



Special Occasion Packages

Function Menu - Option 1

\$36.00 per head

starter

garlic bread - toasted italian bread topped w/ fresh crushed garlic

entree

spaghetti bolognese - fresh ripe tomatoes, meat, crushed garlic, onion and fresh basil

penne napolitana - fresh ripe tomatoes, crushed garlic, onion and fresh basil

main

crumbed calamari rings

breast of chicken in a creamy white sauce with mushrooms

insalata pomodoro - tomatoes, lettuce, cucumbers, olives, onion with italian dressing

dessert

dessert can be added for an extra cost of \$7.50 per head

Tea/coffee an additional \$2.00 pp

Barista made coffee available at extra cost

Function Menu - Option 2

\$37.00 per head

starter

garlic bread - toasted italian bread topped with fresh crushed garlic

entree

penne napolitana - fresh ripe tomatoes, crushed garlic, onion and fresh basil

fettuccini boscaiola - bacon, mushrooms, parmesan cheese in a creamy white sauce

main (alternating)

yearling rump topped w/ a mushroom sauce

breast of chicken in a creamy white sauce with mushrooms

served with seasonal vegetables

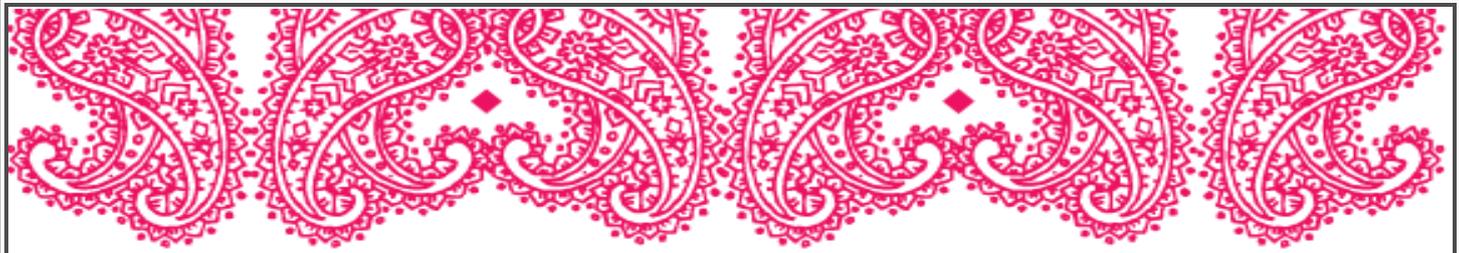
dessert

dessert can be added for an extra cost of \$7.50 per head

Tea/coffee an additional \$2.00 pp

Barista made coffee available at extra cost

All linen at no extra cost for Function menu options
Function Room hire fees apply.



Function Menu - Option 3

\$47.00 per head

packages include tea and coffee station

starter

bread roll

bruschetta - ripened tomatoes w/ fresh basil, garlic and olive oil
assorted antipasto platters

entree

penne napolitana - fresh ripe tomatoes, crushed garlic, onion and fresh basil
fettuccini boscaiola - ham, mushrooms, parmesan cheese in a creamy white sauce

main (platters)

chicken schnitzel - crumbed chicken breast
veal scaloppini - w/ eggplant baked in a red wine sauce
insalata pomodoro - tomatoes, lettuce, cucumbers, olives, onion w/ italian dressing

dessert

dessert can be added for an extra cost of \$7.50 per head
Barista made coffee available at extra cost

Function Menu - Option 4

\$50.00 per head

packages include tea and coffee station

starter

bread roll

bruschetta - ripened tomatoes w/ fresh basil, garlic and olive oil
assorted antipasto platters
calamari rings - crumbed calamari rings
insalata pomodoro - tomatoes, lettuce, cucumbers, olives, onion w/ italian dressing

entree

penne napolitana - fresh ripe tomatoes, crushed garlic, onion and fresh basil
fettuccini venezia - prawns in a pink sauce

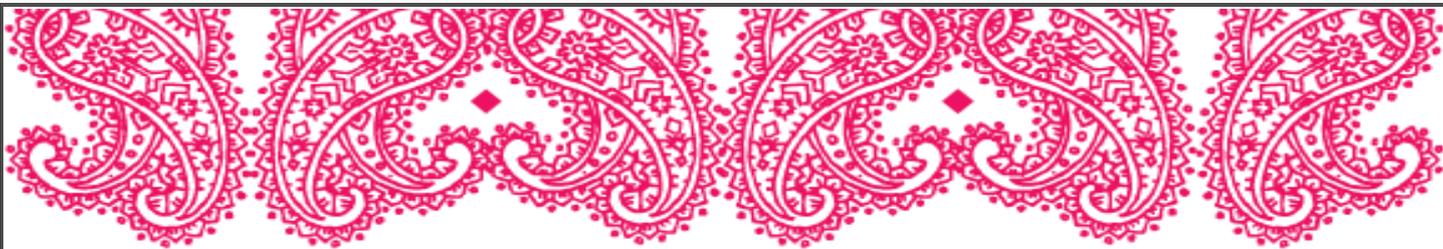
main (alternating)

yearling rump topped w/ a mushroom sauce
breast of chicken in a creamy white sauce w/ mushrooms
served w/ seasoned vegetables

dessert

dessert can be added for an extra cost of \$7.50 per head
Barista made coffee available at extra cost

All linen at no extra cost for Function menu options
Function Room hire fees apply.



Cocktail Menu - Option A

\$15.00 per person

choice of 5 items

cocktail vegetable spring rolls w/ sweet chilli sauce
tempura fish cocktails w/ tartare sauce
spinach and ricotta triangles
seasoned potato wedges w/ sour cream and sweet chilli
mini italian meatballs w/ spicy italian sauce
mini party pies
mini party sausage rolls
assorted sandwiches

Cocktail Menu - Option B

\$25.00 per person

choice of 5 items

BBQ beef skewers
BBQ lamb skewers
BBQ chicken skewers
sweet chilli chicken tenderloins
thai fish cakes w/ chilli vinaigrette sauce
mini italian meatballs w/ spicy italian sauce
mini italian sausages

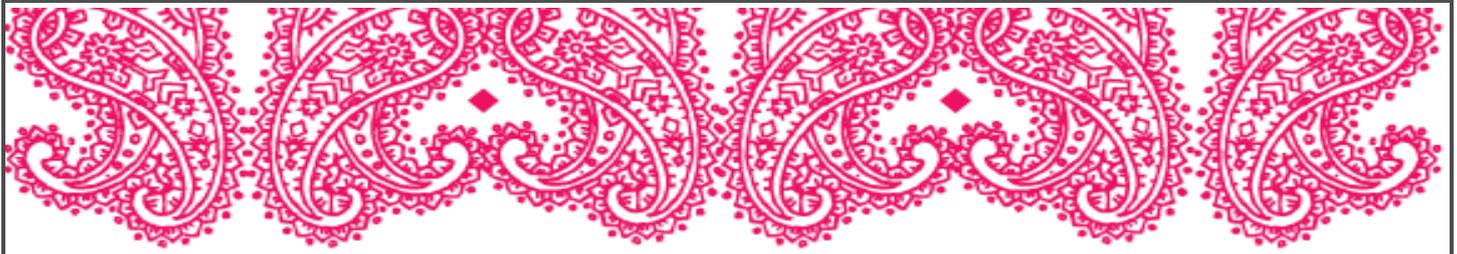
various condiments served w/ the above choices.

Cocktail Menu - Option C

\$35.00 per person

fresh prawns
fresh oysters
oysters kilpatrick
marinated BBQ baby octopus
salt & pepper squid
salt & pepper prawns
prawn cutlets pizzas available on request

Tea/coffee/biscuits all day \$5.50pp
All gluten-free, vegetarian and special dietary options
can be catered for at time of booking.
Some gluten free meal are at extra cost



Responsible Service of Alcohol

In accordance with the Liquor Act of NSW and the Registered Club ACT, Club Ashfield and the employees promote the responsible service of alcohol.

Our policy is: Not to serve alcohol to intoxicated persons. Not to serve alcohol to people who behave in a disorderly manner. Not to serve alcohol to people who are under 18 years of age. Not to host promotions which encourage excessive drinking or unfairly target women or men.

Anyone who is believed to be intoxicated by alcohol, drugs or misuse of medication will not be allowed to enter the premises and will be required to leave. Procedures will be followed to ensure the safety, comfort and well-being of all customers and employees.

CLUB ENTRY

Strict legislation governs entry into the club premises and the Licensing Court imposes major fines if the legislation is breached. If a non-member attends a function and wishes to use any of the Club's facilities such as the bar, poker machines, bistro, coffee shop, dining room, etc, that person must comply with the rules of entry.

These rules state that before being admitted a non-member must be a guest of a member, a person who resides outside a five-kilometre radius of the club, or is a member of another registered club with similar objects (in our case a Catholic Club). In all cases the appropriate register must be completed.

ADVERTISING

Function organisers must also undertake not to post notices on telegraph and lighting poles or to damage public property.

Any outside advertising regarding the Club requires approval of the Club prior to publishing.

NOISE LEVELS

As the Club is situated in a residential area we are required by Ashfield Council to conform to strict noise levels. Please be considerate when leaving the Club.

Please note that for social functions, fees may be payable for the hire of security guards for your function. You will be notified at the time of booking if required.

The charge is \$40.00 per hour per 50 guests - min. 5 hours.

CONTRACT AGREEMENT

- Deposits are required to secure any function room hire.
- No refund of deposits.
- Function numbers to be made available no later than one week prior to function date.
- Room arrangements to be verified one week prior to function.
- Cost will be added if late adjustments are required.