

SEATED FUNCTION

Gold Menu

Entree:

Southern Fried Chicken w/ Hot Chilli Sauce & Lemon Sour Cream
Char-grilled Prawn Tails w/ Smoky Garlic Aioli & Cucumber Mint Salad
Coriander, Ginger & Lemon Marinated Chicken Thigh w/ Herb Yoghurt & Salad
Thai Red Curry Marinated Lamb Skewers w/ Lemon & Cabbage Salad
Thai Beef Salad w/ Rice Noodles, Coriander & Fried Onion

Main:

Marinated Chicken Breast w/ Macadamia Pesto Mash, Steamed Green Beans, White Wine & Shrimp Sauce
Twice Cooked Lamb Shoulder w/ Rosemary Pumpkin Puree, Caramelized Onion & Grilled Truss Cherry Tomatoes
Herb Marinated Pork Sirloin w/ Cauliflower Puree, Spiced Jeera Aloo's, Mango & Finger Lime Salsa
Slow Cooked Beef Cheek w/ Red Pesto Mash, Parmesan Cheese Wafer & Steamed Baby Bok Choy
Atlantic Salmon w/ Green Pea Puree, Caper Potato Cake, Hollandaise Sauce & Rocket Salad

Dessert:

Poached Fig Pudding w/ Whipped Cream, Butterscotch, Chocolate Sand & Strawberries
Chocolate Mousse w/ Swirl of Cream, Passionfruit Pulp & Strawberries
Cinnamon & Honey Panna Cotta w/ Red Wine Coulis, Whipped Cream, Mixed Berries & Biscotti
Lemon Curd Tart w/ Berry Coulis, Raspberries, Whipped Cream & Almond Flake
Gluten Free Chocolate Brownie w/ Jaffa Sauce, Mixed Berries & Vanilla Ice Cream

2 Course

Entree & Main or Main & Dessert

\$ 48.00 PP

3 Course

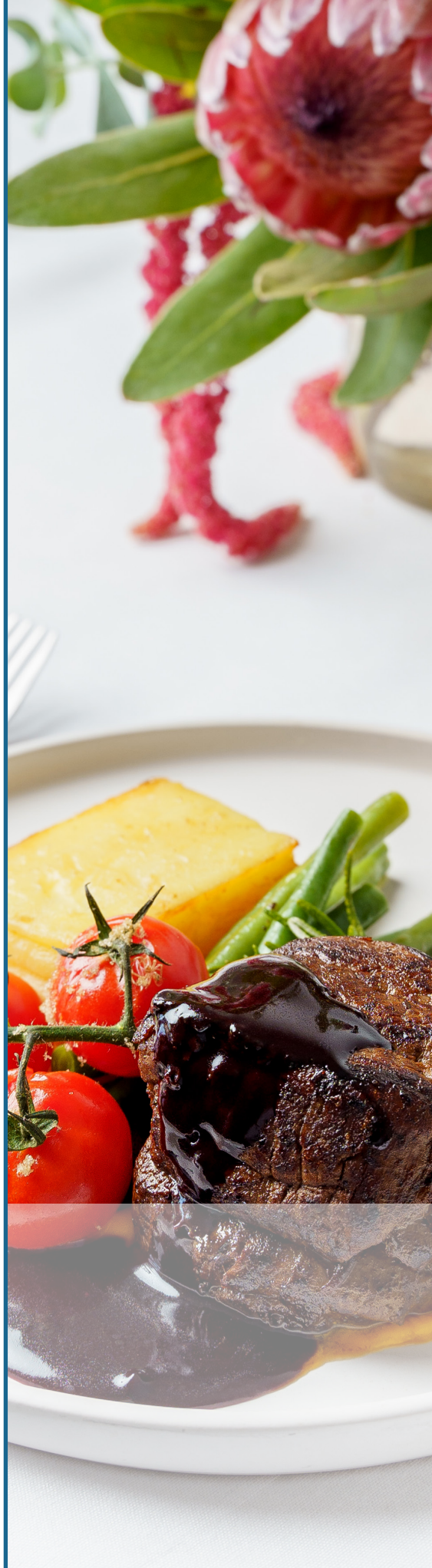
Entree, Main & Dessert

\$ 58.00 PP

ALTERNATE DROP

Optional Extra – Antipasto Platters \$10pp

Minimum Booking of 30 guests.



SEATED FUNCTION

Platinum Menu

Entree:

Pulled Roasted Chicken, Cajun Corn & Fire Roasted Pepper Bruschetta w/ Avocado Butter on Grilled Sourdough & Feta

Seared Yellow Fin Tuna w/ Sesame Seed, Wasabi Mayo, Seaweed Salad & Pickled Ginger

Fried Chicken Manchurian, Soya Sauce w/ 'Chef's Infusion', Pan-fried Vegetables & Sesame Seed

Pan-fried Scallops w/ Cauliflower Purée, Pancetta Lardons, Capsicum Salsa & Shaved Baby Raddish

Spicy Peri-Peri Crispy Prawns w/ Peach Purée, Buttered Saffron Potato & Cucumber & Gin Salsa

Mains:

French Boned Chicken Breast Stuffed w/ Spinach & Swiss Gruyère Cheese, Prosciutto Wrapped Green Beans, Potato Mash & Chasseur Sauce

Oven Baked Gold Band Snapper w/ Harissa Prawns, Potato & Caper Cake, Chilli & Mango Salsa & Edamame Purée

Eye Fillet w/ Prosciutto Wrapped Green Beans, Spicy Carrot Purée, Potato Mash & Cranberry Jus

Dill Marinated Pork Cutlet w/ Sweet Potato Mash, Steamed Broccolini & Almond Flakes, Cranberry Jus & Baby Herb Salad

Three Point Rack of Lamb w/ Carrot & Ginger Purée, Lemon Tahini Yoghurt & Tomato, Cipollini Onion & Goat's Cheese Tart

Dessert:

Creme Patisserie Tart w/ Caramel Figs, Red Wine & Blackberry Coulis, Roasted Almond & Berries

White Chocolate Mousse w/ Passionfruit Curd, Rosewater Cream, Berries & Waffle Crisp

Black Forest Cake w/ Mascarpone Cheese, Poached Cherries, Chocolate Curls & Berries (served in glass)

Honey Panna Cotta w/ Pistachio & Lime Jelly, Ginger Ice Cream, Berries & Chocolate Pistachio Biscotti's

Caramel Apple & Thyme Pudding w/ Blackberry Coulis, Butterscotch, English Custard, Pistachio Praline & Berries

2 Course

Entree & Main or Main & Dessert

\$ 55.00 PP

3 Course

Entree, Main & Dessert

\$ 65.00 PP

Optional Extra – Antipasto Platters \$10pp



THE BENDIGO CLUB | FUNCTIONS

THE FINE PRINT

TENTATIVE BOOKINGS:

Tentative bookings will be held for a period of fourteen (14) days, we are under no obligation to hold the booking after fourteen (14) days or without a signed confirmation and deposit being paid.

DEPOSITS:

A deposit of at least the room hire amount is required upon confirmation of the booking.

QUOTES:

The price quoted is valid for thirty (30) calendar days from the date of quotation.

ROOM AND EQUIPMENT HIRE:

All functions are subject to a room hire fee, these charges are negotiable and will be agreed upon depending on the type and size of function.

FUNCTION DURATION:

All functions are for a five (5) hour duration. Standard times are

- Lunch time functions between 12pm - 5pm.
- Evening functions between 6pm – 11pm.

These times may be negotiated prior to the event.

REFUND/CANCELLATION POLICY:

Functions cancelled more than 30 days prior to the date will be reimbursed the full deposit amount. Cancellations of less than 30 days will forfeit their deposit. Functions cancelled within 7 days will forfeit their deposit and are liable for 50% of the estimated catering cost.

PAYMENT:

Final payment is due seven (7) days prior to the event, upon confirmation of final numbers. Invoices will be issued upon request. Payment can be made via Visa, Mastercard, Eftpos, Cash or Cheque (prior approval is required)

SURCHARGE:

10% surcharge on Sundays & Public Holidays

CONFIRMATION:

Confirmation of final guest numbers and menu selection and any dietary requirements are required seven days prior to the event.

BAR TAB:

All bar tabs require a 50% deposit of the total bar tab. Final payment is due at the end of your event. In the case your bar tab doesn't reach the initial payment, you will receive a refund within five (5) working days.

RESPONSIBLE SERVICE OF ALCOHOL:

The Bendigo Club staff are trained in Liquor Licensing Accredited "RSA-Responsible Service of Alcohol" and by law may refuse to serve alcohol to any person believed to be intoxicated or under the age of 18 years. We reserve the right to cancel the function at any time or eject disruptive individuals if the safety of our staff and patrons and the smooth running of the business are in any way affected.

MINORS:

It is the Bendigo Club's Policy that minors are only allowed on the premises with their parent or legal guardian.

PERSONAL BELONGINGS/ DELIVERY OF GOODS:

All care is taken with goods and equipment (including presents) belonging to the client. However, The Bendigo Club takes no responsibility for the damage to or loss of items before, during or after an event. If you are having anything delivered to the venue, please advise us of all details so your delivery can be received and secured on your behalf. Clients should arrange their own insurance if deemed necessary.

CLIENT RESPONSIBILITY:

It is the responsibility of the client to inform guests involved in the function of these Terms and Conditions.

CLIENT LIABILITY:

The client will be liable for any damage caused to the venue and or facilities.

FOOD:

Due to Food & Hygiene regulations, NO food is permitted to be taken from or brought into the venue.

MENUS:

Are subject to change

SECURITY:

Additional security may be deemed necessary and this is at the discretion of The Bendigo Club's management. In the event extra security is required, this cost will be forwarded to the client.

I HAVE READ AND FULLY UNDERSTAND THE ABOVE TERMS AND CONDITIONS.

NAME:

SIGNATURE:

DATE: