



KOGARAH CLUBHOUSE FUNCTIONS



PLATTERS

ARRIVAL PLATTERS

Mixed Bread and dips - salmon, babaganoush, olive tapenade

MEDITERRANEAN PLATTER

Hummus, Tzatziki, Babaganoush, grilled marinated vegetables, olives, feta, cured meats, smoked salmon, pickled calamari, cheese frittata and mixed breads

COLD CANAPÉS

Pumpkin Feta Cheese
Bruschetta Sourdough **V**

Buffalo Mozzarella crostini
with capsicum pesto **V**

Mini caprese salad, cherry
tomato, bocconcini, basil oil
and balsamic vinegar **V GF**

Melon and prosciutto salad

Tomato bruschetta
parmesan and balsamic
dressing sourdough bread

Goats curd on brioche
with beetroot jam **V**

HOT CANAPÉS

Chicken drumette with
honey soy sauce

Crumbed calamari rings
with lemon aioli

Mac & Cheese arancini
truffle mayonnaise

Spinach ricotta Pastizzi **V**

Chicken devil wings with
ranch dressing

Deep fried camembert cheese
and onion jam **V**

Ham and Pineapple pizza

Pepperoni Pizza

Sopressa & Olive Pizza Squares

Chicken cordon blue
bites with aioli

Vegetable Samosa and Spring
Rolls with sweet chilli sauce

Cajun chicken skewer with
crème fraiche dressing

House Made Sausage Rolls
Tomato Chutney

Lemon and oregano
chicken with tzatziki

Ham and Gruyere cheese
seeded mustard tartlets



PREMIUM COLD CANAPÉS

Tasmanian Smoked Salmon Dill
Crème Fraiche

Sydney Rock Oyster natural
shallots, red wine vinegar **GF DF**

Air Dried beef bresaola, truffle
mayonnaise crostini parmesan
cheese **GF**

Fresh cooked prawn
with lemon aioli

Peking Duck Pancake



PREMIUM HOT CANAPÉS

Prawn Dumpling with snow pea
salad and honey soy dressing

Tempura King Prawn with
wasabi mayonnaise

Lamb Souvlaki with Tzatziki

Beef slider with cheddar
cheese and tomato

Mini Beef Pie with tomato chutney

Mini Hotdogs with mustard,
caramelized onion and cheese

Haloumi Slider- eggplant,
roasted tomato chutney

Fork Canapes

Cheese tortellini with bacon
and mushroom

Mini Caesar salad

Beer battered fish & chips with
tartare sauce

Beef Salad with thin rice noodles
and chilli lime dressing

Meatballs, Roasted Sugo
and jasmine rice

Truffle Mushroom Risotto

Cocktail Dessert

Mini Pavlova

Raspberries & cream panna cotta

Chocolate Brownie

Chocolate Mousse Pot

Seasonal Fruits served on a
bamboo skewer



CLASSIC CANAPÉ MENU

\$52pp MONDAY - FRIDAY
\$57pp SATURDAY - SUNDAY

1 Arrival Platter

1 per 10 Guest

5 Hot or Cold Canapes

1 Premium Hot or Cold

DELUXE CANAPÉ MENU

\$61pp MONDAY - FRIDAY
\$66pp SATURDAY - SUNDAY

1 Arrival Platter

1 per 10 Guest

5 Hot or Cold Canapes

2 Premium Hot or Cold Canapes

1 Fork Dish

PREMIUM CANAPÉ MENU

\$72pp MONDAY - FRIDAY
\$75pp SATURDAY - SUNDAY

1 Mediterranean Platter

1 per 10 Guest

5 Hot or Cold Canapes

2 Premium Hot or Cold Canapes

1 Fork Dish

Cocktail Dessert

Freshly Brewd Coffee and Tea

Additional and Extras

Cake for Canape Packages

- Cake cut and served on platters or canape style - included in package price
- Cake cut and served on platters with cocktail napkins, stack of plates, wooden spoons - \$1.00pp
- Cake cut and served individually with cream - \$3.00pp (Spoons included)
- Cake cut and served individually with ice cream - \$3.50pp (Spoons included)

ADDITIONAL PLATTERS

BEST SERVED ON ARRIVAL OR TO GRAZING STATION

Mezze Platter

Hummus, Tzatziki, baba ghanoush, grilled marinated vegetables, olives, feta & mixed bread basket

serves 10 per table \$68

Calamari Platters

Crispy fried calamari

serves 10 per table \$68

Premium Cheese Platter

Premium cheese, fruit and crackers

serves 10 per table \$68

Antipasto Platter

Cured Meats, Smoked Salmon grilled vegetables, cheese frittata, olives and mixed bread basket

serves 10 per table \$80

Mediterranean Platter

Hummus, Tzatziki, baba ghanoush, grilled marinated vegetables, olives, feta, cured meats, smoked salmon, pickled calamari, grilled vegetables, cheese frittata, olives and mixed bread basket

serves 10 per table \$99

BEST SERVED TO GRAZING STATION OR AS ADDITIONAL CANAPE PLATTERS

Spring Rolls and Samosa 36pcs each \$68

Spinach & Ricotta Pastizzi 20 pieces \$48

Prawn Twist 32 pieces \$68

Fish Cocktail 25 pieces \$68

Truffle Mushroom Arancini 25 pieces \$68

Minimum of 3 Platters Required

Macaroni and cheese 30 pieces \$68

Minimum of 3 Platters Required

Bowls of chips serves 5 \$12

Bowl of Salted Mixed Nuts serves 10 \$12

Greek Salad serves 10 \$60

Garden Salad serves 10 \$50

Caesar Salad serves 10 \$68

DESSERTS

Can be served canape or to a dessert or lolly bar

\$7.50 each
minimum 30 pieces per item

- Lemon Meringue
- Vanilla Mascarpone And Fresh Fruits
- Salted Caramel & Chocolate Ganache
- Mini Pavlova & Chantilly Cream with Fresh Fruits
- Cream Cheese Chocolate Brownie Slice
- Choux Pastry With Vanilla Cream
- Mini Strawberry And Pistachio Tart
- Mini Almond Frangipane Tart
- Mini Blueberry Cheesecake
- Chocolate Coated Fresh Strawberry
- Assorted Macaroon
- Assorted Cup Cake

CELEBRATION OF LIFE MENU

MINIMUM OF 30 ADULTS REQUIRED

MONDAY TO FRIDAY ONLY
(Weekend rates apply)

PACKAGES

Chef's hot savouries & house made mixed sandwich	\$27.50pp
House baked cookies, cakes, mixed sandwich or hot savouries	\$29.50pp
House baked cookies, cakes, mixed sandwich & hot savouries	\$31.50pp
House baked cookies, cakes, mixed sandwich, mixed wraps & hot savouries	\$35.50pp
House baked baker's selection of cookies, cakes, scones, Danish pastries & muffins, mixed sandwich & hot savouries	\$39.50pp

ADD TEA AND COFFEE TO YOUR PACKAGE

FILTERED COFFEE AND TEA STATION
(Minimum of 30 guests)

\$4.50
PP

Additional Platters

Spring rolls and samosa	36pcs each	\$68
Spinach & Ricotta Pastizzi	20pcs	\$48
Prawn twist	32pcs	\$68
Fish Cocktail	25Pcs	\$68
Truffle Mushroom arancini	25pcs	\$68

(Minimum of 3 platters required)

Macaroni and cheese	30pcs	\$68
Bowls of chips	serves 5	\$12
Bowl of Salted Mixed Nuts	serves 10	\$12
Greek Salad	serves 10	\$60
Garden Salad	serves 10	\$50
Caesar Salad	serves 10	\$68

MORNING OR AFTERNOON TEA

Minimum of 20 adults required

Filter coffee, tea & hot chocolate House baked cookies AND cake slices	\$18.50pp
Filter coffee, tea & hot chocolate House baked mini Danishes OR muffins with cookies	\$21.50pp

SANDWICH & GOURMET ROLL PLATTERS

Costs reflect prices per platter

Classic Sandwiches	6-10 people	\$55
Classic Sandwiches	10-15 people	\$80
Classic Rolls for	5-7 people	\$65
Classic Rolls for	8-12 people	\$90

CORPORATE PACKAGE

MEETING PACKAGES

Half Day Meeting with Light Lunch **\$35 PP**

- Arrival- Freshly brewed tea, filtered coffee & hot chocolate
- Morning OR afternoon tea, filtered coffee, hot chocolate and fresh baked cookies
- Light lunch menu of assorted sandwiches, chef's selection of hot savouries, with fresh fruit platter, served with freshly brewed tea, filtered coffee & herbals

Half Day Meeting with Railway PDE Lunch **\$35 PP**

- Arrival- Freshly brewed tea, filtered coffee & hot chocolate
- Morning OR afternoon tea, filtered coffee, hot chocolate and fresh baked cookies
- Lunch in our Railway Café. Guests to choose one of the following

Poké Bowl

Served with brown rice, cabbage, pickled carrot, edamame, avocado, seaweed, black sesame, ponzu & sesame mayonnaise with garlic butter mushroom **V GF**

Beer Battered

Served with chips, salad & tartare sauce **DF**

300g Pinnacle Rump

All steaks served medium with Mashed potato, Pumpkin puree, BBQ corn & Gravy

Chicken Schnitzel

Served with chips, salad & Gravy **DF**

Followed by fresh fruit platters & freshly brewed tea, filtered coffee & hot chocolate back in function room.

Full Day Meeting with Railway PDE Lunch **\$65 PP**

- Arrival- Freshly brewed tea, filtered coffee & hot chocolate
- Morning OR afternoon tea, filtered coffee, hot chocolate and fresh baked cookies
- Lunch in our Railway Café. Guests to choose one of the following

Poké Bowl

Served with brown rice, cabbage, pickled carrot, edamame, avocado, seaweed, black sesame, ponzu & sesame mayonnaise with garlic butter mushroom **V GF**

Beer Battered

Served with chips, salad & tartare sauce **DF**

300g Pinnacle Rump

All steaks served medium with Mashed potato, Pumpkin puree, BBQ corn & Gravy

Chicken Schnitzel

Served with chips, salad & Gravy **DF**

Followed by fresh fruit platters & freshly brewed tea, filtered coffee & hot chocolate back in function room.

THE
PEARL

明珠閣酒樓

ASIAN EATING HOUSE

PEARL PACKAGES

Canapes

MENU A

CHOICE OF
4 ITEMS **\$24**
PER PERSON

MENU B

CHOICE OF
6 ITEMS **\$34**
PER PERSON

MENU C

CHOICE OF
8 ITEMS **\$40**
PER PERSON

CRISPY PRAWN WONTON

MINI DIMSIM

PRAWN DUMPLING

SATAY CHICKEN SKEWERS

SALT & PEPPER SQUID

FRIED FISH BALL

VEGETABLE SPRING ROLLS

CHICKEN SPRING ROLLS

HOMEMADE BEEF BALLS

CHICKEN WINGS

VEGETABLE DUMPLINGS

FRIED PRAWN DUMPLINGS

SALT AND PAPER PRAWN CUTLETS

SESAME PRAWN

BBQ PORK BUN

COCONUT JELLY

BLACK SESAME BALL

BANQUET MENU 1

\$36 PER PERSON
(FOR 4 OR MORE GUESTS)

炸春卷, 炸點心
DEEP FRIED SPRING ROLL & DIM SIM

黑椒牛柳粒
DICED FILLET STEAK WITH BLACK PEPPER

椒鹽骨
FRIED SPARE RIBS WITH SALT & PEPPER

宮保雞丁
SZECHUAN KUNG PO CHICKEN DICE

甜酸炸魚柳
**FRIED FISH FILLET
WITH SWEET & SOUR SAUCE**

清炒荷豆西蘭花
STIR-FRY SNOW PEAS & BROCCOLI

珍寶特別炒飯
JUMBO FRIED RICE

水果盤
FRESH FRUITS

BANQUET MENU 2

\$42 PER PERSON
(FOR 6 OR MORE GUESTS)

海鮮魚肚羹
SEAFOOD FISH MAW SOUP

招牌走地雞
SLOW POACHED FREE RANGE CHICKEN

燒汁雜菌和牛粒
**DICED WAGYU BEEF & MUSHROOM
IN TRADITIONAL GRAVY**

海鮮炒奶拼魚餅
**STIR-FRY EGG WHITES WITH
SEAFOOD AND FISH CAKES**

薑蔥蒸星班
**STEAMED CORAL TROUT
WITH GINGER & SHALLOT**

鹹蛋黃蝦球
DEEP FRIED PRAWN WITH SALTED EGG YOLK

清炒荷豆西蘭花
STIR-FRY SNOW PEAS & BROCCOLI

黑松露蛋白海鮮炒飯
SEAFOOD FRIED RICE WITH BLACK TRUFFLE

甜品水果
DESSERT & FRESH FRUITS



CLUBHOUSE

RAILWAY^{PDE}

KOGARAH

