



Kiama Leagues Club Celebration Package

# Meeting & Conference Rooms

Situated in the heart of Kiama near the harbour, beaches and golf courses, within walking distance to the train station, Kiama Leagues Club is the perfect venue to celebrate every occasion or corporate event.

The club provides free onsite parking, disabled access and facilities, with lift access for loading and unloading equipment.

The upstairs Function Centre has three different size rooms to cater for large or small events. Each room has audio visual equipment, microphone and WiFi connectivity.

A variety of catering options is offered in all rooms with cutlery, napkins, glassware included at no extra charge. Bistro bookings can also be arranged.

- The Main Room has the capacity to seat 200 theatre style, 100 at oval tables and 180 at rectangle tables. This room has a private bar and stage. Room hire which includes setup, professional wait/bar staff and a function manager (if required) Room hire \$440.
- The Conference Room, seats 35 theatre style and 30 classroom or u-shape. Room hire \$140
- The Boardroom seats 12-15 guests. Room hire \$130



# On Arrival

## Antipasto Board \$330

Serves 12 – 15 pax

## Fresh Seafood \$360

Serves 12 – 15 pax

## Seasonal Fruit Board \$250

Serves 12 – 15 pax

## Chips & Dip Board \$150

Five Varieties of Dip

4 Varieties of Chips



## Cob Loaf Board (3) \$150

### -Cheesy Bacon Cob

Bacon, Chives & three cheeses

### -Mexican Cob

Beef & Beans

### -Spinach Cob

Creamy Spinach





# Platters

## Basic Sharing **\$25pp**

Crunchy Pop Corn Chicken  
Cocktail Beef Pies Potato Wedges, Calamari Rings  
Vegetable Spring Rolls  
Curry Puffs  
Fish Bites

## Standard Sharing **\$29pp**

Pulled Pork Sliders, crunchy slaw & spicy aioli  
Mini Corn Dogs  
Salt & Pepper Squid  
Cheesy Italian Arancini  
Buttermilk Chicken Tenders  
House made Sausage Rolls  
Spinach & Ricotta Triangles

## Gourmet Sharing **\$35pp**

Pulled Pork Sliders with crunchy slaw & garlic aioli  
Korean Chicken Sliders with kimchi slaw & Japanese mayo  
Spanish Meatballs with fresh parmesan and a tomato & chilli relish  
Loaded Mini Baked Potatoes  
Sticky Pork Belly Bites  
American Style BBQ Chicken Wings  
Cheesy Italian Arancini

**ALL PLATTERS SERVED WITH A VARIETY OF DIPPING SAUCES**



## Canapes

\$55pp

- Pacific Oyster Bloody Mary Shot
- Pumpkin & Mozzarella Arancini
- Spanish Meatballs
- Pork & Fennel Sausage Rolls
- Mini Gourmet Pies
- Pork Belly Bites with sticky soy glaze
- Pork Sliders with slaw & smoky BBQ sauce
- Mini Fish & Chips
- Mexican Chicken Taco with iceberg, salsa & avocado cream



## Banquet

\$56pp

Fresh Bread Roll & Butter

### Proteins

Lamb Shoulder, slow roasted with a red wine reduction jus

Beef Sirloin with garlic butter & parsley

Chicken Breast Supreme with honey mustard sauce

### Sides

Sweet Corn Salad

Caesar Salad

Rosemary Potatoes, twice baked

Maple Syrup Roasted Pumpkin

## Entrée

Crispy Bocconcini with tomato & chilli relish

Creamy Garlic Prawns with crusty bread

Chilli Lime Squid with dill aioli

Bacon & Mozzarella Croquettes with rocket

Spanish Meatballs with fried tomato sauce & freshly grated parmesan



## Mains

Lamb Shoulder 12hr slow roasted served with parmesan polenta, green beans & red wine jus

Spinach & Ricotta Ravioli served with spicy butter sauce & freshly grated parmesan

Chicken Breast Piccata a garlic & capers white wine sauce served with fingerling potatoes, sauteed spinach

Beef Cheek slow cooked served with potato gratin, grilled Dutch carrots and a black pepper sauce

Crispy Pork Belly with creamy garlic mash, Dutch carrots & Alabama white BBQ sauce

# Alternate Choice Menu

## Dessert

Black Forest Cake with cherries & double cream

Crème Caramel with a Biscoff crumb

Tiramisu with a Kahlua cream

Passionfruit Cheesecake with vanilla bean ice cream

Sticky Date Pudding with butterscotch sauce and vanilla ice cream



2 Course \$52pp

3 Course \$67pp