

# BANQUET PACKAGES



# YOUR BANQUET

Catalina 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)  
\$275.00
- **The Chardonnay**  
40-120 persons  
\$200.00
- **The Forum**  
Up to 50 persons  
(seminar use only)  
\$100.00

**Function room specifications:** 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, overhead projector, screen, lectern, video equipment, microphone, flip chart. A data projector and laptop are available at an additional cost.

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](mailto:sharris@catclub.com.au).

**catalina country club at your service**

**t: 4472 4022 e: [sharris@catclub.com.au](mailto:sharris@catclub.com.au) w: [www.catalinacountryclub.com.au](http://www.catalinacountryclub.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 \$60.00 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).

### Security

Two security guards will be required at all 18th and 21st birthday parties. This fee must be paid at the time of confirmation to cover the cost of security. Price on application.

### 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 ~ \$12.50 pp** (15 person minimum)

Chicken, ginger and sweet soy strudels

Cocktail beef pies

Vegetable spring rolls with sweet chilli

Reef fish goujons with tartare sauce

Flash fried calamari with tartare sauce

Curried vegetable samosa

Crudites platter with vegetables, corn chips and dips

## **Menu B ~ \$17.50pp** (20 person minimum)

Assorted mini quiche

Flash fried calamari with tartare sauce

Tempura prawns with chilli plum sauce

Marinated chicken skewers with satay sauce

Mushroom and pate on melba toast

Assorted mini vol-au-vents

Assorted canapés ~ salmon, ham and prawn

Vegetable spring rolls with sweet chilli sauce

Crudites platter with vegetables, corn chips and dips

## **Menu C ~ \$21.50pp** (30 person minimum)

Turkey, cranberry and brie filo parcels

Tandoori chicken skewers with mint yoghurt dressing

Assorted sushi rolls with wasabi and soy dipping sauce

Baked eye fillet on dijon baguette with pink peppercorns

Assorted canapés ~ ham, prawn and salmon

Moroccan lamb skewers with mint raita

Smoked salmon, cream cheese and caper calzone

Fresh Clyde River oysters

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# BUFFET MENUS

## Cold Selection

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

## Hot Selection

Honey Soy and Sesame Chicken Pieces  
Roast Beef  
Roast Pork and Crackling  
Roast Potato and Pumpkin  
Steamed Vegetables  
Casserole and Rice  
Spinach and Ricotta Cannelloni  
Grilled Sea Perch

## Desserts

Chocolate Cake, Carrot Cake, Cheese Cake  
Pavlova  
Tea and Coffee Station

**\$29 pp**

**Children \$14.50**

**Minimum Charge 50 people**

**Linen Table Cloths and Napkins included**

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# BUFFET MENUS

## Seafood Buffet

### Cold Selection

Cooked Prawns

Natural Oysters

Mussels in Tomato Bruschetta

Caesar Salad, Greek Salad, Potato Salad, Octopus Salad and Pasta Salad

Turkey and Ham Platter

Bread Rolls

### Hot Selection

Roast Beef

Roast Pork and Crackling

Roast Pumpkin and Potato

Crumbed Calamari

Garlic Prawns and Rice

Grilled Sea Perch

Honey Soy and Sesame Chicken Pieces

Crumbed Tiger Prawn Cutlets

### Desserts

Carrot Cake, Chocolate Cake, Cheese Cake, and Pavlova

Fruit Platter

Tea and Coffee Station

**\$37.50 pp**

**Children \$18.75**

**Minimum charge 50 people**

***Linen Table Cloths and Napkins included***

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# BANQUET MENUS

## Function Menu A

### Entrée

Thai Fish Cakes w/ a Balsamic Vinegar Reduction  
Pumpkin Soup w/ Sour Cream and Cashew Nuts  
Mushroom Risotto w/ Grilled Prosciutto and Shaved Parmesan  
Zucchini and Smoked Ham Fritas w/ a Tomato and Herb Salsa  
Thai Beef Salad w/ Crispy Rice Noodles  
Tempura Chicken Strips w/ Mild Chilli Plum Sauce  
Tandoori Chicken on a Cucumber Salad  
Tomato and Avocado Brushetta  
Potato Skins w/ Bacon, Cheese and Sour Cream  
Grilled Octopus w/ Greek Style Salsa  
Stuffed Mushrooms w/ Garlic Aioli

### Mains

Roast Leg of Lamb w/ Lyonnais Potato, Green Vegetable and Gravy  
Roast Beef w/ Yorkshire Pudding Green Vegetable and Gravy  
Roast Pork w/ Sweet Potato Rosti, Green Vegetable and Gravy  
Grilled Barramundi Fillet w/ a Caper and Lime Aioli on Spinach Salad and Potato Escallops  
Grilled Sea Perch w/ Macadamia Nut Crust and Lemon Butter Sauce on Spinach Salad and Potato Escallops  
Chicken Breast w/ Grilled Italian Veg, Cheddar Cheese and Napoli Sauce on Risotto Cake  
Chicken breast filled w/ spinach and ricotta served on Napoli sauce and scallop potato  
Grilled Pork Chops w/ Poached Pear and a Ginger Cream Sauce on Lyonnaise Potato

### Desserts

Pavlova w Fruit and Cream  
Carrot Cake -w/ Whipped Cream  
Cheese Cake w/ Berry Confit and Cream  
Warm Apple Crumble w/ Ice Cream  
Warm Plum Pudding w/ Vanilla Custard and Ice Cream  
Warm Berry Pudding w/ Butterscotch Sauce  
Sticky Date Pudding w/ Butterscotch Sauce  
Chocolate Mousse

Children's Menu (Under 12) \$10.00 pp  
Chicken nuggets and chips  
Fish and chips  
Ice cream and topping

Tea and Coffee Station Included

**Cheese Plates Served Communally for \$30 a table**

**2 courses \$27**

**3 courses \$ 33**

**Choose 2 items from each course**

**All meals Served Alternately**

**All Menus Come with Linen Table Clothes and Napkins**

**Minimum Charge 40 people**

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# BANQUET MENUS

## Function Menu B

### Entrée

Smoked Salmon Blinis w/ Salsa Verde and Sour Cream  
Prawn and Avocado Vinagrette  
Tempura Prawns w/ a Mild Chilli Mango Salsa  
Garlic Prawns in Puff Pastry Case w/ a Tomato and Basil Reduction  
Braised Duck Pies w/ a Green Pea Sauce  
Fresh Seafood Risotto  
Grilled Moroccan Lamb Fillet Salad  
Smoked Chicken, Cranberry and Camembert Filo Parcels  
House Made Pork Fillet and Hoi Sin Spring Rolls  
Tempura Soft Shell Crab w/ a Mild Chilli Plum Sauce  
House Made, Veal, Sage and Mushroom Ravioli, w/ a Tomato and Basil Sauce

### Mains

Chicken Breast Filled w/ Garlic Prawns on Risotto w/ a Garlic Butter Sauce  
Grilled Barramundi w/ Citrus and Avocado Salsa on Potato Fritz  
Grilled Salmon Fillet w/ Tempura Vegetables and a Sweet Thai Sauce  
Beef Wellington, Fillet Steak and Mushroom Duxcel, in Puff Pastry Served w/ jus  
Eye Fillet Steak Served Medium on Mild Blue Cheese Polenta w/ jus  
Slow Roasted Lamb Rump on Lyonnais Potato w/ Red Currant and Rosemary jus  
Pork Fillet Filled w/ Dried Fruit, Sage and Apple on Fried Polenta  
Veal Medallions w/ Grilled Prosciutto, Asparagus & Hollandaise Sauce on Lyonnais Potato  
Lamb Rack w/ Pine Nut Crust and Filo on Escalloped Cream Potato  
Slow Roast Scotch, Char Grilled, Medium w/ Tomato Concasse, Béarnaise Sauce and  
Cajun Fried Potato

### Desserts

Home Made Sticky Fig Pudding w/ Butterscotch Sauce and Ice Cream  
Chocolate Mousse in Chocolate Baskets  
Berry Mousse in Chocolate Baskets  
Crepes Suzette, Orange Liqueur Sauce and Ice Cream  
Cherry Mille Fille, Puff Pastry Filled w/ Cherries and Mascarpone Cheese  
Profiteroles Filled w/ Chocolate Mousse Served w/ Warm Choc Sauce  
Belgium Chocolate Tart w/ Cream  
Poached Pear and Baked Custard Tart w/ Cream  
Passion Fruit Brulee  
Chocolate Bavoius w/ Berry Confit

### Children's Menu (Under 12) \$10.00 pp

Chicken nuggets and chips  
Fish and chips  
Ice cream and topping

### Tea and Coffee Station Included

### Cheese Plates Served Communally for \$30 a table

2 courses \$ 33      3 courses \$ 39

Choose 2 Items From Each Course

All Menus come with Linen Table Clothes and Napkins

All Meals Served Alternately

Minimum Charge 50 People

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# WINE MENU

## Sparkling

|  |       |
|--|-------|
| Yellowglen Pink Piccolo 200ml  | 6.90  |
| <i>Distinctive Pinot Noir aromas of strawberries with a splash of citrus bubble under the nose.</i>  |       |
| Yellowglen Yellow Piccolo 200ml  | 6.90  |
| <i>A full and generous wine with a lovely mouthfeel and creamy mousse.</i>   |       |
| Rothbury Estate Cuvee  | 13.40 |
| <i>It shows zesty citrus and sherbet aromas on the nose and full-bodied apple and melon flavours with a rich and creamy palate.</i>                        |       |
| Yellowglen Jewel NV – Low Alcohol/Low carb   | 24.60 |
| <i>Bright and effervescent in the glass, soft tropical fruit flavours of pineapple and citrus wrapped in tiny bubbles lead to a stylish, crisp finish.</i> |       |

## Whites

|  |            |
|--|------------|
| Rosemount Traminer Riesling – Sweet  | 19.90      |
| <i>Delicious floral flavours, hints of rose petal, perfumed fruit and spice form the palate.</i>   |            |
| Lindemans Early Harvest Sem/Sauvignon Blanc  | 6.80 22.40 |
| <i>Low Alcohol/Low Carbohydrate</i>  |            |
| Rothbury Estate Semillon Sauvignon Blanc   | 13.40      |
| <i>The fresh, lively palate displays tropical fruit flavours and a bright, crisp finish.</i>   |            |
| Rosemount Road Classic Dry White   | 13.50      |
| Angel Cove Sauvignon Blanc   | 19.50      |
| <i>Tropical fruits dominate with a soft and flavoursome mid palate. The finish is refreshingly crisp with lingering mineral and citrus flavours.</i> |            |
| Matua Valley Sauvignon Blanc , Hawkes Bay NZ   | 8.30 28.70 |
| <i>A vibrant wine style with crisp acid and lively palate of gooseberry and apple flavours</i>   |            |
| Secret Stone Sauvignon Blanc, Marlborough, NZ  | 34.10      |
| <i>This wine is a blend of superb parcels from various vineyards in the Marlborough area, producing an intense Sauvignon Blanc.</i>                  |            |
| Seppelt Stony Peak Chardonnay  | 14.50      |
| <i>A vibrant, fruit-driven Chardonnay displaying citrus and stone fruit flavours with a refreshing finish.</i>                                       |            |
| Penfolds Private Release Chardonnay, SA  | 5.70 21.90 |
| <i>Creamy malolactic characters and well-integrated oak provide structure and depth.</i>   |            |
| Rosemount Diamond Label Chardonnay, SA   | 25.50      |
| <i>Generous flavours with upfront, fleshy fruit notes of peach and melon</i>   |            |

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# WINE MENU

## Reds

|   |            |
|---|------------|
| Maglieri Lambrusco  | 13.30      |
| <i>Delicate aromatic fruit aromas and flavours that are perfectly balanced with crisp acidity and a hint of sweetness, typical of Lambrusco at its very best.</i>                 |            |
| Mateus Rose 187ml   | 5.50       |
| Lindemans Early Harvest Rose - Low Alcohol/Low Carb   | 22.40      |
| <i>The palate showcases clean red fruit flavours with a touch of sweetness balanced by lively, crisp acidity on the finish</i>  |            |
| Penfolds Rawson's Retreat Merlot  | 5.40 19.20 |
| <i>Red cherry, plum and strawberry flavours are given definition and structure by a spicy oak finish and defining ripe tannins.</i>   |            |
| Rosemount Road Classic Dry Red, SA  | 14.00      |
| Lindemans Cawarra Merlot  | 12.50      |
| <i>Soft tannins and subtle nutty oak complement a smooth, supple finish</i>   |            |
| Saltram Makers Table Shiraz   | 15.80      |
| <i>The generous palate is balanced with rich berry and ripe cherry flavours. A supporting backbone of light oak and well integrated tannins complete this easy drinking wine.</i> |            |
| Jamiesons Run Cabernet Shiraz Merlot  | 19.90      |
| <i>This medium bodied wine is smooth and silky, bursting with berry fruit, chocolate and spice on the finish.</i>   |            |
| Matthew Lang Cabernet Sauvignon   | 11.00      |
| Cartwheel Cabernet Merlot, WA   | 25.50      |
| <i>Bright berry red in colour, this wine displays cherry, violet and cinnamon aromas on the nose.</i>   |            |
| Koonunga Hill Seventy Six Shiraz Cabernet   | 8.40 29.20 |
| <i>A winemaking tribute to the now legendary 1976 Koonunga Hill Shiraz Cabernet. Highly perfumed black fruits &amp; chocolate.</i>  |            |
| Lindemans Bin 45 Cabernet Sauvignon   | 5.00 15.70 |
| <i>Dark berry fruit and cassis flavours with hints of chocolate and mint. The finish is stylish, long and juicy.</i>  |            |
| Wolf Blass Yellow Label Cabernet Sauvignon  | 28.60      |
| <i>This is a medium to full bodied wine that offers a sweet, middle palate, finishing with fine, smooth, chalky Cabernet tannins.</i>   |            |
| Wolf Blass Bilyara Shiraz   | 4.70 14.40 |
| <i>The palate is of medium body, showing soft complex fruit flavours with rich berry characters. Complex tannins give the wine a soft, fruity finish.</i>                         |            |

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# WINE MENU

## Cask Wine

|                                 | 7oz glass | ½ litre | 1litre |
|---------------------------------|-----------|---------|--------|
| Fresh Dry White or Fruity White | 3.30      | 8.30    | 13.40  |
| Chardonnay                      | 3.50      | 9.30    | 14.40  |
| Soft Dry Red                    | 3.30      | 8.30    | 13.40  |

## Beer

### Premium Australia

|                  |      |
|------------------|------|
| Crown Lager      | 5.50 |
| Cascade Premium  | 5.00 |
| Beez Neez        | 5.50 |
| Cascade Pale Ale | 5.40 |

*This lager style has a fragrant hoppy nose with a fine malt note in the mid-palate and a firm hop bitter finish.*

|                  |      |
|------------------|------|
| Bohemian Pilsner | 5.50 |
|------------------|------|

*Wonderfully aromatic, a little spicy and thoroughly drinkable.*

### Imports

|       |      |
|-------|------|
| Asahi | 5.80 |
|-------|------|

*Traditionally brewed Japanese dry beer, Which has a rich flavoured body and Refreshing aftertaste.*

|        |      |
|--------|------|
| Corona | 5.80 |
|--------|------|

*Corona is lighter than traditional beers with a crisp & refreshing finish.*

|           |      |
|-----------|------|
| Carlsberg | 5.00 |
|-----------|------|

*A distinctive floral aroma and fruity palate, the beer is well balanced and exceptionally refreshing.*

|               |      |
|---------------|------|
| Stella Artois | 6.00 |
|---------------|------|

*A rich estery and creamy aroma with a malty mid-palate*

## Draught Beer

|                       |                      |
|-----------------------|----------------------|
| Cascade Premium Light | Carlton Mid-strength |
| Victoria Bitter       | Carlton Draught      |
| Tooheys New           | Tooheys Old          |

## Low Carb

|             |             |
|-------------|-------------|
| Carlton Dry | Pure Blonde |
|-------------|-------------|

## Fortified Wine

|                     | 2oz  | 5oz  | Bottle |
|---------------------|------|------|--------|
| Penfolds Club Tawny | 2.20 | 3.50 | 14.30  |
| Galway Pipe         | 3.80 | 8.60 | 47.00  |

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