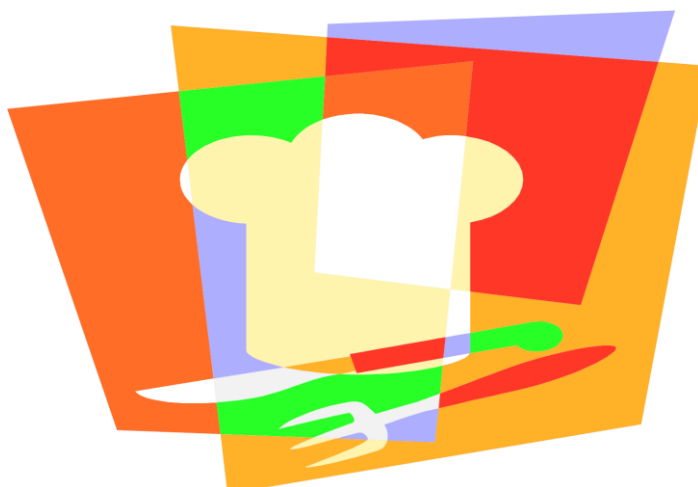


# WINTER KITCHEN CATERING

AT

## BELMONT GOLF CLUB

Brunch, Lunch & Dinner ~ Functions & Catering



### FUNCTION AND CATERING MENU

BELMONT GOLF CLUB  
801A PACIFIC HIGHWAY  
MARKS POINT 2280

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[www.winterkitchencatering.com.au](http://www.winterkitchencatering.com.au)

[www.belmontgolf.com.au](http://www.belmontgolf.com.au)

[winterkitchencatering@live.com](mailto:winterkitchencatering@live.com)

# Winter Kitchen Catering

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*Winter Kitchen Catering at Belmont Golf Club specialises in designing and catering for functions that will suit all your requirements and special needs, all our menus are flexible and we are more than happy to cater for individual dietary requirements with prior notice.*

*For functions of 60 or less people a \$100 non-refundable deposit is required. For functions of 61 or more people a \$200 non-refundable deposit is required, at least 1 month prior to the function to secure your booking \*. Confirmation of guest numbers needs to be provided 7 days before the date of the event. Notification of reduced numbers after the final number confirmation (7 days prior to event) that is received 3 days prior to the event will attract a refund of 50% of the total cost per persons that are unable to attend. Refunds will be given on the day of the event after its completion. No refund of function package payment will be given for reduced numbers given less than 3 days notice prior to function. Should your event be cancelled the following will apply:*

- One month 10% of the deposit will be retained*
- Two weeks 25% of the deposit will be retained*
- One week 50% of the deposit will be retained*
- 24 hours 100% of the deposit will be retained.*
- Less than 24 hours notice on numbers 100% of cost of function will be charged*

*If you cannot find a menu to suit your requirements, you are more than welcome to discuss your needs with Chef Bruce.*

*Please enquire about Birthday Parties (Children's included), Wedding and Corporate Packages, Seafood Barbeques and all other Special Occasions.*

*\*Conditions apply to Weddings and 21<sup>st</sup> Birthday's, please speak to one of our friendly staff who can advise you accordingly.*

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## Canapé Menu

**6 CANAPÉS PER PERSON {1HR} ~ \$16.50(MEMBER) \$18.00(NON MEMBER)**

**9 CANAPÉS PER PERSON {2HR} ~ \$22.00(MEMBER) \$23.50 (NON MEMBER)**

**12 CANAPÉS PER PERSON {2 ½HR} ~ \$27.50(MEMBER) \$29.00(NON MEMBER)**



## COLD CANAPÉS

- Peppered Roast Beef Fillet, Kalamata Olive Bread, Onion Marmalade
  - Prosciutto, Pesto & Cream Cheese Crepe Roulade
  - Smoked Salmon on herb Scones & Lime Mascarpone
    - Tomato & Basil Bruschetta (V)
- Olive, Salami & Boccincini Savoury Muffin with Crème Fraiche
  - Roasted Corn Cakes, Spring Onion & Avocado Salsa (V)
  - Steamed Basil Prawns & Lemongrass Mayonnaise
    - Assorted Sushi
    - Vegetarian Frittata (V)
- Chicken & Mayonnaise Finger Sandwiches
  - Vietnamese Rice Paper Rolls (V)

## HOT CANAPÉS

- Salt & Pepper crumbed Calamari, with Lime & Ginger Dip
  - Chicken & Corn Vol-au-vent
    - Mini Quiche
  - Feta Cheese and Spinach Filo Triangles (V)
    - Mini Pizza
  - Battered Whitefish & Caper Sauce
- Chat Potato with Smoked Cheddar, Bacon & Sour Cream
  - Crispy Vegetarian Spring Roll with Soya Sauce (V)
    - Chicken Satay & Coconut Peanut Sauce
    - Beef Samosas & Coriander Yoghurt
- Mushroom & Cheese or Tomato Aranchinni (Risotto Balls) (V)
- Mini Steak Sandwiches with Cheese, Tomato & Lettuce
  - Mini Pies & Tomato Chutney
  - Mini Sausage Rolls & Tomato Sauce
    - Mini Chicken Parmigiana
  - Thai Fish Cakes with Sweet Chili Sauce
    - Vegetable Curry Puffs (V)

## SWEET CANAPÉS

- Little Chocolate Mud Cakes
  - Raspberry Lamingtons
  - Passionfruit Meringues
  - Warm Chocolate & Pistachio Brownies
- Melon pieces with White Chocolate Dipping Sauce
  - Chocolate & Caramel tart
    - Mini Swiss Roll

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## SIT DOWN MENU

**SINGLE DROP: Main Course-\$26.50(M) \$28 (NM), 2 Courses-\$31(M) \$32.50 (NM)**

**3 Courses-\$35.50(M) \$37.00(NM)**

**ALTERNATE DROP: Main-\$30.00(M) \$31.50(NM), 2 Courses-\$34.50(M) \$, 36.00,**

**3 Courses-\$42.00(M) \$43.50(NM)**

### ENTRÉE

- Handmade Potato Gnocchi with Rich Napoli Sauce & Basil (V)
- Thai Spice Beef and Vermicelli Noodle Salad with Roasted Peanuts & Fried Shallot
  - Seafood Antipasto Plate- a Selection of Cured & Marinated Delicacies
- Tasmanian Smoked Salmon Salad with Red Onion, Capers & Horseradish Dressing
  - Chicken & Mushroom Filo Tart with Aromatic White Truffle Cream Sauce
- Crab & Avocado Salad with Wonton Crisps, Tomato Jelly and Lemon Mayonnaise
- Salt and Pepper Squid on Rocket and Sun Dried Tomato Salad, Seed Mustard Dressing
  - Prawn Ravioli with Seafood Bisque Sauce, Herb Oil & Shaved Parmesan
  - Fettuccine with Chicken, Sun Dried Tomato & Pesto Cream Sauce
- Mushrooms & Herb Risotto with Parmesan Wafer and Chive Crème Fraiche (V)
- Pesto Lamb Cutlet with Roast Pumpkin Puree, Parsnip Crisps Red Wine Sauce
- Crispy Skin Pork Belly with Cola & Anise Rum Glaze, Cabbage and Green Apple Salad
  - Vegetable Rice Paper Roll with Chili & Plum Sauce (V)

### MAIN

- Roasted Chicken Breast wrapped in Bacon with Green Peppercorn Sauce & Sweet Potato Puree
  - Crispy Skin Atlantic Salmon on Sour Cream & Chive Potato Mash with a Lemon Beurre Blanc
- Pan-fried Snapper Fillet with a Fennel, Black Olive, Tomato, Celery Salad, Lemon and Paprika Mayonnaise
  - Char grilled Lamb Rump on Potato Croquette with Ratatouille, Red Wine Jus & Roasted Garlic
- Veal Milanaise with Roasted Tomato, Boccincini & Prosciutto, on Mushroom Ragout and Sautéed Gnocchi
  - Char grilled Beef Sirloin on Potato Roesti with Spinach Salad, Sauce Béarnaise
  - Confit Duck Leg with Roasted Root Vegetables, Orange Sauce & Potato Crisps
- Olive Oil & Lemon Marinated Chicken Breast with Thyme Cream and Roasted Potato
  - Pork Cutlet with Caramelized Onion, Potato Galette & Salsa Verde
- Roast Prime Beef with Baked Potato, Pumpkin, Red Wine Jus & Yorkshire Pudding
- Hazelnut Crusted Barramundi Fillet with Mushroom Aranchinni, Semi Dried Tomato Tapenade and Rocket
  - Eggplant Parmigiana with Napoli Sauce, Pesto & Parmesan Crisp (V)
  - Roast Pumpkin Risotto with Baby Spinach and Toasted Pine Nuts (V)
- Caramelized Onion, Spinach & Goats Cheese Tart with Pomegranate Molasses (V)

### DESSERTS

- Lemon Tart with Raspberry Coulis and Double Cream
- Sticky Apricot Pudding, Butterscotch Sauce & Crème Anglaise
- Individual Pavlova with Fresh Fruit & Passionfruit Syrup
- Seasonal Fruit Plate with Vanilla Yoghurt & Spiced Rum Syrup
  - Crème Brulée with Marinated Raspberries and Cream
- Chocolate Pudding with Double Cream & White Chocolate Sauce
  - Vanilla Panna Cotta with Fruit Salad
  - Berry & Apple Crumble with Vanilla Ice-cream
- Profiteroles filled with Custard Cream, Hot Chocolate Sauce

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## **BREAKFAST**

*Tea, Coffee & Orange Juice included*

### **CONTINENTAL BREAKFAST ~ \$12.50**

- Fruit Salad and Vanilla Yoghurt
- Assorted Toast and Spreads
- Cereal and Stewed Fruits
  - Pastry Selection

### **HOT BREAKFAST ~ \$17 ONE CHOICE**

- Eggs Benedict and Grilled Tomato
- Eggs Florentine with Smoked Salmon
- Scrambled Eggs with Crispy Bacon & Grilled Tomato
- Scrambled Eggs & Fresh Herbs with Smoked Salmon
  - Fried Eggs & Crispy Bacon
- Fried Egg, Chipolata Sausage, Bacon, Tomato & Sautéed Mushroom
  - Blueberry & Ricotta Pancakes with Maple Syrup

## **MORNING AND AFTERNOON TEA**

**1 Selection and Tea or Coffee ~ \$12.00 per person**

**2 Selections and Tea or Coffee ~ \$14.50 per person**

- Scones with Jam and Cream
  - Assorted Muffins
- Homemade Biscuit Selection
  - Fresh Fruit Platter
  - Mixed Pastries
- Carrot or Zucchini Cake
- Little Chocolate Mud Cakes

(Or you may want to choose a selection from the Sweet Canapé Menu)

## **LIGHT LUNCHES ~ \$13.00 per person One Choice**

- Individual Quiches and Garden Salad
  - Finger Sandwich Selection
- Sliced Cold Meats, Salads and Crusty Bread
- Minute Steak with Potato Salad and Mixed Leaves
- Smoked Chicken, Avocado, Mango and Cherry Tomato Salad
  - Herb Crumbed Fish Fillet with Chips and Salad
  - Shepherd's Pie

## **BOWLS OF FOOD ~ \$10.00 per person**

- Chicken Caesar with the Lot
- Sicilian Penne Tubes in Peperonata Sauce & Shaved Parmesan
  - Cheese Ravioli, Mushroom & Beef Bolognese
- South Western Fried Chicken, Potato Salad & Spiced Apricot Sauce
- Salt & Pepper Blue Eye pieces on Coconut Rice with Spring Onion
  - Herbed Crumbed Fish & Chips with Lemon Mayonnaise
  - Gnocchi Napoli with Basil Pesto (V)
    - Mushroom Risotto (V)
  - Curried Chicken & Steamed Rice
    - Thai Beef Salad

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## BARBEQUE PACKS

### **BBQ Package – 1 - \$23.00 per person**

- Sirloin Steaks
- Gourmet Sausages
  - Onion Rings
- Chat Potato's with Butter and Herbs
  - Garden Salad
  - Coleslaw
- Bread Selection

### **BBQ Package – 2 - \$34.00 per person**

- Selection of Dips and Turkish Bread
  - Sirloin Steaks
  - Gourmet Sausages
- Marinated Chicken pieces
  - Onion Rings
- Chat Potato's with Butter and Herbs
  - Garden Salad
  - Coleslaw
  - Caesar Salad
- Bread Selection
- Pavlova with Cream and Fruit

### **BBQ Package – 3 - \$43.00 per person**

- Selection of Canapés
- Herb Marinated Sirloin Steaks
  - Gourmet Sausages
- Marinated Chicken pieces
  - Atlantic Salmon Fillet
    - Onion Rings
- Chat Potato's with Butter and Herbs
  - Garden Salad
  - Coleslaw
- Roast Vegetable Salad
  - Caesar Salad
- Bread Selection
- Fresh Fruit Salad
- Dessert and Cake selection

\*While we will always do our best to keep prices up-to-date they can be subject to change without notice.

# Winter Kitchen Catering

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## Booking confirmation Sheet

Please tear out and return to staff

NAME:

ADDRESS:

PHONE:

BOOKING REFERENCE:

FUNCTION DATE:

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Selection	Function Time (hrs) / Per Head	Unit Cost	Total Cost
		\$	\$
		\$	\$
		\$	\$
		\$	\$
		\$	\$

**Function Total:**

\$ \_\_\_\_\_

**Deposit :**

\$ \_\_\_\_\_

**Balance:**

\$ \_\_\_\_\_

Please sign below for your acceptance of the booking and return to Winter Kitchen Catering with your deposit.

W.K.C. \_\_\_\_\_

- **Direct Deposit: Winter Kitchen Catering - BSB 112-879 Account No: 43846063**
  - **Cheques made payable to Winter Kitchen Catering Pty Ltd**
  - **EFTPOS/VCRD/MCRD**

All Prices are G.S.T. inclusive