



# CATERING PACKAGES

Yeronga Services Club  
and  
Tarragindi Wedding  
and Events



2011

Menus



Yeronga Services

Yeronga Services Club  
Cnr Fairfield Rd and Kadumba St  
Yeronga QLD 4104  
Phone: (07) 3848 0796

Tarragindi Bowls Club  
30 Andrew Ave  
Tarragindi 4121  
Phone: (07) 3848 2682  
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## Welcome

It is with great pleasure that we present you with Yeronga Services  
Club Inc and Tarragindi Wedding & Events Venue  
Catering Packages.

Our aim is to provide you with a simple and hassle free event.  
With many years of function experience, we can satisfy your needs to  
ensure that your function is a successful one. Our extensive range of  
menus accommodate for all occasions, dietary requirements and  
budgets.

Room hire pricing includes all equipment required for your event and  
a private room with no interruptions.

(Excludes any additional equipment we may need to hire).

We have available access to presentation tools including OHP, Data  
Projector, Screens, T.V, Videos and a DVD player..

We can also arrange bar tabs if required.

Thankyou for your enquiry, and please don't hesitate to contact Tony  
or Tegan, on 38480796 or 38482682 or via E-mail on

[tony@yerongaservices.com.au](mailto:tony@yerongaservices.com.au)

We look forward to hearing from you.



## **ROOM HIRE**

### **Yeronga Services Club Inc**

**Small Room**

**\$135.00**

**Large Function Room**

**\$200.00**

### **Tarragindi Weddings & Events**

**Venue**

**Pergola**

**\$115.00**

**Main Function Room**

**\$300.00**



## Conditions and Information

### Deposit

Tentative bookings will be held for a period of two (2) weeks. On confirmation of your function a deposit to the amount of room hire is required.

### Cancellations

Any adjustments or cancellations must be received 72 hours prior to the event to avoid any additional costs or loss of deposit. The deposit will be refunded if more than two (2) months notice is given. 75% of the deposit will be refunded if one (1) month notice is given. In all other cases, no refund will be given.

### Catering

All catering is to be done by Tarragindi Weddings & Events Venue, with the exception of a wedding cake.

### Final Numbers

Five (5) working days notice is required for catering purposes. Once final numbers have been confirmed you will be charged accordingly.

### Payment

Full payment must be received 5 working days prior to the event, with the exception of a Bar Tab if required. A credit card or cash is required up front if a dry bar is requested.

### GST

GST is **inclusive** on all prices quoted

### Prices

*All prices in this booklet are correct at time of printing and are subject to change without notice.*



## Meetings & Seminar Menu

Tea or coffee : -	\$3.00 p/p
Tea or Coffee for 4hrs: -	\$5.50 p/p
Tea or Coffee for 5hrs or more: -	\$6.00 p/p
Biscuits: -	\$2.50 p/p
Assorted Sweet & Savoury Offerings: -	\$7.50 p/p
Lamingtons, muffins, scones, croissants and danishes	
Cheeses, Fresh Fruit & Dried Fruit Platter: -	\$65.00 ea
Serves 10 –15	

## Sandwich Selection

**Assorted Sandwiches: -** \$6.95 per round

An assortment of sliced white and wholemeal breads with a variety of fillings

**Open Faced Sandwiches: -** \$14.95 p/p

Leg ham, brie and tomato chutney

Rare roasted beef with dijon mustard

Smoked salmon, spanish onion, sour cream and baby capers

Roasted turkey and cranberry jelly

Italian salami, rocket and mozzarella

Chicken, sundried tomato and cos lettuce



# Breakfast Menus

## Plated Breakfast

**\$15.90 p/p Minimum 15 Guests**

3 Rashers of bacon  
2 Eggs, (scrambled, fried or poached)  
Grilled tomato  
2 slices of toast  
Freshly brewed coffee and tea  
Sausages (add \$1.50ea)  
100g rib fillet (add \$5.00)

## Continental

**\$19.50 p/p Minimum 25 Guests**

Hot ham and cheese croissants  
Danish pastries and muffins  
Toast with a selection of preserves  
Tropical fruit platters  
Freshly brewed coffee and tea  
Orange juice

## Australian Buffet

**\$25.50 p/p Minimum 50 Guests**

Scrambled eggs served with grilled tomato and bacon  
Chipolata sausages and hash browns  
Croissants, danish pastries, muffins and toast  
Selection of preserves and tropical fruits  
Freshly brewed coffee and tea  
Selection of chilled fruit juices



# Cold Canapes

## Standard Cold Canapes

**Serves 10-15**

**\$50 per Platter**

Trio of cheese

Olives

Cabanossi

Melba toast with smoked salmon and prociutto

Crudites and dips

Lavish bread and 3 types of pates

Antipasto selection

## Delux Cold Canapes

**Serves 10-15**

**5 Choices-\$60**

**7 Choices-\$75**

Sundried tomatoes

Dolmades

Marinated artichokes

Kalamata olives

Marinated mushrooms

Pickled onions

Asparagus wrapped with tender roast beef

Selection of gourmet cheeses

Selection of cold cuts of meat

Gourmet dips and crudities

Prawns wrapped in smoked salmon

Cherry tomato tartlets



# Hot Canapes

**Serves 10-15**

**Five Choices- \$70**

**Seven Choices- \$90**

Spring rolls with dipping sauce  
Satay chicken skewers  
Macadamia crumbed barra goujons  
Thai red curry prawn  
Crumbed camembert  
Spinach and fetta parcels  
Potato spun prawns  
Thai fish cakes,  
Crumbed scallops  
Mini fillet mignons  
Pork and sage meatballs



# Boutique Canapes

**Serves 10-15**

**Five Choices- \$80**

**Seven Choices- \$99**

## **Sushi (Gluten Free)**

Chicken, Salmon, Tuna, Prawn, Vegetarian

## **Blini's (Gluten Free)**

Prosciutto, cream cheese, asparagus  
Smoked salmon, cream cheese, capers  
Smoked chicken, cream cheese, chives

## **Savoury Profiteroles**

Tuna, Chicken or Smoked Trout

## **Gazpacho**

Tomato and Bugs  
Roast Capsicum & Crab  
Indian Style with pappadum

## **Tartlets**

Chorizo and zucchini  
Crab and Fetta  
Mixed Mushroom and Brie

## **Antipasto Platters (Gluten Free)**

Stuffed Bell Peppers (Fetta or Pesto)  
Prosciutto Wrapped Asparagus  
Marinated Stuffed Olives  
Char Grilled Eggplant  
Fetta, Tasmanian Camembert, Boccinchini  
Crissini and Toasted Tortilla Chips (Not G/F)

## **Brushetta's**

Tomato and Basil  
Roasted Beetroot and Fetta  
Blue Cheese, Prosciutto and Rocket  
Tuna, Fennel and Spanish Onion



## **Buffet Menu A**

**\$29.50 p/p - Minimum of 50 guests**

Delux Buffet featuring the following menu items

### **Hot Selection**

Fresh crusty bread rolls  
Lasagne supreme  
Spicy Thai lamb curry  
Served with fluffy jasmine rice

### **Cold cut selection**

Honey glazed ham  
Roast pork  
Roast chicken  
Continental salami

### **Salads**

Tossed salad, baby beetroots, pasta, coleslaw,  
Potato & egg, selection of condiments and dressings

### **Desserts**

Pavlova topped with tropical fruits  
Apple strudel with fresh cream  
Traditional cheese cake  
Finished with freshly brewed tea/coffee & chocolates



## **Buffet Menu B**

**\$37.50 p/p - Minimum of 50 guests**

Deluxe buffet featuring the following menu items

### **Hot Selection**

Fresh crusty bread rolls  
Beef stroganoff, basil lamb & pepper  
served with stir fry rice  
Roast pork with crispy crackling  
Selection of garden vegetables  
Selection of condiments & dressings

### **Cold Cut Selection**

Oven baked sirloin  
Roast chicken  
Honey glazed ham  
Continental salami

### **Salads**

Coleslaw, potato and chive, pasta,  
Garden greens and waldorf  
Selection of condiments & dressings

### **Desserts**

Platters of seasonal fresh fruit  
Passionfruit pavlova  
Selection of tempting tortes & gateaux  
Finished with freshly brewed tea/coffee & chocolates



## **Buffet Menu C**

**\$55.50 p/p - Minimum of 50 guests**

Deluxe buffet featuring the following menu items

### **Pre Dinner Hot Savoury**

Mini quiches, cocktail spring rolls, cocktail frankfurts, samosas, sausage rolls  
and dipping sauces

### **Hot Selection**

Fresh crusty bread rolls  
Malaysian chicken satay and beef stroganoff  
Served with stir fry rice

### **Cold Cut Selection**

Roast pork, roast chicken  
Honey glazed ham, roast turkey  
Continental salami

### **From the Carvery**

Prime roast beef with a garlic herb mustard crust  
Served with chefs special selection of garden fresh  
vegetables & garden salad

### **Salads**

German potato salad, Greek, Caesar, pasta, coleslaw & garden salads  
Selection of condiments & dressings

### **Desserts**

Gateaux, tortes, cheesecakes & seasonal fruit  
Finished with freshly brewed tea/coffee & chocolates



## **Set Menu A**

Choose any 2 items from each course to create your own menu for your 2 or 3 course dinner. All meals served on alternate drop basis.

**2 course: - \$29.50p/p**

**3 Course: - \$37.50p/p**

### **Entrée**

**Pumpkin Soup**

**Caesar Salad**

**Malaysian Chicken Satay**

### **Main Course**

**Oven Roasted Sirloin**

Tender roast beef served with red wine jus and vegetables

**Roast Pork Supreme**

Perfect tender roast pork with crispy crackling served with garden fresh vegetables, gravy and apple sauce

**Almond Chicken**

A juicy chicken breast encrusted with almonds topped with a cherry sauce and served with fresh summer vegetables

### **Dessert**

**Pavlova**

**Chocolate Self Saucing Pudding**

**Apple & Rhubarb Crumble**

All desserts served with cream



## **Set Menu B**

Choose any 2 items from each course to create your own menu for your 2 or 3 course dinner.  
All meals served on alternate drop basis.

**2 course: - \$37.50p/p**  
**3 Course: - \$45.50p/p**

### **Entrée**

**Greek Lamb Salad**  
**Chicken & Vegetable Crepe**  
**Salt & Pepper Squid**

### **Main Course**

#### **Crispy Skinned Salmon**

Pan fried Australian salmon fillet served on a bed of mashed potato,  
steamed asparagus finished with a hollandaise sauce

#### **Chicken Elizabeth**

A juicy tender chicken breast with prawns and garlic butter topped with avocado  
and béarnaise sauce served with  
garden fresh vegetables

#### **Roast Trilogy**

Oven roasted sirloin, chicken and pork served with roast potatoes, garden vegeta-  
bles and cranberry sauce

### **Dessert**

**Black Forrest Cake**  
**Profiteroles**  
**Traditional Baked or American Cheesecake**

All desserts served with cream



## Set Menu C

Choose any 2 items from each course to create your own menu for your 2 or 3 course dinner. All meals served on alternate drop basis.

**2 course: - \$44.50p/p**

**3 Course: - \$53.50p/p**

### Entrée

**Garlic Prawns**  
**Avocado Seafood Salad**  
**Asian Grilled Quail**

### Main Course

#### **Breaded Rosemary Lamb Chops**

Juicy tender Australian lamb chops coated with bread crumbs and rosemary then pan-fried and topped with a jus and served with mash and fresh vegetables

#### **Blackened Snapper**

A fillet of fresh snapper coated with cajun spices and served on a bed of cous cous with lime aioli and fresh garden salad.

#### **Grilled Pork Tenderloin & Prawns**

Pork Tenderloins grilled to perfection topped with succulent ocean fresh prawns and served with a tomato-mint salsa and finished hollandaise sauce.

### Dessert

**Traditional Plum Pudding** (served with custard)

**Crème Brulee**

**Chocolate Mousse**

All desserts served with cream



## **BBQ**

**\$18.50 p/p - Minimum of 30 guests**

Fillet steak, sausages, rissoles, grilled onions, three  
salads and burger rolls

## **Barefoot Bowls and BBQ**

**\$23.50 p/p - Minimum of 30 guests**

Fillet steak, sausages, rissoles,  
grilled onions, three salads and burger rolls



## Beverage Function Price List

### Tap Light Beer

Pot	\$2.75
Schooner	\$3.85
Pint	\$4.40
Jug	\$10.05

### Tap Mid Strength

Pot	\$ 3.00
Schooner	\$4.10
Pint	\$5.30
Jug	\$10.80

### Tap Full Strength

Pot	\$ 3.00
Schooner	\$4.30
Pint	\$6.30
Jug	\$12.20

### Stubbies

Light	\$4.15
Mid	\$4.30
Heavy	\$5.00
Premium	\$5.70
Imported	\$7.10

### RTDS

Standard	\$9.30
Premium	\$11.80

### Spirits

Basic & mixer	\$5.70
Premium & mixer	\$7.00

### Wine

House Glass	\$3.70
House Bottle	\$13.99
Other wines are available	

### Soft Drinks

200ml	\$1.75
285ml	\$2.55
425ml	\$3.30
560ml	\$4.40
1120ml	\$8.20

### Orange Juice

285ml	\$3.20
1120ml	\$10.45



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## Additional Styling

### Centrepieces

Assorted centerpieces can be arranged- please see your co-ordinator for details  
(numbers may be limited)

**From \$20.00**

### Linen

Napkins - linen, white

**\$2.50 per person**

- linen, variety of colours

**\$3.00 per person**

Overlays - linen

**\$5.00 per table**

Table runners - variety of colours

**\$4.00 per table**

Chair covers - variety of colours

**\$5.50 per chair**

Chair sash - variety of colours

**\$2.00 per chair**

### Room Extras

Menus - 2 per table with stand hire

**\$10.00 per table**

Fresh coloured rose petals scattered on tables

**\$6.00 per table**

Table sprinkles, assorted varieties

**\$3 per table**

Bunch of balloons with ribbon and weight

**\$10.00 per bunch**

Hurricane Vases- variety available

**From \$15 each**

Boxed floral arrangements

**\$30.00 per table**

Round balloon glasses with floating candles (selection of colours)

**\$10.00 per table**

Floral Pillars

**\$50.00 each**

Big Martini Glasses with 1/2 kilo of chocolates

**\$35.00 each**