

special occasions



Special occasions package



Hellenic Club of Canberra — Matilda Street Woden, PO Box 263 Woden ACT 2606
Function Direct (02) 6162 6624 *F* (02) 6162 6691 *E* functions@hellenicclub.com.au

special occasions



Thank you

Thank you for considering Hellenic Club Functions for your upcoming special occasion. In the Functions Department we take great pride in servicing our client's needs. Our experienced staff are always on hand to assist with every detail required, from the preliminary inspection and quotation right through to the actual day, ensuring your special occasion is a complete success.

We hope you find this information useful and if you have any queries or would like to discuss options for your event please do not hesitate to contact us on 6162 6624.

We look forward to hearing from you soon.

Kind regards,
Lisa Andonaros
Functions Manager



terms and conditions



Tentative Booking: A deposit of \$600 plus a signed copy of the terms and conditions is required within 14 days of placing initial booking to secure the respective function date. The Hellenic Club reserves the right to cancel booking if confirmation is not received.

Prices: Once a booking arrangement has been reached, the price will be honoured for a fixed three month period, after which time the Hellenic Club reserves the right to alter the price and advise clients accordingly.

Cancellation: A minimum of eight weeks notice is required for the cancellation of a Friday or Saturday function. Failure to notify within the stated period will result in the loss of the function deposit. If the function is cancelled within 14 working days, the respective room charge and 50% of the overall associated food and beverage costs still apply. Written confirmation of cancellations is required for all functions.

Surcharges: A fee of \$150 will be charged should a dancefloor be required for cocktail style functions. Cakeage fees also will be charged if applicable. An additional \$300 will be charged for each hour or part thereof that a function continues after midnight or the agreed time.

Minimum Numbers: The minimum adult numbers for functions with plated meals and cocktail style functions is 40 guests, for buffet menus is 50 guests and for Wedding packages is 80 guests.

Final Numbers: The guarantee number of guests must be finalised at least four working days before the function, if less than the granted number of guests attend the function, the granted number will be charged on the invoice. If the number of guests increases the client will then be charged the extra.

Final Details: Menus for the function must be finalised three weeks prior to the function, table floorplan and seatings must be finalised and cannot be changed a day prior to the function date.

Damages/Loss: Clients are liable for any damages/loss and above normal cleaning costs which may occur as a result of the function. The cost of any damages/loss will be charged on the function invoice. The Hellenic Club holds no responsibility for items brought to the function by clients or other patrons.

Payment: Full pre payment of the function is required four working days prior to the commencement of the function. Full settlement of the account is required within seven days of the function, unless prior arrangements have been made.

Service Standards: The Hellenic Club practices the responsible service of alcohol. Management reserves the right to refuse service of alcohol to intoxicated patrons.

Room Hire: A room hire charge will apply to the function, please see attached for details.

Entertainment: Any form of entertainment being used on the Club's premises must have prior approval of the Functions Manager.

Commencement and Vacating Rooms: The client agrees to commence and conclude the function at the scheduled times. If the function exceeds the booking times, additional charges will apply.

Room Allocation: The Hellenic Club reserves the right to assign an alternative function room in the event that the room originally assigned is unavailable or inappropriate.

Setup, Breakdown and Deliveries: Clients are responsible for all costs associated with the setup and breakdown of display equipment. The Hellenic Club must be advised of all deliveries and pick ups prior to their arrival and collection. All items must be delivered marked with a name and date of the event. Collection times must be within the Club operating hours or by prior arrangement.

Security: The Hellenic Club reserves the right to hire security staff at the client's expense if deemed necessary, subject to providing written notice to the client as to the reasons for the decision.

Consumption: No food or liquor of any description may be brought onto the premise of the Hellenic Club without prior arrangement of the Functions Manager.

Display and Signage: There is to be no signage placed in any area of the Club except in the designated area of the functions rooms.

Parking: All parking is subject to availability. Alternative pay parking is available in front of the Hellenic Club (Monday to Friday).

Payment Methods: Deposit or final payments may be made by the following methods:

Cash — Hellenic Club reception

Credit card — (02) 6162 6624 during business hours
or (02) 6281 0899 after hours

Cheque — Payable to the "Hellenic Club of Canberra",
PO Box 263, Woden ACT 2606

Electronic Funds Transfer — **Account Name** Hellenic Club
Bank BankWest **BSB** 302167 **Number** 0000779

Description Invoice Number or Booking Number.

I have read and agree to comply with the above terms and conditions

Client's Name: _____

Signed: _____

Date: _____

Function Name: _____

Function Date: _____

Room: _____

Booking Number: _____



function room capacities



Function room	Setup style	Maximum
<i>Olympus Room</i> Room Hire Weekday – \$800 Weekend/Public Holiday – \$920	Sit down ROUND with dancefloor	360
	Sit down ROUND without dancefloor	450
	Sit down RECTANGLE with dancefloor	450
	Sit down RECTANGLE without dancefloor	610
	Cocktail/Standup	860
<i>Combined Olympus/Apollo Rooms</i> Room Hire Weekday – \$1,000 Weekend/Public Holiday – \$1,150	Sit down ROUND with dancefloor	520
	Sit down ROUND without dancefloor	610
	Sit down RECTANGLE with dancefloor	610
	Sit down RECTANGLE without dancefloor	770
	Cocktail/Standup	1190
<i>Apollo Room</i> Room Hire Weekday – \$350 Weekend/Public Holiday – \$405	Sit down ROUND with dancefloor	110
	Sit down ROUND without dancefloor	160
	Sit down RECTANGLE with dancefloor	130
	Sit down RECTANGLE without dancefloor	170
	Cocktail/Standup	330
<i>Aegean Room</i> Room Hire Weekday – \$330 Weekend/Public Holiday – \$380	Sit down ROUND with dancefloor	60
	Sit down ROUND without dancefloor	90
	Sit down RECTANGLE with dancefloor	80
	Sit down RECTANGLE without dancefloor	120
	Cocktail/Standup	170
<i>Combined Aegean/Orpheus Rooms</i> Room Hire Weekday – \$400 Weekend/Public Holiday – \$460	Sit down ROUND with dancefloor	120
	Sit down ROUND without dancefloor	140
	Sit down RECTANGLE with dancefloor	140
	Sit down RECTANGLE without dancefloor	180
	Cocktail/Standup	220



standard menu packages



Standard menu package 1

Served 50/50 alternate & all mains served with seasonal vegetables, potato & dinner rolls with butter.

Two course set menu –	Normal Rate	Sunday & P/H Rate
soup / main course <u>or</u> main course / dessert	\$30.50	\$35.00
Three course set menu – soup / main course / dessert	\$39.00	\$45.00

Soup

Classic creamy pumpkin soup (V) &
Potato & bacon soup

Main course

Slow roasted scotch fillet w shallot & red wine jus &
Chicken breast w creamy pepper sauce

Dessert

Mint, melon & passionfruit cocktail w double cream & raspberry coullis &
Apple & cinnamon crumble w vanilla ice cream & crème anglaise
Freshly brewed Tea, coffee & after dinner mints

Standard menu package 2

Served 50/50 alternate & all mains served with seasonal vegetables, potato & dinner rolls with butter.

Two course set menu –	Normal Rate	Sunday & P/H Rate
entree / main course <u>or</u> main course / dessert	\$35.00	\$40.50
Three course set menu – entree / main course / dessert	\$42.00	\$48.00

Entree

Caesar salad w egg, bacon, croutons & anchovy mayonnaise &
Roasted pumpkin & ricotta lasagne with herb tomato sauce (V)

Main course

Grilled sirloin steak with mushroom ragout & soft herb butter &
Slow roasted chicken with orange marmalade glaze

Dessert

Citrus tart with mixed berry coullis &
Trio chocolate mousse cake with baileys custard sauce
Freshly brewed Tea, coffee & after dinner mints



standard menu packages



Standard menu package 3

Served 50/50 alternate & all mains served with seasonal vegetables, potato & dinner rolls with butter.

Two course set menu – entree / main course <u>or</u> main course / dessert	Normal Rate	Sunday & P/H Rate
	\$39.00	\$45.00
Three course set menu – entree / main course / dessert	\$46.00	\$53.00

Entree

Seafood mezze – shared platter natural oysters, whole prawns, marinated 1/2 shell mussels, smoked salmon, guacamole, flat breads, crumbed sand whiting fillets w dressed mesculin salad

Main course

Herb crusted rack of lamb on pea puree with minted yoghurt & lamb jus &
Pork cutlet with balsamic caramelised apples

Dessert

White chocolate & raspberry cheesecake with raspberry coullis &
Orange brulee tart with minted orange compote
Freshly brewed Tea, coffee & after dinner mints



premium banquet menu



Premium Banquet Menu

All courses are choice of 2 served 50/50 alternate service

	Normal Rate	Sunday & P/H Rate
Two courses – starter / main course or main course / dessert or cheese	\$65.00	\$75.00
Three courses – starter / main course / dessert	\$77.50	\$89.00
Four courses – starter / main course / dessert / cheese	\$87.50	\$101.00

Starters

- Seafood bisque with shellfish garnish & crustacean oil
- Cream of wild mushroom soup with crisp pancetta, herb crème fraîche & truffle oil
- Twice cooked goats cheese soufflé with tomato and soft herb sauce
- Tea smoked lamb cutlet with citrus beetroot jam, persian fetta & thyme oil
- White tomato & shellfish terrine with tempura soft shell crab & fennel ambrosia salad
- Slow cooked pork belly with seared scallops & pink lady apple & wombok coleslaw

Main courses – all premium main courses are complete meals

- Lacquered asian style duck with 5 spice salt, choi sum sausage, bok choy & hoi sin and duck stock reduction
- Lamb loin with sweet basil farce, thyme roasted tomato, frenched beans in prosciutto & garlic, grilled polenta, black olive tapenade & lamb jus reduction
- Fillet of certified black angus beef with pomme fondant, glazed shallots, bone marrow soufflé, bacon lardon, pea melange & peppered shiraz jus
- Moisture infused double thick pork cutlet with ham hock fritter, puy lentils, deep fried brussel sprouts, glazed dutch carrots & orange marmalade reduction
- Thyme roasted mushroom & silken tofu pie with cherry tomato tarte-tain, glazed shallots, roasted beetroot medley, French beans & tomato coullis (V)
- Roasted blue eye cod fillet with seared scallops, saffron potatoes, prosciutto wrapped asparagus, ginger sauce, carrot & zucchini vermicelli

Dessert

- Wattle seed & mascarpone parfait with almond tuille, golden syrup sauce & macadamia nut praline ice cream
- Strawberry & botrytis reisling en-jellaise terrine with boysenberry ice cream, glass bisquette & passionfruit syrup
- Rhubarb & raspberry Russian torte with apple sorbet & raspberry coullis
- Individual St. Honore gateaux with dark couverture chocolate mousse, vanilla bean ice cream and grand marnier orange compote
- Baked apple & banana crumble tart with rum & raisin ice cream and cinnamon frosted apple fritter
- Opera torte with butterscotch ice cream, pear compote & hazelnut praline

Cheese

- Gippsland premium cheese plate featuring gippsland blue or shadows of blue, tarago river or jindi triple cream, jensen's red washed rind, maffra round mature cheddar with quince paste & 100% fruit bread
- Freshly brewed Tea, coffee & after dinner mints



standard buffet packages



Normal Rate Sunday & P/H Rate
Buffet menu 1 – \$35.80 per person \$41.00 per person

Includes:

choice of 2 main courses served with rice & potato
seasonal vegetable medley bread roll & butter
Caesar salad or Greek salad mixed mesculin salad leaves
choice of 1 dessert tea, coffee & after dinner mints

Buffet menu 2 – \$39.90 per person \$46.00 per person

Includes:

choice of 2 main courses served with rice & potato
seasonal vegetable medley bread roll & butter
Caesar salad & Greek salad mixed mesculin salad leaves
choice of 2 desserts tea, coffee & after dinner mints

Buffet selection

Main Course selection

chicken cacciatore braised orange chicken
thai chicken curry beef stroganoff
beef braised in red wine Madras beef curry
tortellini bolognese grilled vegetable penne (V)
vegetable lasagne (V) seafood in cream herb sauce
lamb & vegetable shepherd's pie

Dessert selection

bread & butter pudding fruit & melon cocktail
apple crumble baked pear clafoutis
sticky date pudding tiramisu



classic carvery



Classic Carvery – Normal Rate \$45.00 per person Sunday & P/H Rate \$52.00 per person

Includes:

Select two soups served alternately to the table with dinner rolls & butter
Select two roasts served with roast gravy, roast potatoes, baked pumpkin & carrot, seasonal greens & cauliflower with cheese sauce
Chef's buffet dessert selection including: fresh fruits, petit desserts, cakes & tarts served with whipped double cream & selection of sweet sauces

Soup selection

Classic creamy pumpkin with chive cream (V)
Potato & crispy bacon with smoky paprika (GF)
Potato & leek with herb scone (V) – traditional minestrone with crisp proscuitto
Sweet corn chowder with zucchini fritter (V)
Chunky roasted tomato & basil with parmesan crisp (GF)(V)

Roast selection

Slow roasted herb crusted scotch fillet with a selection of mustards
Crown roasted turkey breast with cranberry sauce
Roast pork with crackling & apple sauce
Honey glazed ham with sweet fruit chutney
Rosemary roasted leg of lamb with mint jelly
Roast chicken with traditional bread sauce



modern buffet



	Normal Rate	Sunday & P/H Rate
Modern Buffet —	\$47.50 per person	\$55.00 per person

Includes:

Artisan bread selection with butter or EVOO & balsamic vinegar
Antipasto selection including: imported prosciutto, sopresso salami, smoked salmon, selection of grilled & roasted vegetables, olives, bocconcini, grissini sticks, parmesan & roquette with balsamic reduction
Select one roast served with roast gravy, roast potatoes, baked pumpkin & carrot, seasonal greens & cauliflower with cheese sauce
Select one hot dish served with pilaf rice
Chef's buffet dessert selection including: fresh fruits, petit desserts, cakes & tarts served with whipped double cream & selection of sweet sauce

Roast selection

Slow roasted herb crusted scotch fillet with a selection of mustards
Roast pork with crackling & apple sauce
Rosemary roasted leg of lamb with mint jelly

Hot dish selection

Slow roasted chicken with orange marmalade glaze & braised fennel
Honey glazed pork kassler with pumpkin chilli jam & cranberry glaze
Traditional veal osso bucco with gremolata



seafood & roast buffet



	Normal Rate	Sunday & P/H Rate
Seafood & Roast Buffet	— \$67.50 per person	\$78.00 per person

Includes:

Artisan bread selection with butter or EVOO & balsamic vinegar

Cold selection including: Ceasar salad, natural oysters, whole prawns, marinated ½ shell mussels, smoked salmon, guacamole, sauces, lemons & condiments

Hot selection including: Panko crumbed blue grenadier fillets, seafood medley with cream dill sauce served with pilaf rice

Select one roast served with roast gravy, roast potatoes, baked pumpkin & carrot, seasonal greens & cauliflower with cheese sauce

Chef's buffet dessert selection including: fresh fruits, petit desserts, cakes & tarts served with whipped double cream & selection of sweet sauce

Roast selection

Slow roasted herb crusted scotch fillet with a selection of mustards

Roast pork with crackling & apple sauce

Rosemary roasted leg of lamb with mint jelly



canapé selections



Standard Canapés - 2 hour duration

Normal Rate

Sunday & P/H Rate

Select 4 items

\$13.50 per person

\$15.50 per person

Select 5 items

\$15.90 per person

\$18.50 per person

Select 5 items plus dips & crudités

\$18.95 per person

\$22.00 per person

Select 6 plus dips & crudités, assorted nuts & corn chips

\$21.45 per person

\$25.00 per person

Choose from:

- chicken skewers
- mini spring rolls
- cheese & spinach triangles
- calamari rings
- mini assorted quiche
- mini assorted pies
- marinated chicken wings
- spicy potato wedges
- mini sausage rolls
- tempura fish cocktails
- mini pasties
- mini gourmet pizza



canapé selections



Premium Canapés

We recommend at least one gluten free (GF)

& one vegetarian (V), selection per event

	Normal Rate	Sunday & P/H Rate
<i>1 hour event – select 4</i>	\$16.00 (2 hot 2 cold)	\$18.50 (2 hot 2 cold)
<i>1.5 hour event – select 6</i>	\$21.00 (3 hot 3 cold)	\$24.00 (3 hot 3 cold)
<i>2 hour event – select 8</i>	\$26.00 (4 hot 4 cold)	\$30.00 (4 hot 4 cold)
<i>Meal replacement event – select 10</i>	\$30.00 (5 hot 5 cold)	\$34.50 (5 hot 5 cold)

Cold Canape Selection

Bocconcini, basil & tomato salad brochette with balsamic reduction (GF)(V)

Witlof leaf prawn cocktail with salmon caviar & marie rose sauce (GF)

Asian duck & mango salad with cilantro chilli sauce (GF)

BBQ pork rice paper rolls with Thai dipping sauce (GF)

Bloody mary oyster shots (GF)

Smoked salmon en-croute with pumpkin chilli jam

Prawn tails with three citrus aioli (GF)

Cajun baked barramundi with tomato kasundai

Pepper seared tuna & Szechuan pickled vegetable with wasabi mayonnaise

Potato, olive & semi dried tomato frittata with basil pesto (V)

Hot Canape Selection

Peking duck pancakes with hoi sin sauce

Char-grilled calamari & chorizo skewers with smoked paprika & tomato chutney

Lamb kofta kebab with minted yoghurt

Tempura vegetables with sweet chilli dipping sauce (V)

Smoked salmon & brie quiche with chive sour cream

Spinach & fetta puffs with spiced lemon yoghurt (V)

Leek & tallegio tartlet (V)

Steamed dim sum selection with dipping sauce

Korean beef skewers with ketchup manis & sweet chilli dipping sauce

Palm sugar marinated chicken with lime and ginger marmalade



children's menu



Children's menu – (Up to the age of 12 years old)	Normal Rate \$17.60	Sunday & P/H Rate \$20.00
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All meals served with fries and tomato sauce.

Children meals are served to coincide with the adults entrée.

Choice of one main and one dessert from the following options:

Mains

- Lightly crumbed chicken schnitzel
- Pan fried and lightly crumbed calamari
- Crumbed fillet of fish
- Chicken nuggets
- Pasta Bolognese

Dessert

- Vanilla ice-cream with chocolate topping
- Fruit salad
- Chocolate mousse
- Chocolate mud cake



create your own menu



Starters – shared platters

Classic antipasto – imported prosciutto, sopresso salami, baba ganousch, salmon gravalax, selection of grilled & roasted vegetables, olives, bocconcini, grissini sticks, parmesan & roquette w balsamic reduction

Greek antipasto – taramasalata, tzatziki, dolmades, double smoked ham, salami, kasseri, olives, fetta, sour dough bread & Greek salad w olive oil vinaigrette

Hellenic Mezethes – calamari, marinated chicken wings, melitzanosalata, char-grilled octopus & keftedes, baguettes & Greek salad w olive oil vinaigrette

Charcuterie mezze – parma ham, chicken liver parfait, ham hock fritter, rabbit rilletes, pancetta, onion marmalade, panani, sweet pickles, witlof and orange salad

Seafood mezze – natural oysters, whole prawns, marinated ½ shell mussels, smoked salmon, guacamole, flat breads, crumbed sand whiting fillets w dressed mesculin salad

Modern mezze – tempura prawn, tandoori chicken wing, smoked salmon, Persian fetta, beetroot jam, char sui pork w baby cos lettuce & crispy bacon salad

Soups

Classic creamy pumpkin with chive cream (V)

Potato & crispy bacon with smoky paprika (GF)

Potato & leek with herb scone (V)

Traditional minestrone with crisp prosciutto

Sweet corn chowder with zucchini fritter (V)

Chunky roasted tomato & basil with parmesan crisp (GF)(V)



create your own menu



Cold entrees

Potato, sweet potato & thyme terrine with red onion chutney & lavoshe bread (V)

Smoked salmon & asparagus salad with salmon caviar, caper & lemon dressing (GF)

Thai beef salad with szechuan vegetables, asian mint & sweet soy dressing

Traditional ceasar salad with anchovy mayonnaise & crisp bacon pieces

Prawn & avocado salad with marie rose sauce & cherry tomatoes (GF)

Mediterranean grilled vegetable salad with semi dried tomato & basil pesto (GF)(V)

Pasta & risotto

All pastas & risotto served with shaved parmesan

Roasted pumpkin & ricotta lasagne with herb tomato sauce (V)

Penne carbonara with bacon, chives, cream & egg

Tortellini portofino with tomato, bacon, mushroom, chives & cream

Prawn linguini with olive oil, garlic, chilli & chives

Wild mushroom risotto with truffle oil & chives

Sundried tomato, chicken & fetta risotto with & basil pesto

Warm & hot entrees

Haloumi with thyme roasted cherry tomatoes, garlic, basil and balsamic reduction (V)

Warm buttered leek & tallegio tartlet with oven roasted roma tomatoes & parsley oil (V)

Warm duck breast salad with carrot vermicelli, hazelnut & apple salad

Black mussel mille-fuille with creamy tomato & dill sauce

Cream garlic prawn brochette with pilaf rice

Chicken & mushroom filo roll with enoki mushroom salad



create your own menu



Main Courses

All main courses served w baked jacket potato w your choice of herb butter or chive sour cream & in season vegetables – unless otherwise indicated

- Braised lamb shank & vegetable pie with potato puree
- Roasted leg of lamb rolled with spinach and pine nuts & jus roti
- Grilled chicken breast on chick pea ratatouille with chicken jus reduction
- Grilled scotch fillet on caramelised onion & garlic with red wine jus
- Pork cutlet with balsamic caramelised apples
- Herb crusted rack of lamb on pea puree with minted yoghurt & lamb jus
- Slow roasted chicken with orange marmalade glaze & braised fennel
- Salmon fillet with buttered leeks & cream saffron sauce
- Traditional veal osso bucco with gremolata
- Grilled polenta stack with grilled vegetable & tomato coullis (GF)(V)
- Thyme roasted mushrooms with pine nuts & sage butter (GF)(V)
- Grilled sirloin steak with mushroom ragout & soft herb butter
- Chicken breast with sautéed prawns & hollandaise sauce
- Herb crusted wild caught barramundi fillet with lemon chive butter
- Honey glazed pork kassler with pumpkin chilli jam & cranberry glaze

Dessert

All desserts are served w vanilla ice cream or whipped double cream & an appropriate sweet sauce

- Traditional Greek baklava with sweet honey syrup
- Mint, melon & passionfruit cocktail with raspberry coullis
- Flourless orange cake with grand marnier oranges & dark chocolate sauce
- Baked new york cheesecake with blueberry compote
- Bitter sweet chocolate & raspberry tart with raspberry coullis
- Citrus tart with mixed berry coullis
- Trio chocolate mousse cake with baileys custard sauce
- Milk chocolate, frangelico & hazelnut praline with coffee anglaise
- White chocolate & raspberry cheesecake with raspberry coullis
- Orange brulee tart with minted orange compote

