

FUNCTIONS



AT LAURIETON UNITED SERVICES CLUB



YOUR EVENT - OUR PASSION

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

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

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

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

We cater to a wide range of functions including:

- Celebrations
- Exhibitions & Conferences
- Training & Team Building Activities
- School Formals
- Christmas Parties
- Seminars & Presentations
- Award Nights & Gala Dinners
- Community Events



FACILITIES

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

ROOMS

Tarcoola Lounge: Sun-Fri \$400 Sat \$500
(over 100 people)

Anzac Room: Mon-Sun \$150
(max 100 people)

Mountain View Room: Mon-Sun \$150
(max 70 people)

INCLUSIONS

- Napery - white linen, tablecloths and serviettes
- All beverages at normal Club pricing.

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



EXQUISITE FOOD

HEAD CHEF: JASON BIRD



Our Head Chef, Jason has over 30 years' catering experience, working in 5 star hotels and resorts, 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 low key intimate affair to the exquisite and extravagant; we can cater to you.

With years of experience our tailored dining approach with 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

PLATTERS

Please see enclosed our options and pricing.

TRADITIONAL SIT DOWN

Classic 2 Course - \$29pp

Classic 3 Course - \$36pp

Premium 2 Course - \$35pp

Premium 3 Course - \$42pp

- Minimum 20pp - less than 30 may select 1 choice per course - 30+ may select 2 per course.



LAURIETON UNITED SERVICES CLUB

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 and arrange an appointment.

Our Functions Coordinator can provide an obligation free quote tailored to your specific needs.

FUNCTIONS COORDINATOR

MEG MONAGHAN

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CLASSIC TRADITIONAL SIT-DOWN

SELECT TWO IF EACH COURSE TO BE SERVED ALTERNATE DROP WITH CRUSTY BREAD, TEA AND COFFEE
AND AFTER DINNER MINTS.

ENTREE

A CHOICE OF FRESH HOMEMADE SOUPS - GF

Honey roasted pumpkin, chicken and sweet corn or potato and bacon.

THREE CHEESE TART*

Served with rocket and a pine nut salad topped with a balsamic glaze.

CHICKEN TARRAGON CREPES

Filled with chicken and vegetables tossed in a tarragon creamy sauce. Baked until golden brown and topped with cheese.

SLOW COOKED SEASONED BEEF

Horseradish cream, comfit tomato watercress and crispy onion salad

PRAWN COCKTAIL- GF

King prawns served in our Chef's special cocktail sauce.

CAESAR SALAD

Crispy bacon, garlic croutons, shaved parmesan and egg tossed with cos lettuce and a traditional Caesar dressing.

MAINS

ROAST PORK OR LAMB - GF

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

SLOW COOKED BEEF* - GF

Slow cooked seasoned beef served with potato mash, buttered beans and mustard gravy.

CHICKEN SCHNITZEL

Lightly crumbed chicken breast served with vegetables and gravy.

CHICKEN CORDON BLUE

Chicken breast with ham & cheese, lightly crumbed served with a creamy shallot sauce, potato bake and a seasonal salad.

PORK MEDALLIONS* - GF

Pork Loin medallions served with caramelised apple, sweet potato, broccolini and a cider sauce.

BARRAMUNDI FILLET*

Herb crusted barramundi fillet served with citrus butter, fried chats and a seasonal salad.

DESSERT

CUSTARD TART WITH RHUBARB COMPOTE CREAM AND ALMONDS

HOMEMADE CHEESECAKE AND CREAM*

COCONUT PANNA COTTA WITH PINEAPPLE SALSA (GF)

APPLE CRUMBLE AND ANGLAISE*

CHOCOLATE BERRY TRIFLE WITH CREAM*

PAVLOVA WITH PASSIONFRUIT COULIS AND FRESH FRUITS

FRESH FRUIT AND BERRY PLATE W/ SORBET (GF)

PREMIUM TRADITIONAL SIT-DOWN

SELECT TWO IF EACH COURSE TO BE SERVED ALTERNATE DROP WITH CRUSTY BREAD, TEA AND COFFEE
AND AFTER DINNER MINTS.

ENTREE

PRAWN AND AVOCADO TIMBALE* GF

King prawns layered with avocado mousse served with salad leaves and lime aioli.

THAI BEEF SALAD*

Marinated beef strips with Asian veg served with Thai dressing and crispy noodles.

MOROCCAN LAMB

*Lamb tenders roasted in Moroccan spices. Served with pumpkin & chickpea cous
cous and yoghurt dressing.*

MIXED SEAFOOD ENTREE*

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

GRILLED HALOUMI SALAD

Grilled Haloumi served with a Greek style salad and balsamic dressing.

GARLIC PRAWNS

Steamed rice served with a creamy garlic and white wine sauce.

MAINS

CHICKEN MADAGASCAR*

*Chicken breast topped with prawns, Dijon sauce and crispy bacon. Served with
potato cake and broccolini.*

SALMON OSCAR*

Salmon fillet topped with prawns, hollandaise sauce, gratin potato and asparagus.

PORK CUTLET*

*Rack of roast pork served with sweet potato puree, steamed greens and a port
wine fig sauce.*

FILLET MIGNON

Beef fillet served with colcannon potato, whisky sauce and watercress salad.

LAMB RUMP

Tuscan spiced rubbed Lamb Rump, oven baked, ratouille, pine nuts and pesto.

NEW YORK STEAK

*Sirloin Steak grilled and served with a red wine sauce, green mustard, mashed
potato and roasted zucchini and confit tomato.*

DESSERT

CHOCOLATE MOUSSE IN A CRISP CHOCOLATE BASKET W/ BERRY COMPOTE (GF)

MINI CHOCOLATE MUDCAKE WITH POACHED STRAWBERRIES*

LEMON MERINGUE TART AND CITRUS SYRUP*

STICKY DATE PUDDING W/ BUTTERSCOTCH SAUCE*

COOKIES AND CREAM CHEESECAKE*

TIRAMISU WITH COFFEE CUSTARD CREAM

CLASSIC BANQUET

SELECTION OF CRUSTY BREAD ROLLS, TEA/COFFEE AND AFTER DINNER MINTS.

\$29pp

HOT BOARD

CHOICE OF TWO HOT DISHES

All served on a bed of steamed rice with seasonal vegetables.

SOUTHERN STYLE BRISKET W/ HICKORY BBQ SAUCE (GF)

CURRIED PRAWNS (GF)

VEGETARIAN GNOCCHI WITH FETTA

HONEY SOY CHICKEN W/ SESAME (GF)

PORK MEDALLIONS AND CARAMALISED APPLE (GF)

ROAST BEEF AND MUSTARD SAUCE (GF)

LAMB STROGANOFF (GF)

PENNE CARBONARA

TUSCAN STYLE CHICKEN (GF)

SEAFOOD MORNAY AND ASPARAGUS (GF)

CHICKEN PARMIGIANA (GF)

COLD BOARD

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

CHOOSE THREE SALADS:

FRESH TOSSED SALAD (GF)

GREEK SALAD (GF)

CREAMY PESTO PASTA SALAD

RANCH SALAD (GF)

CAESAR SALAD

COLESLAW (GF)

THAI SALAD W/ CRUNCHY NOODLES

CREAMY POTATO AND BACON SALAD (GF)

DESSERT

*A SELECTION OF DESSERTS, FRESH FRUITS, CREAM AND GARNISHES.
(GF AVAILABLE)*

PREMIUM BANQUET

SELECTION OF CRUSTY BREAD ROLLS, TEA/COFFEE AND AFTER DINNER MINTS.

\$38pp

HOT BOARD

CHOICE OF THREE HOT DISHES

All served on a bed of steamed rice with seasonal vegetables.

GARLIC PRAWNS (GF)

PEPPERED MINI STEAK (GF)

CHICKEN MEDALLIONS W/ BACON, AVOCADO AND HOLLANDIAISE (GF)

GRILLED BARRAMUNDI FILLET W/ ASPARAGUS AND HOLLANDAISE (GF)

MOROCCAN SPICED PORK W/ CHICKPEA SALSA AND YOGURT

CHICKEN BREAST, CREAMY GARLIC TUSCAN SAUCE (GF)

SURF N TURF BEEF WITH PRAWNS AND BEARNAISE SAUCE (GF)

SEAFOOD GNOCCHI, ASPARAGUS AND WHITE WINE SAUCE

LAMB CUTLETS W/ ROSEMARY AND MINT DRESSING (GF)

SPINACH & RICOTTA TORTELLINI, ROASTED PUMPKIN AND PEANUTS WITH SHAVED PARMESAN.

COLD BOARD

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

Anti-pasto platter with hummus dip.

CHOOSE THREE SALADS:

FRESH TOSSED SALAD (GF)

GREEK SALAD (GF)

CREAMY PESTO PASTA SALAD (GF)

WALNUT, ROCKET, PEAR AND PARMESAN SALAD (GF)

CAESAR SALAD

TUSCAN STYLE TOMATO AND OLIVE SALAD (GF)

THAI SALAD W/ CRISPY NOODLES (GF)

CREAMY POTATO AND BACON SALAD (GF)

DESSERT

*A SELECTION OF DESSERTS, FRESH FRUITS, CREAM AND GARNISHES.
(GF AVAILABLE)*

PLATTERS

- LAURIETON UNITED SERVICES CLUB -

ASSORTED MIXED SANDWICHES

Small \$50 (10pax) / Medium \$90 (15pax) / Large \$130 (20pax)

GOURMET ROLLS & WRAPS

Small \$65 (10pax) / Medium \$100 (15pax) / Large \$150 (20pax)

DELI

Cold Meats, Antipasto, Dips, Cheese & Crackers

Medium \$70 (15pax) / Large \$100 (25pax)

CHEESE & FRUIT

Assorted Cheese, Dried Fruits, Nuts & Crackers

\$70 (20pax)

CLASSIC ASSORTED HOT FOOD

Chef's selection may include Mini Pies, Sausage Rolls, Chicken Bites, Spring Rolls etc. Accompanied with a selection of sauces.

Medium \$90 (15pax) / Large \$130 (25pax)

ASSORTED GOURMET HOT FOOD

Chef's selection may include Gourmet Mini Pies, Chicken Kebabs, Prawns, Mini Quiche etc. Accompanied with a selection of sauces.

Medium \$110 (15pax) / Large \$150 (25pax)

SEASONAL FRUIT

Fresh Fruits and Berries.

Small \$40 (10pax) / Large \$70 (20pax)

TEA & COFFEE AVAILABLE - \$1.50PP

PETIT SWEETS

A selection of Mini Tarts and Cakes or mini pastries, slices and muffins

Traditional \$2.00pp / Gourmet \$3.50pp

HIGH TEA

MINI

Scones with Jam, Cream & Tea/Coffee

Mini cakes and slices

\$5pp

MAXI

Scones with Jam & cream, tea/coffee

Danishes, finger sandwiches, savoury

pastries

\$14pp

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

TAKEAWAY OPTIONS

Takeaway options available and pre ordering required 48 hours in advance

HOT DISHES

POTATO BAKE (GF)

\$35 (10pax)

PASTA BAKE

\$30 (10pax)

GRILLED VEGETABLE SKEWERS W/ HERB DRESSING (GF)

\$40 (10pax)

SPICY BUFFALO MAC N DOUBLE CHEESE

\$30 (10pax)

FRIED CHATS W/ AVOCADO, BACON AND SOUR CREAM

\$40 (10pax)

ROASTED VEGETABLES IN OLIVE OIL AND HERBS (GF)

\$40 (10pax)

GRILLED MEXICAN SWEETCORN (GF)

\$1.50pp

SALADS

- *Fresh tossed salad (gf)*
- *Greek salad (gf)*
- *Creamy pesto pasta salad*
- *Caesar salad*
- *Coleslaw (gf)*
- *Thai salad w/ crunchy noodles*
- *Creamy potato and bacon salad (gf)*
- *Ranch Salad (gf)*

\$30 (25pax)