

*the*  
**Paddock**  
*with Anthony Pellegrino*

# Function Packages



## Contact details

70B Erith Street, Bundanoon, NSW, 2578

Phone: (02) 4883 6174

Email: [office@bundanoon.club](mailto:office@bundanoon.club)

Let the Bundanoon Club host your next special event

Available for groups of 25+ sit down meals

Tables under 25 to order off The Paddock menu

**Auditorium Hire Fees:**

Number of guests	Monday – Friday	Saturday and Sunday
1-50 guests	\$150.00	\$300.00
50+ guests	\$250.00	\$500.00

The hire fee includes black tablecloths on the tables, set up and pack down of the auditorium and use of the Bluetooth speaker and TV.

**Bar tab:**

A bar tab is available if required and will be payable on the day of the function.

**Deposit:**

A deposit of 30% of the total booking is required to secure the booking. The remaining amount is to be paid before commencement of your function and can be paid at the bar using cash or eftpos. If you wish to pay via Direct Deposit this will need to be arranged 7 days prior to the event to ensure funds clear by the function date.

**Terms and Conditions:**

- Your booking will not be considered as confirmed unless this page is signed and returned with your room hire payment.
- Deposits of 30% of the total booking are required to secure the booking of your function. The remaining amount is to be paid on the day of your function
- Cancellation within 48 hours of your function will forfeit your deposit amount. All cancellations must be made during trading hours by speaking directly to staff. Phone messages and emails will be accepted as cancellations.
- For catering purposes, confirmation of numbers and dietary requirements are required five (5) full days prior to the function.
- Menu prices are subject to change and not guaranteed until your booking is confirmed and deposit paid.

- Prohibited: Nothing is to be adhered to any wall surface. Glitter, smoke and bubbles are also not to be used in any areas of the club. Additional cleaning fees will be charged if this rule is not adhered to.
- The Club will not accept responsibility for the loss or damage to any property brought in, used or left in the Club.
- Organisers will be financially liable for any damage to the Club or Club property which is caused by the organiser or invited guests.
- The organiser is responsible for any guest under eighteen (18) years of age. You are required to notify the Club of their intended presence and ensure they are supervised at all times and do not consume alcoholic beverages.
- No BYO drinks are permitted at any time.

If you require further information on any of the above please call the Club on 4883 6174

I, \_\_\_\_\_ agree to comply with the above terms and conditions relating to the function held at The Bundanoon Club on \_\_\_\_\_

I, \_\_\_\_\_ have also selected food package \_\_\_\_\_ for \_\_\_\_\_ people at \$\_\_\_\_\_ per person totalling \$\_\_\_\_\_.

Signature: \_\_\_\_\_

Date: \_\_\_\_\_

# Function Packages

1. Finger food packages
2. Cocktail party package
3. Set menu option 1
4. Set menu option 2
5. Buffet menu
6. Extras

# 1. Finger food packages

**\$30/\$35/\$40pp**

## **Option 1 - \$30.00 pp**

Party pies  
Sausage rolls  
Assorted quiches  
Samosas  
Spring rolls  
Coffee and tea self-serve

## **Option 2 - \$35.00 pp**

Salt and pepper calamari  
Assorted quiches  
Mixed sandwiches  
Chicken skewers  
Samosas  
Coffee and tea self-serve

## **Option 3 - \$40.00 pp**

Assorted quiches  
Battered fish cocktails with tartare  
Pumpkin Arancini  
Chicken skewers  
Samosas  
Coffee and tea self-serve

## 2. Cocktail party menu

**2-hour food classic package \$50/head choice of 5 items**

**2-hour food silver package \$70/head choice of 8 items**

Assorted mini bruschetta  
(tomato & basil ricotta & smoked salmon, rare roast beef & caramelised onions)

Crumbed prawn cutlets w saffron aioli

Fried polenta squares w smoky BBQ

Homemade pork & fennel sausage rolls w tomato sauce

Grilled chicken drumette w rosemary & garlic

Homemade meatballs

Crumbed cauliflower

Chicken skewers w satay sauce

Lamb skewers w yoghurt & mint sauce

Garlic prawn w potato & leek mash

Pork belly w pickled red cabbage & balsamic glaze

Mixed mushroom risotto

### 3. Set menu option 1

#### 1 course \$40

Choose 1 of the following meals for the event or alternate drop (50/50)

**Slow roasted 250g (MSA graded) beef sirloin steak GF**

Served with sweet potato mash, sautéed broccolini & red wine jus

**Grilled crispy skin Humpty Doo barramundi fillet GF**

With eggplant and yoghurt puree, basil oil & sauteed broccolini

**Confit duck Maryland GF**

Pumpkin and mascarpone puree, wilted greens, and red wine jus

**Penne Ragu**

Penne served with chunky beef and pork ragu

**Risotto GF**

Saffron risotto served with prawns, chorizo sausage, cherry tomatoes and peas

## 4. Set menu option 2

2 courses \$55

### First course

#### **Penne Ragu**

Penne served with chunky beef and pork ragu

Or

#### **King prawns**

Salt and pepper king prawns served with aioli and lemon

Or

#### **Pork belly**

Crispy pork belly served with sweet potato puree, caramelised apple and balsamic glaze

Or

#### **Smoked salmon**

Smoked salmon served with caperberries, dill mayonnaise and lemon and olive oil dressing

### Second course

#### **Slow roasted 250g (MSA graded) beef sirloin steak GF**

Served with sweet potato, sautéed parmesan crusted broccolini & porcini mushroom cream

Or

#### **Grilled crispy skin Humpty Doo barramundi fillet GF**

With eggplant and yoghurt puree, basil oil & sauteed broccolini

Or

#### **Confit duck Maryland GF**

Pumpkin and mascarpone puree, wilted greens, and red wine jus

Or

#### **Risotto GF**

Saffron risotto served with prawns, chorizo sausage, cherry tomatoes and peas



## **5. Buffet**

**\$45 per person (choose four of the following)**

### **Self-serve platters**

Beef tortellini with boscaiola sauce

Beef casserole with pilaf rice

Beef, chicken or vegetable curry with pilaf rice

Large beef meatballs in napolitana sauce

Chicken schnitzel

Steamed vegetables

Seafood chowder

Vegetarian risotto

**Additional options \$6 per person per option**

## 6. Extras

Add bread rolls with olive oil and vinegar \$4 per person

Add salad for \$5 per person

Add chips \$5 per person

Add steamed vegetables \$5 per person

Add dessert for \$15 per person (all served with ice cream)

Sticky date pudding

Panna cotta (GF)

Crème caramel (GF)

Chocolate mud cake

Vegan options available on request