



 Southern
SYDNEY
EVENT CENTRE

CELEBRATIONS



ABOUT

Celebrate your next birthday, engagement or social event at Southern Sydney Event Centre at Club Central Menai, the leading destination for conferencing and social events.

Our event package is suitable to all occasions, with a range of flexible catering and beverage options. Our dedicated event specialists will plan and execute your special event seamlessly, ensuring you enjoy an exceptional, personalised experience.

CELEBRATIONS



PACKAGE INCLUSIONS

Your choice of our delicious catering menus

Data projector and screen

Decorative centrepieces

White linen tablecloths and napkins

Table numbers

Personalised welcome sign

Playlist connectivity

Professional wait staff

Event Supervisor

Professional event specialists to personalise and plan your event

CELEBRATIONS



PREMIUM CANAPE MENU

Choose six hot or cold items.

Hot menu items

Ricotta and feta filo parcels (V)

Paprika beef sausage roll with tomato sauce

Crispy wonton with pork and ginger

Haloumi and corn fritters with avocado dip (V)

Lamb masala sausage roll with tomato sauce

Falafel with hummus (V)

Crumbed calamari with lime aioli

Sticky pork belly bites (GF)

Chicken and vegetable spring roll

Ham, pea and parmesan croquette with truffle aioli

Mozzarella, mushroom, and spinach arancini (V)

Satay chicken skewer with coconut peanut sauce

Fish goujons and tartare sauce

Variety of mini pies

Cold menu items

Selection of gourmet finger sandwiches (GF)

Vietnamese vegetable rice paper rolls (V, GF)

Roma tomato, bocconcini and pesto on crostini (V)

Assorted nori rolls (GF)

Prosciutto and fresh melon (GF)

Guacamole with corn chips (V)

Mexican chicken tostada bite

Cob loaf with spinach dip (V)

\$34.00 per person

\$18.00 per child, from children's menu

CELEBRATIONS



DELUXE CANAPE MENU

Choose six hot or cold items.

Hot menu items

Large, crumbed king prawns with lemon and tartare

Mini beef slider with green leaf, cheese, tomato and relish

Tomato, Parma ham and mozzarella pizzetta

Chicken schnitzel slider with peri peri sauce

Beef, cheese and chorizo empanada with spice sauce

Fish and coconut taco with Asian slaw

Lamb kofta with mint tzatziki

Crumbed haloumi chips

Mushroom risotto on serving spoon (V, GF)

Chicken souvlaki with tzatziki (GF)

Moroccan lamb filo finger

Butter chicken tartlet with toasted almonds

Salt and pepper calamari with lime aioli

Gourmet beef and Guinness pie

Cold menu items

Vietnamese rice paper roll with prawn (V, GF)

Corn fritter, smoked salmon and avocado mousse

Thai chicken salad on crispy wonton

Prawn cocktail poppadum

Chargrilled nectarine, prosciutto and feta bruschetta

Peking duck wrap with hoi sin sauce

Salmon mousse and cucumber on toasted rye

Bao bun with pork belly

Roast duck and caramelised onion tartlet

\$38.00 per person

\$18.00 per child, from children's menu

(V) Vegetarian (GF) Gluten Free

*Images are for illustration purposes only

Terms and conditions apply. Room hire additional. Minimum 30 guests.

CELEBRATIONS



PREMIUM SET MENU

Select two options from each course to be served alternately.

Accompanied by a fresh bread roll and butter for each guest.

Entrees

Tandoori baked lamb cutlet, pickled cucumber, carrot puree and raita (GF)

Ricotta ravioli, zucchini ribbons and truffle cream (V)

Fresh King Prawn tower, avocado, cucumber, lemon aioli and salmon pearls (GF)

Garlic King Prawns, romesco risotto and baby herbs (GF)

Three cheese zucchini flowers, fine ratatouille and basil pesto (V)

Seared Japanese scallops, truffle cauliflower cream and crispy pancetta

Gin-cured salmon, cucumber, baby capers, Spanish onion and crème fraiche (GF)

Main Course

Steamed Cone Bay barramundi, Asian greens, rice cake, soy, ginger and shallot (GF)

Petite fillet mignon, potato puree, Dutch carrots, spinach, café de Paris butter and port wine jus (GF)

Chicken roulade, macadamia stuffing, carrot puree, double roasted potatoes, asparagus, and jus

Lamb rump with rosemary and herb crust, fine ratatouille with baby chats and red wine jus

Crispy skin Atlantic salmon, peas, lemon and mint risotto, herb salad (GF)

Twice-cooked duck breast, kumara mash, honey roasted root vegetables, spinach, fig relish and master stock

Red wine braised beef cheek ragout, French peas, and potato gnocchi

Dessert

Classic French-style crème brûlée, fresh berries and almond biscotti (GF)

Manuka honey panna cotta, strawberry salad, and Persian fairy floss (GF)

Flourless chocolate and hazelnut torte, warm Belgian chocolate sauce and King Island cream (GF)

Classis tiramisu and coffee anglaise

French lemon tart, raspberries and lemon mascarpone

Opera cake, chocolate dust and chocolate gelato

Tasmanian cheese plate, quince paste, mini lavosh and grapes

Nespresso coffee and tea station

\$52.00 per person

\$60.00 per person

\$34.00 per child for two courses

\$40.00 per child for three courses

Alternate options provided for children

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CELEBRATIONS



BUFFET MENU

Accompanied by a fresh bread roll and butter for each guest

Served by our event staff

Menu items

Choose two hot carveries, served with red wine jus

Honey and apricot glazed leg of ham

Turkey breast with fruit stuffing and cranberry sauce

Roast leg of pork with crackling and apple sauce

Sirloin of beef with seeded mustard

Boneless leg of lamb with rosemary and mint sauce

Roast chicken with rice and almond stuffing

Choose two hot items

Bombay beef curry with poppadum (GF)

Green Thai chicken curry (GF)

Penne marinara with pomodoro sauce and touch of cream

Beef bourguignon

Four cheese ravioli with Mediterranean vegetables and roast tomato sauce

Lamb rogan josh with poppadum (GF)

Tortellini with pancetta, mushrooms, shallots, white wine and cream sauce

Chicken cacciatore (GF)

The buffet includes medley of roast potato, pumpkin, zucchini and roasted capsicum. Plus, steamed jasmine rice as an accompaniment to some hot items.

Choose three salads

Baby rocket, spinach, pumpkin, cherry tomato and parmesan (GF)

Traditional Greek with oregano dressing (GF)

Quinoa with baby beetroot, kale, goat's cheese and sweet potato (GF)

Fattoush

Classic Caesar with signature dressing

Cous cous with Mediterranean vegetables

Waldorf coleslaw (GF)

Tomato, bocconcini and basil (GF)

Creamy basil pesto fusilli with semi dried tomato

Potato, chive, bacon and sour cream (GF)

Choose three desserts served with ice cream or cream

Apple and rhubarb crumble

French lemon tart

Flourless chocolate and hazelnut torte (GF)

Deluxe carrot and walnut cake

Classic New York cheesecake

Passionfruit and mango mousse

Deluxe chocolate with chocolate flakes

Fruit salad with passionfruit coulis (GF)

White chocolate cheesecake

Nespresso coffee and tea station

\$56.00 per adult

\$34.00 per child

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CELEBRATIONS



HOUSE BEVERAGE PACKAGE

Draught Beer

VB

Great Northern Super Crisp

Carlton Dry

Carlton Draught

Cascade Premium Light (bottled)

Wine Selection

House sparkling wine

House red wine

House white wine

Non-Alcoholic

Orange juice and a selection of soft drinks

\$29.00 per person

\$12.00 per person under 18 years old

CELEBRATIONS



PREMIUM BEVERAGE PACKAGE

Draught Beer

VB

Great Northern Super Crisp

Carlton Dry

Carlton Draught

Sunday Road

Pirate Life Pale Ale

Pirate Life Acai and Passionfruit Sour

Choose two of the following bottled beers

Cascade Light

Coopers Pale Ale

Tooheys Extra Dry

Corona

Heineken

Crown Lager

Wine Selection

Choose three of the following wines

Garfish Prosecco, SA

Wild Vines Pinot Grigio, NSW

Grigori Vintners Sauvignon Blanc, SA

Grigori Vintners Chardonnay, SA

Garfish Rosé, VIC

Angove Chalk Hill Cabernet Merlot, SA

Moore's Creek Shiraz, NSW

Non-Alcoholic

Orange juice and a selection of soft drinks

\$34.00 per person

\$12.00 per person under 18 years old

CELEBRATIONS

DELUXE BEVERAGE PACKAGE

Draught Beer

VB

Great Northern Super Crisp

Carlton Dry

Carlton Draught

Sunday Road

Pirate Life Pale Ale

Pirate Life Acai and Passionfruit Sour

Choose four of the following

Cascade Light

Coopers Pale Ale

Tooheys Extra Dry

Corona

Heineken

Crown Lager

Stone and Wood

Young Henry's Newtowner

Young Henry's Natural Lager

Wine Selection

Choose five of the following wines

Shell Bay Pinot Gris Marlborough, NZ

Stonefish Sauvignon Blanc, WA

Stonefish Chardonnay Margaret River, WA

Garfish Rose, WA

Not for Vegan Shiraz, SA

Garfish Cabernet Merlot Barossa, SA

Wicked Thorn Pinot Noir Margaret River, WA

Non-Alcoholic

Apple, orange, pineapple, and cranberry juice

Selection of soft drinks

Sparkling and still mineral water

\$42.00 per person

\$12.00 per person under 18 years old



CELEBRATIONS

ADD SPIRITS TO ANY BEVERAGE PACKAGE

Espresso Martinis on tap

Eristoff Vodka

Jim Beam White Label Bourbon

Bundaberg UP Rum

Bombay Sapphire Gin

Dewar's White Label Scotch

Upgrade for \$10.00 per person



CELEBRATIONS



ROOM CAPACITIES

	1 Room	2 Adjoining Rooms	3 Adjoining Rooms
Cocktail Capacity	100	250	400
Seated Capacity	90	180	300

MAKE YOUR EVENT EXTRA SPECIAL

Ask our Event Specialists for more information.

Photobooth

Theming and balloon decor

DJ

Entertainment

Floral or light up letters and numbers

Photographer

Megaloon birthday numbers

Dancefloor

Anything you request!



Contact our dedicated event specialists for more information.

44-60 Allison Crescent, Menai 2234

Phone: (02) 9113 8811

events@southernsydneyeventcentre.com