

# Functions AT ARANA







# Room hire

## Foundation Room

The largest of our function rooms, the Foundation Room is a versatile function space.

CAPACITY  
**120**  
PEOPLE

**6 hr room hire:**

**\$300**

Members of the Club are entitled to a \$40 discount on Foundation Room hire.

## Boardroom

Our modern Boardroom features high-back roller chairs and is perfect for small meetings.

CAPACITY  
**12**  
PEOPLE

**6 hr room hire:**

**\$100**

## Panther Den

Perfect for a more intimate celebration, from dining events to cocktail style events.

CAPACITY  
**50**  
PEOPLE

**6 hr room hire:**

**\$180**

Members of the Club receive a \$40 discount on Panther Den Room Hire.

## Outdoor Bar

This space offers a unique entertaining space overlooking the adjoining field.

CAPACITY  
**100**  
PEOPLE

**6 hr hire:**

**\$100**

Per section

**\$200**

Full area

Limited availability Fri-Sun.

## Room hire inclusions

Crisp white linen & table skirting  
Black or white paper napkins  
Microphone and lectern

Whiteboard & accessories  
Flipchart & accessories  
All required staff

Function room set out to your individual specifications  
Unlimited meetings with our experienced Functions Coordinator

## Information for functions regarding Covid-19

- Shared items such as bottles, salt and pepper shakers etc. are not permitted for use
- Seated or standing events available. However food must be served individually i.e. no buffets or shared platters
- Self-serve tea and coffee stations will not be available, however guests can request these beverages from bar staff at no additional charge if you have ordered a meal package.
- All guests must sign in at Reception with an Australian Government approved ID, and sign out via a ticket system in accordance to Contact Tracing requirements.
- We ask that you communicate with your guests that social distancing must be adhered to, and ask them to not attend your event if any of the following apply:
  - They have been in close contact with a person who has been diagnosed with COVID-19
  - They are displaying symptoms of COVID-19
  - They have travelled from a hot spot area
- Please note that these conditions are subject to change as per changing Government Health advice.

# HOT PLATED

# Breakfast functions

30 PEOPLE MINIMUM

## Traditional breakfast

Scrambled egg, bacon, pork chipolatas, oven roasted tomato, spinach, thyme buttered mushrooms, toasted Turkish bread

\$21

## Toasted panini

Poached eggs, sautéed spinach, parsley hollandaise

### served with:

Dill smoked salmon

\$18

Grilled ham

\$17

Avocado smash

\$16

## Mushroom on toast <sup>(v)</sup>

Balsamic roasted mushroom, truffle oil, shaved parmesan, grilled olive & rosemary bread

\$18

All plated breakfast served with tea and coffee, which is available on request over the bar

# Morning & afternoon tea

20 PEOPLE MINIMUM

Individual boxes with the following inclusions:

\$13

**A** Fresh seasonal fruit salad box

**B** Your choice of 1 of the following:

Assorted sweet muffins

Healthy fruit & grain slice (vegan)

American chocolate brownie

Variety of bite size cookies

**C** Your choice of 1 freshly made sandwich

Egg & lettuce

Ham, cheese, lettuce & tomato

Chicken, cheese & lettuce

Tuna, onion, cucumber & lettuce

**D** Tea & coffee station

# Full day conference package

20 PEOPLE MINIMUM

Individually served, morning tea, lunch & afternoon tea:

\$17<sup>50</sup>

Includes tea & coffee station

## Morning tea

Your choice of 1 of the following:

Mini Danishes

Fruit salad

Assorted sweet muffins

Assorted bite sized cookies

Healthy fruit & grain slice

American chocolate brownie

## Lunch

Assorted sandwiches

## Afternoon tea

Your choice of 1 of the following:

Mini Danishes

Fruit salad

Assorted sweet muffins

Assorted bite sized cookies

Healthy fruit & grain slice

American chocolate brownie

# Canapés selections

— 30 PEOPLE MINIMUM —

## Standard canapé box

\$13<sup>50</sup>

### Your choice of 6 of the following:

- Beef pie
- Sausage roll
- Mini chicken dim sim
- Vegetarian spring roll (2) (v)
- Mini assorted quiche
- Pumpkin arancini (v)
- Tempura fish cocktail
- Spinach and feta pastizzi (v)
- Cornish pasties
- Chicken and garlic balls

## Premium canapé box

\$17<sup>50</sup>

### Your choice of 6 of the following:

- Vegetarian Indian samosa (v)
- Duck spring roll
- Prawn twister
- Potato spun prawns
- Chicken satay
- King Island beef pie
- Chicken and camembert pie
- Chicken and mushroom arancini
- Cracked pepper and beef pie
- Spinach and feta puff pastry (v)

## Deluxe canapé box

\$21<sup>50</sup>

### Your choice of 6 of the following:

- Chicken karaage
- Seafood claw
- Porcini truffle arancini (v)
- Olive, stuffed and crumbed (v)
- Deville chicken wing
- Angus beef, mushroom and ale pie
- Coconut prawns
- Zucchini falafel (v)
- Peking duck wellington
- Prawn and ginger wonton

## Sandwiches

\$5

Please check with our Functions Coordinator for the available selection.

## Gluten free option

\$13<sup>50</sup>

### Your choice from the following (5 pieces total):

- Chicken satay skewers
- Pumpkin arancini
- Curried lentil pie
- Beef, tomato and rosemary pie

## Vegan option

\$13<sup>50</sup>

### Your choice from the following (5 pieces total):

- Vegetable spring roll (v)
- Empanada
- Vegetable dumpling
- Chickpea, spinach and caramelised onion roll

All canapés served individually in small boxes. Further canapé options can be discussed with our Functions Coordinator.

# Plated dining functions

30 PEOPLE MINIMUM

POA One course

\$45 Two course

\$60 Three course

## Inclusions:

Crusty bread rolls  
tea & coffee

Choose two dishes from each course for alternate drop

## Entrée

### Lemon & dill cured smoked salmon

w steamed kipfler & shaved fennel salad topped w caper & saffron aioli

### Kaffir lime crab cakes

w green beans, sesame carrot, beansprouts & crispy noodle served w nouch chan dressing

### Zucchini leek & parmesan fritters (v)

w grilled zucchini, artichoke & Persian feta w green olive salsa Verde

### Pork belly (gf)

w jalapeno corn cakes with apple & radish slaw served w quince & balsamic glaze

### Sweet corn & goat's cheese soufflé (v)

w green pea & asparagus salad, crispy kale & turmeric oil

### Chimichurri chicken

w freekah, spinach & lentil salad w tomato coriander & avocado salsa with crispy tortilla

### Moroccan lamb rump (gf)

w cherry truss tomato, Bocconi & basil salad w lemon zest labna & preserved lemon aioli

### Gremolata chicken tenderloin (gf)

w baby gem, candied walnut w creamy blue cheese dressing

### Medium rare duck breast (gf)

w pear & radicchio salad, toasted walnuts w balsamic poached prunes

## Mains

### Char grilled wagyu beef tenderloin

w sage potato rosti, sugared baby carrots, onion marmalade & pepper jus

### Oven baked chicken breast (gf)

w creamy southern gold mash potato, steamed broccolini served w a chorizo & cannellini bean cassoulet

### Pan seared barramundi

w zucchini & parmesan fritter, baby corn & fried capers w parsley beurre blanc

### Atlantic salmon

w kipfler potato crisps, sweet baby corn & sugar snaps w green olive gremolata

### Char grilled pork loin (gf)

w speck colcannon, buttered beans calvados jus & apple aioli

### Rosemary & garlic lamb rump (gf)

w prosciutto mascarpone mash, peppered spinach, steamed broccolini w bacon & thyme jus

### Prosciutto wrapped chicken breast (gf)

w semi dried tomato & ricotta filling, creamy leek & sweet corn puree, buttered beans, paprika aioli

### Harissa spiced vegetable pithivier (v)

w baked saffron potato cubes, spinach & coriander yoghurt

### Porcini mushroom risotto (gf) (v)

w grilled zucchini topped w shaved parmesan & sticky balsamic

## Desserts

### Cookies & cream cheese cake

w salted caramel sauce, vanilla cream & strawberries

### Lemon meringue tartlet

w raspberry coulis cream Chantilly & raspberries

### Pecan & chocolate flan

w pecan praline double cream & berries

### Banana macadamia & caramel pudding

w sticky toffee cream & berries

### Passion fruit sour cream tart

served w passionfruit coulis cream & berries

### Warmed chocolate fondant

w pecan praline raspberry coulis, cream & raspberries

### Tiramisu charlotte

w coffee cream, shaved chocolate & berries

### Amaretto & chocolate crème brûlée (gf)

w cream & seasonal berries

### Coconut & mango pannacotta (gf)

w mango & mint salsa & toasted coconut

# Beverage packages

— 30 PEOPLE MINIMUM —

## Standard

Includes bottled house wines (red, white and sparkling), draught beer, post mix soft drink and juice

### House wines

1858 Sauvignon Blanc – *WA*  
Chain of Fire Chardonnay – *Central Ranges*  
1858 Shiraz – *Central Ranges*  
Chain of Fire Merlot – *Central Ranges*  
Craigmoor NV Sparkling – *Mudgee*

### Draught beer (pots only)

XXXX Gold  
XXXX Bitter  
Hahn Premium Light  
Tooheys New

1 hour	\$17
2 hours	\$27
3 hours	\$33
4 hours	\$39
5 hours	\$43

## Premium

Includes premium and house wines (red, white and sparkling), draught beer, post mix soft drink and juice

### House wines

1858 Sauvignon Blanc – *WA*  
Chain of Fire Chardonnay – *Central Ranges*  
1858 Shiraz – *Central Ranges*  
Chain of Fire Merlot – *Central Ranges*  
Craigmoor NV Sparkling – *Mudgee*

### Premium wines

Wild Oats Sauvignon Blanc Semillon – *WA*  
Pikorua Sauvignon Blanc – *Marlborough*  
Wild Oats Cabernet Merlot – *WA*

### Draught beer (pots only)

XXXX Gold  
XXXX Bitter  
Hahn Premium Light  
Tooheys New  
James Squire 150 Lashes

1 hour	\$21
2 hours	\$31
3 hours	\$37
4 hours	\$43
5 hours	\$46

## Bar Tab

We are also able to offer your guests a pre-determined selection of beverages on a bar tab up to the value of your choosing. Please discuss your requirements with your Functions Co-ordinator.

# Additions and extras

## Menu additions

### Tea + coffee

\$3.50 pp

### Cakeage

\$2.50 pp

### Entertainment meal

\$31.50

Main meal and unlimited soft drink

### Childrens meals

\$15.50 pp

For Children 4 - 12 years of age

- Chicken nuggets and chips -
- Tempura fish and chips -
- Mini cheeseburger and chips -
- Pizza sub and chips -

All children's meals include ice-cream  
with choice of topping

## Event extras

### Audio visual equipment items

Data Projector and Screen  
\$50

Data Projector, Laptop and Screen  
\$80

Stage (Two Pieces, 2.4m x 1.8m)  
\$100

### Decorations

Coloured Helium Balloons  
\$2

Coloured Linen Napkins  
\$1.50

Coloured Table Overlays  
\$6

Coloured Table Runners  
\$4

Diamond Table Runners  
\$5

White or Black Chair Covers with a sash  
\$5

Dry Bar Lycra Covers (selected colours available)  
\$15

Centrepieces  
\$POR

LED Wax Candles  
\$POR

A5 Individual Menus  
\$0.50

A5 Hard Cover Menus (Black or Silver)  
\$1.50