

# **FUNCTIONS**



**AT**  
**CRANBOURNE**

**SET 3 COURSE- Minimum Numbers (50)****\$50.00 per person**

Choose 2 from each course below.

**Soup -All soups are made on Premise**

- Minestrone
- Potato & Leek
- Cream of Chicken
- Cream of Pumpkin

**Main**

- Roast Silverside of Yearling Beef served with a Mushroom Sauce or Creamy Pepper Sauce
- Breast of Chicken filled with Spinach & Ricotta served in Pilaf Rice
- Mediterranean Chicken Breast oven baked & served with a sauce of capsicum, onions, paprika & olives
- Roast leg of Lamb marinated with Garlic, Rosemary served with a mint flavoured jus

**Dessert**

- Fresh Baked Apple Strudel with Cinnamon Anglaise, whipped Cream & Ice Cream
- Chocolate Mousse served with Cream
- Sticky Date Toffee Pudding with Butterscotch Sauce

**3 COURSE MENU –Minimum Numbers (50)****\$55.00 per person**

Choose 2 from each course below, to be served on a 50/50 basis

**Entrée**

- Grilled Fish Fillet with Lemon Butter Sauce
- Chicken Satay served on Basmati Rice
- Fresh Forest Mushroom Vol-Au-Vent
- Home made Lasagne

**Mains**

- Roast Sirloin of Beef served with a Mushroom Sauce or Seeded Mustard & Red Wine Sauce or Creamy Pepper Sauce
- Char Grilled Scotch Fillet Steak served with a Caramelised Onion Sauce or Peppercorn Sauce
- Oven Baked spiced Fillet of Fish topped with a Tomato & Fresh Herb Concasse
- Breast of Chicken filled with Spinach & Ricotta served on Pilaf Rice
- Garlic & Rosemary marinated leg of Lamb complimented with Rosemary & Wine Jus
- Mediterranean Chicken Breast oven baked & served with a sauce Capsicum, Onion, Paprika & Olives

**Dessert**

- Brandy Snap Logs filled with Mango Mousse, French Vanilla, and Whipped Cream
- Sticky Date Toffee Pudding served with Butterscotch Sauce & Cream
- Fresh Fruit Salad served in a Brandy Snap Basket
- Homemade Apple, Sultana & Almond Strudel with Cream
- Chocolate Mousse served with cream

## BARBEQUES

(MIN. 50 PEOPLE)

- **STANDARD BARBEQUE** **\$25.00 PER PERSON**  
SAUSAGES, BEEF BURGERS, CHICKEN, GREEN SALAD, COLESLAW, BEETROOT, FRIED ONIONS, BREAD & BUTTER, CONDIMENTS & DRESSINGS
- **DELUXE BARBEQUE** **\$30.00 PER PERSON**  
GOURMET SAUSAGES, BEEF BURGERS, SCOTCH FILLET, MARINATED CHICKEN THIGHS, GREEN SALAD, COLESLAW, BEETROOT, PASTA SALAD, FRIED ONIONS, FRENCH STICKS, CONDIMENTS & DRESSINGS.

**Pre Dinner Canapés** **\$8.00 per person**  
A selection of Hot & Cold Savories

**Antipasto Platter** **\$8.00 per person**  
A selection of Semi Sundried Tomatoes, Grilled Eggplant, Roast Capsicum, Olives & Marinated Cheeses

**Cheese & Greens Platter** **\$50.00 per Table**  
A selection of Australian & Imported Cheese, Fruit & Water Crackers

**Menu A** **\$45.00 per person**

***Salads - Please choose 4 from below***

Mixed Green Salad with Tomato & Cucumber, Potato & Mustard Seed, Spicy Rice, Coleslaw, Beetroot or Caesar

***Meats - Please choose 3 from below***

Rare Roast Beef, Corned Silverside, Seasoned Lamb or Seasoned Chicken Pieces

***Desserts - Please choose 2 from below***

Fresh Fruit Salad, Strawberry & Cream Sponge, Chocolate Mousse or Sherry Trifle

**Menu B** **\$50.00 per person**

***Salads - Please choose 5 from below***

Mixed Green Salad, Tomato & Onion Salad, Potato & Mustard Seed Salad, Spicy Rice, Coleslaw, Beetroot, Caesar, Waldorf, Spring Pasta or Greek Salad

***Hot Vegetables*** - Roast Chats with Rosemary & Garlic

***Meats - Please choose 3 from below***

Rare Roast Beef, Corned Silverside, Marinated Leg of Lamb, Turkey Fillet with Cranberry & Mint Stuffing.

***Hot Dishes*** - Tandoori Chicken Thighs with Rice & Yoghurt Riata

***Desserts - Please choose 3 from below***

Fresh Fruit Salad, Strawberry & Cream Sponge, Chocolate Mousse or Sherry Trifle

**\*\*Please Note: All buffets are served cold, unless otherwise indicated**

## Buffet Menu

\$75.00

### Hot Selection

Choose 3

Succulent sliced roasted Turkey  
Moroccan Chicken Pieces  
Tender Sliced Beef  
Marinated Lamb in Garlic & Rosemary

### **Salad Selection**

**Choose 4**

Potato Salad in seeded Mustard & Mayonnaise  
Traditional Coleslaw  
Beetroot  
Fresh Garden Salad  
Apple & Cucumber Salad  
Greek Salad

### **Selection of Seasonal Vegetables**

**Choose 2**

Baby Potato Chats  
Roasted Potatoes  
Roasted Pumpkin  
Cauliflower, Broccoli, Carrots Medley

### **Dessert Selection**

**Choose 1**

Fresh Fruit Salad  
Chocolate Mousse

Includes Tea & Coffee & Mints

**Beverage Package Included**  
**Beer, Carafe Wine, Soft**  
**5 Hours**

## **Cocktail Menu -\$20.00pp**

2 Hour Service Minimum Numbers (50)

- **Assorted Dips & Crackers on Arrival**
  - Beef or Chicken Satays
  - Mini Spring Rolls
  - Homemade Sausage Rolls
  - Cocktail Dim Sims
  - Cajun Crumbed Chicken
  - Assorted Sandwiches on platters
  - Flame Grilled Meatballs
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- All Prices are current and are subject to change and include G.S.T
  - Function organisers and their guests are not permitted to consume food or beverages, other than those supplied by Cranbourne Golf Club
  - Tentative bookings will expire fourteen days after the booking is made unless confirmed Minimum numbers will be charged if the final numbers fall below the stipulated minimums
  - Room Hire charge \$400.00.
  - Menu and wine selections are required 14 days prior to the event.
  - Organizers will be held responsible for any damages incurred to the property during the function
  - A deposit of \$500.00 is required to confirm your booking. The deposit is non transferable or refundable in the event of a cancellation, unless we are able to re-book the intended date for another function, or are notified in writing of a minimum 120 days prior to the intended function date.
  - The Cranbourne Golf Club will not accept responsibility for loss or damage to the merchandise left on the premises prior to, during or after the function.
  - To comply with our Liquor licensing regulations, we do not allow any alcohol to be brought in to our Venue.
  - Payment is required in full 1 week prior to your event along with final numbers.
  - The Musicians award recommends that all Band Members must receive a full meal. These will be charged at \$25.00pp and include Main Meal & Soft Drinks
  - I/We acknowledge having received a copy of the Booking Terms and Conditions Sheet. I/ We further understand and agree to comply with all respects of such conditions as outlined on the booking Terms conditions sheet.
  
  - The deposit of \$..... Is enclosed.( Cheque payable to Cranbourne Golf Club the organizer through the payment of the deposit.
  - Final numbers are required seven days prior to the event

**APPLICATION FOR FUNCTION BOOKING**

Name of Organiser: \_\_\_\_\_

Address (PO Box not acceptable):

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

Telephone (B/H): \_\_\_\_\_

(A/H): \_\_\_\_\_

Mobile: \_\_\_\_\_

Date of Function: \_\_\_\_\_

Number of Guests: \_\_\_\_\_

From: \_\_\_\_\_ To: \_\_\_\_\_

Your deposit of \$500.00 must accompany this form, with all cheques (1% credit card charge) being made payable to Cranbourne Golf Club. This deposit will be held as security against damage by guests attending the function

I acknowledge having received a copy of the general information, terms and conditions. I agree to comply with all of the conditions outlined on acceptance of this application.

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

Thankyou for choosing Cranbourne Golf Club