

Celebrate

Your Special Occasion at
Kiama Leagues Club



Thank you for considering Kiama Leagues Club as the venue for your function.

Our Function Co-ordinator, Donna White will arrange your function to your requirements and our staff will pay attention to the details to ensure a very successful and enjoyable occasion.

The Club's Auditorium has a private bar, stage and dance floor.

The number of guests the room can accommodate will depend on the seating arrangements. Approximately 250 guests for a cocktail function. 120 guests with oval tables no dance floor and 96 guests with a dance floor.

Rectangle tables allow for more guests so please discuss your options with our function co-ordinator.

The menu selections included in this information folder are by our Chef and Catering Manager Warren Jouanett

Room Hire

The hire of the Auditorium is \$440.00 which includes 5 hours of use, staff for the bar, setup of the room including quality coloured napkins, tablecloths (if applicable), clothed cake table and use of our audio and visual equipment. The Auditorium closes at midnight. All 21st birthday functions incur an extra charge of \$150 for a security guard.

Payment

A deposit of \$200.00 is required to secure your booking. This amount is not refundable if the booking is cancelled within two weeks of your function. Full payment of your function (including the bar tab) is payable before the function date.

Beverages

There are a few options as to how the bar operates during the function; a beverage package is available @ \$35pp for 5 hours for beer on tap, wine by the glass and soft drink. A bar tab can be arranged with an amount nominated or a time frame for service, with or without restrictions on the drinks served to your guests.

Decorations

The Auditorium will be available from midday the day of your function for any extra decorations you have arranged. The room has hooks permanently in the ceiling for lights and draping. Only blu-tack can be used if you require extra hanging for decoration, no nails or other objects can be placed in walls or ceiling.

Audio and Visual Equipment

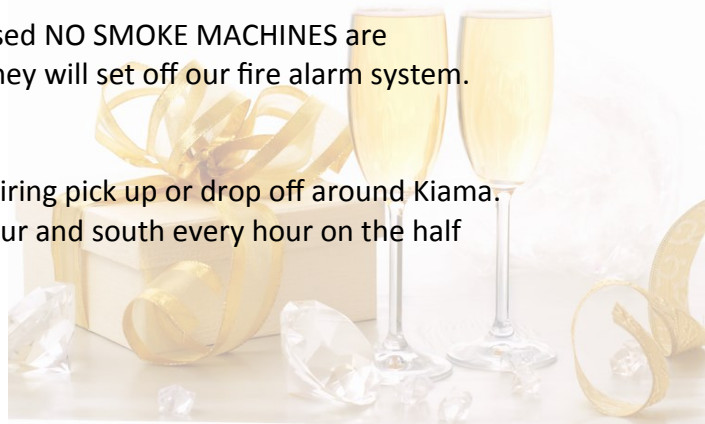
CD/DVD Player Ipod Connection Microphone Lectern Data Projector Screen

Entertainment

When organising your entertainment please be advised NO SMOKE MACHINES are allowed and candles must be smokeless otherwise they will set off our fire alarm system.

Courtesy Bus

The club has a courtesy bus available for guests requiring pick up or drop off around Kiama. The bus operates from 4pm heading north on the hour and south every hour on the half hour.



Canapé Menu

Cold Selections

Options \$2.50ea

Sydney Rock Oysters—Natural or Lime Tomato Salsa

Pumpkin, Pine Nut & Fetta Bruschetta

Garlic Mushroom on Fried Polenta

Mini Smoked Salmon Sandwiches (Open faced)

Braised Beef Crostini with Red onion and Horseradish Crème Fraiche

Asian Pork Belly Buns—(Pulled Pork, Avocado Spread, Pickled Onions, Cilantro Hot Sauce)

Trio of House-Made Dips \$10pp

Including Crackers and Bread Sticks

Sliders Trio (Mini Hamburgers-3 choices) \$12 platter

Pulled Mexican Chicken with Avocado & Tomato Salsa

Pulled BBQ Brisket with Horseradish Crème Fraiche & Onion Jam

Braised Lamb Shoulder with Mint Yoghurt & Beetroot Relish

Pulled Smokey BBQ Pork with Cabbage Corn Slaw

Hot Selections

Bronze \$9pp

Cocktail Sausage Roll; Mini Frittata Square; Honey Soy Chicken Wing; Tomato & Fetta Bruschetta.

Silver \$15pp

Marinated Chicken Skewer; Mini Shepard's Pie; Smokey BBQ Chicken Wing; Tempura Fish Cocktail; Potato Wedges with sour cream & sweet chilli sauce

Gold \$20pp

Grilled Chorizo & Prawn Skewer; Panko Crumbed Calamari; Home-made Mini Sausage Roll; Mini Chicken, Pumpkin & Fetta Pizza; House-crumbed Lime Pepper Prawn Cutlet; Sweet Potato Wedges with Lime Aioli

Please note: The above selections are served with appropriate dipping sauces.



Cocktail Menu

Price is per person

Two Selections	\$10
Four Selections	\$19
Six Selections	\$28
Eight Selections	\$32
Ten Selections	\$44

Chilli Lime Coriander Prawn Skewer

Mini Ginger Chicken Noodle Box

Slow Cooked Balsamic Honey Pulled Pork, Purple Slaw Mini Slider Bun

Candied Pear and Blue Cheese wrapped in Prosciutto

Caramelised Onion, Mushroom and Gruyere Tartlets

Braised Beef, Pickle and Horseradish Cream Cheese Bites

Home-made Sage Beef Sausage Rolls

Mini Coriander Prawn Roll

Mini Thai Salmon Fish Cakes with Dill Aioli

Smokey Bourbon Glazed Pork Belly Chunks

Mini Shepherd's Pot Pies

Bloody Mary Oyster Shot

Korean Pork Bun

Seared Scallops & Pork Belly with Sweet Corn Puree

Please Note: Canape and Cocktail Menu selection does not include clothed tables.

Tablecloths are available @ \$6.50 per cloth



Sails Set Course Menu

Two or Three Course Option

Main & Dessert	\$32
Entrée & Main	\$34
Entrée, Main & Dessert	\$44

Please select two options from each course to be served alternatively

Entrées

- Marinated Thai Beef Salad
- Pea & Prosciutto Risotto
- Satay Chicken Skewers
- Mini House-made Dip Plate with Toasted Sour Dough
- Salt and Pepper Squid Salad
- Roast Beetroot and Pumpkin Salad
- Chilli Tomato Mussels with Toasted Sour Dough

Mains

- Braised Chicken Maryland** with Bacon, Wild Mushroom served on Shallot Potato Mash
- Sirloin Steak** grilled and topped with roast Mushroom and Tomato served with Smashed Chats
- Lamb Ragu** slow braised Italian-style served with Pappardelle Pasta
- Crispy Skin Barramundi Fillet**, Fennel & Caper Butter served with Roast Pumpkin & Potato Cake
- Pork Cutlet**, Spec, Sautéed Cabbage and Apple served on Shallot Potato Mash



Desserts

Baked Apple and Walnut Pie served with Vanilla Custard
Sticky Date and Fig Pudding with Butterscotch Sauce served with Ice Cream
Mixed Berry Baked Cheesecake
Pavlova topped with Chantilly Cream and Fresh Seasonal Fruit
Pear, Apple and Cinnamon Crumble served with Vanilla Custard
Baked Lemon and White Chocolate Cheesecake
Double Chocolate Brownie with Warm Chocolate Sauce served with Ice Cream

Self Served Coffee & Tea (Complimentary)

Platinum Mains

Please add an extra \$8 per person for these selections

Slow Roast Lamb Rack served with Rosemary Potatoes, Dutch Carrots, Broccolini and Pan Jus

Black Angus Scotch Fillet served with Thyme Roasted Kipfler Potatoes, Cherry Tomato and Bone Marrow Jus

Snapper Fillet and Mussels served with Kipfler Potatoes, Sweet Corn Puree and Aioli

Braised Duck Leg with Lentils, Peas, Cherry Tomato and Prosciutto with Pan Jus

Chicken Mignon stuffed with Brie Cheese, Pea Puree, Roasted Butternut Pumpkin and Scallops with Garlic White Wine Cream Sauce

Please note: All tables will be clothed for set course menus



Sails Buffet Menu

Minimum 40 Guests

\$36 per person

Fresh Dinner Rolls & Butter per person

Roast Meats (Select 1)

Herb and Garlic Roast Beef
Honey Cider Roast Pork
Rosemary Mint Roast Lamb
Roasted Chicken Pieces

Hot Dishes (Select 2)

Butter Chicken
Beef Lasagne
Crumbed Chicken Strips
Slow Braised Lamb Red Curry
Peppered Braised Beef and Mushroom

Sides (Select 2)

Roasted Vegetables
Garlic Thyme Potato Bake
Steamed Rice
Crispy Cajun Chats with Sour Cream

Salads (Select 2)

Tossed Garden
Potato Bacon
Roast Beetroot, Sweet Potato, Spinach & Fetta
Pear, Sweet Potato, Rocket & Walnut
Roast Pumpkin, Spinach, Lentil & Chickpea

Desserts (Select 2)

White Chocolate Blueberry Cheesecake
Warm Apple Crumble with Vanilla Custard
Chocolate Nutella Mud Cake
Pavlova with Fresh Cream and Fresh Seasonal Fruit
Pear, Strawberry and Lime Crumble

Please note: All tables will be clothed for this menu



Nibblies

Charged per table of 8

Corn Chips with Salsa	\$10
Chips and Nuts	\$10
Crackers and Dip	\$12
Chips and Lollies	\$14
Chips, Nuts and Lollies	\$16
Chips, Dip and Crackers	\$18
Chips, Dip, Crackers and Nuts	\$20
Chips, Dip, Crackers and Lollies	\$22

Further information:

The nuts are salted peanuts only

The Lollies are party mix

Crackers are your choice of Rice, Water or Ritz

Chips can be replaced with Corn Chips

Dips are Homemade

