

## Functions

### BUFFETS

#### **Standard Buffet \$38/head minimum 50 guest**

All served with assorted artisanal breads and cultured butter  
Choice of 3 dishes from carvery 3 dishes from the salads and 2 desserts

#### **Premium Buffet \$42/head minimum 50 guest**

All served with assorted artisanal breads and cultured butter  
Choice of 4 dishes from carvery 4 dishes from the salads and 2 desserts

#### **Deluxe Buffet \$52/head minimum 50 guest**

All served with assorted artisanal breads and cultured butter  
Choice of 4 dishes from carvery 4 dishes from the salads  
Freshly shucked Sydney rock oysters, seasonal fruit platters and 3 desserts

#### **Gold Buffet \$62/head minimum 50 guest**

All served with assorted artisanal breads and cultured butter  
Choice of 4 dishes from carvery 4 dishes from the salads  
Freshly shucked Sydney rock oysters, poached Yamba prawns, smoked salmon,  
Seasonal fruit platters and 3 desserts

#### **Platinum Buffet \$100/head minimum 50 guest**

All served with assorted artisanal breads and cultured butter  
Choice of 4 dishes from carvery 4 dishes from the salads  
Freshly shucked Sydney rock oysters, poached Yamba prawns, smoked salmon, WA lobster  
with sauce Marie rose  
Seasonal fruit platters and 4 desserts

## Functions

### Carvery

- Glazed leg ham – honey – stout – cloves
- Roasted Aged beef sirloin – mustard – black pepper
- Rolled turkey breast – thyme stuffing
- Roasted free range chicken – paprika – garlic – lemon
- Lamb four quarter – Ras el Honout - pomegranate
- Free range pork belly – apple cider – mustard
- Whole salmon – hollandaise – dill
- Whole baked snapper – fennel – rock salt
- Whole baked Barramundi – lemon myrtle – pepper berry
- Wagyu beef Brisket – old bay spice – brown sugar
- Pork sausage – fennel – spice
- Beef sausage – onion
- Chorizo – pork – chilli – paprika

### Salads

- Four bean – mayonnaise – mint – parsley
- Mixed leaf – lemon dressing – radish
- Warm kiplfer potato – rosemary – garlic – shallot
- Shredded cabbage – carrot – shallot – aioli
- Baby cos – bacon – croutons – parmesan – egg – anchovy mayo
- Roasted root vegetables – thyme – rosemary – garlic
- Cous cous – pumpkin – almonds – spinach – olive oil
- Chopped parsley – bulgur – tomato – lemon juice
- Ice burg lettuce – chives – dill – olive dressing
- Vine ripe tomato – cucumber – red onion – capsicum – feta

### Desserts

- Pavlova – cream – meringue – fresh fruit
- Orange tea cake – vanilla crème fraiche
- Classic trifle – cream – jelly – sponge – liquor
- Genoise sponge – raspberry jam – Chantilly cream
- Black Forrest – Chocolate – cherries – cream
- Banoffi – bananas – dulce de leche – digestive biscuit's
- Seasonal fruit platter – local honey – natural yoghurt

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### **Important Points in Regards to Catering**

- All prices quoted are in Australian dollars and are Goods and Services Tax (GST) inclusive.
- To ensure the best catering for your event, Final Guaranteed Numbers are required by 10:00 am, five (5) business days prior to the start of the event. This includes all function details, final items and quantities etc.
- Club Burwood RSL reserves the right to substitute ingredients according to seasonal availability.

### **Dietary Requirements**

- Club Burwood RSL can provide vegetarian, vegan, non-lactose, gluten-free and low-carbohydrate meals for function events.
- If meals of this type require Club Burwood RSL must be informed Seven (7) working days prior to the start of the function.
- Any other meals requirements, please discuss with the Club's Manager for options.