



Functions Guide

2B STATION ST, THIRROUL NSW 2515. PHONE: (02) 4267 1148. WWW.CLUBTHIRROUL.COM.AU



Platters & Finger Food



Entertaining Platters

Platters - approx 15 - 20 people

SEASONAL FRUIT PLATTER

\$75

CHEESE PLATTER WITH ASSORTED CRACKERS AND SEASONAL FRUIT

\$100

TRIO OF DIPS WITH VEG CRU-DITE AND ASSORTED CRACKERS

\$55

PETITE SWEETS W/ ASSORTED SWEET TREATS W/ SEASONAL FRUIT

\$85



Finger Food Favourites

\$18 per head - minimum 10 people

Choose 5 from the below:

- Party pies
- Party sausage rolls
- Party quiches
- Cocktail spring rolls
- Cocktail veg samosas
- Cheese and spinach triangles
- Mini chicken dim sims
- Mac n' cheese croquettes
- Frittata bites
- Tomato and basil bruschetta bites

Served with a delicious assortment of dipping sauces.



Morning & Afternoon Tea Treats

\$15 per head (Min. 10 people)

Make 5 choices from the following options:

- Banana bread fingers w/ butter
- Housemade scones w/ jam and cream
- Assorted mini muffins
- Assorted mini pastries
- Gourmet mixed sandwiches
- Cocktail sausage rolls
- Mini quiches
- Cocktail spring rolls
- Cheese and spinach triangles
- Frittata bites

Canapes



Deluxe Canape Menu

\$26 per head

Make 5 choices from the following options:

- Haloumi , pesto, and roast capsicum bruschetta bites w/ balsamic glaze
- Honey soy cocktail chicken kebabs w/ toasted sesame seeds and fried shallots
- Torpedo style tempura prawns w/ sweet chili mayo
- 4 cheese arancini balls w/ truffle oil and grated parmesan
- Crumbed sesame chicken breast bites w/ sweet soy dipping sauce
- Beer battered flathead filets w/ shoestring fries and lemon herb mayo
- Crispy prawn twisters w/ thai style dipping sauce
- Smokey BBQ beef sliders w/ coleslaw
- Seasonal chargrilled veg skewers w/ basil pesto



Kids' Party Food

SAVOURY PLATTER

\$89 for 10 Kids

- Chicken nuggets
- Party pies
- Party sausage rolls
- Chips
- Ice Cream Cup
\$3.50 extra per child



KIDS SEASONAL FRUIT PLATTER

\$55 for 10 Kids





Alternate Drop Menus

Deluxe

One course meal \$26 per head

Two course meal \$42 per head

Three course meal \$55 per head

Make 2 choices from the following options:

ENTREE:

- Traditional tortellini boscaiola w/ shaved parmesan
- Classic prawn cocktail
- Oven roasted tomato and halloumi bruschetta
- Pear, rocket and marinated feta salad w/ pine nuts
- Asian beef salad w/ crispy noodles and peanuts
- Chicken caesar salad

MAINS:

- Chicken breast kiev w/ creamy thyme and mushroom sauces, mash and seasonal veg
- Slow braised beef brisket w/ smokey BBQ jus, and roast vegetable medley
- Oven baked salmon w/ creamy mash and seasonal veg and lemon herb hollandaise sauce
- Herb crusted pork cutlet w/ crispy roast potato, seasonal veg and apple gravy
- Mixed mushroom risotto w/ truffle oil and shaved parmesan
- Slow roasted boneless lamb w/ mediterranean couscous, rocket and marinated feta

DESSERTS:

- Pavlova w/ seasonal fruit and vanilla bean cream
- Chocolate brownie w/ seasonal berries and cream
- New York baked cheesecake w/ crumbled honeycomb
- Banoffee parfait





Buffet



Seated Function

\$35 per head - minimum 20 guests

Includes dinner roll with butter

CHOOSE 2 SALADS:

- Greek
- Garden
- Coleslaw
- Pesto pasta
- Potato

CHOOSE 2 SIDES:

- Creamy potato bake
- Baked veg medley
- Steamed jasmine rice

CHOOSE 2 ROASTS:

- Mustard crusted roast beef
- Traditional roast pork w/ crackling
- Garlic rosemary roast lamb
- Lemon pepper roast chicken

CHOOSE 2 DISHES:

- Housemade beef lasagna
- Honey soy chicken thigh filets
- Creamy beef stroganoff
- Indian style butter chicken
- Sweet and sour pork
- Chickpea pumpkin and baby spinach mild curry
- French lamb ragu
- Housemade veg lasagna

Tea and coffee can be added for an additional fee.