

The background of the entire page is a photograph of a dining table. In the foreground, two empty wine glasses are prominently displayed. Behind them, a plate of food is visible, featuring what appears to be a salad with green vegetables, red tomatoes, and dark olives. The table is set with white plates and cutlery. The background is softly blurred, showing more of the table and possibly other diners, creating a sense of a social gathering.

Functions

Laurieton United Services Club

YOUR EVENT – OUR PASSION!

We are delighted to be considered as the venue for your next event.

Located centrally to the Camden Haven and overlooking the beautiful Camden Haven River, Laurieton United Services Club is the perfect venue for your next function.

You can count on professional and personalised service. Our functions team will collaborate with you on every detail, tailoring your event to your individual requirements.

With years of experience we are dedicated to delivering on every level with a menu that is carefully planned, expertly prepared and skilfully served – our aim is to make your day perfect in every way.

We can cater to a wide range of functions including:

- Celebrations
- Christmas parties
- Exhibitions and conferences
- Seminars and presentations
- Training and team building activities
- Awards nights and gala dinners
- School formals
- Community events

FACILITIES

We offer a range of options catering to all budgets and tastes.

Room options

Tarcoola Lounge	\$400	(over 100 people)
(Saturday Night)	\$500	
Northern Tarcoola	\$200	(maximum 100 people)
(Saturday Night)	\$250	
Sports Bar	\$150	(maximum 130 people)
Anzac Room	\$150	(maximum 100 people)
Mountain View Room	\$150	(maximum 70 people)

All rooms are self-contained with bar, dance-floor and PA systems

These charges are to be paid in advance to secure your booking.

Inclusions

Napery – white linen tablecloths and serviettes
All beverages at normal club prices

Optional additions

Arch (to be decorated yourself)	\$30
Red Carpet	\$40
Chair covers	\$3/chair

EXQUISITE FOOD

Our Head Chef, Jason has over 30 years' catering experience, working in 5 star hotels and resorts and catering for functions of up to 1000 people.

Jason's passion for modern Australian cuisine infused with varying cultural flavours is a subtle influence in his dishes. Whilst our menus showcase Jason's signature flavours we also cater for every kind of event and desired catering requirements.

We can design a menu to perfectly meet your individual needs. From a low key intimate affair to the exquisite and extravagant; we have you covered.

With years of experience our tailored dining approach will ensure you and your guests celebrate in style with delicious expertly prepared meals that showcase the finest seasonal produce our region has to offer.

MENU OPTIONS

PLATERS

Please see enclosed options and plater pricing.

BANQUET

Buffet Style Classic – \$27.50 per person

Buffet Style Premium – \$32.00 per person

– *minimum of 30 people*

TRADITIONAL SIT DOWN

Classic 2 Courses – \$27.00

Classic 3 Courses – \$35.00

Premium 2 Courses – \$32.50

Premium 3 Courses – \$40.00

Deluxe 2 Courses – \$38

Deluxe 3 Courses – \$45

– *minimum of 25 people*

READY TO TAKE THE NEXT STEP?

If you would like to find out more and meet with our team we invite you to contact us to arrange an appointment. Our Functions Coordinator can provide an obligation free quote tailored to your specific needs.

Functions Coordinator

Kylie Oliver

E: koliver@laurietonclub.com.au

P: 02 6559 9110

Platters

ASSORTED MIXED SANDWICHES

Small \$50 (10pax) | Medium \$85 (15pax) | Large \$120 (20pax)

GOURMET ROLLS & WRAPS

Small \$65 (10pax) | Medium \$95 (15pax) | Large \$140 (20pax)

DELI

Cold meats, pickled vegetables, dips, cheese and crackers

Med \$60 (15pax) | Large \$90 (25pax)

CHEESE & FRUIT

Assorted cheese, dried fruits, nuts, crackers and crisp bread

\$60 (20pax)

ASSORTED HOT FOOD

Chef's selection which may include mini pies, sausage rolls, chicken bites, spring rolls etc. with sauces

Med \$90 (15pax) | Large \$130 (25pax)

GOURMET CANAPÉS

Chef's selection which may include gourmet mini pies, satay chicken kebabs, prawn twisters etc.

with dipping sauces

Med \$110 (15pax) | Large \$150 (25pax)

SEASONAL FRUIT

Fresh fruits and berries

Small \$30 (10pax) | Large \$55 (20pax)

TEA & COFFEE AVAILABLE - \$1.50 per person

PETIT SWEETS

A selection of mini tarts, cakes, slices or muffins

Traditional: \$2.00 per person | Gourmet: \$3.50 per person

HIGH TEA

Scones with jam, cream, mini pastries and tea/coffee

\$4.50 per person

We are happy to design a selection to suit your taste and budget;
please do not hesitate to ask our Functions Manager.

Classic Banquet

Selection of crusty bread and rolls; and tea and coffee with after dinner mints

HOT BOARD

Choose two hot dishes

Served on a bed of steamed rice with seasonal vegetables

Beef chasseur

Garlic prawns

Pork medallions and mango sauce

Beef and mustard sauce

Chicken with sweet soy and sesame

Lamb stroganoff

Penne boscaiola

COLD BOARD

Meat platter featuring roast beef, smoked ham and seasoned chicken
served with mustard and relish

Choose three salads:

Fresh tossed salad

Greek salad

Pasta salad

Potato salad

Caesar salad

Coleslaw

Crunchy noodle salad

Creamy potato and bacon

DESSERT

A selection of scrumptious dessert and fresh fruit.

Premium Banquet

Selection of crusty bread and rolls; and tea and coffee with after dinner mints

HOT BOARD

Choose three hot dishes

Served on a bed of steamed rice with seasonal vegetables

Thai seafood curry (prawns, fish, mussels and calamari)

Peppered mini steak

Chicken madagascar

Grilled Barramundi fillet with asparagus sauce

Pork medallions with caramelised apple

Chicken with mango sauce and hazelnuts

Surf 'n' Turf beef with sautéed prawns and béarnaise sauce

Spinach and ricotta tortellini with a creamy tomato and pesto sauce

COLD BOARD

Meat platter featuring roast beef, smoked ham and seasoned chicken
served with mustard and relish

Anti-pesto platter with hummus dip

Choose three salads:

Fresh tossed salad

Greek salad

Pasta salad

Potato salad

Caesar salad

Tuscan style tomato and olive

Crunchy noodle salad

Creamy potato and bacon

DESSERT

A selection of scrumptious dessert and fresh fruit.

Classic Traditional Sit-down

Select two of each course to be served alternate drop with a selection of crusty bread; and tea and coffee with after dinner mints

ENTRÉE

A choice of fresh homemade soups

Pumpkin, minestrone or cream of chicken

Marinated beef kebabs

Beef kebabs served on a bed of rice with satay sauce and mini salad

Chicken Tarragon Crepes

Crepes filled with chicken and vegetables tossed in a tarragon and cream sauce, topped with cheese and baked until golden brown

Spinach and Ricotta Tortellini

Served in a rich napoleon sauce topped with béchamel sauce and cheese

Prawn Cocktail

King prawns served in our chef's special cocktail sauce

Caesar Salad

Crispy bacon, garlic croutons, shaved parmesan and egg tossed in cos lettuce with Caesar dressing

MAIN

Served with seasonal vegetables or garden fresh salad

A choice of roast pork, lamb or chicken

Tender roasted meats served with baked potato, pumpkin and garden fresh vegetables

Slow Cooked Loin of Beef

Seasoned loin of beef, slow cooked and finished with mustard gravy

Chicken Schnitzel

Lightly crumbed chicken breast, lightly fried served with gravy.

Chicken Kiev

Chicken breast with garlic butter, lightly crumbed and served with a creamy shallot sauce

Chicken Capricornia

Tender chicken breasts topped with a mango sauce and hazelnut

Perch Fillet

Herb crusted perch fillet topped with citrus butter

DESSERT

Cheesecake with cream

Coconut panna cotta with pineapple salsa

Apple crumble

Chocolate berry trifle with cream

Pavlova with passionfruit coulis and cream

Fresh fruit salad with cream

Premium Traditional Sit-down

Select two of each course to be served alternate drop with a selection of crusty bread; and tea and coffee with after dinner mints

ENTRÉE

Prawn and Avocado Salad

King prawns layered with avocado mousse and salad leaves finished with lime aioli

Thai Beef Salad

Tender marinated beef strips on Asian vegetables served with a Thai dressing and crisp noodles

Chicken Caesar Salad

Fresh roasted chicken pieces, crispy bacon, garlic croutons, shaved parmesan and egg tossed in cos lettuce with Caesar dressing

Mixed Seafood Entrée

King prawns, half shell scallops and smoked salmon served with a mini salad and sauces

Garlic Prawns

Green prawns sautéed in garlic and brandy finished with fresh cream and served on a bed of rice

Grilled Haloumi Salad

Seared haloumi cheese served with olives, tomato, cucumber, onion and baby cos and herb dressing

MAIN

Served with seasonal vegetables or garden fresh salad

Chicken Madagascar

Chicken breast topped with prawns, Dijon sauce and crispy bacon

Barramundi Avocado

Barramundi fillet topped with avocado, prawns and hollandaise sauce

Pork Cutlet

Rack of roast pork served with sweet potato puree and apple cider sauce

Fillet Steak Oscar

Scotch fillet topped with prawns, asparagus and béarnaise sauce on garlic mash

Salmon Fillet

Tuscan spiced Lamb tenderloins, oven baked served on ratatouille, pine nuts and olive tapenade

New York Steak

Sirloin steak grilled and served with a red wine sauce and green mustard

DESSERT

Chocolate mousse in a crisp chocolate basket

Mini chocolate mud cake with poached strawberries

Lemon meringue tart

Sticky date pudding with butterscotch sauce

Baked cheesecake with mango coulis

Tiramisu with coffee custard cream

Deluxe Traditional Sit-down

Select two of each course to be served alternate drop with a selection of crusty bread; and tea and coffee with after dinner mints

ENTRÉE

Cajun Prawn & Macadamia

Cajun prawns served with a salad of mango, macadamia and aioli

Beef Carpaccio

Thinly sliced seared beef with a salad of cress and roasted peppers, drizzled with herb dressing

Tuscan Spiced Chicken

Mini breast of chicken, spices and a salad of olives, tomato, onion, haloumi and balsamic

Thai Fish Cakes

Homemade fish cakes, served on steamed jasmine rice, Asian greens and sauce

Pear & Blue Cheese Salad

Shaved pear, walnuts, crumbled blue cheese salad with lemon dressing and grissini sticks

Mediterranean Tart

Fetta and pesto tart, tomato, pine nut and rocket salad with olive dressing

Hot & Cold Seafood

Fresh prawns and oysters, smoked salmon and ½ shell scallops with lemon and sauces

MAIN

Served with seasonal vegetables or garden fresh salad

Chicken & Crabmeat

Chicken breast with a creamy sauce of crabmeat and shallots served on herb risotto

Fillet Steak Medallions

Seared beef medallions, crusted potatoes, caramelised onion jam, beans and a red wine reduction

Salmon Fillet

Oven roasted salmon fillet, gratin potato, asparagus and red pepper sauce

Smoked Lamb Rack

Slow cooked with ratatouille vegetables, Shiraz jus and pesto

Moroccan Pork Fillet

Rolled in spices, oven roasted with sweet potato mash, zucchini shavings and a tomato coulis

Duck Comfit

Comfit of duck maryland, coconut rice, bok-choy and master stock

DESSERT

Trio of Chocolate

Chocolate pudding, chocolate basket and strawberries with a quenelle on mousse

Coconut Pana cotta

A light set coconut cream custard, mango salsa and almond tulle

Tiramisu

Sponge fingers laced with Kahlua, mascarpone cream, chocolate shavings finished with espresso sauce

Citrus Tart

Individual tart with a minted syrup and double cream

Cookies & Cream Cheesecake

Homemade cheesecake, analgise sauce and chocolate garnish

Fresh Fruit Selection

Served with passionfruit syrup and sorbet



Laurieton United Services Club

- *It's your club!*

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