



# Macarthur Grange

**Function Centre**

*Private Functions & Events*

*Macarthur Grange Country Club  
Lot 18 Raby Rd  
KEARNS NSW 2558  
PO Box 422, NARELLAN NSW 2567  
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Web: [www.macarthurgrange.com.au](http://www.macarthurgrange.com.au)*

*At Macarthur Grange we have four function rooms available. All are fully air conditioned and can accommodate different numbers of guests.*

*Our Function Rooms are designed to cater for any event that you may be planning with the help of our Function Coordinator we will design your floor plan to suit your needs.*

## Macarthur Package

*3 Course Menu Selection  
5 Hour Room Hire  
Hurricane Lantern Centre Pieces  
Room Design to Suit your Requirements  
Professional Food & Beverage Service Staff  
Room Set Up (Including Napkins, Cutlery, Crockery, Glassware)  
Personalised Menu Cards  
Cake & Gift Tables dressed in Linen  
Lectern, Microphone & Dance Floor (Cypress Room)*

***Without Beverage package - \$55.00 p.p  
With 4.5 Hour Beverage Package - \$80.00 p.p***

## Optional Hire

- \* Professional DJ (up to 5 Hour services) \$450.00*
- \* Jukebox \$250.00*
- \* Entertainment/Entertainers - Quote on Request*
- \* Chocolate Fountains – Quoted on Request*
- \* Chair Covers and Sashes \$5.00*
- \* Room Drapery - \$500*
- \* Martini Glass Centerpiece \$15.00 each*
- \* Long Stemmed Vase \$15.00 each*
- \* Brandy Balloon Centre pieces \$10.00each*
- \* Data Projector, screen  
& laptop connection for Slide show  
Cypress Room - \$200.00  
Marquee – \$280.00*

## Macarthur Grange Marquee (100+ Guests)

***With 4.5 Hour Beverage Package - \$95.00 p.p***

***\*Please Note: 18<sup>th</sup> and 21<sup>st</sup> Birthday Parties will require Security Guards – Quoted on Request***

## Function & Event Menu

*(Alternate menu – select 2 from each course)*

### Entree

*Antipasto plate with a selection of cold meats, char-grilled vegetables, smoked salmon and dip*

*Spinach ravioli with a pumpkin & oregano cream sauce*

*Gingered chicken with kaffir, honey, lime sauce on fragrant jasmine rice*

*Char-grilled vegetable stack with shaved parmesan & herbed olive oil*

*Thai beef salad with coriander and lime dressing*

*Roasted pumpkin & chili tart on a balsamic dressed rocket salad*

### Main

*Herb infused chicken breast on a potato, rosemary frittata & pesto cream sauce*

*Slow cooked lamb shank on garlic mash with Middle Eastern lentils*

*Roasted vegetable lasagna with a herbed tomato puree & parmesan shards*

*Slow cooked pork belly on potato gnocchi with fig balsamic & caramelised apple dressing*

*Roast beef with mustard butter & Paris mash on a bed of garlic spinach*

*Atlantic salmon served on garlic mash, steamed green, café de Paris butter & puree blanc*

*(Bread rolls and butter served with meals)*

### Dessert

*Sticky date pudding served with warm butterscotch sauce and double cream*

*Lemon, lime tart with double cream*

*Vanilla & Cardamon infused pannacotta with mixed berry compote*

*Dark chocolate mousse with fresh cream and chocolate shards*

*Individual pavlova topped with cream & fresh seasonal fruit*

*Freshly brewed coffee & tea*

## *Buffet Menu*

### *Buffet Package A*

*Selection of Three (3) Cold Items and Three (3) Hot Items*

***Without Beverage Package \$47.50 p.p***

***With 4.5 Hour Beverage Package \$72.50 p.p***

### *Buffet Package B*

*Selection of Four (4) Cold Items and Four (4) Hot Items*

***Without Beverage Package \$57.50 p.p***

***With 4.5 Hour Beverage Package \$82.50 p.p***

### *Inclusions*

*Buffet Menu Selection*

*5 Hour Room Hire*

*Hurricane Lantern Centre Pieces*

*Room Design to Suit your Requirements*

*Professional Food & Beverage Service Staff*

*Room Set Up (Including Napkins, Cutlery, Crockery, Glassware)*

*Personalised Menu Cards*

*Cake & Gift Tables dressed in Linen*

*Lectern, Microphone & Dance Floor (Cypress Room)*

### *Optional Hire*

*\* Professional DJ (up to 5 Hour services) \$450.00*

*\* Jukebox \$250.00*

*\* Entertainment/Entertainers - Quote on Request*

*\*Chocolate Fountains – Quoted on Request*

*\*Chair Covers and Sashes \$5.00*

*\*Room Drapery - \$500*

*\* Long Stemmed Vase & Martini Glass Centerpiece \$15.00 each*

*\* Brandy Balloon Centre pieces \$10.00each*

*\* Data Projector, Screen & Laptop Connection for slide show*

*Cypress Room - \$200.00*

*Marquee – \$280.00*

### *Macarthur Grange Marqueé (100+ Guests)*

***Buffet Package B with 4.5 Hour Beverage Package - \$97.50 p.p***

***\*Please Note: 18<sup>th</sup> and 21<sup>st</sup> Birthday Parties will require Security Guards – Quoted on Request***

## Buffet Menu

### **COLD SELECTION**

*Selection of antipasto*  
*Pasta and salami salad*  
*Spanish char-grilled vegetable frittata*  
*Fresh assorted sushi rolls with soy wasabi*  
*Salad nicoise (Tuna Salad)*  
*Greek salad*  
*Farmhouse potato salad*  
*Octopus with lime, chilli, lemon grass, coriander, watercress & endive salad*  
*Mediterranean pasta salad*  
*Middle Eastern chickpea salad*  
*Cos lettuce with Caesar salad condiments*  
*Selection of tossed garden leaves with assorted dressings*  
*Rocket lettuce & Parmesan salad*  
*Tomato and pesto salad*  
*Red cabbage with apple balsamic salad with walnut oil dressing*  
  
*Inclusive with cold selection: Bakers Basket with butter*

### **DESSERT**

**Package A includes**  
*Fruit Platter*

**Package B includes**  
*Fresh fruit platter*  
*Mini cakes and Deserts*

*Freshly brewed coffee or tea*

## *HOT SELECTION*

*Poached Tasmanian Salmon with roast garlic & dill compound butter*

*Angnelotti stuffed with ricotta in a rich tomato sauce*

*Catch of the day coated in Tandoori spices accompanied by raita*

*Mild Thai red seafood curry braised in coconut milk*

*Baked pasta in a light cream sauce with Parmesan shavings*

*Chicken breast with wild mushroom in pink peppercorn sauce*

*Beef Moussaka*

*Middle Eastern lamb & lentils in a rich tomato sauce*

*Vegetable Lasagna*

*Eggplant gnocchi*

*Stir-fry Hokkien Noodles with vegetables, tofu and oyster sauce*

*Hungarian Veal Goulash with baby potatoes*

*Lamb stew with spring vegetables*

*Beef bourguignon with basmati rice*

*Tofu & vegetable Marsala with basmati rice*

*Butter Chicken with basmati rice*

*Lamb Korma with basmati rice*

*Sweet & sour pork with basmati rice*

*Grain-fed sirloin of veal in red wine jus*

*Slow roasted leg of lamb (Greek style)*

*Honey roasted leg of ham*

*Pork loin*

*Inclusive with the Hot selection are:*

*An assortment of seasonal fresh vegetables & potatoes*

*A selection of accompanying sauces & garnishes*

## *Cocktail Menu*

### *Cocktail Package A*

*Selection of Six (6) Cocktail Items - 1.5 pieces per guest (ie. 9 pieces each)*

***Without Beverage Package \$35.00 p.p***

***With 4.5 Hour Beverage Package \$60.00 p.p***

### *Cocktail Package B*

*Selection of Ten (10) Cocktail Items – 2 pieces per guest (ie. 20 pieces each)*

***Without Beverage Package \$45.00 p.p***

***With 4.5 Hour Beverage Package \$70.00 p.p***

### *Inclusions*

*Cocktail Menu Selection*

*5 Hour Room Hire*

*Room Design to Suit your Requirements*

*Professional Food & Beverage Service Staff*

*Cake & Gift Tables dressed in Linen*

*Lectern, Microphone & Dance Floor (Cypress Room)*

### *Optional Hire*

*\* Professional DJ (up to 5 Hour services) \$450.00*

*\* Jukebox \$250.00*

*\* Entertainment/Entertainers - Quote on Request*

*\*Chocolate Fountains – Quoted on Request*

*\*Chair Covers and Sashes \$5.00*

*\*Room Drapery - \$500*

*\* Long Stemmed Vase & Martini Glass Centerpiece \$15.00 each*

*\* Brandy Balloon Centre pieces \$10.00 each*

*\* Data Projector, Screen & Laptop Connection for slide show:*

*Cypress Room - \$200.00*

*Marquee – \$280.00*

### *Macarthur Grange Marquéé (100+ Guests)*

***Cocktail Package B with 4.5 Hour Beverage Package - \$85.00 p.p***

***\*Please Note: 18<sup>th</sup> and 21<sup>st</sup> Birthday Parties will require Security Guards – Quoted on Request***

## Cocktail Menu

Selection of Cocktail Items, Gourmet Sandwiches, Rolls & Wraps Platters

### Cold

*Vegetable Frittata*  
*Chicken Avocado Tortilla*  
*Mini Freshly Baked Mini Croissant (Assorted)*  
*Chef Selection Gourmet Sandwiches*  
*Rice Paper Rolls – (Assorted Fillings)*  
*Sushi – (Variety of Fillings)*  
*Peking Duck in Coriander Crepe with Hoisin & Shallots*  
*Traditional Wild Mushroom Mini Bruschetta with Feta, Roast Vegetables and Olive*  
*Avocado and Smoked Salmon Roulade*  
*Seasonal Selection Fruit Platter*  
*Assorted Mini Cakes and Desserts*

### Hot

*Marinated Chicken Tenders*  
*Vegetable Samosas*  
*Cheese & Spinach Triangles*  
*Marinated Lamb Skewers*  
*Satay Chicken Skewers*  
*Home-Made Sausage Rolls*  
*Assorted Gourmet Pies*  
*Variety of Quiche*  
*Salt & Pepper Squid*  
*Olive and Herb Arancini Balls with Tomato Salsa Dip*  
*Home-Made Salami Mozzarella and Pesto Pizza Swirls*  
*Vegetarian Spring Rolls with a Sweet Chili Coriander Dipping Sauce*  
*Seasonal Vegetable Skewers*  
*Assorted Mini Burgers*  
*BBQ Prawns with Lemon Thyme and Garlic Marinade*

Grazing Table and Substantial Canapés Quoted on Request