



BIRTHDAYS, ANNIVERSARIES, CHRISTMAS PARTIES, CORPORATE FUNCTIONS AND MUCH MORE.

GENERAL INFORMATION

ROOM HIRE

Balcony: \$110 per day | \$70 half. John Mayers Pavillion: \$110 FREE room hire for Gold Social Members and charity groups

TABLE COVERINGS

Plastic: FREE | White linen: \$8 per table (inc in set menu pricing)

AUDIO VISUAL

Available at no charge: Wi-Fi, Portable Projector, TV, Whiteboard, Light Projector, Cordless Microphones, Lectern, Portable Screens.

BAREFOOT BOWLING FREE UPON REQUEST WITH FUNCTIONS

S E A T I N G C A P A C I T Y

BALCONY

Cocktail style	100
Dinner style	76
Theatre style	60
Board style	30
Long table	60

JOHN MAYERS PAVILLION Casual 56 seat

A PROUDLY PROFIT-FOR-PURPOSE COMMUNITY CLUB WITH A REWARDING HISTORY OF SUPPORTING LOCAL GROUPS, ORGANISATIONS & CHARITIES

+ the #1 Golf Course on the Murray!

JOHN MAYERS PAVILLION BARBECUE

AUSSIE BBQ

\$30 p/p

Beef Sausages Beef Burgers (v on request) Chicken Skewers Hamburger Rolls & Bread Fried Onion 4x Salads: Coleslaw, Tomato, Green & Beetroot + Condiments

TRADITIONAL BBQ \$38 p/p

Porterhouse Steak Beef Sausages Beef Burgers (v on request) Chicken Skewers Hamburger Rolls & Bread Fried Onion 6x Salads: Potato, Couscous, Coleslaw, Tomato, Green & Beetroot + Condiments

DELUXE BBQ

\$44 p/p

Pork Spare Ribs Chicken Cajun Steaks Porterhouse Steak Beef Sausages Beef Burgers (v on request) Chicken Skewers Hamburger Rolls Crusty Bread Fried Onion 7x Salads: Pasta, Potato, Couscous, Coleslaw, Tomato, Green & Beetroot

+ Condiments

DESSERT

\$9 p/p

Served buffet style with Chocolate Mousse, Pavlova, Fruit Salad, Slab Cake + Tea/Coffee Station

> Minimum 15 people Includes one chef to cook

SET MENU OPTIONS

Minimum 20 people

1 COURSE \$41 p/p 2 COURSE \$54 p/p (Entree & Main / Main & Dessert)

3 COURSE \$62 p/p

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 & lightly fried with sweet chilli dipping sauce

Moroccan Chicken

Served on couscous with rocket and poppy seed dressing

MAINS

Pork Rib Eye

Served on potato mash with jalapeno slaw & sticky apple sauce

Porterhouse Fillet

250g porterhouse with triple cooked potatoes, seasonal greens & portobello sauce

Atlantic Salmon

with Sweet potato wedges, hollandaise sauce & seasonal greens

Greek Lamb Salad

Marinated lamb, served on a greek salad, topped with tzatziki, rocket & poppy seed dressing

Vegetarian Stir-Fry

Medley of vegetables with Singapore noodles, garlic & sweet soy sauce

DESSERTS

Sticky Date Pudding

Banana & Walnut Pudding Honey Caramel Cheesecake

Pavlova All served with cream, strawberries & berry coulis

TAPAS SANDWICHES FINGERFOOD & PLATTERS

PARTY FOOD

\$130 / 1/2 \$70

12x Party Pies 12x Sausage Rolls 12x Pasties 12x Spring Rolls 12x Mini Dim Sims 12x Nuggets

SANDWICHES \$1.40 per point

Assortment of point sandwiches

GOURMET SELECTION

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	\$22 P/P
6 PIECES	\$30 P/P
8 PIECES	\$38 P/P

MORNING & AFTERNOON TEA

CHEESE, KABANA & BISCUITS	\$8 p/p
TEA & COFFEE	
	\$4 p/p
WITH BISCUITS	\$6 p/p
WITH SCONES, JAM & CREAM	\$9 p/p
WITH MUFFINS, SCONES & BISCUITS	\$12 p/p
WITH SANDWICHES	\$8 p/p

All Menu options are flexible, please discuss with our Function Co-ordinator. Bistro menu available upon request. *All meals are prepared in a shared kitchen and cross-contact on surfaces can occur. G/F, Veg & V options available. Prices subject to change.