



Macarthur Grange

Function Centre

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*

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*

Without Beverage package - \$55.00 p.p
With 5 Hour Beverage Package - \$80.00 p.p

Optional Hire

- * Professional DJ (up to 5 Hour services) \$400.00*
- * Entertainment/Entertainers - Quote on Request*
 - * Multi-media Data Projector, Maxi-Screen*
 - * Chocolate Fountains – Quoted on Request*
 - * Chair Covers and Sashes*
 - * Room Drapery - \$400*
- ⌚ 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*

Macarthur Grange Marqueé (100+ Guests)

With 5 Hour Beverage Package - \$95.00 p.p

****Please Note: 18th and 21st 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 crispy Asian vegetables, 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 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 pannacotta 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

Buffet Menu

Buffet Package A

Selection of Two (2) Cold Items and Three (3) Hot Items

Without Beverage Package \$39.00 p.p

With 5 Hour Beverage Package \$65.00 p.p

Buffet Package B

Selection of Three (3) Cold Items and Four (4) Hot Items

Without Beverage Package \$49.00 p.p

With 5 Hour Beverage Package \$75.00 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

Optional Hire

** Professional DJ (up to 5 Hour services) \$400.00*

** Entertainment/Entertainers - Quote on Request*

** Multi-media Data Projector, Maxi-Screen*

** Chocolate Fountains – Quoted on Request*

** Chair Covers and Sashes*

** Room Drapery - \$400*

☎ 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*

Macarthur Grange Marquee (100+ Guests)

Buffet Package B with 5 Hour Beverage Package - \$95.00 p.p

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
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 stuffed with wild mushroom duxel in pink peppercorn sauce

Beef Moussaka

Middle Eastern lentils in 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 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

Cocktail Menu

Cocktail Package A

Selection of Six (6) Cocktail Items

Without Beverage Package \$25.00 p.p

With 5 Hour Beverage Package \$50.00 p.p

Cocktail Package B

Selection of Ten (10) Cocktail Items

Without Beverage Package \$35.00 p.p

With 5 Hour Beverage Package \$60.00 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

Optional Hire

** Professional DJ (up to 5 Hour services) \$400.00*

** Entertainment/Entertainers - Quote on Request*

** Multi-media Data Projector, Maxi-Screen*

**Chocolate Fountains – Quoted on Request*

**Room Drapery - \$400*

⌘ Laptop Connection for Slide show \$100.00

Macarthur Grange Marquee (100+ Guests)

Cocktail Package B with 5 Hour Beverage Package - \$75.00 p.p

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