

Buffet & Cocktail Packages



Buffet Packages

Sizzling BBQ Buffet - \$34.00pp (Minimum 30 people)

- ~ Tender scotch fillet steak
- ~ Seasoned chicken
- ~ Continental sausages with caramelised onions
- ~ Fresh corn on the cob
- ~ Potato bake
- ~ Fresh garden salad
- ~ Coleslaw
- ~ Gravy
- ~ Fresh bread rolls
- ~ Tea and Coffee

Baked Dinner Buffet - \$35pp (Minimum 30 people)

- ~ Roast chicken
- ~ Roast beef
- ~ Roast pork
- ~ Honey glazed leg ham - extra \$3pp
- ~ Roasted potatoes or creamy potato bake
- ~ Honey carrots
- ~ Fresh green beans
- ~ Gravy
- ~ Fresh bread rolls
- ~ Tea and Coffee

Summer Delight Buffet - \$38.00pp (Minimum 30 people)

- ~ Decorated ham platter
- ~ Platter of sliced seasoned chicken breast
- ~ Platter of sliced roast beef
- ~ Coleslaw
- ~ Creamy potato salad
- ~ Fresh garden salad
- ~ Platters of fresh seasonal fruit
- ~ Platter of vintage cheese

Deluxe Buffet - \$45.00per person (Minimum 30 people)

- (Your choice of two of the following hot dishes)
- ~ Curried prawns or buttered chicken served with steamed rice
 - ~ Penne napolitana or boscaiola pasta
 - ~ Decorated ham platter
 - ~ Platter of sliced seasoned chicken breast
 - ~ Platter of sliced roast beef
 - ~ Coleslaw
 - ~ Creamy potato salad
 - ~ Fresh garden salad
 - ~ Platters of fresh seasonal fruit
 - ~ Platter of vintage cheeses and crackers

Additional Items

- ~ Salads are available @ \$4.00pp (Greek, Mediterranean or Caesar)
- ~ Desserts to be added to buffet menus @ \$7.00 pp
- Added wet dish @ \$6.00pp
- ~ Seafood option prawns or oysters @ \$9.00pp
- ~ Prawns and oysters @ \$15.00pp
- ~ Continental style Anti-Pasto platter \$75
- ~ BBQ style Anti-Pasto platter \$55
- ~ Fresh fruit platter @ \$50
- ~ Vintage Cheese Platter @ \$75 (Platter serves 10 –15 people)

At Carnarvon function centre we are happy to organise extras for your function

- ~ Balloons
- ~ DJ & MC
- ~ Chair covers

Cocktail Packages

Standard Cocktail Menu

\$25 per person – choice of 6

\$30 per person—choice of 8

- ~ Mini beef pies
- ~ Cocktail sausage rolls
- ~ Mini spring rolls
- ~ Beef or chicken dim sims
- ~ Prawn twists
- ~ Mini quiche
- ~ BBQ meat balls
- ~ Cheese & spinach Pastises
- ~ Seafood Money Bags

(2 x Points per person)

Deluxe Cocktail Menu

\$25 per person - Choice of 4

\$30 per person - Choice of 6

- ~ Marinated Chicken Wings
- ~ Lamb Kofa with salsa Verde
- ~ Crumbed Whiting
- ~ Noodle Boxes with your choice of Chicken or Vegetarian
- ~ Deep Fried Camembert
- ~ Mini Hot Dogs
- ~ Prawn Cutlets
- ~ Mini Beef Sliders
- ~ Satay Chicken Skewers

(2 x points per person)

Additional items

may be added to either menu @ an extra \$5 per person / per item

Special Dietary requirements must be requested when booking

Carnarvon Function Centre

65-95 Nottinghill Road Lidcombe NSW 2141

Ph: 9649 6255 www.carnarwongolf.com.au

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All Pricing & menu are subject to change without notice. Please see terms & conditions

Sit Down Menu

Two Course Menu \$42 per person

Three Course Menu \$55 per person

Combinations - Entrée and Main or Main and Dessert, alternate servings (choice of two)

Entrees

~ Pear and Walnut Salad

Candied walnuts with shaved parmesan cheese, nashi pear, handpicked arugla and honey vinaigrette

~ Prawn and Avocado Tian

Layered prawns with avocado, roma tomatoes with water cress on rocket salad dressed with mint sauce

~ Traditional Caesar salad

Baby cos, croutons, crispy bacon, soft boiled egg, drizzled with Caesar dressing

~ Marinated Lamb Brochettes

Diced lamb marinated in fresh herbs and spices, skewered with Spanish onions and capsicum served on Greek salad topped with garlic tatziki

~ House Cured Ocean Trout

Thinly sliced and served on pickled cucumber, shaved fennel, crème fraiche and heritage tomatoes

~ Baked Trussed Cherry Tomatoes

Served on savoury tarts with caramelised onions, goat cheese and wild rocket, drizzled with balsamic glaze and olive oil

Mains

~Pink Snapper / Barramundi

Crispy skinned served with parsley, butternut pumpkin, pearl barley and mustard cress

~ Rack of Lamb

Served on potato galettes, sautéed kale and oven roasted baby eggplant topped with minted red wine jus

~ Medallions of Beef

Served with potato gratin, wilted baby spinach and heritage tomatoes topped with red wine jus

~ French Breast of Chicken

Served with thyme roasted asparagus, cherry tomatoes and baked polenta cakes topped with creamy garlic and chive sauce

~ Twice Cooked Pressed Pork Belly

Served with braised red cabbage, wild rice and sautéed gyoza drizzled with apple and ginger cider

~ Seared Salmon Fillet

Served with pilaf rice, grilled asparagus, tom yum sauce and marinated heirloom tomatoes

Desserts

~Apple Tart Tatin

Caramelised apples set in a caramel glaze, sitting in a crispy puff pastry base

~Mango & Coconut Charlotte

Fresh mango & coconut bavaois, encased in almond biscuit, topped with mango jelly & set atop a sponge

~Chocolate Three ways

Chocolate tart shell filled with chocolate custard, bitter chocolate mousse & truffle shell

~Baked Berry Cheesecake

Creamy New York-Style Cheesecake, set on top a biscuit base & topped with mixed berries

~Chocolate Fondant

A molten centre of rich and indulgent chocolate

Beverage packages are available or alternatively drinks are charged on consumption
Room hire charges apply depending on area required, numbers and catering



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