



CLUB
MARCONI

of Bossley Park Social Recreation & Sporting Centre Limited

Sutherland Shire Council's Official Club

Set Menus

CM
FUNCTIONS

Club Marconi
Marconi Plaza, Bossley Park NSW 2176

T: 9822 3309

www.clubmarconi.com.au

Club Marconi is one of the few venues in Sydney that can offer several multi purpose function areas that are perfect for any occasion - from 15 guests to major events of up to 1000 people. Located in Bossley Park, we offer ample parking for your guests, a safe environment and outstanding value for money.

Our talented and experienced team of events specialists are looking forward to assisting you to organise your next training session or conference from beginning to end, ensuring every aspect of your day is as relaxing as we can possibly make it for you. We offer several exquisite venues, depending on the number of expected attendees.

Club Marconi has venues to host many events:

- Engagements & Weddings 50-450 guests
- Sporting Association Dinners/Presentations 80-550 guests
- Family Gatherings/Reunions 50-250 guests
- Birthday Party 50-250 guests
- Confirmation/Communions 50-250 guests
- Christenings 50-250 guests
- School Formals 50-250 guests

Our team of Chefs will tailor menus to suit your requirements and budget, while our events specialists work hard to ensure all your requirements are fulfilled, including the set up of equipment & room layout.

We have prepared the following sample menus for your perusal, to assist in simplifying the planning process. Our events specialists are here to assist you and would be pleased to take you on a tour of the many function rooms Club Marconi has to offer.

Inclusions

Our standard inclusions for all private functions include table coverings, napkins, presentation table, registration tables, cake table and wait-persons. We will also allocate one of our dedicated Events Specialists to supervise your function from beginning to end.

To discuss your individual requirements, please contact our Functions Department on 9822 3309.



SET MENUS

Set Menu 1

3 Courses - Entree & Main or Main & Dessert

Bread Roll

Entree

Antipasto Italiano or
Prawn Cocktail, Marie Rose Sauce or
Penne Casalinga / Boscaiola

Main

Served with potatoes and seasonal vegetables

Grilled Chicken Breast wrapped in prosciutto with cream
brandy sauce or

Sirloin in a Shiraz Reduction or

Grilled Smooth Dory

Dessert

Creme Caramel or
Tiramisu Tower with Coffee Cream or
Chocolate/Vanilla Pannacotta

\$35 per person

Set Menu 2

3 Courses - Entree & Main or Main & Dessert

Bread Roll

Entree

Tasmanian Smoked Salmon with Avocado, drizzled with
Lime or
Antipasto Mediterranean or
Penne Casalinga/Boscaiola

Main

Served with potatoes and seasonal vegetables

Chicken Campagniola - topped with spinach & napoli
sauce with mozzarella cheese

Sirloin in a Shiraz Reduction or
Grilled Lemon Sole

Dessert

Creme Caramel or
Salad of Strawberries & Kahlua Cream or
Millefoglie

\$39 per person

SET MENUS CONTINUED ...

Set Menu 3

3 Courses - Entree, Main & Dessert

Bread Roll

Platters of Bruschetta or Garlic

Entree

Antipasto Terra Mare or

Skewered Salmon/Vegetables served on Rice Salad or

Prosciutto Melone or

Tortellini Boscaiola

Main

Served with potatoes and seasonal vegetables

Grilled Spatchcock marinated in olive oil, lemon & garlic
or

Veal Scaloppini served with BBQ mushrooms (choice of
sauce Mushroom, Pepper, White Wine, Shiraz Reduction)

or

Beef Medallions with spicy polenta & red wine jus

or

Chicken Florentine

Dessert

Mixed Italian Gelato or

Salad of Strawberries or Kahlua Cream or

Chocolate Mud Cake or

Creme Caramel

\$45 per person

SET MENUS CONTINUED ...

Set Menu 4

3 Courses - 2 Entrees & a Main

Bread Roll & Hot Olives

Entree

1st Entree

Antipasto Mediterranean or

Antipasto Italiano or

King Prawns with Avocado & Lime Dressing

2nd Entree

Your choice of 2 pastas and sauce

(individual alternate serves)

Pasta:

Tortellini

Penne

Gnocchi

Linguine

Spaghetti

Sauces:

Boscaiola

Napolitano

Casalinga

Pesto

Aglio Olio & Peperoncino

Mains

Beef Medallions

with Spicy Polenta & Red Wine Jus

or

Chicken Campagniola

Chicken topped with Spinach, Napoli Sauce & Mozzarella Cheese

or

Veal Saltimbocca

Proscuitto, Sage & White Wine Sauce

or

Grilled Lemon Sole

\$49 per person

3 Courses - 2 Entrees and a Main

SET MENUS CONTINUED ...

Set Menu 5

4 Courses - 2 Entrees, Main & Dessert

Bread Roll & Hot Olives

Entree

1st Entree

Skewered Salmon/Vegetables served on Rice Salad or
King Prawns with Avocado & Lime Dressing or
Garlic Prawns & Toasted Bread

2nd Entree

Your choice of 2 pastas & sauce
(individual alternate serves)

Pasta

Tortellini

Penne

Gnocchi

Linguine

Spaghetti

Sauces

Boscaiola

Casalinga

Prawns & Ruccola

Pesto

Marinara

Mains

Peppered Beef Medallion & King Prawns or

Grilled Chicken Breast wrapped in Prosciutto with Cream
Brandy Sauce or

Tasmanian Smoked Salmon with Roasted Tomato Butter
Lemon Sauce or

Vitello Oscar - Veal topped with Prawns and Cream
Brandy Sauce

Dessert

Chocolate or Hazelnut Trio Slice

or

Tiramisu Tower with Coffee Cream

or

Australian & Imported Cheeses with Fresh Fruit

or

Crème Caramel

\$55 per person

4 Courses - 2 Entrees, Main and Dessert

BUFFET MENUS

Six Items \$34 - additional items of your choice \$4 per person, per item

Breads

Bread Rolls 1 x per person (additional bread rolls \$1)
Garlic Bread served on platters
Herb Bread served on platters
Bruschetta Bread served on platters

Cold Selection

Antipasto Mediterranean
Antipasto Terra Mare
Antipasto Italiano
Baby Octopus with Tomato & Olives

Hot Selection

Oven Roasted Vegetables
Roast Potatoes with Proscuitto
Chicken Schnitzel
Roast Chicken Pieces
Chicken Kebabs
Mild Chicken Curry with Pappadums
Lemon Thyme Chicken Breast with Pesto & Vegetables
Chicken with Boscaiola Sauce
Grilled Chicken with Olive Sauce
Grilled Dory Fillets with Lemon Butter Sauce
Tender Beef & Broccoli Stir Fry with Steamed Rice
Savoury Rice
Grilled Sirloin Minute Steak & Mushroom or Diane Sauce
Pork Ribs with BBQ Sauce \$3 extra per person
Roasted Pork with Apple Puree
Roast Veal
Fried White Bait with Lemon

Salad Selections

Tomato & Basil
Potato, Egg & Chives
Pasta with Shallots & Mushrooms
Mixed Salad - tomato, cucumber & lettuce
Traditional Coleslaw
Bitter Leaves with Olive Oil Dressing
Rocket & Mixed Leaf, Oil and Lemon Dressing
Prawn Salad with Artichokes
Green Beans, Tuna, Onion & Caper Salad

Desserts

Individual Tiramisu
Seasonal Fresh Fruit on Platters
Assortment of small Italian Cakes served on Platters
Australian & Imported Cheeses & Water Crackers - \$3 extra per person

Seafood Selections are also available at Market Price.

COCKTAIL MENUS

Served on a Buffet Station. 5 items \$18.50 per person,
additional item of your choice \$2.50

Mini Mixed Vol au Vents x 4 per person
Mini Spring Rolls served with Plum Sauce x 3 per person
Dim Sims & Chilli Sauce x 3 per person
Chicken Balls x 4 per person
Mini Quiches x 2 per person
Pastizzi x 3 per person
Mini Gourmet Pies x 2 per person
Mixed Filled Wraps x 1 per person
Tasmanian Smoked Salmon with Avocado on Focaccia x 1
per person
Fruit Skewers x 1 per person

Cocktail Party Platters

Cold \$2 each per person

Vegetable Crudites with two Dips
Bowls of Olives - hot or cold
Cherry Tomato & Bocconcini Picks
Tortilla Chips with Tomato Salsa & Guacamole
Bruschetta with Olive Tapenade
Char Grilled Vegetables on Italian Bread
Antipasto Picks
Fresh Fruit Skewers
Grissini Stick with Prosciutto
Sydney Rock Oyster Shots - \$3 extra per person
Peeled King Prawns & Tomato Mayonnaise - \$3 extra per
person

Hot \$3.50 each per person

Chicken Satay & Peanut Dressing x 2 per person
Chicken Mediterranean Skewers x 1 per person
Tuna Skewers with Lemon Mayonnaise x 1 per person
Assorted Pizza Slices x 2 per person
Fried Prawns with Basil Mayonnaise x 3 \$3 extra per
person

Beverages

Beverages are either charged by Consumption Amounts, Cash Bar or Set Beverage Packages.

Consumption - Any beverages consumed by guests during the night are placed on a running bill, recorded and paid for at the conclusion of your function or event.

Cash Basis - All beverages ordered over the bar or through a beverage staff member must be paid for on the spot.

Non Alcoholic Beverage Package

3 hours - \$10.00 per person

4 hours - \$12.50 per person

5 hours - \$15.00 per person

Inclusions:

- Variety of post mix soft drinks served by the glass or jugs
- Variety of Juices served by the glass or jugs
- Iced Water
- Bottled Sparkling and Still water add extra \$3.00pp

Standard Beverage Package

3 hours - \$20.00 per person

4 hours - \$25.00 per person

5 hours - \$30.00 per person

Inclusions:

- Variety of post mix soft drinks served by the glass or jugs
- Variety of juices served by the glass or jugs
- Variety of Beers on tap (subject to change)
- House Red/White Wine by the carafe or glass
- House Sparkling Wine by the bottle or glass
- Iced Water
- Bottled, Sparkling and Still Water add extra \$3.00pp

Premium Beverage Package

3 hours - \$30pp

4 hours - \$35pp

5 hours - \$40pp

Inclusions:

- Variety of post mix soft drinks served by the glass or jugs
- Variety of juices served by the glass or jugs
- Variety of beer on tap (subject to change)
- Bottled local beer
- Bottled House Red/White Wine
- Bottled House Sparkling Wine
- Iced Water
- Bottled Sparkling & Still Water add extra \$3.00pp

All functions are scheduled for 5 hours duration
If you wish your function to exceed 5 hours, a surcharge of \$400 per hour will apply.

Deposits

A deposit of \$400 is required within one week of making a booking in order for confirmation.

Cancellations

We understand that circumstances occasionally occur whereby a function has to be cancelled. Unfortunately the following charges may apply;

If cancellation is made within 14 days prior to the function 100% of your deposit will be held.

If cancellation is made within 7 days prior to the function deposit plus labour charges will apply.

If cancellation is made within 48 hours of the event 50% of the function charges will apply.

Finalising menus and Number of Guests

Menus are to be finalised seven (7) working days prior to the event.

Confirmation of guests numbers along with full payment for catering must be finalised seven (7) working days prior to the event.

Seating arrangements are to be finalised three (3) working days prior to the event.

Food and Beverage Policy

Club Marconi's policy does not allow for food or beverages to be brought onto the premises for consumption, with the exception of celebration cakes. Any food not consumed during the function remains the property of the club.

Club Marconi promotes the Responsible Service of Alcohol.

Decorations

The organiser may decorate the function room, however sticky tape or thumb tacks may not be used on the walls.

Our Function Coordinators can also arrange for your party to dine in our Piazza or Oscar's if required.

Inclusions

Our standard inclusions for all private functions include table coverings, napkins, presentation table, registration tables and waitpersons.

AV Equipment included in Room Hire

DVD

White Board

Flip Chart

Drop Screen

Data Projector

Note Pads

A qualified technician who is utilised by clients to supply light and audio equipment for functions presentations is available per hour at an additional cost.

Please ask the functions coordinator for contact details.

A 10% surcharge applies on Public Holidays