

EVENT PACKAGE

St. George Masonic Club



AUDITORIUM

With a spacious Auditorium available for your special occasion all aspects of your event will be carefully prepared by our on site functions co-ordinator.

The room is available for small private events to large corporate launches. We can cater for any number from 50 – 270.



CANAPÉS

Perfect for informal standing room events for guests to eat, drink and mingle.

CLASSIC – Selection of five hot or cold canapés

DELUXE – Selection of five hot or cold canapés + one substantial

PREMIUM – Selection of five hot or cold canapés + two substantial

COLD

Tomato, olive and buffalo fetta tostada **VG**

Goat's cheese and caramelised onion tart **VG**

Sydney rock oysters, green onion, flying fish roe **GF, DF**

Brie, cranberry and prosciutto crostini

Smoked salmon, crème fraiche, jalapeno, crispy wonton

Peking duck pancakes, cucumber, hoi sin sauce **DF**

HOT

Sea scallops, cauliflower crème, pine nut salsa **GF**

Prawn toast, black vinegar chilli dipping sauce

Barbecue lamb kofta, cucumber and mint salsa, yogurt dressing **GF**

Cauliflower popcorn, sesame, sticky gochujang sauce, kewpie mayo **GF, DF, VG**

Pork and fennel mini sausage rolls, smoked tomato relish **DF**

Persian fetta and spinach puffs **VG**

Spiced red lentil fritters, green yoghurt **VG**

Wild mushroom and truffle arancini, parmesan dust, aioli **VG**



SUBSTANTIAL

Prawn bun, spicy mairi rose, pickled cucumber **DF**

Wagyu beef cheeseburgers, pickles, American cheese, Coney Island sauce

Mini fish tacos, jalapeno, slaw, mayonnaise **DF**

Pork belly bites, green onion, salted chilli caramel **DF**

Barbecue Balinese style chicken skewer, lemongrass, turmeric, and ginger **GF, DF**

SWEET TREATS

Mini cupcakes **VG**

Bambino cones **VG**

Lemon meringue tartlets **VG**

GRAZING PLATTERS

Perfect for a casual dining experience, these platters are served as a live food station for guests to help themselves. Serves approximately ten guests.

AMERICAN DINER PLATTER

Hot BBQ buffalo chicken wings, wagyu cheeseburger sliders, mini hot dogs with ketchup and mustard

ORIENTAL PLATTER

Peking duck spring rolls, steamed seafood dumplings, Thai chicken satay skewers and condiments **DF**

CHEF'S SELECTION PLATTER

An assortment of party favourites, such as sausage rolls, party pies and more.

ARTISAN CHEESE PLATTER

Farmhouse cheese, quince paste, grapes, dried fruits, crackers, lavosh **VG**

ANTIPASTO PLATTERS

Selection of cured meats, olives, marinated vegetables, artisan breads **GF, DF**

MIDDLE EASTERN DIP PLATTER

Hummus, baba ghanoush, and tzatziki, pickles, olives, pita bread **VG**

GOURMET SANDWICHES AND WRAPS

A selection of gourmet filled sandwiches and tortilla wraps
Gluten free options on request +\$4 per person

MEDITERRANEAN PLATTER

Marinated lamb and chicken skewers, pita bread, Tzatziki, olives and feta

DESSERT PLATTER

Array of mini pavlovas, bambino ice cream cones, chocolate mousse and sour cherry shots **VG**

FRUIT PLATTER

Selection of seasonal fruit **GF, DF, VG**



ALTERNATE SERVE MENU

For formal sit-down dinners and luncheons. Select two items from each course to be served as an alternative drop.

ENTRÉE

Salt and togarashi calamari, green onions, lime aioli **GF**

Wild mushroom and truffle arancini, smoked tomato relish, parmesan dust **VG**

Beetroot cured salmon crudo, avocado crema, crispy capers, dill and citrus dressing **GF**

Gnocchi formaggio, parmesan, pecorino, gorgonzola sauce **VG**

Chicken karaage, slaw, toasted sesame, kewpie mayo

Accompanied by warmed dinner roll, salted butter

MAIN

Braised lamb shoulder, colcannon mash, semi dried tomato tapenade, rosemary jus **GF**

Chicken Scaloppini, white wine and cream sauce, sautéed mushrooms, creamy mash, broccolini florets **GF**

Oven baked market fish fillet, romesco sauce, roasted potatoes, rocket and salsa verde **GF, DF**

Crispy skin pork belly, creamed and roasted cauliflower, crispy kale **GF**

Braised beef cheek, creamy Paris mash potato, charred onions and red wine jus **GF**

Roasted cauliflower, hummus, olives, crispy kale **VG**

DESSERT

Lemon curd and meringue tartlet **VG**

Sticky date pudding, brandy caramel sauce, double cream **VG**

Pavlova, fresh strawberries, passionfruit compote **GF, VG**

Belgium chocolate panna cotta, raspberries, fairy floss **GF, VG**

Pavlova, fresh strawberries, passionfruit compote **V, DF**

GF gluten free **DF** dairy free **V** vegetarian **VG** vegan on request

