

CASINO
CANBERRA



FUNCTION

KIT

PLEASE CONTACT OUR FUNCTIONS
TEAM TO DISCUSS YOUR OPTIONS

FUNCTIONS@CASINOCANBERRA.COM.AU
(02) 6243 3700



NATURAL NINE

RESTAURANT

Enjoy our pop Chinese cuisine with a creative native Australian twist. Able to cater to a range of dietary requirements, our chefs are pushing the boundaries of Cantonese cooking combined with native Australian ingredients to give you a truly memorable gastronomic experience for any occasion.

62 Sit down
100 Cocktail

ROOM 8

PRIVATE DINING @ NATURAL NINE

Treat your guests to a modern and exciting dining experience they won't soon forget in the comfort of your own private dining room. select off the natural nine menu or let our chefs tailor a custom menu to suit your needs.

10 Sit down



LOTUS ROOM

LEVEL 1

With its private bar and generous size, the lotus room is our definitive function space. Whether it's for a sit down dinner, a cocktail gala, birthday extravaganza or presentation evening, the flexible lotus room—with almost limitless seating options and decorative possibilities—is the perfect blank canvas upon which to paint your next successful large-scale event.

126	Cabaret
180	Banquet
180	Theatre
310	Cocktail



ONYX LOUNGE

MAIN FLOOR

Glittering chandeliers, intricate gold screens and comfortable seating adorn the onyx lounge—the perfect venue for a small-scale cocktail party with that casino vibe. Located on the main floor—onyx lounge features access to the main bar and gaming tables all in front of the big screen..

150	Cocktail
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THE BOARDROOM

LEVEL 1

Designed for small meetings and workshops the boardroom provides a private setting with a convenient central location. equipped with state of the art technology including tv screen and video and teleconference facilities, you can rest assured that your next event will be highly productive. Available from 12 noon. *(Earlier by prior arrangement only)*

11	U-shape
12	Boardroom
26	Cocktail



BEVERAGE OPTIONS

PACKAGE

2 Hour Service
3 Hour Service
4 Hour Service
5 Hour Service

RED

\$36pp
\$45pp
\$54pp
available on request

BLACK

\$54pp
\$63pp
\$72pp
available on request

PACKAGE

TAP BEER

RED

Tiger Beer
Stella Artios

BLACK

Tiger Beer
Stella Artios

BEER & CIDER

Sol Cerveza Original
James Boags Light
Strongbow Original
Strongbow Blossom Rose

Sol Cerveza Original
James Boags Light
Strongbow Original
Strongbow Blossom Rose

WINE

Growers Gate Sparkling
Growers Gate Sauv Blanc
Growers Gate Shiraz

Growers Gate Sparkling
Growers Gate Sauv Blanc
Growers Gate Shiraz

NON ALCOHOLIC

Soft Drink & Juice Coffee
& Tea

Soft Drink & Juice Coffee
& Tea

SPIRITS

Finlandia Vodka
Ford's Gin
Old Forester Bourbon
Johnnie Red Scotch Whisky
Bundaberg Rum

BEVERAGE PACKAGE

Choose the red or black drink package and the length of service you require and we'll take care of the rest.

Minimum 50 guests.



BAR TABS

Bar tabs are available for any type of functions. Let us know your limit, as your function progresses we can increase or adjust as you request.

CASH BAR

We can arrange a fully stocked bar of your selection for your guests to purchase from throughout your function.

ON CONSUMPTION

We can arrange a fully stocked bar of your selection for your guests to choose from. While the charge is only for what your guests consume.



PLATTER FUNCTIONS

PLATTER	PRICE	SIZE
Antipasto	\$170 ea	10 People
Fruit & Cheese	\$160 ea	10 People
Sandwich	\$140 ea	10 People
Steamed	\$180 ea	10 People
Fried	\$180 ea	10 People
Grilled	\$195 ea	10 People
Dessert	\$140 ea	10 People



ANTIPASTO

Prosciutto, sopresso salami, smoked salmon, grilled marinated vegetables, olives, bocconcini, bread & crackers

FRUIT & CHEESE

Seasonal fruit, brie, blue, cheddar, quince paste, bread & crackers

SANDWICH

A selection of gourmet sandwiches and wraps

STEAMED

Wakame edamame, chicken & wakame dumplings, beef & celery dumplings, smoked eggplant bao, char sui pork bao

FRIED

Shoestring fries & malak mayo, popcorn chicken wontons, tempura eggplant, chilli lime chicken wings, salt & pepper squid, vegetable spring rolls

GRILLED

Kung pao lamb skewers, guang dong chicken skewers, hong bak pork belly skewers & pickled vegetables

DESSERT

Nutella hong kong doughnuts, burnt almond marshmallow, raspberry brownie, carrot cake, red bean waffle & salted caramel



COCKTAIL FUNCTIONS



PACKAGE

PRICE

TIME

4 Canapes

\$22pp

1 HOUR

6 Canapes

\$27pp

2 HOURS

9 Canapes

\$36pp

2 HOURS

6 Canapes +
2 Substantial

\$45pp

3 HOURS

9 Canapes +
3 Substantial

\$58pp

3 HOURS



CANAPES

Vegetable spring rolls
Tempura fried eggplant
Fried radish cake & chilli soy mayo
Shiitake mushroom sticky
Chilli butter squid
Prawn siu mai
Salt & pepper squid
Sweet & sour crispy salmon
Breaded crab claw
Prawn toast spring rolls
South Coast oysters & ponzu

SUBSTANTIAL

Smoked eggplant bao
Fries with rosemary salt
Kim chi fried rice
Fried egg tofu nyonya curry
Fried vegetable tofu
NN fried chicken
Smoked chicken & flatbread
Hainanese chicken & ginger jam
Duck fried rice

SWEET CANAPES

Yuzu cheesecake
Strawberry gum sago
Red bean waffle & salted caramel
Nutella hong kong doughnuts
Carrot cake

Dried thai fish tofu
Buffalo chicken wings
Shantung fried chicken
Chicken dim sums
Chilli chicken nuggets
Popcorn chicken wontons
Peking duck spring roll
Smoked duck pancake
Cheeseburger spring roll
Kung pao lamb chops
Beef & celery dumplings

Sichuan braised pork & glass noodles
Char sui pork bao
Satay pork fried rice
Soy braised pork belly
Black pepper beef
Thai grilled beef salsad
Typhoon lamb chops
Hokkien squid & fragrant rice
Salt & pepper soft shell crab

Lemon custard & pistachio crumb
Spiced apple crumble
Burnt almond marshmallow
Orange & almond cake
Raspberry brownie



FEASTING MENUS

\$75pp

fragrant fried eggplant
beef & celery dumplings
salt & pepper squid
cheese siew pork bao

vegetable fried rice with
nori & pickled ginger

stir fried vegetables in garlic
white miso grilled chicken

N9 tiramisu
coffee sponge, sago pearls
& palm sugar cream

\$85pp

salt & pepper squid
prawn toast spring rolls
grilled sesame lamb chops
popcorn chicken wontons
smoked eggplant bao

exotic mushroom fried wild rice
king pork spareribs with kimchi
stir fried vegetables in garlic

waffles with chocolate icecream
& salted red bean caramel

\$95pp

scallop & prawn dumpling
chicken & wakame dumplings
prawn toast spring rolls
drunken chicken truffle bao

black bean duck fried rice with garlic chips
oyster sauce braised shiitake & broccoli
xo prawns, scallop, squid & mussel
jiu zhou scotch fillet

White chocolate chilli pudding with
Vanilla icecream & milk crumb



PLATED MENUS

\$89pp

ENTRÉE + MAIN + DESSERT > ALTERNATE

ENTRÉES

Sake cured citrus salmon with fennel
& radish salad

King prawns with rice crackers
& fish sauce caramel

House smoked duck breast with
chilli and cucumber

Typhoon lamb chops

Wasabi beef with crispy noodles and herbs

Soy egg noodles with pickled vegetables

\$75pp

ENTRÉE + MAIN > ALTERNATE

MAIN

Drunken barramundi with shiitake braised
clam on egg custard

Charred sesame chicken with sesame wafer
& sugar snap peas

Spiced pressed lamb breast with apple
& cabbage and mustard jus

Black pepper beef eye fillet with rosemary potatoes

Soy braised pork belly with wilted greens

Fried silken vegetable tofu with miso broth



\$70pp

MAIN + DESSERT > ALTERNATE

DESSERT

White chocolate chilli pudding with vanilla
icecream & milk crumb

Panna cotta with palm
sugar syrup & ginger snaps

Nashi pear & macadamia crumble
with rosella flower icecream

Buttermilk waffle with salted caramel and
burnt vanilla marshmallow

Bitter chocolate mousse with ginger bread
and persian fairy floss

Jasmine tea creme brulee



natural nine

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