

Functions

We cater for a variety of functions from birthdays, anniversaries, Christmas parties, corporate functions and much more

It's all happening *at your function.*

Room Hire

Balcony Room Hire

\$110 per day
\$70 lunch or evening only

John Mayer Pavilion Hire

\$110 flat rate
\$100 bar staff hire first 3 hrs
(\$40 every hour after)

Table coverings

- Plastic free of charge (various colours available)
- White linen \$5 per table cloth

FREE room hire for Gold Members & charity groups*

Terms and conditions apply

Barefoot bowling

Free barefoot bowling included upon request with functions

Seating Capacity

| | |
|----------------|-----|
| Balcony | |
| Cocktail | 100 |
| Dinner Style | 70 |
| Theatre Style | 60 |
| Block Style | 30 |
| Long Table | 60 |

John Mayer Pavilion

Casual **56 seated**

Audio Visual Equipment

Available for all functions at no charge

- Wi-Fi
- Overhead Projector
- TV
- Whiteboard
- Light Projector
- Cordless Microphones
- Lectern
- Portable Screens

Gluten free, vegetarian and vegan options available. Prices are subject to change



MURRAY DOWNS
GOLF & COUNTRY CLUB

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Murray Downs Golf & Country Club
Lot 1 Murray Downs Drive
Murray Downs NSW 2734



MURRAY DOWNS
GOLF & COUNTRY CLUB

Barbeque options at The John Mayers Pavillion

BBQ options include 1 chef to cook for you. Minimum 10 people

AUSSIE BBQ - \$18 p/p

Beef Sausages
Beef Burgers
Hamburger
Rolls & Bread
Coleslaw
Tomato Salad & Green Salad
Beetroot
Condiments

TRADITIONAL BBQ - \$25 p/p

Scotch Fillet Steak
Sausages
Chicken Kebabs
Hamburger
Rolls & Bread
Potato Salad, Coleslaw,
Green Salad & Beetroot Salad
Condiments

DELUXE BBQ - \$28 p/p

Beef Kebabs
Scotch Fillet Steak
Sausages
Beef Burgers
Cajun Chicken Steaks
Potato Salad, Coleslaw, Green Salad,
Beetroot Salad, Pasta Salad
& Couscous Salad
Hamburger
Crusty Breads & Rolls
Condiments

DESSERT (Buffet Style) - \$9 p/p

Chocolate Mousse
Pavlova
Fruit Salad
Chocolate Cake
Tea & Coffee Station

Set Menu options

Choose 2 from each, served alternate drop. Minimum 20 people

ENTREES

- **Bruschetta** - Turkish bread, topped with tomato, basil, pesto & fetta
- **Pumpkin Soup** - Traditional pumpkin soup with cream & garlic croutons
- **Thai Beef Salad** - Marinated beef served with sweet soy sauce
- **Lemon Pepper Calamari** - Calamari marinated, seasoned, light fried, with sweet chilli dipping sauce
- **Moroccan Chicken** - Served on couscous, with rocket and poppy seed dressing

MAINS

- **Rack of Lamb** - Served on truffled mash with seasonal greens & red wine jus
- **Pork Rib Eye** - Served on potato mash, jalapeno slaw & sticky apple sauce
- **Scotch Fillet** - 250g scotch with triple cooked potatoes, seasonal greens & Portobello sauce

- **Atlantic Salmon** - Sweet potato wedges, hollandaise sauce & seasonal greens
- **Greek Lamb Salad** - Marinated lamb, served on a Greek salad, topped with tzatziki, rocket & poppy seed dressing

DESSERTS

- **Warm Chocolate Pudding**
- **Honey Caramel Cheese Cake**
- **Tiramisu**
- **Profiteroles**
- **Pavlova**

Desserts served with cream, strawberries & berry coulis

- 1 Course - **\$29.50**
- 2 Course - **\$35** (Entrée & Main)
- 2 Course - **\$37.50** (Main & Dessert)
- 3 Course - **\$42**

Menu options are flexible, please discuss requests with our Function Co-ordinator
Bistro menu available upon request

Fingerfood & Platters

Minimum 20 people

FINGER FOOD

- 12 Party Pies
- 12 Sausage rolls
- 12 Quiches
- 12 Spring Rolls
- 12 Mini Dim Sims
- 12 Nuggets

\$80 (Half size \$40)

SANDWICH PLATTER

Assorted point sandwiches

\$1.20 per point e.g. \$24 = 20 points

CHEESE PLATTER & ANTIPASTO PLATTERS

- A selection of cheese, fresh fruit and crackers
- Antipasto Platter with kabana, dips, crudites, cheese, salami, olives, semidried tomatoes & crackers

\$85 each (20 - 25 ppl)

ASSORTED FRESH FRUIT & SWEETS PLATTERS

Includes an assortment of fresh fruit, slices, cake etc

Small: **\$50 (10 - 20 ppl)**

Medium: **\$80 (20 - 30 ppl)**

Large: **\$100 (30 - 40 ppl)**

BUFFET STYLE/WORKING LUNCH

- Platters of assorted sandwiches, muffins, slices, tea & coffee **\$12.50 p/p**
- Gourmet assorted rolls & wraps, slices, fresh fruit, cheese platters, tea, coffee & juice **\$16 p/p**

GOURMET FINGER FOOD

- Lamb Cutlets with walnut and herb seasoning, served with yoghurt & coriander dressing
- Moroccan spiced meatballs with tzatziki
- Thai fish cakes with sweet soy dipping sauce
- King prawn cutlets with tartare
- Mini honey soy chicken skewers
- Mini bruschetta
- Fresh crumbed calamari with sweet chilli sauce
- Gourmet pies
- Crumbed whiting fillets with tartare sauce
- Gourmet vegetable spring rolls with sweet chilli sauce

4 pieces - **\$16 per person**

6 pieces - **\$22 per person**

8 pieces - **\$28 per person**

MORNING & AFTERNOON TEA

- Tea & coffee **\$3 p/p**
- Tea, coffee, biscuits **\$4 p/p**
- Tea, coffee, scones, jam & cream **\$6 p/p**
- Tea, coffee, muffins, scones, biscuits **\$8.50 p/p**
- Tea, coffee, assorted sandwiches **\$8 p/p**
- Cheese, kabana, biscuits **\$4 p/p**

HOT & COLD LIGHT BUFFET

- Mini spring rolls, crumbed fish goujons, calamari, savoury pies, sausage rolls, assorted sandwiches, fruit & cheese platters, tea, coffee & juice **\$18 p/p**