



Functions at

EASTS LEISURE & GOLF CLUB



Birthdays | Engagement Parties | Christmas Parties | Corporate Events | Celebration of Life

CONTENTS

Introduction	3
Functions and Packages	4
Rooms and Pricing	5
Catering Options	
• Canapés	6
• Finger Food	8
• Set Menu	10
• Golf Days	13
• Tea & Coffee	14
• Beverage Package	15
Additional Fees, Services & Information	17
Catering Terms & Conditions	18



INTRODUCTION

Welcome to Easts Leisure & Golf Club, where any event becomes a reality.

Planning a birthday, engagement, anniversary, corporate seminar or any type of event? Easts is the place for you.

Take the stress out of your event by placing it in the hands of our amazing team, who will look after the process from start to finish.

Our state of the art function spaces can cater to any event, big or small.

For more information, please contact our Event Coordinator, Jodi Latter, on **4933 7512** or email **functions@embc.com.au**.

We look forward to hosting you here at Easts!



FUNCTION PACKAGES

Our function packages are created to suit the individual needs of the event & its guests. The types of functions we host include, but are not limited to;

- Birthday Parties
- Engagement Parties
- Anniversary Celebrations
- Celebration of Life
- Christenings
- Christmas Parties
- Charity Events
- Trivia Events
- School Events
- Community Group Meetings
- Fundraisers
- Golf Days
- Corporate Events
- Conferences & Seminars
- Training Days

Here at Easts Leisure & Golf Club, we offer the following catering options for our functions:

- Set Menu
- Canapés
- Finger Food
- Rolls & Wraps
- Breakfast Service
- Tea & Coffee

Our dedicated Event Coordinator will work with you to create a personalised function package that is sure to make your event a success.



ROOMS & PRICING

Fairways Function Centre

Half Day Hire (up to 4 hours)	\$200
Full Day Hire (over 4 hours)	\$400

Main Lounge Terrace

Half Day Hire (up to 4 hours)	\$125
Full Day Hire (over 4 hours)	\$250

Meeting Room 1

Half Day Hire (up to 4 hours)	\$50
Full Day Hire (over 4 hours)	\$100

Meeting Room 2

Half Day Hire (up to 4 hours)	\$50
Full Day Hire (over 4 hours)	\$100

Meeting Room 1 & 2 Combined

Half Day Hire (up to 4 hours)	\$100
Full Day Hire (over 4 hours)	\$200

Room Hire Inclusions: required tables & chairs, floorplan set up as requested, AV access & usage, 1-hour set up prior to event, complimentary water, bar staff for relevant events.

*Not available in main lounge terrace.



CANAPÉS

COLD 1 piece per person

- Smoked salmon blinis
- Assorted sushi rolls (gf)
- Mushroom, onion & goats cheese tart (v)
- Tomato, basil, bocconcini & prosciutto skewer (gf)
- Mushroom, gruyere & lemon zest tart (v)
- Natural oyster with saffron aioli & roe
- Brie, cranberry, prosciutto & mint crostini
- Sticky pork belly, cucumber & chilli skewer
- Tomato salsa, balsamic & fetta bruschettas
- Steak bites, caramelised onion & gruyere (gf)
- Prawn, avocado & thousand island sauce (gf)

HOT 1 piece per person

- Tempura king prawn with chilli jam
- Chicken & portobello mushroom vol au vent
- Mini lamb kofta with tzatziki (gf, df)
- Sticky pork belly bites & chilli jam (gf)
- Capris pizza crostinis (v)
- Pumpkin & sage arancini served with aioli (ve, df)
- Falafel & smokey harissa aioli (ve, df)
- Peking duck rolls with Hoisin dipping sauce (df)
- Prawn dumplings & ponzu sauce (gf, df)
- Deep fried camembert & burnt honey
- Scallops wrapped in prosciutto & salsa verde
- Prawn, chorizo & smoked paprika skewer
- Asparagus, sun dried tomato & crispy pancetta (gf, df)

SUBSTANTIAL & HOT FORK

- 1 piece per person
- Gua sticky pork belly bao bun (df)
- Beef slider with cheese & tomato relish
- Southern fried chicken slider
- Battered fish & chips & lime aioli
- Popcorn chicken taco with nam jim salad
- Maple sriracha tofu bowl & rice (ve)
- mini taco, choice of chicken (lettuce, salsa, chipotle mayo)
- or fish (lettuce, salsa & capers tartare)
- Green curry & steamed jasmine rice (gf)

DESSERTS 1 piece per person

- Assorted cakes, cheesecakes & slices
- Mini lemon meringue tarts
- Chocolate-dipped strawberries
- Mini pavlovas
- Chocolate profiteroles
- Rum-spiked chocolate truffles
- Fruit skewers
- Mini crème brûlée spoons
- Raspberry and white chocolate mousse cups

Dietary Key:

V Vegetarian • GF Gluten Free • VE Vegan • DF Dairy Free



CANAPÉS PRICING

PACKAGES

\$18pp

selection of any four hot
or cold canapés

\$26pp

selection of any four hot
or cold canapés &
two dessert canapés

\$30pp

selection of any four hot
or cold canapés & one hot fork
& one dessert canapé

OPTIONAL

\$5pp

hot or cold selections
individual serve

\$4.50pp

dessert canapé
individual serve

\$7pp

hot fork or substantial selection
individual serve





FINGER FOOD

MORNING & AFTERNOON TEA

1 option per person (one option)

Assorted petite danish pastries

Ham & cheese mini croissant

Assorted mini muffins

Carrot or banana cake

Fruit cup with cinnamon yoghurt

TURKISH ROLLS & WRAPS

1 per person with 4 options

Ham, cheese & tomato

Egg, mayonnaise & lettuce (df)

Smoked salmon, cream cheese & dill

Roast beef, salad & chutney (df)

Lettuce, tomato, carrot, cucumber & red onion (df)

Roast chicken, cos lettuce & caesar (wo)

Chicken schnitzel, salad, chipotle, cheese

GOÛMET BAGUETTE

1 roll per person

Brie, salami, chutney, Arugula

Chicken, avocado, bacon, ranch

Antipasto, baby spinach & fetta

Prosciutto, sun-dried tomato & mozzarella

Buffalo cauliflower, salad & hummus

SUBSTANTIAL 1 piece per person

Gua sticky pork belly bao bun (df)

Beef slider with cheese & tomato relish

Southern fried chicken slider

Battered fish & chips & lime aioli

Popcorn chicken taco with nam jim salad

Maple sriracha tofu bowl & rice (ve, gf)

Green curry & steamed jasmine rice (gf)

Mini taco choice of chicken

(lettuce, salsa, chipotle mayo)

or Fish (lettuce, salsa, cappers tartare)

HOT FINGER FOOD

1 piece per person

Vegetarian SUMMER roll & sweet chili (v)

Assorted vegetarian SUMMER roll,

Beef dim sim & curry samosa

Cheeseburger balls

Chef selection arancini (gfo, veo)

Chicken satay skewer (gf)

Honey soy chicken skewer (gf)

Beef terriyaki skewer (gf)

Spicy chicken buffalo wings

Assorted mini quiche Lorraine, spinach & feta, cheese & chorizo

Sweet sticky pork belly bites

Assorted party pies pepper beef, lamb & rosemary & curry chicken

Sausage roll & tomato sauce

Prawn cutlet & tartare

Halloumi fries with lemon & sumac yoghurt (v)

PLATTERS

serves 10 guests

Chef's selection seasonal fruits (v)

Chef's selection cheese, quince paste, grapes & crackers (v)

Vegetarian antipasto platter (v)

Cured meats, tzatziki & grissini

Chef's selection assorted pizza

Trio of dips, rice crackers carrot & celery sticks (v, gf)

KIDS PLATTERS

4 pieces per person served with chips & choice of sauce

Nuggets & chips

Fish & chips

Party pie, sausage rolls & chips

Mixed platter & chips

Dietary Key:

V Vegetarian • GF Gluten Free • VE Vegan • DF Dairy Free • WO Wrap Only
GFO Gluten Free Option • VEO Vegan Option

FINGER FOOD PRICING

\$14.50pp

one roll with four fillings on
turkish bread and wraps

\$17.50pp

7 hot finger food
selections

\$19.50pp

combined 4 hot finger food
& 3 turkish roll & wrap selections

\$24pp

7 hot finger food & one
substantial selection

\$65ea

Any choice of platter
or kids platter

OPTIONAL

\$5pp

Upgrade your package
with gourmet baguettes

\$7pp

Upgrade your package
with a substantial selection



Set Menu

MENU ONE

Select up to two options per course

\$33 pp

\$45 pp

ONE COURSE

TWO COURSE

Select up to two options, served alternate drop

MAIN

Chicken Schnitzel served with chips, salad & gravy

Battered or Grilled Fish served with chips, salad & tartare sauce

200g Rump Steak Cooked to Medium served with chips, salad & gravy

Italian garden vegetable risotto with roasted pumpkin, zucchini, cherry tomatoes & fresh basil (ve, gf, df)

DESSERT

Chocolate Brownie or Tiramisu with whipped cream & strawberries

Mini Pavlova with lemon curd, passionfruit & whipped cream (gfo)

Seasonal Fruit Salad with mango coulis (ve, gf, df)

Includes: table linen, fresh bread roll and butter, a complimentary tea & coffee station will be provided for guests who meet minimum number requirements. Please see additional services for available add ons.

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Set Menu

MENU TWO

Select up to two options per course

\$49 pp

\$61 pp

TWO COURSE

THREE COURSE

Select up to two options, served alternate drop

ENTREE

Beef Tataki with ponzu dressing, crispy shallots & micro herbs (gf, df)

Grilled Haloumi with watermelon, mint, pomegranate & toasted pepitas (v, gf)

Panko Crumbed Prawns with green chilli mayo & lime (df)

Tempura Zucchini Flower stuffed with three cheese, served with lemon oil (v, gf)

MAIN

Chicken Breast with pumpkin purée, blistered cherry tomatoes & tarragon cream (gf)

Seared Market Fish with crushed potatoes, dill butter & asparagus (gf)

Caramelised Onion & Goats Cheese Galette with rocket, walnuts & vincotto (v)

Chargrilled Sirloin with pomme purée, café de Paris butter & seasonal greens (gf)
(\$5pp upgrade)

DESSERT

Crème Brûlée with shortbread crumb (gf option)

Chocolate Hazelnut Mousse Dome with berry coulis

Lemon Tart with torched meringue & freeze-dried raspberries

Sticky Date Pudding with butterscotch sauce & double cream

Includes: warm bread roll & butter, linen service, and complimentary tea & coffee station for bookings that meet minimum guest numbers.

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Set Menu

MENU THREE

Select up to two options per course

\$61 pp

\$76 pp

TWO COURSE

THREE COURSE

Select up to two options, served alternate drop

ENTREE

Beef Carpaccio with parmesan, rocket, pickled shallots & truffle oil (gf)

Zucchini Flowers Stuffed with ricotta, lemon & basil, served with saffron aioli (v, gf)

Charred Octopus with olive tapenade, crushed potato & lemon vinaigrette (gf, df)

Burrata with roasted cherry tomatoes, balsamic fig glaze & grilled sourdough (v)

MAIN

Veal Saltimbocca with prosciutto, sage butter sauce & soft polenta (gf)

Squid Ink Risotto with prawns, garlic butter & chilli gremolata (gf)

Slow-cooked Lamb Shoulder with rosemary jus, grilled eggplant & creamy parmesan mash (gf)

Wild Mushroom Pappardelle with white wine cream & pecorino (v)

DESSERT

Vanilla Panna Cotta with maraschino cherries & crushed biscotti (gfo)

Affogato with espresso, vanilla gelato & optional shot of liqueur (gfo)

Dark Chocolate Torte with orange zest, raspberry dust & whipped ganache (gf)

Spiced Poached Pear with vanilla bean syrup, pistachio crumb & orange zest (ve, gf, df)

Includes: table linen, fresh bread roll and butter. A complimentary tea & coffee station will be provided for guests who meet minimum number requirements. Please see additional services for available add ons.

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GOLF DAY CATERING

BREAKFAST

All breakfasts are served plated by professional wait staff, rolls are available at catering station.

tea & coffee station served with biscuits & mints	\$5pp	bacon, scrambled eggs, toast & choice of sauce	\$15pp
bacon & egg roll with tomato sauce	\$12pp	bacon, pork chipolata sausage, scrambled eggs, baked beans & toast	\$20pp
breakfast quiche served with cherry tomatoes & relish (v)	\$15pp		

PLATTERS

\$65 each

Serves 10 guests
Chef's selection seasonal fruits (v)
Chef's selection cheese, quince
paste, grapes & crackers (v)
Vegetarian antipasto platter
Cured meats, tzatziki & grissini

SUB SANDWICHES

\$15 each

Meatball, salad & cheese
Chicken, bacon, avocado & ranch
Chicken teriyaki & salad
Smokey BBQ pulled pork & slaw
Smashed falafel, harissa & salad (ve)
Battered fish, red cabbage, corn,
coriander, lime & chipotle

LUNCH

Please select up to two options served alternate drop

\$20pp

Creamy sun dried tomato
& spinach spaghetti (v)
Chicken caesar salad
Beef burger, lettuce, tomato, onion,
cheese & tomato sauce
Thai chicken cashews, jasmine rice
& two SUMMER rolls

\$26pp

All served with chips & salad
Battered flathead, tartare & lemon
Chicken schnitzel & gravy on the side
200g rump steak medium rare
Sweet potato & pumpkin frittata (v)

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TEA & COFFEE

\$5pp

selection of teas, coffee,
two biscuits & mints.

add \$3pp for continuous service

\$10pp

selection of teas, coffee, two biscuits,
mints & two morning
or afternoon tea options.

add \$2pp for continuous service

\$14pp

Selection of teas, coffee, two biscuits,
mints & two dessert canapés

add \$2pp for continuous service



STANDARD

\$40PP (4 HOURS)

BEER

Variety of tap beers available

WINE

Select 1x option

Miniature Jacob's Creek Pinot Noir
Miniature Craigmoore Brut

Select 2x options

Wild Oats Pinot Grigio
Wild Oats Sauvignon Blanc Semillon
Wild Oats Chardonnay

Select 2x options

Wild Oats Shiraz
Wild Oats Cabernet Merlot
Wild Oats Rosé

MOSCATO

Beach Hut Moscato

SOFT DRINK

Variety of post-mix drinks available



PREMIUM

\$55PP (4 HOURS)

BEER

Bottled Beer & Variety of tap beers available

WINE

Select 2x options

Miniature Jacob's Creek Pinot Noir
Miniature Craigmoore Brut
Usher Tinkler Prosecco
Boydells Sparkling Verdelho

Select 3x options

Wild Oats Pinot Grigio
Wild Oats Sauvignon Blanc Semillon
Wild Oats Chardonnay
Tamburlaine Verdelho
Usher Tinkler Chardonnay Semillon

Select 3x options

Wild Oats Shiraz
Wild Oats Cabernet Merlot
Wild Oats Rosé
Robert Oatley Cabernet Sauvignon

MOSCATO

Beach Hut Moscato

CIDER

Somersby Apple & Pear

SOFT DRINK

Soft Drink Cans &
Variety of post-mix available

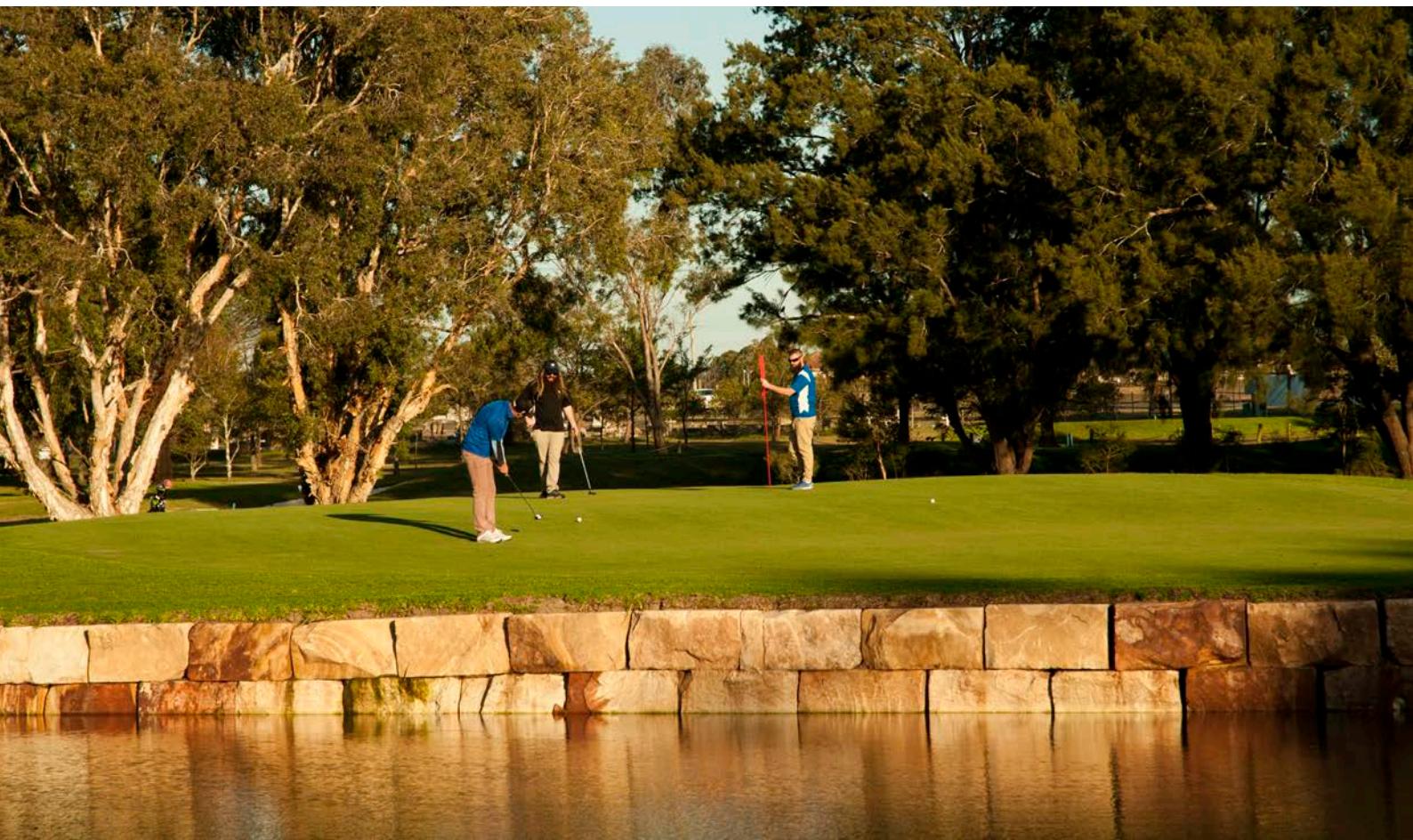


ADDITIONAL FEES, SERVICE & INFORMATION

Gluten Free Bread	additional	\$2pp
Gluten Free, dairy free or plant based cakes, muffins & sweets	additional	\$2pp
Most menu items can be substituted for plant based proteins, impossible meats, cheese & sauces	additional	\$3pp
Cakeage is available plated & served with berry coulis & cream		\$4pp
Selection of black or white tablecloths (round or rectangle)		\$15 each
White cloth napkins		\$3 each
Bar Staff (if more than 2 required)	additional	\$150

Gluten free spaghetti, pastas & alternatives are available for \$2pp

Additional fees may apply for extra set up time or pack down time.



CATERING TERMS & CONDITIONS

Catering Information

- All prices include professional service & wait staff for your event.
- Minimum numbers apply: 20 guests Monday-Thursday & 60 guests Friday-Sunday
- Prices and quantities are quoted for a minimum of 20 guests.
- Most menu items may be substituted for plant based proteins, cheese, & sauces \$3pp
- Final numbers & menu selections are required 14 days prior to event date.
- Final payments are due 7 days prior to event date.
- A reduction of numbers may not be accepted within 3 days of your event.
- Additional numbers may be accommodated, but please note that menu options may vary accordingly
- Catering service times are 10.30am-2.30pm & 5pm - 9pm, service outside of these hours may be negotiated with the events team.
- Guests are offered complimentary selection of coloured paper napkins and are available in white, black, gold, silver, pink, purple, blue, orange and green.

Allergen Advice

- Please be aware that our kitchen handles a wide variety of ingredients, including those known to cause allergies in some individuals. While we take every precaution to prevent cross-contamination, we cannot guarantee that any dish will be completely free of allergens.

It is vital that guests with food allergies or intolerances inform our staff before placing their menu selections, our team is trained to assist you in making informed choices regarding our menu items and can provide detailed information about ingredients and preparation methods.

We urge guests with severe allergies to exercise caution when dining with us and to take necessary measures to ensure their safety.

Inclement weather catering cancellations (Golf Days)

- A full refund of the security deposits paid for room hire will be given for cancellations 60 days prior to the function date.
- No refund will be given for cancellations with less than 60 days notification.
- Three (3) business days are required for all catering cancellations.
- Cancellations with less than three (3) business days will be subject to 50% of the catering cost.
- Cancellations or changes not received and acknowledged within 24 hours of the scheduled function will be charged 100% of items ordered.
- Please note, in the event Golf is cancelled, breakfast and lunch catering will still be available on the day for the group.
- In the event of wet weather - closure of golf course holes/ restricted use of Golf Carts by Club, a refund will be given for golf cart hire. A refund will be given on green fees with 24 hours' notice given.
- Registered charities & organisations are eligible for a 10% reduction on all packages & platters. OLLIEO's will provide a complimentary tea and coffee station, along with \$200 worth of vouchers for prize giveaways.

In the event that a menu item or ingredient becomes unexpectedly costly or unavailable due to circumstances such as extreme weather, supply chain disruptions, or other unforeseen factors, this will be discussed with the client in advance and a mutually agreed-upon substitute will be arranged.

Please note that all menu items are ordered in specifically for each event, and we hold limited additional stock on site. It is essential that final quantities are confirmed accurately, as additional items requested on the day may not be available due to stock limitations and labour requirements.