

# 24 *Event & Function Packages*





## *Celebrations. Weddings. Corporate Events.*

You'll find Springwood Sports Club nestled in the heart of the village of Springwood on the beautiful Blue Mountains.

Springwood Sports Club is the perfect venue for your next event with a versatile range of function rooms. We specialise in weddings, life celebrations, meetings and corporate events, milestone birthday's and family celebrations. Our dedicated Events Coordinator will ensure your day runs without a hitch and can transform our spaces to suit your needs, be it something memorable or practical.

An enhancement to any event is state-of-the-art equipment including large format digital projectors and fast, reliable wi-fi will ensure your day is successful.

Our Chefs have created a choice of menus using the freshest ingredients and specialise in adapting to meet dietary requirements.

Enquire at:  
[springwoodevents@clubscatering.com.au](mailto:springwoodevents@clubscatering.com.au)



## Function Rooms 1 & 2

Our Function Room 1 is a versatile function space that can be transformed for to suit your event requirements.

This room is perfect for weddings, milestone birthdays, baptisms, life celebrations, corporate events, product launches or presentations. This room features a ceiling mounted data projector with screen and wireless microphones.

*All prices include GST*

### FUNCTION ROOM 1

#### Capacity

Banquet:	30
Cocktail:	30
Boardroom:	15
Theatre:	40
Classroom:	20
Ushape:	15

#### Rate

Half Day (4 Hours):	\$240
Full Day (4 Hours+):	\$320

### FUNCTION ROOM 2

#### Capacity

Banquet:	60
Cocktail:	80
Theatre:	80
Classroom:	50
Ushape:	30

#### Rate

Half Day (4 Hours):	\$330
Full Day (4 Hours+):	\$462



## Function Rooms 1 & 2 Combined

Combining Function Room 1 and 2 is the perfect space for larger functions or events. We can transform the space for a memorable corporate event, celebration or wedding.

*All prices include GST*

#### Capacity

Banquet:	100
Cocktail:	120
Theatre:	140
Classroom:	80

#### Rate

Half Day (4 Hours):	\$418
Full Day (4 Hours+):	\$660

## Macquarie Room

The Macquarie Room is the perfect space for larger functions or events. We can transform the space for a memorable corporate event, celebration or wedding.



### MACQUARIE ROOM ONLY

*All prices include GST*

#### Capacity

Banquet:	30
Theatre:	40
Cocktail:	40
Boardroom:	15
Classroom:	30

#### Rate

Half Day (4 Hours):	\$176
Full Day (4 Hours+):	\$308

### MACQUARIE ROOM & BALCONY

#### Capacity

Banquet:	30
Cocktail:	50

#### Rate

Half Day (4 Hours):	\$286
Full Day (4 Hours+):	\$418



## Alfresco Area

A lovely private outdoor space with greenery and fresh air.

*All prices include GST*

#### Capacity

Banquet (Round Tables of 10):	30
Cocktail:	50

#### Rate

Half Day (4 Hours):	\$110
Full Day (4 Hours+):	\$110



TABLE SET

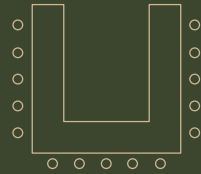
## Table Styles



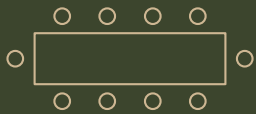
Banquet



Cocktail  
(High Tables)



U-Shape



Boardroom



Theatre



Classroom

*All prices include GST*

### TABLECLOTHS & NAPKIN HIRE

Tablecloth (per item) \$16.50

Material Napkin (per item) \$5.50

## Audio Visual

Whiteboard and markers \$27.50

Data & Projector Screen  
with HDMI cord \$110

Microphone Hire \$55

Lecturn Free

*Free Guest WiFi available*



## Barefoot Bowls

Enhance your barefoot bowls experience with our delicious food packages! From tasty snacks to gourmet bites, it's a flavour-packed day of bowls and great vibes!

*All prices include GST*

### Finger Food and Snacks

#### VEGETARIAN \$5.50 EACH

Vegetable Spring Roll, Sweet Chilli Sauce

Wild Mushroom Arancini, Parmesan, Truffle Mayo GF

Pumpkin, Cashew & Pecorino Arancini, Pesto Mayo GF

Three Cheese Arancini, Parmesan, Spicy Tomato Relish GF

#### POULTRY \$6.60 EACH

Grilled Thai Curry Chicken Skewers, Coconut Satay GF

Lemon & Oregano Chicken Souvlaki, Tzatziki Yoghurt GF

Southern Fried Chicken Slider, Swiss Cheese, Ranch Dressing & Hot Sauce

#### MEAT \$7.15 EACH

Beef & Red Wine Pie, Tomato Relish

Pork & Fennel Sausage Roll, Chilli Jam

Chargrilled Lamb Kofta Skewers, Mint Raita Sauce GF

Spanish Ham & Manchego Croquettes, Smoked Paprika Aioli

Classic Cheeseburger, House Pickles, American Mustard, Tomato Sauce

#### CHEESE BOARD \$16.50 PER PERSON

A selection of local & imported cheese, condiments, fresh fruit & nuts & premium crackers

#### GRAZING PLATTER \$22 PER PERSON

A selection of artisanal cheese, cold deli meats, house-made dips, Spanish olives, fresh fruit & nuts, condiments & premium crackers

V - VEGETARIAN GF - GLUTEN FREE VG - VEGAN



### Outdoor Bbq Station \$49.50 per person

MINIMUM 20 PEOPLE

A selection of beef, pork & lamb gourmet sausages

Marinated chicken souvlaki & lamb kofta kebabs

12 Hour slow cooked smoked beef brisket

Three salads, condiments & sauces

Freshly baked baguettes with butter





## *Buffet Menu Packages*

Our buffet menu is set to make your guests feel like one big extended family. Choose from the menu selection below according to your preferred package. Our ingredients may change due to seasonality and availability.

*All prices include GST*

### ***Standard Package \$77 per person***

Choice of two mains, two sides, one dessert  
(Includes bread rolls and butter)

### ***Premium Package \$99 per person***

**Includes 3 Chefs Selection of Canapes on Arrival**  
Choice of three mains, three sides, two desserts  
(Includes bread rolls and butter)

## *Buffet Menu Packages cont.*

### *Mains*

#### VEGETARIAN

**Eggplant & Potato Aloo Curry**, *Mango Chutney, Papadums GF, VG*  
**Moroccan Vegetable Tagine**, *Crispy Chickpeas, Herb Tahini GF, VG*  
**Ricotta Dumplings, Wild Mushrooms**, *Burnt Butter, Pecorino & Sage*  
**Whole Roasted Cauliflower**, *Herb Tahini, Almonds & Pomegranate GF, VG*  
**Miso Glazed Eggplant**, *Ancient Grains, Yoghurt Dressing*

#### POULTRY

**Smoked Paprika & Oregano Whole Roasted Chicken GF**  
**Caribbean Jerk Chicken**, *Coconut Pineapple Salsa GF*  
**Slow Cooked Chicken**, *Saffron, Almond & Sherry Sauce GF*  
**Roasted Quail**, *Sweetcorn Puree, Burnt Butter, Sage & Pinenuts GF*  
**Char Grilled Chicken Shawarma**, *Tahini Garlic Sauce GF*

#### MEAT

**Asian Crispy Pork Belly**, *Char Siu Sticky Sauce GF*  
**Roast Porchetta**, *Date & Herb Stuffing, Jus GF*  
**Pork & Fennel Meatballs**, *Pomodoro Sauce, Ricotta & Chilli Jam*  
**Slow Cooked Lamb Shoulder**, *Pumpkin Puree, Sesame Dukkah GF*  
**Slow Roasted Beef Rump**, *Argentinian Salsa Criolla, Aioli GF*  
**Roasted Beef Tenderloin**, *Miso Butter, Jus GF*  
**12 Hour Beef Brisket**, *House-Made Bbq Sauce GF*  
**Chargilled Lamb Backstrap**, *Lemon Yoghurt, Crispy Potato Skins*

#### SEAFOOD

**Baked Cod Fish**, *Pine Nuts Lemon & Tahini GF*  
**Whole Salmon Fillet**, *Lemon Beurre Blanc, Micro Greens GF*  
**Roasted Snapper Fillet**, *Pickled Fennel & Radish, Salsa Verde GF*  
**Paella Stuffed Baby Squid**, *Arrabbiata Sauce, Shaved Fennel GF*  
**Pan Roasted Mulloway**, *Cauliflower Puree, Burnt Butter & Capers GF*

V - VEGETARIAN GF - GLUTEN FREE VG - VEGAN





## *Buffet Menu Packages cont.*

### *Sides*

#### COLD

- Baby Potato, Sweetcorn & Pea Salad GF, V
- Quinoa, Kale & Roast Pumpkin Salad GF, VG
- Heirloom Tomato Salad, *Olive Crumbs & Fetta* GF, V
- Baby Cos, Radish & Fennel Salad, *Green Goddess* GF, VG
- Red Cabbage, Pine Nuts, Raisins & Pecorino Salad GF, V
- Tuscan Veggie Pasta Salad, *Kale Pesto & Bocconcini* V

#### HOT

- Steamed Coconut Rice GF, VG
- Truffle Potato Mash GF, V
- Charred Brocolini, *Chiili Jam* GF, V
- Rosemary & Paprika Roasted Potatoes, *Aioli* GF, V
- Roasted Seasonal Vegetables, *Mint Salsa Verde* GF, VG
- Harissa Roasted Carrots, *Honey & Pommegranate* GF, V

### *Desserts*

- Classic Tiramisu
- Chocolate Mud Cake, *Coconut Ice-Cream* GF, VG
- Labneh Pannacotta, *Pistachio Crumbs, Mango Salsa* GF
- Baked Ricotta Cheesecake, *Saffron Apricots Sauce*
- Eton Mess, *Lemon Curd, Meringue, Strawberries And Cream* GF
- Belgium Chocolate & Caramel Trifle, *Raspberries* GF
- Chef Selection Of Mini Desserts (2 Per Person)
- Selection Of Local & Imported Cheese, *Fresh Fruit, Nuts, Quince Paste & Crackers*  
(Shared Platter Or Individually Plated)

SELECT A FOOD STATION FROM OUR FOOD STATION MENU  
TO ADD TO YOUR BUFFET EVENT

V - VEGETARIAN GF - GLUTEN FREE VG - VEGAN





## Food Stations

Let us spoil your guests with our delicious range of food stations, carefully selected with the freshest ingredients and condiments.

*All prices include GST*

### **Grazing Station \$33 per person**

MINIMUM 20 PEOPLE

*Selection of artisanal cheese, cold cut meats, dips, chargrilled vegetables, Spanish olives, quiche, pate, fresh fruit & nuts, condiments & premium crackers*

### **Mexican Taco Station \$44 per person**

MINIMUM 20 PEOPLE

*Includes a selection of gourmet taco fillings served with 6 inch street tortillas*

**Bbq beef & chipotle chilli taco**

**Pulled chicken, tomato & chilli taco**

**Slow roasted pork & chargrilled pineapple taco**

**Tempura flathead fish taco**

CONDIMENTS INCLUDE: *Guacamole, green tomato salsa, pico de gallo, crumbled fetta, ranch slaw, habanero hot sauce, pickled jalapeños, sour cream & fried tortillas*

### **Outdoor Bbq Station \$49.50 per person**

MINIMUM 20 PEOPLE

**A selection of beef, pork & lamb gourmet sausages**

**Marinated chicken souvlaki & lamb kofta kebabs**

**12 Hour slow cooked smoked beef brisket**

**Three salads, condiments & sauces**

**Freshly baked baguettes with butter**

### **Seafood Station Price on request**

MINIMUM 20 PEOPLE

*A selection of freshly shucked oysters, XL king prawns, fresh lobster tails, snapper, jalapeño & lime ceviche, beetroot cured salmon, mixed sashimi*

CHOICE OF THREE CONDIMENTS:

*Crusty artisan sourdough & butter.*

### **Dessert Station \$33 per person**

MINIMUM 20 PEOPLE

*A beautifully crafted selection of sweet canapes, artisan cakes & tarts, doughnuts and fresh fruit & summer berries.*

ADD A 3 CANAPE PACKAGE TO START: \$18 PER PERSON







## *Plated Menu Packages*

Our Plated Menu is inspired by local seasonal produce, however, our ingredients may change due to seasonality and availability.

Choose two delicious courses or go all in with a three-course feast!

*All prices include GST*

### ***Two Course \$82.90 per person***

Two choices for each course  
(Includes bread rolls, cultured butter and two sides)

### ***Three Course \$104.50 per person***

**Includes 3 Chefs Selection of Canapes on Arrival**  
Two choices for each course  
(Includes bread rolls, cultured butter and two sides)

**ADD A 3 CANAPE PACKAGE TO START: \$18 PER PERSON**

## *Plated Menu Packages cont.*

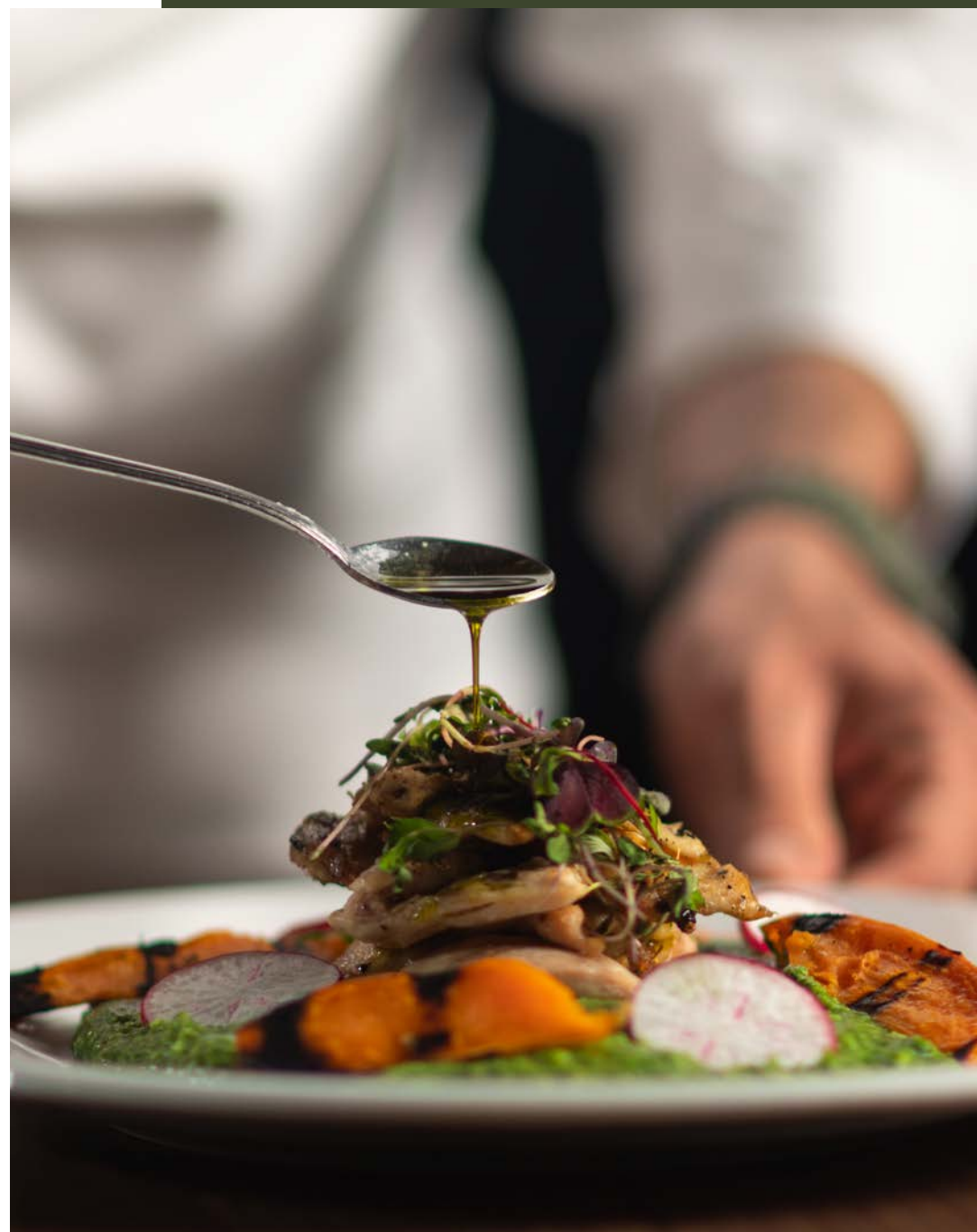
### *Entrées*

**Burrata, Burnt Apple, Fresh Peach & Fennel Salad** GF, V  
**Kingfish Crudo**, Mango Chilli Salsa, Avocado Citrus Dressing GF  
**Carpaccio Of Beef**, Capers, Croutons, Pecorino & Truffle Aioli  
**Beetroot Tartare**, Whipped Goats Chevre, Crisp Bread V  
**Wagyu Beef Tartare**, 62c Egg Yolk, Black Garlic Emulsion, Herb Crouton  
**Chicken, Pistachio & Leek Terrine**, Quince Aioli, Sourdough Crostini  
**Miso Glazed Eggplant**, Sesame, Tomato Emulsion, Chilli Angel Hair VG  
**Spanner Crab**, Saffron, Marscapone & Pea Risotto GF  
**Stuffed Zucchini Flowers**, Whipped Fetta, Bush Tomato Relish V  
**Torched Scallops**, Wagyu Beef Fat, Blackberry Ponzu Dressing GF  
**Grilled Yamba Prawns**, Lemon Custard, Finger Lime & Chilli Dressing GF

### *Mains*

**Miso Glazed Eggplant**, Ancient Grains, Herb Tahini, Chilli Angel Hair VG  
**Baby Snapper**, Parsnip Puree, Baby Turnips, Burnt Butter & Capers, GF  
**Pork Belly**, Celeriac Puree, Cimi De Rapa, Burnt Apple, Gremolata, Jus GF  
**Wild Barramundi**, Coconut Curry, Pearl Barley & Asian Herb Salad, Puffed Rice  
**Pan Roasted Mulloway**, Eggplant Caponata, Green Goddess, Bronze Fennel GF  
**Roast Lamb Rump**, Harissa Honey Carrots, Charred Onions, Mint Salsa Verde GF  
**Pan Roasted Chicken Supreme**, Wild Mushrooms, Sherry Cream, Crispy Onion Rings  
**Ricotta Dumplings**, King Brown Mushrooms, Walnut Pesto, Crispy Enoki, V  
**Beef Filet Mignon**, Sweet Potato Mash, Bone Marrow, Covolo Nero, Bordelaise GF  
**Honey Glazed Salmon**, Chickpea Puree, Shaved Fennel & Orange, Olive Crumbs GF  
**Herb Crusted Cod**, Roast Garlic & White Bean Puree, Sauce Vierge, Crispy Potato Skins  
**Roast Beef Rump**, Baby Vegetables, Potato Gratin, Tomato Emulsion, Chimmichurri GF  
**Beef Cheek In Pedro Ximenez**, Cauliflower Puree, Mushroom, Bacon & Baby Onions GF  
**Chargrilled Pork Cutlet**, Carrot & Cardamon Puree, Grilled Asparagus, Miso Butter

V - VEGETARIAN GF - GLUTEN FREE VG - VEGAN







## *Plated Menu Packages cont.*

### *Sides*

Rocket, Radicchio, Grape & Pecorino Salad GF, V  
 Heirloom Tomato Salad, Olive Crumbs & Fetta GF, V  
 Butter Lettuce & Fennel Salad, Green Goddess GF, VG  
 Charred Brocolini, Chiili Jam GF, V  
 Rosemary & Paprika Roasted Potatoes, Aioli GF, V  
 Fried Brussel Sprouts, Sherry Glaze, Pancetta GF  
 Harissa Roasted Carrots, Honey & Pomegranate GF, V

### *Desserts*

Classic Tiramisu  
 Chocolate Mud Cake, Coconut Ice-Cream GF, VG  
 Labneh Pannacotta, Pistachio Crumbs, Mango Salsa GF  
 Baked Ricotta Cheesecake, Saffron Apricots Sauce  
 Eton Mess, Lemon Curd, Meringue, Strawberries And Cream GF  
 Belgium Chocolate & Caramel Trifle, Raspberries GF  
 Chef Selection Of Mini Desserts (2 Per Person)  
 Selection Of Local & Imported Cheese, Fresh Fruit, Nuts, Quince Paste & Crackers  
 (Shared Platter Or Individually Plated)

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## Working Lunch Packages

Our working lunches are designed for ultimate convenience and productivity, but above all, they're absolutely delicious!

*All prices include GST*

### Breakfast | Morning Tea | Afternoon Tea

#### BREKKY CUPS

- Fruit Salad Cups GF, VG \$7.15
- Granola Bowl, Coconut Yoghurt, Fresh Berries GF, VG \$8.80
- Chia Pudding, Yoghurt, Seeds & Seasonal Fruit GF, VG \$8.80

#### PASTRIES

- Mini Muffins \$4.40
- Friands GF \$4.95
- Assorted Tea Cakes \$5.50
- Mixed Danish Pastries \$4.95
- Mini Plain Croissants \$4.40
- Almond Croissants \$4.95
- Chocolate Croissants \$4.95
- Pear & Raspberry Crumble Tart \$4.95
- Chocolate, Coconut & Orange Protein Balls VG \$3.85

#### SAVOURY

- Sausage Rolls \$4.95
- Quiche Lorraine \$5.50
- Spinach & Fetta Quiche v \$5.50
- Sun Dried Tomato, Basil & Fetta Quiche v \$5.50
- Beef Pie \$5.50
- Cauliflower, Leek & Cheese Pie \$5.50
- Mini Ham & Cheese Croissant \$5.50
- Mini Cheese & Tomato Croissant v \$4.95
- Bacon & Cheese Danish \$7.15
- Spinach & Ricotta Danish \$7.15
- Bacon & Egg Roll \$8.80
- Vegetarian Omelette Brekky Roll v \$8.25
- Brekky Egg & Chorizo Burrito \$11
- Smoked Salmon Lox Bagel \$8.80

(GF OPTIONS AVAILABLE)

V - VEGETARIAN GF - GLUTEN FREE VG - VEGAN





## Working Lunch Packages cont.

All prices include GST

### Lunch

**SALADS & BOWLS**  
SMALL \$13.20 LARGE \$24.20

**Buddha Bowl** GF, VG

**Wellness Salad**, Macadamia Sour Cream GF, VG

**Prawn, Mango, & Avocado Ceviche**, Spicy Mayo GF

**Fattoush Salad**, Fetta, Sumac Yoghurt & Grilled Flatbread V

**Tuscan Vegetable Pasta Salad**, Kale Pesto & Bocconcini GF, V

**Thai Beef Noodle Salad**, Shredded Cabbage, Carrot, Asian Herbs, Sesame Dressing GF

**Pulled Chicken Burrito Bowl**, Crumbled Fetta GF

**Poke Bowl** with Salmon Sashimi GF

### SOUPS

EACH SOUP COMES WITH CRUSTY BREAD

**Minestrone Soup** VG \$8.80

**Coconut Pumpkin Soup** GF, V \$8.80

**Pea & Ham Soup** GF \$11

**Chicken & Corn Soup** GF, V \$11

### Platters

EACH PLATTER CATERES FOR 10-12 PEOPLE

**FRUIT PLATTER** \$93.50

Selection of seasonal fresh fruit

**SANDWICHES & WRAPS** \$93.50

CHOICE OF FOUR FILLINGS

**Egg**, Chive & Mayonaise V

**Ham**, Cheese, Tomato & Mustard

**Chicken**, Tarragon, Avocado & Mayo

**Smoked Salmon**, Cucumber, Caper & Dill Cream Cheese

**Grilled Zucchini**, Avocado, Hummus & Super Sprouts VG

**Sopressa Salami**, Cheddar, Roast Eggplant, Tomato, Pecorino Cream

**Reuben**, Pastrami, Swiss Cheese, Sauerkraut, Thousand Island Dressing

**CHEESE PLATTER** \$165

Selection of local & imported cheese, fresh fruit, nuts, quince paste & crackers

**GRAZING PLATTER** \$220

Selection of artisanal cheese, cold meats, dips, olives, fruit & nuts, condiments & crackers

**MIXED SWEETS PLATTER** \$125.60

Chef selection of mini desserts (2 per person)

V - VEGETARIAN GF - GLUTEN FREE VG - VEGAN

## High Tea Packages

The perfect and delicious accompaniment to make your event at Springwood Sports Club truly memorable.

*All prices include GST*

### LIGHT TEA \$33 PER PERSON

**Two Petit Fours, Two finger sandwiches, one scone with jam and cream, , tea and coffee station with assorted teas.**

### TRADITIONAL HIGH TEA \$60.50 PER PERSON

**Two Petit Fours, Three finger sandwiches, two sweet and savoury pastries, one scone with jam and cream, tea and coffee station with assorted teas.**





## Canape Menu Packages

Our canapé menu is designed to impress and delight every guest, nibble before the main feast, or make it the main event with something more substantial. Our ingredients may change due to seasonality and availability. Please chat to us about staffing requirements and pricing for your event.

*All prices include GST*

### Cocktail Canapes

#### VEGETARIAN \$5.50 EACH

**Vegetable Spring Roll**, Sweet Chilli Sauce

**Bruschetta Tart**, Whipped Fetta, Balsamic Gel

**Ricotta, Smashed Pea & Pecorino**, Sourdough Crostini

**Wild Mushroom Arancini**, Parmesan, Truffle Mayo GF

**Pumpkin, Cashew & Pecorino Arancini**, Pesto Mayo GF

**Three Cheese Arancini**, Parmesan, Spicy Tomato Relish GF

**Haloumi, Mint & Semi Dried Tomato Parcel**, Tomato Emulsion

**Cauliflower Popcorn**, Green Tahini, Sesame Dukkah GF, VG

**Vegetable Gyoza**, Black Sesame Mayo, Teriyaki Dressing

**Cauliflower, Cheese & Leek Pie** V

#### POULTRY \$6.60 EACH

**Roast Duck Pancake**, Hoisin Sauce

**Chicken, Walnut & Celery Finger Sandwich**

**Chicken & Shiitake San Choy Bow**, Chilli Angel Hair GF

**Creamy Chicken & Leek Pie**

**Grilled Thai Curry Chicken Skewers**, Coconut Satay GF

**Chicken & Mushroom Gyoza**, Kim Chi, Miso Mayo

**Korean Fried Chicken Bao**, Pickled Slaw, Sticky Gochujang Sauce

**Lemon & Oregano Chicken Souvlaki**, Tzatziki Yoghurt GF

**Southern Fried Chicken Slider**, Swiss Cheese, Ranch Dressing & Hot Sauce

V - VEGETARIAN GF - GLUTEN FREE VG - VEGAN



## Canape Menu Packages cont.

All prices include GST

### MEAT \$7.15 EACH

**Mini Yorkshire Pudding**, Rare Roast Beef, Onion Jam, Horseradish Cream  
**Beef & Red Wine Pie**, Tomato Relish  
**Pork & Fennel Sausage Roll**, Chilli Jam  
**Beef Yakitori Skewers**, Sesame Glaze GF  
**Crispy Pork Belly**, Quince Aioli, Pickled Apples GF  
**Moorish Lamb Souvlaki**, Tzatziki Yoghurt GF  
**Steamed Lotus Bun**, Crispy Char-Siu Pork, Coriander  
**Chargrilled Lamb Kofta Skewers**, Mint Raita Sauce GF  
**Spanish Ham & Manchego Croquettas**, Smoked Paprika Aioli  
**Pulled Bbq Pork Slider**, Argentinian Slaw, Ranch Dressing  
**Barbacoa Beef Taquito**, Charred Corn, Green Tomato Salsa, Fetta GF  
**Classic Cheeseburger**, House Pickles, American Mustard, Tomato Sauce

### SEAFOOD \$7.15 EACH

**Large Fresh King Prawns**, Saffron Citrus Mayo GF  
**Freshly Shucked Oysters**, Pink Peppercorn Raspberry Mignonette GF  
**Prawn, Avocado & Mango Tacquito**, Spicy Mayo  
**Smoked Salmon**, Cucumber & Dill Cream Finger Sandwich  
**Tuna Tataki**, Wasabi Avo Mousse, Ponzu Mayo, Teriyaki Sauce GF  
**Barramundi Spring Roll**, Caper & Dill Mayo Dip  
**Thai Style Marinated Prawns**, Chilli & Shallot Salt GF  
**Tempura Flathead Taquito**, Guacamole, Creme Fraiche  
**Seared Scallops**, Cauliflower Puree, Olive Crumbs, Truffle Oil GF

### SWEET CANAPÉS \$5.30 EACH

**Macarons**  
**Caramel Latte Tart**  
**New York Cheesecake**  
**Chocolate Salted Caramel Tart**  
**Torched Lemon Meringue Tart**  
**Mixed Gelato Ice-Cream Cones**  
**Indulgent Chocolate Brownie** GF  
**Labneh Pannacotta**, Pistachio Crumbs GF

### CHEESE BOARD \$16.50 PER PERSON

A Selection Of Local & Imported Cheese,  
 Condiments, Fresh Fruit & Nuts  
 & Premium Crackers

### GRAZING PLATTER \$22 PER PERSON

Selection Of Artisanal Cheese, Cold Deli  
 Meats, House-Made Dips, Spanish Olives,  
 Fresh Fruit & Nuts, Condiments & Premium  
 Crackers

### Mini Meals

\$13.50 EACH

**Classic Fish & Chips**, Tartare Sauce  
**Fancy Steak & Gravy**, Truffle Mash GF  
**Korean Fried Chicken**, Sticky  
 Gochujang Sauce GF  
**Butter Chicken**, Fragrant Coconut  
 Rice, Coriander GF  
**Eggplant & Potato Curry**, Steamed  
 Rice, Mango Chutney, Papadums GF, VG

SELECT A FOOD STATION FROM OUR FOOD  
 STATION MENU TO ADD TO YOUR CANAPE EVENT

V - VEGETARIAN GF - GLUTEN FREE VG - VEGAN



## *Kids Menu*

*All prices include GST*

**Fish 'N' Chips \$16.95**

**Chicken Nuggets And Chips \$16.95**

**150g Steak With Chips Or Salad \$16.95**

**Linguine Napoletana Pasta \$16.95**

**Cheeseburger With Chips \$16.95**

**Kids Hawaiian Pizza \$16.95**

**Kids Margherita Pizza \$16.95**





## MENU PACKAGES

# Beverage Packages

Hire private bar team to run your personal event **\$55 PER HOUR**

**Bar tab** - this can be arranged on the day of your event with the bar team. You can choose from soft drinks, beers, wines, spirits & juices. You will need to provide your name, credit card and membership card for the bar to set up the tab under your name for your function

*All prices include GST*

## **Classic Package**

**FOUR HOUR PACKAGE \$35.20 PER PERSON**

**FIVE HOUR PACKAGE \$39.60 PER PERSON**

**PACKAGE INCLUDES:**

### **White Wine**

*DeBortoli Vivo Chardonnay, NSW*

*DeBortoli Vivo Sauvignon Blanc, NSW*

### **Red Wine**

*DeBortoli Vivo Shiraz, NSW*

*DeBortoli Vivo Cabernet Sauvignon, NSW*

### **Sparkling Wine**

*DeBortoli Vivo Chardonnay Pinot Noir, NSW*

### **House and Tap Beers**

**Post Mix Soft Drinks and Juice**

**Water Provided**

## **Tea & Coffee**

**INSTANT TEA & COFFEE STATION \$4.95 PER PERSON**

**NEPRESSO COFFEE MACHINE & TEA STATION \$275**

**UP TO 35 PEOPLE**

**NESPRESSO COFFEE MACHINE & TEA STATION \$550**

**35 PEOPLE AND OVER**





## *Event Organizing, Styling & Decorating*

Our Event stylist will walk you through the whole process for your next special day. We have a wide variety of suppliers to choose from which will cover any item you may need to make your day one to remember.

### **PRICE UPON REQUEST**

#### *Price Upon Request*

- Jumping castle / play equipment
- Floral Arrangements
- Cakes, Cupcakes/ Baked Goods
- Balloons, Backdrops & Plinths
- Styling and Decorating of Whole Event
- DJ's



# Terms & Conditions

## *Registered Clubs Act*

The Registered Clubs Act requires that any person holding an event at Springwood Sports Club must be a member of the club. The member is then responsible for all non-members of the club and anyone under the age of 18 years. Please contact the club for membership information.

## *Cancellation Policy*

All cancellations or change of date made 14 days or less prior to event will incur 50% loss of the minimum spend. All cancellations lost within 10 days of event will incur loss of all monies due as stated on your invoice. Cancellations must be confirmed to Clubs Catering in writing. In the case of an unforeseen circumstances, extreme weather or accidents, Clubs Catering reserves write to cancel any booking and refund any deposits made.

## *Payment Details & Terms To Confirm Your Booking*

Clubs Catering requires a 50% deposit to secure your event date. Full payment is needed to be paid 14 days prior to your event. Any additional costs incurred on the date of the event must be settled on the day. Clubs catering also requires 7 day's notice for any dietary requirements. Additionally no menu changes within 7 days of event. Clubs Catering requires 7 days notice of final numbers or any change in numbers, if there are a decrease in numbers final cost will remain. Any payment made by credit card incurs 1.75% surcharge through STRIPE GATEWAY. AMEX is not accepted.

## *Setup & Suppliers*

Suppliers can deliver flowers, decorations, furniture the morning of the event. Any fee or cost associated with outsourced supplier / contractor requires full payment within 14 days of your event. Any off site suppliers/ contractors must have items collected by end of the event unless confirmed in writing otherwise.

## *Third Party Services*

Clubs Catering holds public liability insurance. All third party services must provide public liability documentation within 14 days of the event. Harm or damage to guests or workers caused by external supplier, equipment, styling, décor, furniture or goods are covered by Clubs Catering.

## *Gratuity*

Gratuities are discretional and are appreciated by Clubs Catering.







### *Contact Us*

**BRIGITTE DALZIELL**  
EVENTS AND FUNCTIONS MANAGER

Phone: (02) 8529 5404  
(Select Springwood Sports Events, this will direct you to Brigitte)

Email: [springwoodevents@clubscatering.com.au](mailto:springwoodevents@clubscatering.com.au)  
**Springwood Sports Club**, 83 Macquarie Road, Springwood, NSW, 2777