



Macarthur Grange

Country Club

Private functions & Events

Macarthur Grange Country Club

Lot 18 Raby Rd

KEARNS NSW 2558

PO Box 422, NARELLAN NSW 2567

Phone: 02 9820 4599

Fax: 02 9820 4399

Email: functions@macarthurgrange.com.au

Web: www.macarthurgrange.com.au

Room Hire

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.

Room Hire - Exclusive for (5 Hours)

Balcony Restaurant (30 Guests) \$250.00

This is a very popular room to hold functions in, it is very intimate, glass enclosed and offers plenty of natural light and stunning views.

Cedar Function Room (30 - 70 Guests) \$300.00

Maple Function Room (30 - 70 Guests) \$350.00

Can be hired out with the balcony area, as well?

Cypress Function Room (50 - 200 Guests) \$500.00

Gazebo Garden Ceremony \$500.00

Included in the Room Hire

- * *Function Room of your choice upon availability of requested date*
 - * *Full Linen Services for Bridal and Guest Tables*
 - * *Standard Fixed Features in the Function Rooms*
- * *Room Set up - which includes napkins, crockery, cutlery, glassware*
 - * *Floor Plan designed to suit your personal requirements*
 - * *Lectern, Microphone and Dance Floor*
 - * *Cake & Gift Tables dressed in linen*

Optional Hire

We do have optional services available at Macarthur Grange:

- * *Professional DJ (up to 5 Hour services) \$400.00*
- * *Entertainment/Entertainers - Quote on Request*
 - * *Multi-media Data Projector, Maxi-Screen & Laptop Connection for Slide show \$100.00*
 - * *Martini Glass Centerpiece \$15.00 each*
 - * *Long Stemmed Vase \$15.00 each*
 - * *Brandy Balloon Centre pieces \$10.00each*

Function & Event menu

3 Course Menu - \$49p.p

2 Course Menu - \$40p.p

(Alternate menu – select 2 from each course)

Entree

Antipasto plate with a selection of cold meats, char-grilled vegetables, smoked salmon and eggplant 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 crispy Asian vegetables, coriander and lime dressing

Roasted pumpkin & chilli tart on a balsamic dressed rocket salad

Main

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

Slow cooked lamb shanks on garlic mash with Middle Eastern lentils

Roasted vegetable pasta stack 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

(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 panacotta with berry compote & sugared pastry fingers

Dark chocolate mousse with fresh cream and chocolate shards

Individual pavlova topped with cream & berry compote

Freshly brewed coffee & tea

Function Buffet menu

Buffet package A - \$29p.p Buffet package B - \$39p.p Buffet package C - \$49p.p

COLD SELECTION

Package A - select 2 Package B - select 3 Package C - select 5

Selection of antipasto
Pasta and salami salad
Spanish char-grilled vegetable frittata
Fresh assorted sushi rolls with soy wasabi
Salad nicoise
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

HOT SELECTION

Package A - select 2 Package B - select 4 Package C - select 6

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 stuffed with wild mushroom duxel in pink peppercorn sauce
Beef or Vegetarian Moussaka
Middle Eastern lentils in rich tomato sauce
Vegetable Lasagne
Eggplant gnocchi
Stir-fry Hokkien Noodles with vegetables, tofu and oyster sauce
Hungarian Veal Goulash with baby potatoes
Lamb stew with spring vegetables
Beef bourgion 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
Pork belly with sweet & salty Asian greens
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

DESSERT

Package A includes

Fruit Platter

Package B includes

Fresh fruit platter

Mini cakes

Package C includes

Fresh fruit platter

A selection of Australian cheeses, with selection of crackers and dried fruits

Variety of mini cakes

Freshly brewed coffee or tea

Please contact us if you require additional menu selections or Beverage package options:

- *Cocktail menus*
- *Platter menus*
- *Set menus etc*