

# **Mildura Working Man's Club Function Package 2009**



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## **A celebration of style, pleasure, elegance and great food..**

When choosing the Mildura Working Man's Club for your special occasion you will receive first class service combined with the personal attention you deserve.

From a small intimate gathering for 25 to a large celebration seating 160 people, our staff and management are more than happy to fulfill your needs and make your occasion memorable.

Contact our Function Manager to make an appointment at a time that suits you to discuss your function and view our facilities.

### **Function Facilities**

With a choice of two function rooms upstairs or the modern surroundings of the Members Lounge, our friendly staff will ensure you receive professional service and personal attention to help make your occasion a success.

Our Sierra Lounge allows for seating of up to 160 guests with a large dance floor or up to 230 guests without the dance floor. A stage area is available for a band or a DJ.

The Pioneer Room is suitable for smaller gatherings and can comfortably seat up to 60 guests with a dance floor or up to 80 without the dance floor.

Both rooms are serviced by their own bar, with table service available upon request.


The Members Lounge suits the more casual event, with outdoor areas easily accessible and the option of Barbeque Functions in the warmer months of the year.

### **Menus**

Our Function Menus are designed as a guide to customers and contain a selection of our most popular dishes. All meals are served on an alternate basis.

### **Room Hire**

Room Hire charges apply to all function areas with a generous discount available to members. Please see Capacities, Rates and Terms and Conditions for more information.





## Function Requirements

When you accept the Mildura Working Man's Club as the venue for your special occasion, we require the following information:


- Special dietary requirements, including gluten free, vegetarian and children's meals
- Placement of highchairs or wheelchairs
- For formal functions, a running sheet with allocation of times for meals, speeches, etc.
- Seating arrangements for guests
- Requirements for Band/DJ meals must be arranged prior to the event

## Confirmation and Deposits

Management will consider your function date confirmed and secured with the payment of a deposit within ten working days of the original booking. Deposits are as follows—

Dinner Functions—\$250 or 10% of the estimated cost, whichever is greater  
Supper Functions—\$150 or 10% of the estimated cost, whichever is greater

Function prices remain valid for a period of three months from the date of the deposit being paid. Management reserves the right to adjust function prices after a period of three months in accordance with quarterly CPI increases.





# Dinner Menu Options

## Entrée

Chicken and Corn Soup  
Garnished with slithers of spring onion

Pumpkin Soup  
Garnished with garlic and parmesan croutons

Marinated Lamb Salad  
Served on a bed of fresh garden salad


King Prawn Salad  
Served on a bed of fresh garden salad with house made  
seafood sauce and lemon wedges

Salt & Pepper Calamari  
Pineapple cut calamari served on fresh garden salad

Bruschetta  
Lightly toasted continental bread topped with chunky cut tomato,  
Spanish onion and basil salsa with fetta, drizzled with balsamic glaze

Vegetarian Spring Roll  
Served with an Asian chilli dipping sauce

Asparagus and Goats Cheese Tart  
Shortcrust pastry tart filled with goat's cheese, topped with asparagus,  
Served on a bed of rocket with a tangy tomato dressing



# Dinner Menu Options

## Mains

Three Bone Lamb Rack  
Filled with herb stuffing served with a mint demi

Slow Roasted Scotch Fillet  
Grain fed scotch fillet filled with baby spinach, capsicum, pine nuts and fetta,  
served with a red wine demi

Chicken and Prawn Supreme  
Supreme chicken breast fillet served with prawns and a creamy garlic sauce

Chicken Camembert  
Oven baked chicken breast supreme filled with Camembert cheese, wrapped in  
bacon and topped with a creamy honey mustard sauce

Char-grilled Atlantic Salmon  
Served with bok choy and Asian sauce

Seasoned Barramundi  
Served with house made tartare and lemon

Vegetable Filo Parcel  
Steamed seasonal vegetables with ricotta cheese and pine nuts,  
wrapped in filo pastry, served with a capsicum puree

*All main meals served with seasonal vegetables*

# Dinner Menu Options

## Dessert

Sticky Date Pudding

With butterscotch sauce and vanilla ice cream

Lemon Meringue Pie

Traditional zesty lemon curd with light and fluffy meringue,  
served with fresh cream

Death By Chocolate

Layers of rich chocolate mud cake and ganache served with  
double cream and shards of chocolate

Strawberry Romanoff

Liqueur marinated strawberries with vanilla ice cream in a brandy snap basket

Apple Pie

An old favourite, served with home made custard

Fresh Fruit Salad

Served in a brandy snap basket with fresh cream

Wild Berry Cheese Cake

Mixed wild berry baked cheese cake served with a fresh fruit coulis

All courses are served on an alternate

## Pricing

Two courses—\$39.90 per person

Three courses—\$45.50 per person



# Supper Menu Options

## Assorted Asian Selection

A selection of mini dim sims, spring rolls, vegetable parcels and samosas with sweet chilli dipping sauce

## Hot Pastry Selection

A selection of tasty pies, pasties, mini quiches and sausage rolls

## Assorted Chicken and Seafood Selection

Selection of assorted savouries, including chicken strips, crackles and wingettes, crumbed calamari and battered prawns

## Sandwiches

Freshly made sandwiches with deli meat and salad fillings.  
(Vegetarian selection available upon request)

## Scones Jam and Cream

Traditional home made favourite

# Pricing

\$11.50 per person





# Gourmet Options

Vietnamese Rice Paper Rolls with Satay Sauce

Lamb Skewers

Seasoned Chicken Skewers

Panko Calamari Rings

Coconut Crumbed Prawns

Blanched Asparagus wrapped in Prosciutto

Sundried Tomato Risotto Balls

Beer Battered Barramundi Batons with Lemon Aioli

Mini Beef Wellingtons

Salt and Pepper Calamari

Antipasto Platters

Assorted Sushi Rolls

Vegetable Frittata

Mini Bruschetta

Torpedo Prawns

Assorted Prawn Skewers

Mini Beef or Chicken Burgers

Puff Pastries filled with Ricotta and Fetta

Oyster Shots

## Pricing

\$14.50 per person





# BBQ Functions

BBQ Functions are held in the member's lounge and courtyard area with outdoor seating for your guests.

## BBQ Menu

Chicken skewer  
Sausage  
Home made rissole  
Minute steak

Coleslaw  
Tossed salad  
Bread and Butter  
Condiments

## Pricing

Cost: \$18.50 per person

