



Banquet Packages



CLUB CATALINA

COUNTRY CLUB

YOUR BANQUET

ClubCatalina Country Club is the perfect venue for your next function. We cater for all types of functions from business seminars and trade exhibits to intimate cocktail parties and sumptuous sit-down banquets.

No matter what special occasion you are planning, we can tailor a function package to suit your needs.

Our room capacity and room hire charges are as follows:

- **The Clyde Room**
90-160 persons
(200 theatre style)
\$300
- **The Chardonnay Room**
40-120 persons
\$220
- **The Forum**
Up to 50 persons
(seminar use only)
\$110

Function room specifications:

Name	Dimensions	Area Sq	Height M	Theatre Style	Classroom	Cocktail	Banquet	U Shape
The Clyde Room	20.4 x 10.1 m	206	4	200	80	160	160	-
The Chardonnay Room	12.9 x 10.1m	130	4	120	64	120	96	32
The Forum	7.4 x 10.1 m	75	4	60	24	-	-	20

Sound proofed, stage, dance floor, licensed bar, ground floor, airconditioned, carpeted. Power - 240 volts, 3 phase.

Audio-visual equipment included in room hire charge: whiteboard, screen, lectern, video equipment, microphone, flip chart. A data projector and laptop are available at an additional cost of \$150. Free WiFi.

The Cub has ample car parking available and there are many accommodation options nearby. Our Courtesy Bus operates from 4pm daily and will pick up or drop off from Surf Beach to Surfside. For bookings phone the Club's Reception.

Our menus are outlined on the following pages.

To book your next function or obtain further information contact our Functions Manager, Sheryl Harris by telephone (02) 4472 4022 or email sharris@catclub.com.au.

clubcatalina country club at your service

t: 4472 4022 e: sharris@clubcatalina.com.au w: www.clubcatalina.com.au

YOUR FUNCTION

BIRTHDAY PARTIES, DINNER MEETINGS, PRESENTATIONS, ANNIVERSARIES

Booking Conditions

The Registered Clubs Act requires that a member of the organising party be a financial member of Catalina Country Club.

Should any of your guests cause damage to our Club, costs may be incurred. The organisers of all functions are responsible for the actions of their guests.

All prices shown are GST inclusive. Prices, menus and wine list are subject to change without notice. No smoking permitted anywhere in the Club.

Deposits

Confirmation of booking and a deposit (room fee) is required within 14 days of the booking.

Final attendance - guaranteed number of guests attending the function are required 10 days prior to the function date, balance owing is to be paid at this time.

Any function continuing past the hour of midnight shall incur a surcharge of \$66.00 per hour or part thereof.

Cancellations

Cancellations received before six months of your function will get a full refund of deposit paid.

Cancellations received before three months of your function day will forfeit any deposit paid.

Cancellations received within one month of the function date will be liable for payment of the entire cost of the function.

Any reduction in attendance numbers subsequent to notification of final numbers will be subject to charging at the full contracted amount.

Anyone attending a function in the function rooms does not have to sign our register unless they intend to move from the function to any other part of the club (eg. poker machine area).

Insurance

The club cannot accept any responsibility for the damage or loss of client's property. The client is responsible for damage to the Club or its property.

Consumption

No food or beverage of any kind will be permitted to be brought into the function rooms (wedding cake accepted).

Menu Conditions

As you read our function menus you will notice that they are designed to be served to the table alternatively. This provides fast and efficient service to you the customer and under no circumstances will changes be entered into at the time of the function.

Meals can be provided for vegetarians and special dietary needs, however these arrangements need to be made at final confirmation of numbers.

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COCKTAIL MENUS

Menu A ~ \$21.00 PP (Minimum 30 People)

Assorted Mini Quiche
Salt And Pepper Squid
Tempura Prawn With Chili Plum Sauce
Assorted Mini Vol-au-vents
Assorted Canapés
Vegetable Spring Rolls
Assorted Sushi
Spinach Filo Parcel
Assorted Wood Fired Calzone

Menu B ~ \$27.00 PP (Minimum 30 People)

Assorted Mini Quiche
Salt And Pepper Squid
Tempura Prawn With Chili Plum Sauce
Assorted Mini Vol-au-vents
Assorted Canapés
Vegetable Spring Rolls
Assorted Sushi
Spinach Filo Parcel
Assorted Wood Fired Calzone
Clyde River Oysters
Moroccan Lamb Skewers

Tea & Coffee \$3.20 Per Person

BUFFET MENUS

COLD SELECTION

Bread Rolls
Caesar Salad
Potato Salad
Pasta Salad
Greek Salad
Smoked Ham Platter
Turkey Platter

HOT SELECTION

Honey Soy Sesame Chicken Pieces
Roast Beef
Roast Pork
Roast Potato & Roast Pumpkin
Steamed Seasonal Vegetable
Chicken Curry & Rice
Spinach & Ricotta Cannelloni
Grilled Sea Perch

DESSERT

Chocolate Cake
Carrot Cake
Cheese Cake
Pavlova

Tea & Coffee Station

\$32.00 pp

Children \$16 Each U 12

Minimum Charge 40 People

Includes Linen Napkins & Table Cloths

BUFFET MENUS

Seafood Buffet

COLD SELECTION

Bread Rolls
Cooked Prawn
Natural Oyster
Mussels In Tomato Bruschetta
Caesar Salad
Greek Salad
Potato Salad
Octopus Salad
Pasta Salad
Turkey Platter
Ham Platter

HOT SELECTION

Roast Beef
Roast Pork
Roast Potato & Pumpkin
Crumbed Calamari
Garlic Prawn & Rice
Grilled Sea Perch
Honey Soy & Sesame Chicken Pieces
Crumbed Tiger Prawn Cutlet

DESSERT

Chocolate Cake
Carrot Cake
Cheese Cake
Pavlova

Tea & Coffee Station

\$42.00 pp

Children \$20 Each U 12

Minimum Charge 40 People

Includes Linen Napkins & Table Cloths

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BANQUET MENUS

Menu A

Select two items from each course for alternate serves

ENTREE

Tandoori Chicken Strips on a Cucumber and Yoghurt Salad
Thai Style Fish Cakes on Herb Salad with Sweet Lime Dressing
Butternut Pumpkin Soup
Wild Mushroom Risotto with Tomato Salsa
Avocado and Tomato Brushetta
Tempura Chicken Strips with Chili Plum Sauce
Teriyaki Chicken Sushi
Tempura, Bacon and Vegetable Stuffed Mushroom
Rare Thai Beef Salad

MAIN

Roast Beef with Yorkshire Pudding, Seasonal Vegetable and Beef Jus
Roast Pork, with Sweet Potato Gratin Seasonal Vegetable and Jus
Roast Lamb, Lyonnais Potato Seasonal Vegetable and Lamb Jus
Grilled Barramundi, Caper and Lime Aioli with Wilted Spinach and Homemade Chips
Grilled Chicken Breast, Grilled Italian Vegetable and Cheddar Cheeses on Risotto
Pork Cutlet, Buttered Beans, Sweet Potato Gratin and Red Onion Jam
Beef Burgundy Pie, with Mash Potato and Mushy Pea's

DESSERT

Petit Pavlova with Fresh Fruit, Chantilly Cream and Passion Fruit Coulis
Carrot Cake with Shaved Chocolate and Chantilly Cream
Chocolate Mouse
Vanilla Cheese Cake with Berry Confit
Sticky Date Pudding with Butterscotch and Ice Cream
Apple Crumble with Ice Cream
Profiteroles Filled with Custard and Warm Chocolate Sauce

Tea And Coffee Station Included, Bread Rolls to Begin, Menu Comes with Linen Napkins
and Table Cloths
Minimum Charge 40 People

Two Course \$30.00 pp
Three Course \$36.00 pp

Kids Menu (under 12) \$10.50pp

Chicken Nuggets and chips
Battered Fish and chips
Spaghetti Bolognaise
Salad plate
Ice-cream and topping

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BANQUET MENUS

MENU B

Select two items from each course for alternate serves.

ENTRÉE

Prawn and Avocado Vinaigrette on Toasted Turkish Bread
Tempura Tiger Prawns with a Mild Chili Plum Sauce
Braised Duck Pie with Mint Pea Mash
Smoked Salmon on Blini Pancakes with Salsa Verde
Homemade Veal Sage and Mushroom Ravioli with Fresh Tomato and Basil Reduction
Fried Peking Duck Parcels with Cucumber and Hoi Sin Sauce
Steamed Prawn and Calamari Wonton with Confit of Vegetable

MAIN

Chicken Breast on Artichoke & Prosciutto Tart with Homemade Tomato Chutney
Atlantic Salmon with Wilted Spinach, Balmian Bug Ravioli and Leek Berre Blance Sauce
Eye Fillet Beef Wellington with Mushroom Duxel Seasonal Vegetable and Beef Jus
Grilled Barramundi on Risotto with Smoked Salmon and Avocado Salsa
Eye Fillet with Chasseur Sauce on Mash Potato and Seasonal Vegetable
Half Roasted Duck Honey Soy Ginger Sauce on Bok Choy and Egg Noodle Cake
Lamb Rack with Roasted Pumpkin Spinach and Fetta Parcel and Jus
Veal Medallions with Ratatouille, Roasted Sweet Potato, Seasonal Vegetable and Jus

DESSERT

Crepe Suzette with Orange Liqueur Sauce and Ice Cream
Chocolate Mousse in Chocolate Basket
Belgium Chocolate Tart with Cream
Vanilla Brulee
Poached Pear and Custard Tart with Mascarpone
Berry Mousse in Chocolate Basket
Profiteroles Filled with Custard and Warm Chocolate Sauce

Tea And Coffee Station Included, Bread Rolls to Begin, Menu Comes with Linen Napkins and Table Cloths.

Minimum Charge 40 People

Two Course \$35.00 pp

Three Course \$42.00 pp

Kids Menu (under 12) \$10.50pp

Chicken Nuggets and chips
Battered Fish and chips
Spaghetti Bolognese
Salad plate
Ice-cream and topping

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