



# FUNCTION PACKAGES

## Specialising In:

Weddings  
Engagement Parties  
Birthday Celebrations  
Anniversary Celebrations  
Christmas Parties  
Presentation Nights  
Awards Ceremonies  
Breakfasts, Luncheons and Dinners  
Charity Fundraisers  
Life Celebrations

# OUR FUNCTION ROOM

Located on the stunning shores of Killcare Beach, our function room offers sweeping ocean views overlooking the beautiful Putty Beach and towards Maitland Bay.

We often have whales passing through and are able to see them from the comfort of our function room, which is just spectacular.

The Function Room seats up to 130 people and can cater for 250 for a cocktail style function. The room offers lovely timber flooring and a neutral walls which allow the room to be transformed into your dream function space.

There is an adjoining balcony, which can cater for up to 80 people, the balcony takes advantage of the ocean front location.

The room also offers a fully functioning bar, which offers tap beer, wine, soft drinks and spirits.





# WEDDING CEREMONIES:

For Bride and Grooms who wish to have an outdoor wedding ceremony, there is a grassed area adjacent to the Surf Club which offer a stunning wedding ceremony backdrop.

We can provide decorations to assist with the set up of the area, this includes chairs, bamboo arbour, signing table and chairs.

In the event of wet weather, our balcony can be utilised for your ceremony.

Please note that this area will need to be booked with local council via their website:

[http://www.gosford.nsw.gov.au/customer/document\\_gallery/council-information-brochures/Wedding%20Locations.pdf](http://www.gosford.nsw.gov.au/customer/document_gallery/council-information-brochures/Wedding%20Locations.pdf)

The application form to book either of these locations through Gosford City Council is also found on their website:

[http://www.gosford.nsw.gov.au/customer/forms/bookings/special\\_event\\_application.pdf](http://www.gosford.nsw.gov.au/customer/forms/bookings/special_event_application.pdf)



# GOLD SIT DOWN MENU

**2 Courses \$68 per person – 3 Courses \$78 per person – 4 courses \$88 per person**

Bread rolls and butter included

## Finger food

Select 3 of the following for tray service by our waiters

- Caramelised onion and goats cheese quiche (v)
- Fried pork and chive dumplings
- Peking duck pancakes with plum sauce
- Lamb kofta with mint yogurt
- Bruschetta fingers with dutch fetta
- Satay chicken skewer
- Szcheuan and sumac dusts squid

## Entrée:

Select two meals, served alternate

- Twice cooked pork belly with seared scallop, apple parsnip puree and caramelised balsamic
- King prawn, crab and avocado timbale with tomato confit and salsa verde
- House smoked earl grey lamb backstrap with celeriac and min remolourde
- Saffron chicken and fragrant steamed quinoa

## Main:

Select two meals, served alternate

- Dukkah crusted salmon with smashed chat potato salad, salsa verde and mint tatziki
- Chicken supreme stuffed with aged cheddar cheese and asparagus on a bed of semi dried polenta with pesto cream
- Deconstructed beef wellington with heirloom carrots and green beans with almonds and jus
- Lamb rump stuffed with pistacios and apricot with potato galette, mint and pea puree finished with port jus

## Desserts:

Select two meals, served alternate

- Choc malt tart with strawberry pillow and toberone shards
- Rose water and vanilla panacotta with staranise franboise syrup
- Fig and pear frangipane with butterscotch sauce and macadamia nut praline
- Assorted house cheese plate with crackers

# SILVER SIT DOWN MENU

**2 Courses \$61 per person – 3 Courses \$73 per person – 4 courses \$83 per person**

Bread rolls and butter included

## Finger food

Select 3 of the following for tray service by our waiters

- Caramelised onion and goats cheese quiche (v)
- Fried pork and chive dumplings
- Peking duck pancakes with plum sauce
- Lamb kofta with mint yogurt
- Bruschetta fingers with dutch feta
- Satay chicken skewer
- Szcheuan and sumac dusts squid

## Entrée:

Select two meals, served alternate

- Seared beef carpaccio with truffle infused goats curd
- Chilli and coriander prawns with Asian salad and lime dressing
- Cherry tomato tart tian with dutch feta, caramelised balsamic and rocket salad
- Smoked salmon and quinoa timbale with avocado rose and wasabi aioli

## Main:

Select two meals, served alternate

- Bisque poached chicken with cherry tomatoes, asparagus, angel hair pasta and saffron aioli
- Potato crusted barramundi with oven roasted pumpkin, charred zucchini and lemon beurre blanc
- Slow braised lamb shoulder with rosemary butter potato gnocchi and baby spinach
- Roasted pork belly on sweet potato mash with baked granny smith cider glaze

## Desserts:

Select two meals, served alternate

- Choc malt tart with strawberry pillow and toberone shards
- Rose water and vanilla panacotta with staranise franboise syrup
- Fig and pear frangipane with butterscotch sauce and macadamia nut praline
- Assorted house cheese plate with crackers

# TABLE SHARE MENU:

**2 Courses \$65 per person (3 mains and 2 sides)**

**3 Courses \$70 per person (3 mains, 2 sides and 3 desserts)**

Bread rolls and butter included

## **Mains:**

- Pan seared eye fillet with duxelle mushroom
- Dukkah crusted salmon with mint tatziki
- Chicken breast stuffed with cheese and asparagus
- Lamb rump stuffed with pistachio and apricots finished with port jus

## **Sides:**

- Pear, rocket and walnut salad with balsamic glaze
- Semi dried tomato and pesto gnocchi in a cream sauce
- Roasted chat potatoes with caramelised onions and garlic
- Tossed greek salad with oregano and lime dressing
- Potato and cauliflower bake with herb cream and cheese crust

## **Desserts:**

- Chocolate brownie with raspberry coulis
- Fig and apple frangipane with vanilla cream
- Assorted house cheese plate with crackers
- Crème brûlée
- Rose water and vanilla pannacotta

# COCKTAIL MENU:

**\$55 per person (3 hot, 2 cold and 1 substantial)**

**\$70 per person (5 hot, 3 cold and 2 substantial)**

## **Hot:**

- Satay Chicken Skewers (GF)
- Lamb Kafta (GF)
- Salt and Pepper Squid
- Spinach and Ricotta Filo (V)
- Ocean Trout Roulade (GF)
- Coconut Crumbed Prawn Cutlets
- Mediterranean Roasted Vege Tart (V)
- Crispy Skinned Pork Belly Bites
- Mini Beef Sliders
- Sticky BBQ Pork Ribs

## **Cold:**

- Cheese Stuffed Cherry Tomato
- Dipping Breads w/ Dips
- Bruschetta Fingers
- Vegetarian Frittata (V,GF)
- Beef Carpaccio w/ Horseradish
- Cured Blue Eye Cod
- Smoked Salmon Crostini

## **Substantial:**

- Pear, Apple & Rocket Salad V GF
- Delicate Chicken Fettuccini
- Battered Fish and Chips
- Creamy Caesar Salad
- Chicken Laksa
- Thai Beef Salad
- Creamy Basil Pesto Gnocchi

# CANAPE MENU

Select Any Combination of the Items Below (Minimum of 7 Items)

Prices are per person – Minimum of 15 people

## Hot

Party Pies	\$3	Salt and Pepper Squid	\$4.5
Mini Sausage Rolls	\$3	Spinach and Ricotta Filo (V)	\$4.5
Fish Goujons	\$3	Ocean Trout Roulade (GF)	\$5
Samosa (V)	\$3	Crumbed Prawn Cutlets	\$5
Mini Spring Rolls (V)	\$3	Mediterranean Roasted Vege Tart	\$5
Dim Sim	\$3	Crispy Skinned Pork Belly Bites	\$6
Satay Chicken Skewers (GF)	\$4.5	Mini Beef Sliders	\$6
Tempura Prawns	\$4.5	Sticky BBQ Pork Ribs	\$8
Lamb Kafta (GF)	\$4.5	Kilpatrick Oysters	\$8

## Cold

Cheese Stuffed Cherry Tomato	\$4.5	Vietnamese Rolls (Prawn)	\$6
Dipping Breads w/ Dips	\$5	Beef Carpaccio w/ Horseradish	\$6
Bruchetta Fingers	\$5	Cured Blue Eye Cod	\$6
Vegetarian Frittata (V,GF)	\$3	Smoked Salmon Crustini	\$6
Natural Oysters	\$5	Salmon Sashimi	\$6
Vietnamese Rolls (Chicken)	\$5	Prawn Cutlets	\$6

## Substantial

Pear, Apple & Roquette Salad V GF	\$5	Chicken Laksa	\$7
Delicate Chicken Fettuccini	\$6	Thai Beef Salad	\$7
Battered Fish and Chips	\$6	Seafood Marinara	\$8
Creamy Caesar Salad	\$6	Creamy Basil Pesto Gnocchi	\$6

## Sandwiches

Classic Selection (Served on White/Wholemeal/Multigrain Bread)	\$6
Egg and Lettuce - Ham, Cheese, Tomato – Chicken, Cheese, Roquette - Salad	
Gourmet Selection (Served on Wraps and Turkish Bread)	\$9
Chicken Caesar – Smoked Salmon, Creme Friache, Capers – Medeteranian Vegetable with Pesto – Egg, Roquette, Cheese, Garlic Aioli	

## Sweet / Dessert

Assorted Muffins	\$4.5	Choc Malt Tart	\$5
Chocolate Caramel Slice	\$4.5	Assorted Macaroons	\$5
Mixed Berry and Yougurt Cups	\$4.5	Amerretto Baked Brulee	\$5
Choc Fudge Brownies	\$4.5	Rocky Road Slice	\$5
Scones w/ Jam and Cream	\$4.5	Gingernut and Lemon Curd	\$6
Danish Pasties	\$4.5	Peanut Butter Parfait	\$6