



YERING ROOM - FUNCTION PACKAGES 2019/2020



THE EASTERN GOLF CLUB
MELBOURNE, AUSTRALIA

TWO COURSE LUNCH OR DINNER

2 x chef's selection canapés on arrival
Choice of entrée and main or main and dessert
Tea and coffee
\$55.00 per person

THREE COURSE LUNCH OR DINNER

2 x chef's selection canapés on arrival
Entrée, main and dessert
Tea and coffee
\$65.00 per person

COCKTAIL

6 canapés (4 savoury, 1 substantial, 1 sweet) \$40.00 per person
9 canapés (5 savoury, 2 substantial, 2 sweet) \$50.00 per person

SHARED PLATTERS

Cheese platter	\$65.00 per platter
Antipasto platter	\$65.00 per platter
Charcuterie platter	\$65.00 per platter

ENTREE

Poached chicken, avocado & sweetcorn salsa, mango purée, coriander **lg**

Heirloom tomato, smoked buffalo mozzarella, charred crouton, basil oil, balsamic **v**

Guinness braised beef rib, parsnip purée, scorched cocktail onion, baby herb & candied lemon salad

Pork belly, celeriac choucroute, fennel, apple & herb slaw, cider reduction **lg**

Beetroot cured salmon, squid ink lavosh, heirloom beetroot, beetroot gel, horseradish cream

MAINS

Beef medallion, celeriac purée, baby carrot, wilted kale, chestnut, maple jus **lg**

Chicken breast, truffle mash, smoked carrot purée, broccolini, jus

Braised lamb scotch, Paris mash, pickled roast fennel, oven dried tomato, rainbow chard, jus **lg**

Crispy skin barramundi, green curry sauce, julienne Asian vegetable salad, toasted rice **lg**

Grilled pork cutlet, crackling, sweet potato fondant, fennel purée, pickled shallot, apple & watercress, Pedro xeminez jus **lg**

Spiced glazed duck breast, quinoa, beetroot & raspberry purée, macadamia dukkha, kale, saltbush, jus

Gnocchi, pumpkin, asparagus, sage & goat's cheese, truffle cream sauce **v**

DESSERT

'Strawberries & Cream', vanilla panna cotta, white chocolate, compressed strawberry, baby basil **lg**

Salted caramel tart, berries, peanut brittle, crème fraiche

Salted milk chocolate bavarois, caramelised white chocolate, chocolate sponge, sour cherry, biscuit crumble

Lemon meringue tart, lemon curd, scorched meringue, crème fraiche, citrus compote, lemon balm



CANAPES

Thai style chicken on sugar cane skewers

Pork belly, spiced apple purée, crispy onion **lg**

Prawn & coriander spring rolls, black vinegar dipping sauce

Chickpea falafel, tzatziki & mint **v lg**

Duck crepes, cucumber, Vietnamese mint & hoisin

Spicy tofu & vegetable rice paper rolls, Asian dipping sauce **v lg**

Goats cheese tartlets, semi dried cherry tomato **v**

Seared scallop, samphire & a citrus salsa **lg**

Poached chicken, avocado & sweet corn salsa, mango puree, coriander

SUBSTANTIAL CANAPES

Barbeque pulled pork slider, slaw

Chicken salad, coriander, Vietnamese mint, mango, cucumber, chilli, rice noodles **lg**

Mini beef slider, cheese, caramelized onion, cos & tomato relish

Slow roast beef, pearl barley salad, jus

King salmon, kaffir lime & coconut sauce, green papaya salad **lg**

Lamb curry, coconut rice, cumin yoghurt **lg**

Pumpkin & chickpea green curry, coconut rice **v lg**

Hokkien noodles, Asian style mushrooms, daikon & spring onion **v**

DESSERT CANAPES

Mini white chocolate tart, raspberry crumb

Lemon meringue tart

Vanilla cream profiteroles

Milk chocolate & salted caramel cones, peanut brittle

Raspberry friand

Mini pavlova, cream & berries **lg**



BEVERAGE PACKAGE ONE

Willowglen Semillon Sauvignon Blanc

Willowglen Shiraz Cabernet

Willowglen Brut

Light and Heavy Beer

Soft Drink

Fruit Juice

COST PACKAGE ONE

5-hour duration \$45.00 per person

4-hour duration \$40.00 per person

3-hour duration \$35.00 per person

2-hour duration \$22.00 per person

BEVERAGE PACKAGE TWO

Willowglen Sparkling Brut

Ingram Road Chardonnay

Ingram Road Shiraz

Light and Heavy Beer

Soft Drink

Fruit Juice

COST PACKAGE TWO

5-hour duration \$65.00 per person

4-hour duration \$55.00 per person

3-hour duration \$45.00 per person

2-hour duration \$32.00 per person

BEVERAGE PACKAGE THREE

Individually tailored package



ADDITIONAL EXTRAS - MENU

Additional canapé	\$5.00 per person, per canape
Alternate serve	\$5.00 per person, per course
Seasonal vegetable bowl	\$15.00 per table
Seasonal salad bowl	\$12.00 per table
Seasonal fruit board	\$38.00 per board

ADDITIONAL EXTRAS - ACCOMMODATION

Accommodation	From \$319.00 per night
Breakfast	From \$24.90 per person

ADDITIONAL EXTRAS - GOLF

9 / 18 holes of golf	\$55.00 / \$95.00 per person
Shark Waters Par 3 9 Hole	\$35.00 per person
Golf carts	\$20.00 (9 holes) / \$40.00 (18 holes) per cart

DIETARY

Dietary codes: low gluten (lg) vegetarian (v)

The Eastern Golf Club is committed to serving the highest quality products made from a diverse list of ingredients that we source from our best seasonal suppliers. Given the wide selection of ingredients we use, we are unable to absolutely guarantee that any products noted on our menu as being "free" of a particular substance and do not contain traces of that substance that may cause you illness or discomfort if you suffer from allergies. We are happy to answer any questions regarding the menu, the ingredients we use and dietary requirements, but we take no responsibility in relation to the choice you make and the selections you make.

