

2017 Function Packages

For further information or bookings

Please Contact

Colleen Dries

Duty Manager

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All menus can have the following dietary inclusions upon request

Gluten Free

Vegetarian

Vegan

Pescotorian

Lactose Intolerant

Additional Costs

Room Hire (Cost available upon request)

D.J./Live Music/Jukebox

Decorations

Fresh Flowers

Tablecloths (For Selected Menus)

Celebration Cake (includes Wedding, Engagement, Birthday, Christening etc.)

Security Guards (Mandatory for 18th Birthday Parties, and may be required for other events)

Continental Breakfast

\$17.50 per person (Surcharge payable under 40 people)

Your choice of juices—Orange, Apple or Pineapple

Assorted Breakfast Cereals

Fresh Sliced & Whole Fruit

Oven Fresh Bakers Selection of

Pastries

Croissants

Toast

Butter

Fruit Jam Preservatives

Honey

Tea & Coffee

Australian Hot Buffet Breakfast

\$25.00 per person (Surcharge payable under 40 people)

Your choice of juices—Orange, Apple or Pineapple

Assorted Breakfast Cereals

Fresh Sliced & Whole Fruit

Oven Fresh Bakers Selection of

Pastries

Croissants

Toast

Butter

Fruit Jam Preservatives

Honey

Tea & Coffee

Scrambled Eggs

Crispy Bacon

Sausage

Grilled Tomatoes

Breakfast Potatoes

Lunch Buffet Menu

\$23 per person (Surcharge payable under 30 people)

Deli Delights

A selection of finger or open sandwiches on

White

Wholemeal

Assorted Rolls

Chefs selection of seasonal salads with condiment pickles & 3 dressings

Desserts

Select One (1) of the following

Chocolate Mudcake Slice

Carrot & Walnut Slice

Crème Caramel

Lemon Cheesecake Slice

Baked Cheesecake Slice

Orange & Poppyseed Slice

Tea & Coffee

Buffet Menu 1

\$35 per person (Surcharge payable under 50 people)

Salads

Mesclun Salad

Tomato & Cucumber Salad

In addition select 2 of the following

German Potato Salad

Spicy Thai Noodles

Cabbage & Bacon

Coleslaw

Waldorf

Beetroot

Pasta with Pesto

Pineapple & Spanish Onion

Served with dressing and vinaigrette on the side

Buffet Menu 1

Hot Dishes— Choice of 2

Malay Curried Chicken

Beef with Oyster Sauce

Crispy Thai Chicken

Mongolian Beef

Satay Chicken

Sweet & Sour Pork

Stir Fried Chicken with Cashew Nuts

Beef with Szechuan Sauce

Butter Chicken

Peking Pork Chops

Beef & Mushroom Stew

Beef & Mushroom Pie

Grilled ling Fillets with Lemon Butter Sauce

Beef Stroganoff

Chicken Cacciatore

Beef Ragout

Beef/Lamb Osso Buco

Chicken Casserole

Roast Chicken with Mushroom Sauce

Roasted Beef Blade with Red Wine Sauce

Napolitano Pasta (Chunky Tomato, Onion, Garlic & Fresh Herbs)

Pesto (Fresh Basil, Olive Oil, Garlic, Pine Nuts & Parmesan Cheese)

Boscaiola (Bacon, Onion, Mushrooms & Cream)

Carbonara (Eggs, Mushrooms, Onion & Cream)

Arrabiata (Chunky Tomato, Olives, Onion, Capsicum & Chilli)

Buffet Menu 1

Dessert— Choice of 2

Chocolate Mud Cake Slice

Baked Cheesecake Slice

Carrot & Walnut Slice

Lemon Cheesecake Slice

Orange & Poppyseed Slice

Crème Carmel

Tropical Fruit Salad

Inclusions

Seasonal Garden Vegetables &

Oven Roasted Potatoes

Bread Rolls & Butter

Tea & Coffee

Buffet Menu 2

\$39 per person (Surcharge payable under 50 people)

Salads

Mesclun Salad

Tomato & Cucumber Salad

In addition select 3 of the following

German Potato Salad

Spicy Thai Noodles

Cabbage & Bacon

Coleslaw

Waldorf

Beetroot

Pasta with Pesto

Pineapple & Spanish Onion

Served with dressing and vinaigrette on the side

Buffet Menu 2

Hot Dishes— Choice of 3

Malay Curried Chicken

Beef with Oyster Sauce

Crispy Thai Chicken

Mongolian Beef

Satay Chicken

Sweet & Sour Pork

Butter Chicken

Stir Fried Chicken with Cashew Nuts

Beef with Szechuan Sauce

Peking Pork Chops

Beef & Mushroom Stew

Beef & Mushroom Pie

Grilled Ling Fillets with Lemon Butter Sauce

Beef Stroganoff

Chicken Cacciatore

Beef Ragout

Beef/Lamb Osso Buco

Chicken Casserole

Roast Chicken with Mushroom Sauce

Roasted Beef Blade with Red Wine Sauce

Napolitano Pasta (Chunky Tomato, Onion, Garlic & Fresh Herbs)

Pesto (Fresh Basil, Olive Oil, Garlic, Pine Nuts & Parmesan Cheese)

Boscaiola (Bacon, Onion, Mushrooms & Cream)

Carbonara (Eggs, Mushrooms, Onion & Cream)

Arrabiata (Chunky Tomato, Olives, Onion, Capsicum & Chillí)

Buffet Menu 2

Dessert- Choice of 2

Chocolate Mud Cake Slice

Baked Cheesecake Slice

Carrot & Walnut Slice

Lemon Cheesecake Slice

Orange & Poppyseed Slice

Passionfruit Cake

Triple Chocolate Mousse Cake

Crème Carmel

Tropical Fruit Salad

Inclusions

Seasonal Garden Vegetables &

Oven Roasted Potatoes

Bread Rolls & Butter

Tea & Coffee

Buffet Menu 3

\$43.50 per person (Surcharge payable under 50 people)

Salads

Mesclun Salad

Tomato & Cucumber Salad

In addition select 4 of the following

German Potato Salad

Spicy Thai Noodles

Cabbage & Bacon

Coleslaw

Waldorf

Beetroot

Pasta with Pesto

Pineapple & Spanish Onion

Served with dressing and vinaigrette on the side

Buffet Menu 3

Hot Dishes— Choice of 4

Malay Curried Chicken

Beef with Oyster Sauce

Crispy Thai Chicken

Butter Chicken

Peking Pork Chops

Mongolian Beef

Satay Chicken

Sweet & Sour Pork

Stir Fried Chicken with Cashew Nuts

Beef with Szechuan Sauce

Beef & Mushroom Stew

Beef & Mushroom Pie

Grilled Ling Fillets with Lemon Butter Sauce

Deep Fried Fish Pieces with Tartar Sauce

Beef Stroganoff

Chicken Cacciatore

Beef Ragout

Beef/Lamb Osso Buco

Chicken Casserole

Roast Chicken with Mushroom Sauce

Roasted Beef Blade with Red Wine Sauce

Napolitano Pasta (Chunky Tomato, Onion, Garlic & Fresh Herbs)

Pesto (Fresh Basil, Olive Oil, Garlic, Pine Nuts & Parmesan Cheese)

Boscaiola (Bacon, Onion, Mushrooms & Cream)

Carbonara (Eggs, Mushrooms, Onion & Cream)

Arrabiata (Chunky Tomato, Olives, Onion, Capsicum & Chilli)

Buffet Menu 3

Dessert

3 Assorted Desserts

Chef's selection of assorted cakes & pastries

Chocolate Cake

Fresh Fruit Salad, Assorted Jellies & Mousse

Inclusions

Seasoned Garden Vegetables

Oven Roasted Potatoes

Bread Rolls & Butter

Tea & Coffee

Gourmet Buffet 1

\$49 per person (Surcharge payable under 40 people)

Cold

Rare Roast Beef with Horseradish Cream

& Continental Charcuterie

Cold Patter of Double Smoked Ham with

Pickles

Salads

Coleslaw with Pineapple

Home Made Potato Salad

Oriental Noodle Salad

Mixed Greens with Snow Pea Sprouts

Pasta Salad

Mediterranean Salad with Olives

Served with dressing and vinaigrette on the side

Gourmet Buffet 1

Hot Dishes— Choice of 3

Malay Curried Chicken

Beef With Oyster Sauce

Crispy Thai Chicken

Butter Chicken

Salt & Pepper Calamari

Mongolian Beef

Satay Chicken

Sweet & Sour Pork

Prawns with Cashew Nuts

Stir Fried Chicken with Cashew Nuts

Beef with Szechuan Sauce

Peking Pork Chops

Beef Stroganoff

Beef & Mushroom Pie

Grilled Ling Fillets with Lemon Butter Sauce

Roasted Chicken With Mushroom Sauce

Veal Picatta With Fresh Herb Tomato Sauce

Tandoori Lamb Pieces With Mango Yoghurt

Beef Ragout

Chicken Casserole

Beef & Mushroom Stew

Roasted Pork Loin

Roasted Stuffed Turkey Breast

Roasted Grain Fed Striploin Beef

Deep Fried Fish Pieces With Tartar Sauce

Roasted Beef With Mushroom Sauce

Pumpkin Ravioli With Herb Cream Sauce

Napolitano Pasta (Chunky Tomato, Onion, Garlic & Fresh Herbs)

Pesto (Fresh Basil, Olive Oil, Garlic, Pine Nuts & Parmesan Cheese)

Boscaiola (Bacon, Onion, Mushrooms & Cream)

Carbonara (Eggs, Mushrooms, Onion & Cream)

Gourmet Buffet 1

Dessert- Choice of 3

Chef's Selection of Assorted Cakes & Pastries

Chocolate Cake

Fresh Fruit With Cream

Inclusions

Panache Of Garden Vegetables

Rice/Chat Potatoes

Bread Rolls & Butter

Tea & Coffee Served With Mints

Gourmet Buffet 2

\$52 per person (Surcharge payable under 40 people)

Cold

Rare Roast Beef with Horseradish Cream
& Continental Charcuterie

Cold Platter of Double Smoked Ham with



Home Made Potato Salad

Oriental Chicken & Noodle Salad

Waldorf Salad

Pasta & Prawn Salad

Mediterranean Salad with Olives

Served with dressing and vinaigrette on the side

Gourmet Buffet 2

Hot Dishes— Choice of 4

Malay Curried Chicken

Beef With Oyster Sauce

Crispy Thai Chicken

Butter Chicken

Salt & Pepper Calamari

Mongolian Beef

Satay Chicken

Sweet & Sour Pork

Prawns With Cashew Nuts

Stir Fried Chicken With Cashew Nuts

Beef With Szechuan Sauce

Peking Pork Chops

Beef Stroganoff

Bacon Mushroom Pie

Grilled Ling Fillets with Lemon Butter Sauce

Roasted Chicken With Mushroom Sauce

Veal Picatta With Fresh Herb Tomato Sauce

Tandoori Lamb Pieces With Mango Yoghurt

Beef Ragout

Chicken Casserole

Beef & Mushroom Stew

Beef/Lamb Osso Ossobuco

Shepherds Pie

Deep Fried Fish Pieces With Tartar Sauce

Roasted Beef With Mushroom Sauce

Pumpkin Ravioli With Herb Cream Sauce

Napolitano Pasta (Chunky Tomato, Onion, Garlic & Fresh Herbs)

Pesto (Fresh Basil, Olive Oil, Garlic, Pine Nuts & Parmesan Cheese)

Boscaiola (Bacon, Onion, Mushrooms & Cream)

Carbonara (Eggs, Mushrooms, Onion & Cream)



Gourmet Buffet 2

Dessert

Chef's Selection of Assorted Cakes & Pastries

Chocolate Cake

Fresh Fruit With Cream

Inclusions

Panache Of Garden Vegetables

Rice/Chat Potatoes

Bread Rolls & Butter

Tea & Coffee Served With Mints

Cocktail Menu 1

\$18.50 per person

A choice of eight (8) hot canapés

Eight (8) items per person

Cocktail Menu 2

\$20.50 per person

A choice of eight (8) hot canapés

Ten (10) items per person

Select from the following

Mini Spring Rolls

Mini Pizzas

Mini Pies

Mini Curry Puffs

Mini Quiches

Pork Wontons

Cocktail Sausage

Party Sausage Rolls

Crispy Pork Dumplings

Filo Triangles

Chicken Nuggets

Samosas

Deluxe Cocktail Menu 1

\$32.00 per person

(Surcharge payable under 40 people. Inclusive of wait staff)

Cold Canapés

Assorted vegetable Crudités with Assorted Dips

Avocado & Prawn Tartlets

Mini Smoked Salmon & Pumpernickel Sandwiches

King Island Brie & Grapes on Crackers

Hot Canapés

Sweet & Sour Seafood Wontons

Chicken & Lamb Satay Skewers

Beef Yakitori

Mini Spring Rolls

Thai Fish Cakes with Sauces

Beef Balls with Tomato & Chilli Sauce

Deluxe Cocktail Menu 2

\$37.00 per person

(Surcharge payable under 40 people. Inclusive of wait staff)

Cold Canapés

Assorted vegetable Crudités with Assorted Dips

Curried Chicken Tartlets

Prawn Cocktail on Croutons

Prosciutto & Honeydew Melon

Blue Cheese & Truffle Honey on Crackers

Hot Canapés

Prawn Tempura

Tandoori Chicken Skewers

Potato Samosas

Crumbed veal Baton with Sesame Honey Sauce

Mini Pizzas

Set Menu 1

2 Course Meal \$32.50 per person—Alternate Serve additional \$3.50 per person

3 Course Meal \$42.50 per person—Alternate Serve additional \$4.50 per person

(Surcharge payable under 40 people)

Entrée—Choice of 1

Cream Of Pumpkin Soup served with Garlic Croutons & Cream Friche

Caesar Salad

Fettucine Pasta (choice of Napolitana, Pesto or Arrabiata Sauces)

Salad with Oven Dried Roma Tomatoes, Rocket & Avocado served with Balsamic Vinaigrette

Main Course—Choice of 1

Roasted Chicken Breast with Niçoise Vegetables, Creamy Potatoes & Port Wine Sauce

Escalope of Pork with Tomato, Eggplant & Mozzarella Cheese served on Potatoes with Herb Cream Sauce

Grilled Grain Fed Scotch Fillet with Chat Potatoes, Buttered

Vegetables & Mushroom Sauce

Grilled Moroccan Lamb Cutlets served with Creamy Potato Mash, Asparagus and Sauteed Cherry Tomatoes with Balsamic Reduction

Desserts—Choice of 1

Fresh Fruit Salad with Fresh Cream

Chocolate Dipped Profiteroles with Vanilla Cream

Chocolate Mousse served with Fresh Cream

Pavlova served with Fresh Fruit & Passionfruit Coulis

Inclusions

Tea & Coffee

Fresh Bread Rolls & Butter

Set Menu 2

2 Course Meal \$45.00 per person—Alternate Serve additional \$3.50 per person

3 Course Meal \$49.00 per person—Alternate Serve additional \$4.50 per person

(Surcharge payable under 40 people)

Entrée—Choice of 1

Caesar Salad

Thai Fish Patties with Cucumber Salad & Garlic Chilli Sauce

Seafood Chowder with Garlic Croutons

Spanish & Ricotta Tortellini served with Napolitana Sauce

Prosciutto with Honeydew & Rockmelon Fantails with Lime Dressing & Cracked Pepper

Main Course—Choice of 1

*Chicken Breast stuffed with Mango & Prosciutto, Served with a Panache of Vegetables,
Roast Potatoes & Port Wine Sauce*

*Roasted Striploin with Roasted Sweet Potato, Baby Pumpkin & Cauliflower served with
Mushroom Cream Sauce*

*Barramundi Fillet with Eggplant, Cherry Tomatoes, Spinach served with Milk Poached
& Garlic Rice Vermicelli*

Lamb Saltimbocca with Roasted Mediterranean Vegetables, Potatoes with Sage Butter

Desserts—Choice of 1

Triple Chocolate Mousse Cake with Mango Sauce

Warm Sticky Date Pudding with King Island Cream & Butterscotch Sauce

Warm Berry Crumble Served with Vanilla Ice Cream

Pavlova served with Fresh Fruit & Passionfruit Coulis

Inclusions

Tea & Coffee

Fresh Bread Rolls & Butter