



# *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](mailto: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 & it's guests. The types of functions we host include, but are not limited to;

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

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

- Set Menu
- Finger Food
- Breakfast Service
- Canapés
- Rolls & Wraps
- 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**

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## 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**

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## 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

## GOURMET BAGUETTE

1 roll per person

Brie, salami, chutney, Arugula  
Chicken, avocado, bacon, ranch  
Antipasto, baby spinach & feta  
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

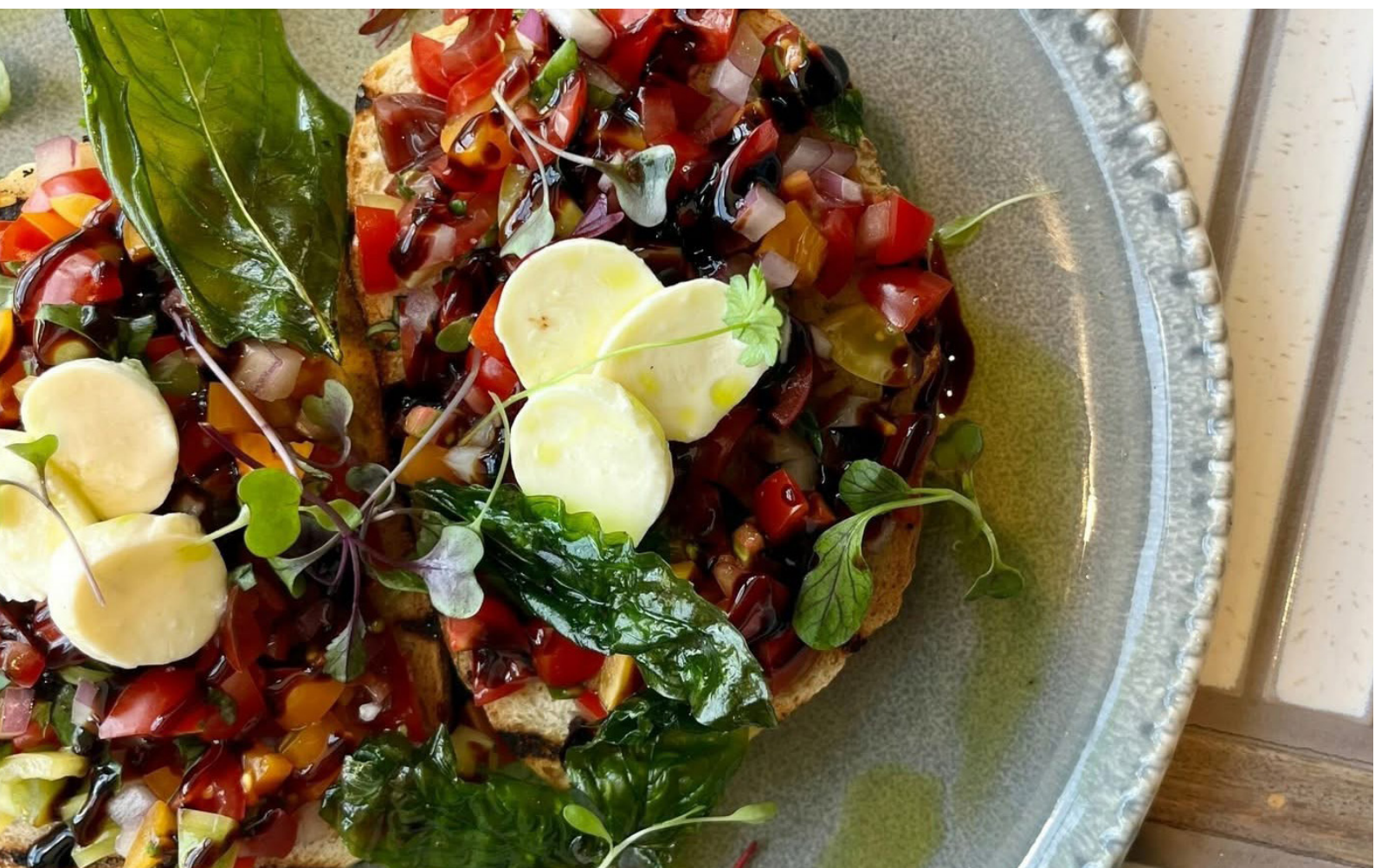
## OPTIONAL

**\$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

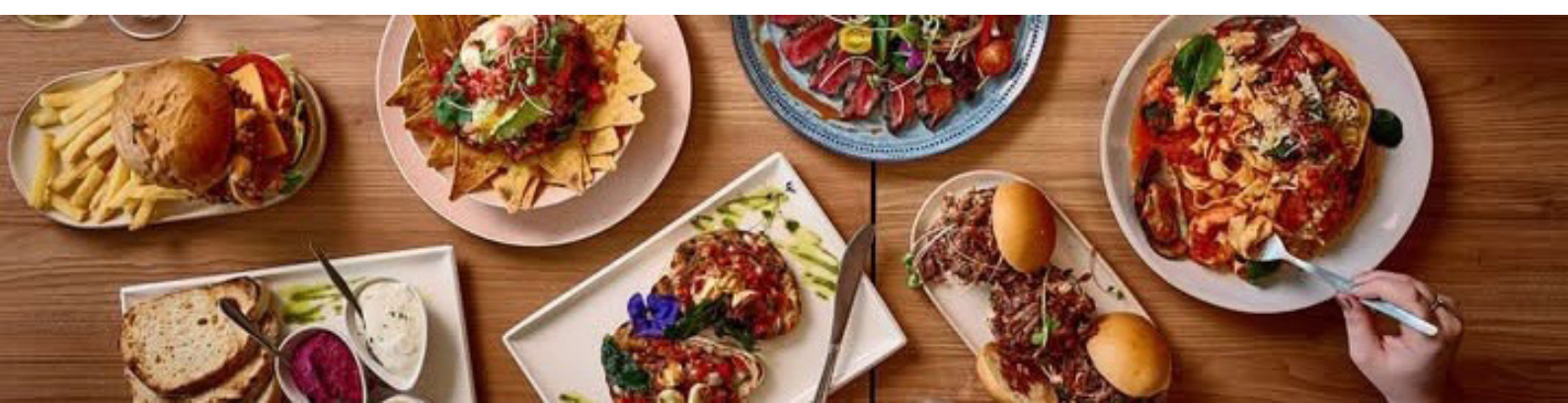
**Mini Pavlova** with lemon curd, passionfruit & whipped cream (gfo)

**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.

Dietary Key:

**V Vegetarian • GF Gluten Free • GFO Gluten Free Option • VE Vegan • DF Dairy Free**





# 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

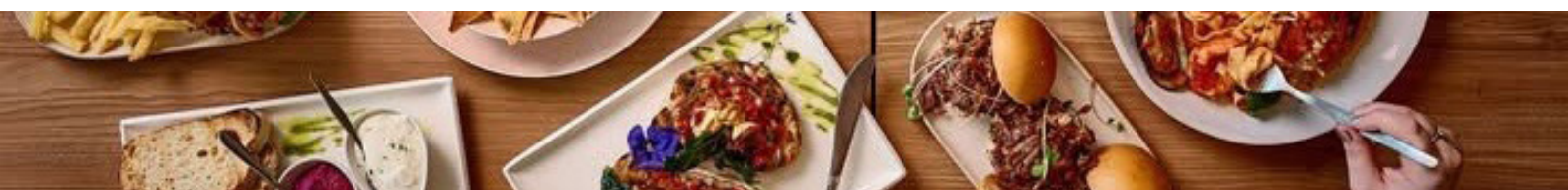
**Lemon Tart** with torched meringue & freeze-dried raspberries

**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.

Dietary Key:

**V Vegetarian • GF Gluten Free • GFO Gluten Free Option • VE Vegan • DF Dairy Free**



# 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.

Dietary Key:

**V Vegetarian • GF Gluten Free • GFO Gluten Free Option • VE Vegan • DF Dairy Free**





# 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 felaful, 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)

Dietary Key:

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



# 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 spaghettis, 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.
- Guest 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.

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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.