chicken Scaloppini |
| • Vegetable Lasagne | • Sweet & Sour Chicken |
| • Penne pasta Bolognese bake | • Mild Thai Chicken Curry |
| • Tortellini or Ravioli Carbonara | • Mild Creamy Pepper Chicken |
| • Spinach & Ricotta Canneloni | • Chicken & Asparagus Mornay |

*with a choice of
3 Salads*
and
2 Desserts* served 50/50 split*

(please refer to the Vegetable, Salad and Dessert pages to make your selections)*

Carvery No 1 & No 2 Buffet Styles include Bread Roll, Tea & Coffee

Prices inclusive of GST & are current at February 2011. Subject to change.

Buffet Style Selections

BBQ - minimum 40 people Sunday to Thursday
60 people Friday to Saturday

*1 x 250gm Sirloin **or** 300gm Yearling Rump (raw weight)
Sausages & Onions*

*Plus, your choice of either
Creamy Potato Bake **or** Steamed Jacket Potatoes w/sour cream*

*Also includes
3 Salads*
and
3 Sauces**

Chicken Schnitzel - minimum 40 people Sunday to Thursday
60 people Friday to Saturday

1 x Chicken Breast Schnitzel

*with your choice of either
Creamy Potato Bake **or** Steamed Jacket Potatoes w/sour cream*

*Also includes
2 Vegetables*
plus
3 Salads*
and
3 Sauces**

(please refer to the Vegetables, Salad & Sauce page to make your selections)*

BBQ & Chicken Schnitzel Buffet Styles include Bread Roll, Tea & Coffee

Buffet Style Selections

Vegetables

- *Baked Pumpkin*
- *Baked Potato*
- *Creamy Potato Bake*
- *Steamed Jacket Potatoes w/sour cream*
 - *Spiced Sweet Potato*
 - *Honey Glazed Carrots*
 - *Corn on the Cob*
 - *Peas /or Beans*
 - *Cauliflower Broccoli Mornay*
 - *Braised Cabbage & Bacon*
- *Roasted Mediterranean Vegetable Medley (potato, capsicum, onion, zucchini)*
 - *Italian Penne pasta bake*
 - *Asian Fried Rice*

Salad Selections

- *Caesar*
- *Tossed*
- *Asian Noodle*
- *Hawaiian Rice*
 - *Greek*
 - *Coleslaw*
 - *Potato*
- *Mediterranean Cous Cous*
- *Seafood or Mediterranean Pasta*
- *Rocket, Sweet Potato, Almond & Sweet Balsamic*

Sauce Selections

- *Gravy*
- *Pepper*
- *Dianne*
- *Satay*
- *Mustard*
- *Garlic*

Vegetables, Salads & Sauces as listed apply to Carvery No1, Carvery No2, BBQ & Chicken Schnitzel Buffet Styles

Finger Food Selections

Cocktail Party Menu - \$11.50 per person

Choose from 5 of the following items served with dipping sauces

- *Samosa*
- *Cocktail Sausage Rolls*
- *Cocktail Party Pies*
- *Mini Spring Rolls*
- *Chicken/Beef Dim Sims*
- *Chicken munchies*
- *Calamari fingers/rings*
- *Cocktail Fish pieces*
- *Cocktail Pizza squares*

Gourmet items - add \$3.00 per item per person

- *Mini Frittata w/tomato pickle*
 - *Mini deep pan Pizza*
- *Mini assorted Savoury Quiche*
- *Crispy Satay Chicken Skewers*
 - *Marinated Chicken Wings*
- *Marinated Thai or Tandoori Chicken Skewers*
- *Marinated Moroccan or Cajun Beef Skewers w/raiyata*
- *Bruschetta w/vine ripened tomatoes, fetta cheese and basil*
- *Gourmet Foccacia fingers w/meatlovers &/or vegetarian topping*
- *Mini mixed gourmet savoury pies: Pepper steak, Lamb Rosemary, Thai Chicken, Shepherds*
- *Mini vol au vents: Chicken & Mushroom, Seafood Mornay, Ham Shallot, asparagus & cheese*
 - *Turkish bread w/4 dips: Pesto, Hommus, Tomato pickle, Tzatziki*
- *French Crouton baked & topped with: Tomato Basil Salsa, Chicken Caesar, Olive Tapanade &Fetta w/sundried tomato*
- *Gourmet vegetarian pastries: vegetarian, crescent, spinach & ricotta bites, spinach & fetta tart, and vegetable roll*
- *Gourmet pastries: mixed savoury, chicken & asparagus, pepper steak pie*
 - *Prawn on toast*
 - *Prawns wrapped in Bacon*
 - *Tempura Honey Prawns*
 - *Salt & Pepper Squid*

This is served over a period of approximately 1 hour

Optional Selections

On Arrival Platter - \$110.00 per platter

serves approximately 60-80 guests

This is very popular for your guests to have a nibble On Arrival

includes a selection of nuts, chips, cheese, biscuits, cabanossi, Piccadilly, dips & salsa

Mezze Platter - \$110.00 per platter

serves approximately 10-20 guests

includes fetta cheese, salami, sun-dried tomatoes, olives, vegie crudités, biscuits, fresh baguette, hommus & tzatiziki dips

Games/Trivia Night Platter - \$ 45.00 per platter

includes cheese, cabanossi, biscuits, 2 dips & salsa

Our Games/Trivia Platter is suitable for a table of 10 guests & is only available for organised booked Trivia/Games nights. Must be pre-ordered.

Meetings, Conferences, Memorial Gatherings

Morning & Afternoon Tea - per person

<i>Tea & Freshly Brewed Coffee (bottomless)</i>	<i>\$ 3.00 per person</i>
<i>Packet Biscuits</i>	<i>\$ 1.50 per person</i>
<i>Pastries, Muffins, Scones</i>	<i>\$ 4.50 per person</i>
<i>Mixed sandwiches</i>	<i>\$ 7.50 per person</i>

Platter Selections - large oval platters

<i>Hot Cocktail Finger Food (approx' 125 pieces)</i>	<i>\$110.00 per platter</i>
<i>Mixed Fresh Sandwiches (approx' 120 ¼ triangles)</i>	<i>\$110.00 per platter</i>
<i>Cakes, Slices, Tea buns, Scones, Muffins</i>	<i>\$110.00 per platter</i>

A light lunch may be arranged at our Café Central Bistro, for your convenience this may be pre ordered.