



Functions

P A C K A G E

BELCONNEN

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Breakfast

minimum 20 PAX

CONTINENTAL BREAKFAST | \$25.00 PP

- Mixed pastries, croissants, and assorted mini muffins
 - Selection of yoghurts
- Toast with assorted spreads (white and whole meal breads, gluten free available upon request)
- Assorted cereals with light and full-cream milk (soy milk available upon request)
 - Assorted juices
- Freshly brewed coffee and a selection of teas

FULL BUFFET BREAKFAST | \$35.50 PP

- Mixed pastries, croissants, and assorted mini muffins
 - Selection of yoghurts
- Toast with assorted spreads (white and whole meal breads, GFO)
 - Assorted cereals with light and full-cream milk (soy milk available upon request)
 - Free range scrambled eggs with fresh herbs
 - Crispy bacon and chipolata sausages
- Oven roasted tomatoes, sautéed mushrooms, and hash browns
 - Assorted juices
- Freshly brewed coffee and a selection of teas



Morning & Afternoon Tea

TAKE A WELL-DESERVED BREAK WITH
MORNING OR AFTERNOON TEA.

\$7.50 PER ITEM

- Flourless orange cake (Gluten free)
- Lemon passionfruit slice (Gluten free)
- Blueberry muffin (Low-fat)
- Friand

**CONTINUOUS TEA
AND COFFEE \$15.00 PP**

\$5.50 PER ITEM

- Assorted cakes
- Assorted freshly baked cookies
- Seasonal fresh fruit
- Scones with jam and cream
- Carrot and walnut slice
- Rocky road slice
- Danishes



Day Delegate Package

minimum 20 PAX | \$45.50PP

MORNING TEA

SELECT TWO OF THE FOLLOWING:

- Assortment of mini muffins
- Banana and walnut cake slice
- Freshly baked croissants
- Mixed Danish pastries
- Seasonal fresh cut fruit

WORKING LUNCH

SELECT TWO OF THE FOLLOWING: (DIETARIES UPON REQUEST):

- Homemade tomato, ham, and cheese quiche
- Assorted gourmet sandwiches
- Mini chicken skewers with satay dipping sauce

LUNCH IS ALSO SERVED WITH SEASONAL FRESH FRUIT,
COFFEE, AND A SELECTION OF TEAS AND JUICES

AFTERNOON TEA

SELECT TWO OF THE FOLLOWING:

- Chocolate walnut brownie
- Frangipane tart slice
- Passionfruit cheesecake slice
- Home baked chocolate chip and macadamia nut cookies
- Freshly baked scones with jam and cream



Working Luncheons

A SELECTION OF GOURMET SANDWICHES; WHITE BREAD, FOCACCIA ROLLS, WRAPS, AND TRADITIONAL CLOSED SANDWICHES WITH AN ASSORTMENT OF FILLINGS.

OPTION #1 | \$35.00PP

SELECT THREE OF THE FOLLOWING SANDWICH OPTIONS:

- Smoked salmon, cream cheese, and cucumber
- Roast beef, hummus, and red onion jam
- Tuna, spring onion, and homemade mayonnaise
- Roast turkey, grilled eggplant, and mustard
- Peri-peri egg and lettuce
- Smoked ham, tomato, and Provolone cheese
- Chicken, avocado, and cheese
- Grilled eggplant, capsicum, hummus, and greens (vegetarian)
- Mushroom, semi-dried tomato, feta, chives, greens and tomato chutney (vegetarian)
- Pumpkin, brie, beetroot relish, greens, and capsicum (vegetarian)

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Working Luncheons

OPTION #2 | \$40.50 PP

SELECT FOUR OF THE FOLLOWING SANDWICH OPTIONS:

- Smoked salmon, cream cheese, and cucumber
 - Roast beef, hummus, and red onion jam
- Tuna, spring onion, and homemade mayonnaise
 - Roast turkey, grilled eggplant, and mustard
 - Piri-piri egg and lettuce
- Smoked ham, tomato, and cheese
 - Chicken, avocado, and cheese
- Grilled eggplant, capsicum, hummus and greens (vegetarian)
 - Mushroom, semi-dried tomato, feta, chives, greens and tomato chutney (vegetarian)
- Pumpkin, brie, beetroot relish, greens, and capsicum (vegetarian)

ALSO INCLUDES:

- HOMEMADE TOMATO, HAM, AND CHEESE QUICHE
- MINI CHICKEN SKEWERS WITH SATAY DIPPING SAUCE

LUNCH IS ALSO SERVED WITH SEASONAL FRESH FRUIT,
COFFEE, AND A SELECTION OF TEAS.



Lunch

minimum 20 PAX

BUFFET LUNCH #1 | \$45.50PP

SALAD:

- Mixed green salad with cream cheese, olives, radish, mango and balsamic vinaigrette
- Potato salad with bacon, capsicum, boiled eggs and a seeded mustard mayonnaise dressing

MAIN | SELECT TWO OF THE FOLLOWING:

- Beef lasagna
- Baked chicken Maryland with a fresh rosemary and shallot sauce
 - Mixed vegetable Fried rice
- Beef stew with carrots, potato, peas, capsicum and olives served with jasmine rice and freshly baked bread rolls

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Lunch

BUFFET LUNCH #2 \$55.00 PP

SALAD:

- Garden green salad with tomato, cucumber, and bean sprouts with a balsamic vinaigrette
- Potato salad with bacon, capsicum, boiled eggs and a seeded mustard mayonnaise dressing

MAIN | SELECT THREE OF THE FOLLOWING:

- Penne arrabbiata pasta with salami and pepperoni in a sugo sauce
- Linguine carbonara with mushroom, bacon, parmesan, and cream sauce
- Baked chicken Maryland with a fresh rosemary and shallot sauce
- Stir fried mixed vegetables with prawns
 - Ham, spinach, and cheese quiche

DESSERT

- Assorted French pastries

BUFFET LUNCH #3 \$60.00 PP

ENTRÉE | SELECT THREE OF THE FOLLOWING:

- Roast pumpkin and wild rocket salad with a seeded mustard dressing
 - Greek salad
 - Classic Caesar salad
 - German potato salad

MAIN | SELECT FOUR OF THE FOLLOWING:

- Spinach and ricotta ravioli with semi-dried tomato, shaved parmesan and a saffron cream sauce
 - Beef lasagna
- Chicken A'la King with mushroom, capsicum and a cream sauce
- Mini beef steak with a red wine jus
- Roast lamb with garlic and a thyme jus
- Grilled fish fillet with a lemon butter sauce
 - Vegetable frittata

DESSERT

- Selection of mini slices



Conference Dinner

minimum 20 PAX

BUFFET DINNER #1 **\$55.00 PP**

COLD BUFFET:

- Assorted cold cuts and condiments
- German potato salad
- Kumara and rocket salad with a seeded mustard dressing
- Tomato, cucumber and mesclun

DRESSING:

- Vinaigrette
- Olive oil

HOT BUFFET:

- Chicken curry
- Spinach and ricotta ravioli with a roasted garlic sugo sauce
- Grilled fish with a lemon butter sauce
- Roasted leg of lamb with a rosemary sauce

ACCOMPANIMENTS:

- Breads and butter
- Basmati rice
- Mixed vegetable panache

DESSERTS:

- Assorted French pastries
- Seasonal fresh fruit platter

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Lunch

BUFFET DINNER #2 **\$60.00 PP**

COLD BUFFET:

- Platter of smoked salmon with condiments
- Antipasto platter with a combination of grilled vegetables, haloumi cheese, and Kalamata olives
 - Tuna and penne pasta salad
- Asian slaw salad with crispy noodles and coriander dressing
- Cucumber and mixed leaves

DRESSING:

- Vinaigrette
- Thousand island sauce
- Blue cheese sauce

HOT BUFFET:

- Lamb curry
- Steamed Barramundi fillets with a saffron cream sauce
- Beef steaks with a rosemary sauce
- Linguine pasta with a tomato and basil sauce

ACCOMPANIMENTS:

- Saffron Jasmin rice
- Sautéed seasonal vegetables
 - Mashed potato
- Breads and butter

DESSERT

- Passionfruit Cheesecake
 - Carrot cake
- Seasonal fresh fruit platter

BUFFET DINNER #3 **\$65.00 PP**

COLD BUFFET:

- Antipasto platter with a combination of grilled vegetables, haloumi cheese and Kalamata olives
 - Tuna and penne pasta salad
- Asian slaw salad with crispy chicken and coriander dressing
- German potato salad
- Wild rocket salad with roast pumpkin and kidney beans

DRESSING:

- Greek salad
 - Garden salad
- ### **DRESSING:**
- Vinaigrette
 - Thousand island sauce
 - Blue cheese sauce

HOT BUFFET:

- Oven baked snapper with a tomato and corn salsa
- Tortellini with baby spinach, saffron, and cream sauce
- Garlic & thyme marinated sliced lamb with a red wine jus
 - Beef bourguignon
- Indian style chicken Tikka

ACCOMPANIMENTS:

- Roasted potatoes and carrots
- Buttered vegetable panache
 - Breads and butter

DESSERT

- Carrot cake
- Double chocolate brownie
- Seasonal fresh fruit platter
- Australian cheese platter with crackers and dried fruits

Cocktails Parties

MINIMUM 20 PAX

SELECT 3 TYPES: \$20 PP

SELECT 4 TYPES: \$25 PP

SELECT 5 TYPES: \$30 PP

COLD CANAPÉS

- Smoked salmon with caviar on a multi-grain crouton
 - Grilled eggplant on cheddar cheese
 - Buffalo mozzarella with pesto on crusty bread
 - South Coast oysters with fresh lemon
- Vine ripened tomato, grilled eggplant, and olives on sourdough
 - Roast beef and capsicum salad with horseradish cream
 - Brie and peppered strawberry on toast
 - Poached chicken on flat bread with onion jam
- Poached prawn tail on garlic crouton with a chili mayonnaise
- Mezze platters of assorted dips, vegetable sticks, olives and focaccia bread
- Bruschetta with vine ripened tomatoes, fresh basil and olives
 - Finger sandwiches: ham, cheese, beef and chicken
- Premium Italian cured meats, cheese, and marinated olives

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Cocktails Parties

MINIMUM 20 PAX

HOT CANAPES:

- Crumbed mozzarella cheese sticks with chili aioli
- Baby potato bites filled with bacon and sour cream
 - Garlic prawn and chorizo skewer
- Spicy chicken buffalo wings served with garlic aioli
- Baked party mix mini quiche with semi dried tomato dip
 - Salt and pepper squid with roasted capsicum dip
 - Beer battered mushroom fritters
 - Arancini tomato and basil
- Mediterranean kebab with feta, capsicum, onion, tomato, oregano
 - Spinach and ricotta triangle
 - Veterinarian spring roll
- Dim Sim spring rolls, wonton and samosas
- Mini pies, sausage rolls, and assorted quiche
- Prawn and sesame toast with coriander dip
- Mini chicken kebabs with mint yoghurt dip
- Salt & Pepper squid, battered fish, and crumbed prawn cutlets



PLEASE NOTE:
IF YOU OR ANY OF YOUR GUESTS HAVE DIETARY
REQUIREMENTS, PLEASE MAKE THESE KNOWN AT
TIME OF BOOKING

