

Lincoln South Club

40-44 Tennant Street : Phone 86823732

www.lincolnsouthfc.com.au

FUNCTION MENU PLANNER

This planner is designed to help you select your own menu, with consideration to your individual budget guidelines and function requirements. Read through the following planner to give you some ideas and help calculate your own pricing and menu choice.

We have a vast range of menu ideas catering for conferences, presentations or special events.

For advice on menu selection and food choice, please do not hesitate to contact me. I will be happy to assist. We have a range of alternatives available, depending on how many courses you would like. Alternatively you may prefer the buffet option.

Contact : Elayne Evans, Function Manager

Telephone : 0428 829214

All prices include GST, and are subject to change without notice. Function rooms incur a modest room hire fee and our prices for private functions or set menus is based on a minimum of 25 people.

VENUE DETAILS

The Lincoln South Club is the venue for your next function whether large or small. Our large fully airconditioned function room has a capacity of 200 when seated. It is the perfect room for anything from simple business functions to a formal wedding. Our functional kitchen and bar facilities will ensure a successful event.

MENU PLANNER

Hors-D'oeuvres

From \$5.00 pp

- Cheese and Greens Plate
- Cocktail spring roll/Dim sims

Soup (Served with Crusty bread roll)

From \$5.00 pp

- Pumpkin
- Potato and Leek
- Pea and Ham
- Your choice

Entrée

From \$10.00 pp

- Antipasto Platter – Deli Meat, Marinated Vegetables, Cheese and a selection of fresh Vegetables
- Seafood Platter – 2 Prawns per person, 2 Oysters per person, fish bites
- Warm Dip Platter - 3 dips and a selection of dipping bread and Crackers
- Prawn Cocktails - Large prawns served on a bed of shredded greens and seafood sauce

Main Course

From \$25.00 pp

- Beer Battered King George Whiting Served with Chips and Lemon Aioli)
- Medium Rump Steak topped with a spicy tomato and onion sauce (served with baby potatoes, baby carrots and green beans)
- Chicken Breast Stuffed with cheese, ham and asparagus and topped with a green peppercorn sauce (served on a bed of sweet potato and green beans on the side)
- Pork Fillet with plum sauce (Served on a bed of Jasmine Rice)

Gluten Free Options

- Warm Chicken Salad
- Corn and Zucchini Fritters

Vegetarian Options

- Vegetable Lasagne and Fresh Garden Salad
- Rainbow rice paper rolls with tofu peanut dipping sauce

Prices based on alternative drop, or an added cost may be payable

Dessert

From \$7.00 pp

- Fruit Salad (Diabetic and Gluten Free Option)
- Apple Crumble with Whipped Cream
- Individual Mini Pavlovas topped with Fresh Cream, Mixed Berries and White Chocolate Cheesecake and ice-cream

Special Selections

- Vegetarian options available on request
- Dietary and Children's Menus available

Wedding Cake

- Your wedding cake can be served as a dessert for \$4.00 per person. This includes cutting, serving and garnishing with fresh fruit and coulis.

Buffet Menu

Menu (Main course with one dessert selection)

Starts from \$35.00 pp

Main Ideas

Pasta Bake
Sweet & Sour Pork
Steamed Rice
Fried Rice
Beef Stroganoff
Curries
Marinated Chicken Wings

Salads

Pasta Salad
Egg & Lettuce Salad
Tossed Salad
Apple & Celery Salad
Potato Salad
Rice Salad

With one choice of soup

(Choose from the soup selection menu)

Add \$5.00 pp

With a selection of seafood (soup not included)

Price On Application

Cold Whole Prawns
Marinated Seafood

Oysters
Pickled Seafood

Buffet menu only available for functions over 50 people.

Conference and Function Catering

Morning or afternoon tea/coffee

\$5.00 pp

- Tea, Coffee and Biscuits

Catering Options

Platters

From \$5.00 pp

- Finger Food - party sized pies, pasties, sausage rolls
- Hot Platters – Spring rolls, dim sims, crumbed calamari, chicken nuggets, spinach & cheese parcels.
- Chicken/Cold Meat Platters, lettuce, tomato, cucumber, cheese, chicken, ham, salami etc.
- Selection of mixed sandwiches