

It's your club



Function Pack

Function Rooms

Venue Select - Cessnock Supporters Club

Auditorium
 Auditorium East
 Auditorium West
 Vino Patria
 Boardroom
 Shiraz Room

Venue Select - Wine Country Motor Inn

Chardonnay Room
 Chardonnay Room #1
 Chardonnay Room #2

Venue	Hire	Theatre Style	Dinner Seating	Classroom Seating	Cocktail
Auditorium	\$500.00	500	350	300	900
Auditorium East	\$250.00	200	100	80	200
Auditorium West	\$250.00	200	100	80	200
Vino Patria	\$250.00	100	90	50	120
Boardroom	\$50.00	N/A	12	N/A	N/A
Shiraz Room	\$200.00	50	20	40	50
Chardonnay #1	\$200.00	50	40	30	50
Chardonnay #2	\$200.00	50	40	30	50
Chardonnay #1&2	\$300.00	100	80	50	100

**Room Hire Cost is negotiable based on requirements*

**Catering supplied by the Cessnock Supporters Club*

All standard equipment included in Room Hire Fee

- Overhead Projector & screen
- Whiteboard
- Microphone
- TV
- Flipchart
- Notepad's

If you require the use of a Data Projector a cost of \$50.00 per day

Function Menu

\$55pp - 3 Courses or \$45 - 2 Courses

Choice of Two Dishes - Alternate Serve

Entrées

Garlic Prawns

*served in a light Tomato & White Wine
Sauce served with Toasted Ciabatta Bread*

Poached Chicken Roulade

*stuffed with Spinach & Roasted Capsicum
served on Rocket & Parmesan Salad*

Braised Lamb Gnocchi

*tossed with Tomato & Garlic Sauce finished
with Baby Spinach & Parmesan Cheese*

Roast Vegetable Salad

*served with Eggplant, Capsicum & Pumpkin
finished with Reduced Balsamic Dressing
& Toasted Pinenuts*

Mains

Seared Scotch Fillet

*served on Sweet Potato Mash with Seasonal
Greens & Red Wine Jus*

Chicken Saltimbocca

*Pan Fried Chicken Breast wrapped in Sage
& Prosciutto served on Potato Puree & a rich
Marsala Sauce.*

Fresh Salmon Fillet

served on a Nicoise Salad Topped with
Mango Salsa*

** Nicoise: Potato, Aioli, Green Beans, Olive & Tomato Salad*

Oven Roasted Rack of Lamb

*served on Roasted Kipfler Potatoes and
Seasonal Greens finished with Rosemary Jus*

Desserts

Passionfruit Crème Brûlée

*finished with Biscotti &
Vanilla Bean Ice Cream*

Tiramisu

*served with a Coffee Anglaise &
Fresh Strawberries*

White Chocolate Panna Cotta

served with Toffee Tuille & Raspberry Coulis

Poached Pears

*served in White wine finished with Vanilla
Sauce*

Function Menu

\$45pp – 3 Courses or \$35 – 2 Courses

Choice of Two Dishes – Alternate Serve

Entrées

Satay Chicken Tenderloins

*served on Fragrant Rice with a
Peanut Satay Sauce & Leaf Salad*

Thai Beef Salad

*tossed with Bean Shoots marinated Beef,
Fresh Garden Salad Leaves & Soy/Lime
Dressing*

Warm Vegetable & Cheese Tart

*served on Rocket & Parmesan Salad
finished with Balsamic Reduction*

Prawn Caesar Salad

*Fresh King Prawns served in Cos Lettuce,
Crispy Bacon, Parmesan Cheese & Croutons*

Mains

Succulent Pork Cutlet

*served on a Creamy Mash finished with
Seasonal Vegetables, Caramelised Apple
& Meat Glaze*

200g Scotch Fillet

*served on Smashed Chat Potatoes with Pesto
Tossed Beans & Red wine Jus*

Oven Roasted Chicken Breast

*stuffed with Feta & Baby Spinach served on
Puree Potato & Creamy Garlic Sauce*

Steamed Barramundi Fillet

*served on a Bed of Vermicelli Noodles &
Asian Vegetables with a Light Soy Glaze*

Desserts

Citrus Tart

*served with Lemon Sugar Sauce
& Whipped Cream*

Chunky Chocolate Cheesecake

*finished with Raspberry Coulis
& Chantilly Cream*

Baileys Bread & Butter Pudding

*served with Berry Compote
& Vanilla Bean Ice Cream*

Warm Chocolate Pudding

*Served with Vanilla Bean Ice Cream,
Fresh Strawberries & Chocolate Sauce*

Function Menu

\$31pp - Roast Buffet

Roasts

Choice of Two

Oven Roasted Pork Leg

Oven Roast Beef Rump

Oven Roasted Leg of Lamb

Oven Roasted Quarter Chicken

Sides

Choice of Three - Plus a Selection of Condiments, Sauces and Dressings

Roast Pumpkin

Roast Sweet Potato

Buttered Chat Potatoes

Green Beans

Seasonal Vegetable Panache

Cauliflower Gratin

Glazed Dutch Carrots

Desserts

Choice of Two

All Desserts Plated and served with Cream or Ice Cream

Black Forest Cake

Chunky Chocolate Cheesecake

Pavlova

New York Cheesecake

Function Menu

\$30pp - BBQ Buffet

Mains

100g Scotch Steaks *Beer Braised Onions*
Beef Sausages *Buttered Chat Potatoes*
Marinated Chicken Medallions *or Potato Bake*

Bread Rolls

Sides

Plus a Selection of Condiments

Caesar Salad *Pasta Salad*
Fresh Garden Salad *Mediterranean Salad*

Desserts

Choice of Two

All Desserts Plated and served with Cream or Ice Cream

Pavlova *Chocolate Mudcake*
Lemon Meringue Pie *Apple Pie Crumble & Custard*
Caramel Baked Cheesecake

Light Super

Mixed hot Platter *\$45 per tray including:*

*Assorted Individual Quiches
Spinach & Ricotta Filo Triangles, Meatballs,
Mini Spring Rolls, Curry Puffs,
Cocktail fish with Dipping sauces*

Mixed Cold Platter *\$45 per tray including:*

*Fresh Assorted Open Baguettes
Gourmet Wraps*

Assorted Platter *\$45 per tray including:*

*Cabanossi, Cheese, Sundried Tomatoes, Olives, Cocktail Onions,
Served with Crackers*

or

Assorted Dips and Pesto with Breads and Crackers

or

Fresh seasonal Fruit Platter

Ploughmen's Lunch *\$20 per person*

Minimum 20 people

Mixed Cheeses with asst. Relishes

Cold Meat & Chicken Platter with Chutneys & Pickles

Salad & assorted bread & rolls

Picnic Lunches & Hampers

Light Lunch

\$15 per person

*Fresh assorted sandwiches
Tea, Coffee & Bottled Water*

Casual Lunch

\$18.50 per person

*Gourmet Wraps/ Rolls
Individual Fresh Seasonal Fruit Salad
Tea, Coffee & Bottled Water*

Ploughmen's Lunch

\$22.00 per person

*Individual Servings or Platters Available
Cold Meat & Chicken with
Mixed Cheeses, Salad, Salad Dressing, Chutneys, Pickles & bread roll
Tea, Coffee & Bottled Water*

Assorted Platter

\$45 per platter

*Cabanossi, Cheese, Sundried Tomatoes, Olives, Cocktail Onions, Served with Crackers
Assorted Dips and Pesto with Breads and Crackers*

Breakfast Menu

Continental Buffet Breakfast

\$12.50 per person

Selection of Juices:

Apple, Orange, Pineapple

Variety of Breakfast Cereals including:

Toasted Muesli

Asst. Mini Muffins & Danishes

Fresh Fruit Platter

Bread Selection for Toasting

Plain & Flavoured Yogurt

*Tea Chest Selection
Freshly Brewed Coffee*

Hot Buffet Breakfast

\$25.00 per person

Selection of Juices

Apple, Orange, Pineapple

Fresh Fruit Platter

Fried, Poached or Scrambled Eggs

Asst. Mini Muffins & Danishes

Sausages, Bacon

Bread Selection for Toasting

Grilled Tomatoes, Mushrooms

Tea & Coffee

Hash Browns