

The  
**ACRES CLUB**

\*\*\*\*\*  
GREENACRE 1957

# Function Packages



# Finger Food Platters

All finger food packages are for a minimum 30 people (exclude children under 12 yrs)

## PACKAGE A

\$23 per adult, \$12 per child

Bruschetta  
Vegetable spring rolls with sweet chilli sauce  
Mixed party pies and sausage rolls with tomato sauce  
Mini wagyu beef burger with lettuce, tomato and garlic aioli  
Chicken souvlaki with tzatziki sauce  
Assorted cakes platter  
Seasonal fruit platter

---

## PACKAGE B

\$28 per adult, \$14 per child

Satay beef skewers with tzatziki sauce  
Kara-age chicken with homemade spicy tomato sauce  
Mini chicken schnitzel burger with lettuce, tomato and peri peri mayo  
Salt and pepper squid with tartare sauce  
Assorted quiche  
Cheesy mushroom arancini  
Assorted cakes platter  
Seasonal fruit platter

---

## PACKAGE C

\$34 per adult, \$17 per child

Fish cocktails with tartare sauce  
Soft shell crab sliders with coleslaw, pickle and Japanese mayo  
Pan-fried prawn gyoza with homemade soy sauce  
BBQ chicken wings  
Salt and pepper king prawns  
Lamb souvlaki with tzatziki sauce  
Assorted cakes platter  
Seasonal fruit platter

# Sit Down Functions

All sit down functions are for a minimum 30 people (alternate serve)

## SET MENU ONE

\$25 for Mains only per person

\$35 for 2 courses per person

\$40 for 3 courses per person

### Entreès

Caesar salad with chicken souvlaki

Thai style salad with satay lamb skewer

### Mains

Grilled barramundi fillet with chips and salad

250g grain-fed porterhouse steak with mash, vegetables and gravy

### Desserts

Sticky date pudding with butter scotch sauce and fresh berries

Vanilla panna cotta with almond meal crumb, passion fruit coulis and strawberries

---

## SET MENU TWO

\$35 for Mains only per person

\$48 for 2 courses per person

\$59 for 3 courses per person

### Entreès

Salt and pepper prawns with mini Greek salad

Thyme and rosemary marinated lamb loin with fresh mixed salad leaves and cherry tomatoes

### Mains

220g beef eye fillet with mash, vegetables and red wine jus

250g fresh Tasmanian salmon fillet with chips, salad and lemon butter sauce

### Desserts

Creamy milk chocolate praline mousse cone with fresh berries and candy walnuts

Apple and salty caramel tart with honey macadamia and fresh berries

# BBQ Menu

The BBQ menus are for a minimum 40 Adults

## MENU ONE

\$35 per adult, \$17 per child (under 12yrs)

Mini grain-fed porterhouse steak  
Chicken souvlaki  
Kransky sausage  
Vegetable skewers  
Caramelised onion  
Potato salad  
Garden salad  
Coleslaw  
Pita bread  
Seasonal fruit platter  
Garlic dip  
Hummus  
Condiments

---

## MENU TWO

\$45 per adult, \$20 per child (under 12yrs)

Satay beef skewers  
Lamb kofta  
Chicken souvlaki  
Rice vine leaves  
Tabouleh  
Fattoush salad  
Pita bread  
Carrot and cucumber sticks  
Mixed nuts  
Hummus  
Baba ghanoush  
Garlic dip  
Labneh  
Gourmet log cakes  
Seasonal fruit platter  
Iceberg lettuce  
Sliced tomato  
Potato salad

# Buffet Menu

All buffet menus are for a minimum 40 Adults

## **BUFFET ONE**

\$49 per adult, \$25 per child (under 12yrs)

Selection of breads  
Soup of the day  
Coleslaw  
Chicken pasta salad  
Couscous salad with pumpkin, pine nuts and roast pepper  
Fattoush salad  
Caesar salad  
Roast beef blades with black pepper and red wine or garlic rosemary spiced leg of lamb  
Grilled barramundi fillets with lemon butter sauce and parsley  
Beef lasagna  
Panko crumbed calamari rings  
Roast pumpkin and chat potatoes  
Fried rice with eggs and ham  
Aussie pavlova garnished with fresh fruit and cream  
Seasonal fruit platter  
A variety of gourmet log cakes  
Tea and coffee

---

## **BUFFET TWO**

\$65 per adult, \$29 per child (under 12yrs)

Selection of breads  
Soup of the day  
Antipasto platter with Italian small goods and vegetables  
Tasmanian smoked salmon platter with Spanish onion and baby capers  
Char-grilled baby squid salad  
Cooked large Australia tiger prawn platter  
Quinoa with roast pumpkin, baby beetroot, cherry tomatoes, baby spinach and pine nuts salad  
Garden salad  
Tasmanian salmon fillets with lime butter sauce  
Grilled mini grain-fed porterhouse steak  
Panko crumbed WA lamb cutlets  
Mini chicken souvlaki  
Seasonal fruit platter  
Assorted cake slices  
Local and imported cheese platter with crackers  
Assorted tea and coffee

# Outdoor Kids Party Package

## PACKAGE ONE - CUBBY HOUSE

\$100 per platter, designed for 8 kids

Fairy bread  
Chicken nuggets  
Mini wagyu cheese burgers  
Chips  
Soft serve and topping

---

## PACKAGE TWO - JUMPING CASTLE

\$100 per platter, designed for 8 kids

Cocktail frankfurts  
Mini ham and pineapple pizza  
Mini spring rolls  
Chips  
Soft serve and topping

---

## ADULTS SHARING PLATTER FOR KIDS PARTIES

### THE ACRES

\$165 per platter, designed for 8 adults

Panko crumbed calamari  
Mini chicken schnitzel slider  
Salt and pepper king prawns  
Grilled Rodrigues chorizo  
Mini lamb skewers  
Grilled halloumi  
Tzatziki, chips, pita bread

---

### THE KIDS CLUB

\$180 per platter, designed for 8 adults

Sweet chilli chicken tenders  
Salt and pepper squid  
Cheesy mushroom arancini balls  
Satay beef skewers  
Battered barramundi fillets  
Prawn gyoza  
Tartare sauce, soy vinegar dipping sauce, potato wedges, pene de casa