



## FUNCTIONS INFORMATION PACK

Weddings and other celebrations



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## WELCOME

We thank you for your enquiry into our function facilities. Our qualified team will make every effort to ensure your function is planned and catered to your complete satisfaction.

Aspire is located within the Port Macquarie Golf Club, easy access for guests and patrons from most accommodation venues in town.

The Seaview function room can cater from a small intimate gathering or boutique weddings.

Please find in the following pages our varied menus for your perusal.

Should you wish to make any modifications or alterations please feel free to discuss this with our wonderful Chef & we will assist you to provide the perfect meal for your function.

Our staff understand the importance of your special occasions and will strive hard to ensure that your successful event will be remembered for years to come.



We will be happy to arrange an inspection of our facilities. You can contact the Club on 02 6582 0409

Please note that final numbers are to be confirmed five (5) days prior to the function.

The number confirmed will be the minimum amount to be paid & payment is due 5 days prior to the event unless alternative arrangements have been made.

Hire of our large function room is available for \$165.00 this includes the setting up of your function, table runners and your choice of serviette colour with white insert.

The Seaview room has its own bar and this can be staffed for the duration of your event for \$30.00 per hour or \$120.00 for 5 hours.

White linen tablecloths are available at \$6.00 per table. White linen table skirts are available at \$25.00 per skirt. White seat covers are available at \$6.00 per chair.

Candle holders and candles are available at \$20.00 per table.

Public holidays and Sundays incur a fee of 10%.

2x Security is required for 18<sup>th</sup> & 21<sup>st</sup> birthday parties and this is arranged by the club but at a cost to the client.

## **Menu option one** (Minimum of thirty guests)

This is an alternate menu (choice of two options)

**Entree' & Main** \$25.00

**Main** \$19.50

**Main & Dessert** \$25.00

**Entree', Main and Dessert** \$30.00

**Bread rolls** \$1.00

## **Menu option two** (Minimum of thirty guests)

This is an alternate menu (choice of two options)

**Entree' and Main** \$38.50

**Main** \$25.00

**Main & Dessert** \$31.00

**Entree', Main & Dessert** \$43.00

**Bread rolls** \$1.00

## **Menu option three** (Minimum of thirty guests)

This is an alternate menu (choice of two options)

**Entree' & Main** \$46.50

**Main** \$30.00

**Main & Dessert** \$38.50

**Entree', Main and Dessert** \$55.00

**Sorbet an extra** \$3.00

**Bread rolls** \$1.00

**Menu option one** your choice of the following options.....

## **Entree**

**Slow cooked chicken broth** w' Asian style vegetables & rice noodles.

**Roasted pumpkin soup** w' coconut cream & ciabatta bread roll.

**Potato and leek soup** w' fresh cream & ciabatta bread roll.

**Pea and ham soup** w' garlic croutons & ciabatta bread roll.

**Tomato and basil soup** w' garlic croutons & parmesan cream.

## **Main Course**

**Slow cooked roast beef rump** w' roasted vegetables & seasonal greens.

**Garlic & rosemary marinated leg of lamb**, slow cooked w' roasted vegetables & seasonal greens.

**Ham, Turkey** w' roasted vegetables, seasonal greens & cranberry sauce.

**Tomato. Basil marinated roasted chicken** w' roasted vegetables & seasonal greens.

**Roast Pork sirloin** w' roasted vegetables & seasonal greens.

**Char grilled vegetable lasagne** w' Napolitano sauce & mozzarella cheese.

## **Dessert**

**Homemade pavlova** w' Chantilly cream & mixed berries.

**Vanilla cheese cake** w' chocolate gnash & Chantilly cream.

**Christmas pudding** brandy custard & Chantilly cream.

**Apple crumble** w' crème anglaise & ice-cream.

**House made trifle** w' jelly, custard, sponge cake, peaches & cream.

## **Menu Option Two** Your choice of the following options.....

### **Entree's**

**Satay chicken skewers w'** satay sauce & crispy noodle salad.

**Lamb kofta w'** minted yoghurt & cous cous almond salad.

**Char grilled baby octopus w'** fennel & citrus dressed salad.

**Sweet potato spinach feta parcels w'** green leaf salad & tomato relish.

**Crumbed lamb brains w'** tomato cocas & tartar sauce.

**Pork & sage rillettes w'** pear walnut salad & aioli

### **Main Course**

**Cocovan w'** roasted chats, baby onions, mushrooms, & seasonal greens.

**Homemade sausages (pork & sage or lamb, garlic & rosemary, chicken, pinenut & pesto or make your own filling.) w'** creamy mash potato, tomato relish & demi glaze sauce.

**Braised lamb shank w'** creamy mash potato & seasonal greens.

**Curry beef – lamb – chicken w'** jasmine rice poppadum & mango relish.

**Satay beef – lamb – chicken w'** jasmine rice & cucumber mint salad.

### **Desserts**

**Lemon tart w'** Chantilly cream & strawberry garnish.

**Homemade pavlova w'** double cream & mixed berries.

**Sticky date pudding w'** butter scotch sauce & ice cream.

**House made baked cheese cake w'** Chantilly cream & strawberry garnish.

## **Menu Option Three** Your choice of the following options.....

### **Entrée seafood**

**Local ½ dozen oysters** (natural, Kilpatrick, mornay)

**Local ½ dozen oysters w'** mango mint salsa.

**Local ½ dozen oysters,** prawn, mornay.

**Local ½ dozen oysters** poached in lime soy chili with braised lettuce.

**Local ½ dozen oysters w'** roasted capsicum, avocado & goats cheese.

**Local ½ dozen oysters w'** wasabi hollandaise.

**Local ½ dozen oysters w'** ginger, shallot, soy dressing.

**Local ½ dozen oysters w'** w esshallot, raspberry vinegar.

**Creamy garlic prawns w'** jasmine rice.

**Chili prawns w'** semi dried tomato, olives, capers rocket & olive tapenade bread.

**Saffron poached prawns w'** potato, avocado stack & lemon vinaigrette.

**Cooked fresh prawns w'** roasted vegetable stack & shallot vinaigrette.

**Cooked fresh prawns** wrapped in smoked salmon drizzled w' shellfish oil & quenelle of rocket cream.

**Cooked fresh prawns w'** marinated vegetable salad with red pepper aioli.

**Cooked fresh prawns w'** mango salad & basil vinaigrette.

**Prawn cocktail** fresh prawns w' lettuce & cocktail sauce.

Nori battered prawns, sweet and sour greens & caramelized orange and soy dressing

**Prawn and asparagus saffron soufflé' w'** tomato consommé & crispy leek, chive  
Cream.

**Prawns wrapped in prosciutto w'** remasco sauce & rock melon rocket salad.

**Prawn wrapped in Tasmanian smoked salmon,** ricotta, spinach and chive vinaigrette

## **Menu Option Three** Your choice of the following options.....

### **Entrée seafood cont.**

**Barbeque Marinated Prawns** w guacamole.

**Coconut Prawns** w' aioli & citrus salad.

**Sesame Prawns**

**Tasmanian smoked salmon**, w' capers & chive sour cream.

**Tasmanian smoked salmon'** roasted red pepper, avocado, potato pancake & basil crème sauce.

**Roma tomatoes, avocado mousse** of smoked salmon & king prawns w' herbed

Vinaigrette.

**Antipasto of seafood** w' chargrilled vegetable coriander & chive vinaigrette.

**Scallop and prawn Mornay** w' jasmine rice.

**Seared scallops** w' zucchini spaghetti & lemon butter sauce.

**Seared scallops, chorizo** w' cauliflower puree & pinenut raisin vinaigrette.

**Prawn, Morton bay bugs** w' infused chili olive oil on soft polenta

**Thai prawn** w' Thai influenced salad.

**Seafood chowder** w' black lipped mussels & crispy bread.

**Lemon pepper squid** w' rocket pinenut, parmesan, pumpkin salad.

**Whole baby squid** risotto filled w' rocket & lemon oil.

**Tempura soft shell crab** w' chili plum dipping sauce & Asian cucumber salad.

**Black lipped mussels** w' spicy tomato broth & crispy bread

**Black lipped mussels** w' white wine, garlic, chili, Napolitano sauce & crispy bread.

### **Entrée Poultry & Game**

Whole smoked quail w' goats cheese tartlet & caramelized onion

Whole Quail w' orange, fennel, and pomegranate salad.

Whole Quail w' pancetta, peas & soft polenta.

Thai Chicken Cakes w' Pickled cucumber salsa & coriander, soy & sesame dipping sauce.

Chicken risotto w' wild mushrooms & peas.

Duck spring rolls w' Asian style vegetables & dipping sauce.

Duck wontons w' Asian style broth & julien of vegetables.

## **Entrée Pork**

Charsui pork belly w' watermelon mint salad & Asian dipping sauce.

Pork & prawn spring rolls w' Asian vegetables & Asian dipping sauce

Pork rillettes w' jalapeno relish & aioli.

Braised Pork Belly salt and pepper style w' chilli and coriander.

## **Entrée Lamb**

Lamb rillettes w' tomato coulis, salsa verde, parmesan cream & rocket.

Lamb koftas w' raisin, almond & capsicum cous cous, rocket & mint, garlic yoghurt.

## **Entrée Vegetarian**

Arancini (vegetable option)

Vegetable lasagna w' garden salad.

Whole stuffed mushrooms

Green tomatoes crumbed in polenta & herbed parmesan crust

Mezze plate, w' olives, sundried tomatoes, marinated squid, tapenade chicken pieces, oyster, pesto, & crispy bread.

## **Main Seafood**

Local lobster half local lobster thermidor mornay w' rocket, pumpkin, pine nut salad & rice.

Cajun Atlantic salmon

Atlantic Salmon Crispy skinned Atlantic salmon w' potato gratin, warm slow roasted roma tomato baby spinach and spanish onion salad & caper butter sauce.



Atlantic Salmon Crispy skinned Atlantic salmon w' Lombok style sauce, steamed bok choy & Pickled cucumber coriander and capsicum salad.

Whole Ocean Perch Deep fried until crisp w' cucumber, chilli, coriander and capsicum salad & house made sweet and sour. \* Subject to availability depending on market.

Local fresh Mussels Served in a chilli garlic and tomato broth w' baby spinach & a crusty bread roll.

Local Fish Mediterranean style oven baked w' capers, cherry tomatoes, Spanish onion , tarragon, olive oil and fricassee of seasonal vegetables.

Local Fish Grilled local fish w' marinated seafood, Thai mango salad & potato gratin.

Local Fish Grilled local fish w' broad bean, asparagus & cherry tomato salad, parmesan crumbs & potato gratin.

Local Fish Grilled local fish w' crab meat, hollandaise, potato gratin & fricassee of seasonal vegetables.

Local Fish Lightly coated in egg, pan fried w' warm salad of asparagus prosciutto & rocket w' lemon butter sauce.

Local Fish Pan fried w' roasted beetroot, asparagus, cauliflower puree & sage, pine nut buerre nossette.

Local Fish Lightly coated in house made tandoori paste oven baked w' cherry tomato, mint salsa, poppadum's & raita.

Seafood Risotto w' prawns, kingfish, scallops, mussels, squid and salsa verde.

Seafood Gumbo. w' local fish, oysters, crab meat, prawns, and seasonal veg.

Tempura Soft Shell Crab w' pickled cucumber salad & Indian spiced yoghurt.

Seafood Paella w' Local fish, squid, prawns, scallops, chorizo, saffron and soft herbs.

## **Main Poultry & Game**

Mediterranean Style Chicken Breast Mozzarella and pesto filled chicken breast wrapped in Prosciutto w' beans cherry tomatoes & kiplfer potatoes.

Per Peri Chicken Portuguese style chicken w' chorizo and vegetable rice pilaf.

Coq Au Vin Chicken braised in red wine w' roasted chat potatoes, mushrooms, eschallots & green beans.

Chicken & Garlic Prawn Roulade chicken breast stuffed with garlic prawns w' potato gratin seasonal vegetable panache & cream mustard sauce.

Chicken "Stack" layered with semi dried tomato pesto, gruyere cheese, prosciutto w' green bean, tomato, almond and spinach salad.

Three Cheese Chicken Breast pan fried chicken breast w' potato gratin, broccolini, mozzarella, parmesan, gruyere cheese sauce & pancetta.

Chicken Breast wrapped in prosciutto w' slow roasted cherry tomatoes, polenta cake, baby spinach & romesco sauce.

Chicken Breast w' potato gratin, asparagus topped w' prawns and hollandaise sauce.

Mexican Style Chicken Breast w' avocado salsa.

Lemon Thyme Chicken roasted chat potatoes, salad of slow roasted cherry tomato, almond, green bean baby spinach and salsa verde.

Chicken, Camembert & Macadamia Roulade

Chicken Saltimbocca

Moroccan Spiced Chicken Breast capsicum, currant, almond cous cous, baby spinach & mint yoghurt.

Chicken Surf and Turf w' prawns scallops and squid poached in chefs special creamy garlic and white wine sauce w' vegetable panache.

Chicken Risotto w' mushroom and pancetta.

Orange Glazed Duck confit duck leg, grilled breast w' celeriac mash & honey soy jus.

Duck Grilled duck breast, confit leg w' candied rhubarb, apple, whitlof salad & orange sauce.

Herb Crusted Spatchcock w' soft polenta, hazelnut, celery & beetroot salad.

Orange Cointreau Duck or Chicken w' turned vegetables

Crispy Duck w' bok choy, snake bean and cashew stir fry & sesame dressing.

Plum Duck w' five spice, choy sum, pickled ginger & bok choy salad.

Kangaroo Rump w' blood orange glaze & rocket salad.

Kangaroo Rump w' mango chutney & polenta cake.

Spice Rubbed Kangaroo Rump w' date & pine nut pilaf & laba.

Pepper Crusted Kangaroo Rump w' roasted kipflers, beetroot relish, asparagus,

## **Main Pork**

Apricot & Thyme Pork apricot, thyme filled pork loin w' potato gratin, pear, rocket, pine nut, parmesan salad & balsamic glaze.

Pork Ribs Slow cooked pork ribs roasted in house made barbeque sauce w' homestyle chips.

Pork Sirloin Pan fried w' apple and raisin 'Yorkshire pudding' broccolini & lemon buerre blanc sauce.

Pork Cutlet stuffed w' pork & sage farce, poached pear, creamed leeks & potato gratin

Pork Cutlet sweet potato mash, green beans, confit garlic and marsala sage & pancetta sauce.

Masterstock braised pork belly w' five spiced silken tofu, mushroom medley & masterstock reduction.

Pork Belly slow cooked w' warm salad of granny smith apple, brussel sprouts, rocket, salsa verde & white bean puree.

## **Main Lamb**

Lamb Medallions w' saffron, chickpea & chorizo stew, salsa verde & olive frangipane.

Lamb Risotto w' rosemary, lemon and garlic marinated lamb cutlets, mixed mushroom risotto & babaganboush.

Assiette of Lamb Dukkha crusted lamb rack w' carrot & saffron puree. Slow cooked lamb rilette w' tomato coulis & parmesan cream. Lamb Kofta w' cous cous and mint yoghurt.

Moroccan spiced lamb rump w' currant, almond & capsicum cous cous, baby spinach & labna.

Pistachio Crusted Lamb Rack w' confit garlic mash, baby honey carrots, English spinach & port wine demi.

Stuffed Lamb Rump w' fetta, basil, sun dried tomato & green bean, cherry tomato, and almond salad.

Slow cooked Lamb Shank w' chef's special sauce, mash & broccoli.

Stuffed Saddle of Lamb stuffed w' spinach & confit garlic w' roasted eschallots baby carrots, turned potatoes & port wine demi.

## **Main Beef**

Beef Wellington Beef eye fillet wrapped in puff pastry w' mushroom duxelle, chicken liver pate, asparagus & potato mash.

Eye Fillet w' mixed mushroom gratin, fondant potato, baby spinach, baby vegetables & jus.

Eye Fillet w' warm salad of pak choy, snake beans, prosciutto & star anise jus.

Eye Fillet w' potato rosti, whole cap mushroom, baby spinach, honey baby carrots, & port wine demi.

Carpet Bag steak eye fillet steak stuffed with local oysters wrapped in prosciutto w' confit garlic and chive mash & seasonal vegetable panache.

Beef roulade eye fillet w' garlic oysters, sweet potato puree, asparagus and port jus.

Grain Fed Beef Sirloin w' celeriac & potato puree, café de Paris butter, roast garlic & crispy onions.

Mediterranean Veal w' herb spaetzli tomatoes, pesto, baby spinach, eggplant, asparagus & parmesan.

## **Main Vegetarian**

Filo Parcels filled w' sweet potato, Danish fetta, spinach w date, capsicum & almond cous cous & tomato relish.

Tempura Nori Rolls w' Asian vegetables and wasabi soy dressing.

## **Desserts**

Cookies & cream cheese cake w' chocolate gnash

Pavlova w' double cream & mixed berries.

Home style apple pie w' cream anglaise & Chantilly cream.

Fresh fruit salad w, homemade ice cream.

Sticky date pudding w' warm butterscotch sauce & homemade ice-cream.

Dark chocolate & white chocolate mousse w double cream & strawberries.

Cream Brule w' Chantilly cream & fresh strawberries.

Fresh fruit tart w' double cream.

White chocolate mud cake w' double cream & fresh strawberries.

Dark chocolate mud cake w' double cream & fresh strawberries.

Baked toblarone cheese cake w' chocolate gnash

Lemon tart w' double cream & fresh strawberries.

Chocolate tort

Cheese & fruit platter w' selection of cheeses, marinated dried fruit, & crackers

## **BUFFET MENU**

Minimum 30 guests \$24.0 per person

Your choice of two cold dishes, two salads & two desserts

Minimum 30 guests \$32. per person

Your choice of two hot dishes, two cold dishes, two salads & two desserts

Minimum 30 guests \$35.50 per person

Your choice of three hot dishes, three cold dishes, salads, three desserts, bread, tea &

Coffee

Minimum 30 guests \$40.0 per person

Your choice of four hot dishes, four cold dishes, four salads, four desserts, bread, tea and coffee

Should you like to include dishes that are not listed please feel free to contact us to discuss your requests and we will endeavour to cater to your requirements.

### **HOT DISHES**

Spicy chicken

Lemon pepper squid

Crumbed fish

Roasted vegetables

Beef stroganoff

Satay lamb/chicken or beef

Sweet and sour pork

Curry chicken/beef or lamb

Honey chicken

Chicken A La King

Tandoori pork

Steamed or fried rice

Garlic Mussels

Apricot chicken

## **COLD DISHES**

Ham platter

Continental platter

Roast chicken platter

Roast beef platter

200 grams cooked prawns extra \$5 per person on any buffet menu

Fruit platters

## **SALADS**

Coleslaw, garden, potato, pasta, noodle, pineapple or tomato and onion

## **DESSERTS**

Cheesecake, Pavlova, chocolate or caramel mud cake, carrot cake, sticky date pudding,

Apple crumble, apple tart, lemon tart, black cherry gateau, banana & macadamia nut pudding, trifle

## **SEAFOOD BUFFET**

Minimum 30 guests \$40.0 per person

Your choice of three seafood dishes, two meat dishes, four salads & three desserts

Minimum 30 guests \$45.0 per person

Your choice of four seafood dishes, two meat, four salads and three desserts

## **MEAT DISHES**

Marinated Chicken

Leg Ham

Roast Lamb

Roast Vegetables

Beef stroganoff

Curry Chicken/lamb or beef

Satay chicken .lamb or beef

## SEAFOOD

Cooked prawns

Garlic, curry or satay prawns

Whole baked Atlantic salmon

Garlic, satay, curry or chili mussels

Natural mussels

Lemon pepper squid

Chili squid

Crumbed fish

Seafood lasagna

Seafood marinara

Half dozen natural oysters, half dozen mornay oysters, half dozen Kilpatrick, smoked

Salmon

## SALADS

Caesar

Rocket with pine nut and parmesan

Pasta

Coleslaw

Greek salad with baby octopus

Beetroot

Pineapple

## DESSERTS

Cheesecake, Pavlova, trifle, sticky date, apple crumble, apple pie, mud cake, lemon meringue, lemon tart.



## ***COFFEE AND EXTRA'S***

Tea and coffee 2.50 pp

Biscuits 2.00 pp

Tray of cakes 5.00 pp

Sandwiches 5.00 pp

Panini 7.50 pp

Focaccia of the day 7.50 pp

Fresh fruit 4.00 pp

Muffins 4.00 pp

Scones cream & jam 4.00 pp

Danishes 4.0

Selected gourmet cheeses and water crackers 5.00 pp

Bega cheese Jatz 2.50 pp

Cabanossi 1.00 pp

Olives, pickled onions & semi dried tomatoes 2.00 pp

Salami 1.00 pp

Mezza plate 15.00 or platter 100.00 pp



## Finger food packaged

Four choices at \$10.00 per person Extra choices \$2.50 per head or platter \$100.00

Mini Falafels

Spring rolls

Dim Sims (chicken, beef or vegetable)

Sausage rolls

Party pies

Marinated chicken wings

Mini pizza

Spicy chicken

Lemon pepper squid

Salt and pepper squid

Fish cocktails

Flame grilled meat balls

Satay sticks

Chili prawn purse

Vegetarian prawn purse

Chicken wedges

Little Frankfurt's

Mini quiches

Crumbed garlic prawns

Party pasties

Mini party pie

Potato spun prawns

Prawn cones



## Finger food house made

Four choices \$18.00 per person Extra choice \$4.50 per person

Oyster w' choice of topping

Thai sausage rolls

Bruschetta

Marinated skewers (prawns, beef or chicken)

Canapés

Cheese platter

Sushi nori rolls

Tempura vegetables with dipping sauce

Assorted dips with crackers

Homemade mini quiches

Stuffed mushrooms

Tempura prawns and dipping sauce

Smoked salmon rosettes

Homemade wontons

Mini hotdogs

Potato skins (Mexican style)

Zucchini frittatas

Mini pancakes topped with smoked salmon

Vol-au-vents (chicken, beef or seafood)

Gourmet party pies

Gourmet party sausage roll

