



FUNCTION PACKAGES

All function bookings require a minimum of 20 people. A deposit is required to confirm any group booking. We have carefully designed a selection of catering packages to suit all occasions. Please make us aware of any dietary requirements at time of booking.

All our function packages come with the option to add a game of barefoot lawn bowls at \$15 per person. This is the perfect team activity for all ages and abilities, make lawn bowls the highlight of your day. Whether celebrating a birthday, a corporate outing or maybe just a catch up with friends, lawn bowls at The Hunters Hill Club is the best way to spend an afternoon. Your lawn bowls experience will include: - A dedicated space for 90 minutes of lawn bowls

Our Canape/Platter Menu is the perfect option for your guests to nibble on whilst they enjoy some drinks. Can be served as canapé style or platters

- Engagement parties and Weddings
 - Birthdays
- Conferences and meetings
 - Wakes
 - Christenings
- Christmas Parties
- Casual get together
 - Fundraisers
 - Farewell Parties



SET MENU

**for groups of 20 pax OR more
AND FOR EXCLUSIVE USE OF THE MAIN ROOM**

2 Course Menu (entree + main OR main + dessert)

\$59 pp includes table service

3 Course Menu (entree + main + dessert)

\$69pp includes table service

Entrees: Shared (choose 3) or alternate

Fried Calamari, zucchini, ndjua mayo, lemon
Fig, whipped goats cheese, caramelised onions & prosciutto bruschetta
Prawn, avocado cocktail salad
Tomato, Mozzarella, basil panzanella salad
Rigatoni, slow cooked lamb shoulder, Pecorino
Spaghettini prawns, cherry tomatoes, & zucchini, pangrattato
Spinach & ricotta ravioli, tomato & cream (V)
Pumpkin risotto, burnt butter & sage (V)
Risotto mushrooms & porcini, parmigiano (V)

Mains:

**Choose 3 mains for platters
or 2 for alternate serve**

Chicken maryland confit, silverbeet, cauliflower puree roasted carrots
Eggplant parmigiana (V)
Pork cutlet sweet and sour peperonata, basil
Barramundi roast tomatoes, basil, potato, olives
Sirloin, Salsa verde, pickled onions, cornichons
Sides of Rocket salad or roast vegetables and chips

Desserts

Panna Cotta with mixed berry compote
Tiramisu
Lemon Sorbetto



BOWLS & ROLLS

Great for casual get togethers after a bowls game

\$20 + \$20 BAREFOOT BOWLS & DRINK

PARMIGIANA ROLL (v) eggplant parmigiana
MEATBALLS ROLL veal & pork meatballs, basil & provolone
FRIED CHICKEN BURGER crumbed chicken thigh, ndjua spicy mayo & lettuce
all served with shoe string chips & mixed leaf salad

SHARING IS CARING

For school friends, after sport or family & friends get togethers

\$25 per person

SHARING BOARD includes

Antipasto, Salami, Prosciutto, Pickles
Selection of Cheeses Marinated eggplant,
zucchini, artichokes
Fried Calamari
Confit Garlic Sourdough Bread

PASTA PLATTERS

I love pasta night with friends

\$30 per person

RIGATONI tomato, slow cooked lamb shoulder, pecorino
SPINACH & RICOTTA RAVIOLI tomato & cream
SPAGHETTINI PRAWNS cherry tomatoes, zucchini, pangrattato, lemon

Mixed leaf Salad



CANAPE & PLATTER MENU

Also suitable for Grazing Tables

EACH PLATTER SERVES 20 GUESTS

Minimum spend of \$25 per person

- Tomato, Basil & bocconcini skewers (v) \$45
- Vegetarian quiches (v) \$80 add ham \$5
- Red onion, thyme & goats cheese tarts (v) \$70
- Polenta squares with romensco (v) \$60
- Mushroom Arancini, truffle aioli (v) \$8
- Buttermilk Popcorn chicken ndjua \$90
- Smoked salmon, roe, baby watercress, avocado rye crisp \$90
- Mini Pork & Fennel Sausage Roll, Tomato Relish \$75
- Mini Beef & Mushroom Pies \$110
- Smoked trout & risoni, capers, spring onion & parsley \$160
- Lamb arrosticini, skewered, salsa verde \$130
- Chicken arrosticini skewered, zucchini pesto \$120
- Fried calamari & zucchini \$125
- Pulled BBQ Pork Slider, Spicy Cabbage Slaw \$130
- Mini Cheese Burger \$130
- Fish & chips in a box \$130
- Prawn mayo & lettuce mini roll \$180

GRAZING TABLES OPTIONS:

Crudités platter, carrots, celery, cucumber artisanal flatbreads & dips (v) \$ 120

Antipasto Board \$200

Leg of Ham with mustards & buns (feeds 40-50ppl) \$450

Pizza a taglio platter (v) \$65

OPTIONS: margarita, potato, salami, sausage & broccoli, four cheeses

Seasonal Fruit Platters \$100

Selection of 3 Artisans cheeses, quince & crackers \$120

Selection of petit fours (20 pieces) \$80



UPGRADES & OPTIONAL EXTRAS FOR YOUR EVENT

TABLE CLOTHS

20/per table

TABLE SERVICE

10%

BYO CAKE

2.50 /includes plates & cutlery

5/includes a scoop of gelato

GRAZING TABLES FLOWERS & DECORATIONS

200

ADD FROM OUR CANAPE OR PLATTER MENU

TERMS

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