



RiverSands

FUNCTION &
CONFERENCE CENTRES

RIVERSANDS / RICHMOND GOLF CLUB
BASE LOUNGE + BAR / RICHMOND CLUB
BISTRO SMILES / RICHMOND GOLF CLUB
STAR BUFFET / RICHMOND CLUB



**STAR
BUFFET**



RICHMOND GOLF CLUB BREAKFAST

(FUNCTION MENUS)

PRE GOLF EVENTS BREAKFAST OPTIONS **HOSTED IN OUR OUTDOOR VERANDAH AREA**

OPTION 1

*Bacon and egg roll
Coffee and tea table*

\$7.00 per person
Minimum 40 guests

OPTION 2

*BBQ Breakfast
Bacon
Sausages
Eggs
Tomatoes
Toast & Jams
Chilled orange juice
Coffee and tea table*

\$17.90 per guest
Minimum 50 guests

BUFFET BREAKFAST MENU **HOSTED IN GOLF CLUB FUNCTION ROOM**

*Toast, croissants and spreads
Scrambled eggs
Bacon
Chipolata sausages
Grilled tomatoes*

*Beans
Hash browns
Fresh fruit platter
Chilled orange juice
Tea & Coffee*

\$30.00 PER GUEST
SATURDAY EVENTS \$35.00 PER GUEST
SUNDAY AND PUBLIC HOLIDAY EVENTS \$37.50 PER GUEST
Minimum 30 guests Monday to Friday



RICHMOND GOLF CLUB COCKTAIL

(FUNCTION MENUS)

COCKTAIL MENU 1

\$12.00 per person

*Cocktail meatballs 3
Cocktail spring rolls 3
Party pies 2
Party sausage rolls 2
Party pasties 2
Minimum number 40*

COCKTAIL MENU 2

\$13.50 per person

*Assorted sandwiches 4 points
Party pies 2
Party Sausage rolls 2
Spring rolls 2
Minimum number 40*

COCKTAIL MENU 3

\$15.00 per person

*Assorted sandwiches 4 points
Tasty cheese & sliced fruit
Satay chicken kebabs 2
Minimum number 40*

Add tea and coffee table \$2.70pp

Add gourmet biscuits \$2.20pp

Add fruit platter \$3.50pp

*Add buffet dessert table including individual tarts,
cheesecake and sliced fruit, tea & coffee \$9.50pp*

Extra vegetarian cocktail food is available on request





F U N C T I O N M E N U S

MINIMUM NUMBERS ARE 30 PEOPLE

Please choose 2 choices per course to be served alternately.

We recommend the selection of the contrasting dishes to give your guests variety.

Please advise vegetarian and other special dietary requirement in advance.

Final menu prices will be confirmed by the function coordinator.



M E N U O N E

2 COURSE \$32.00 PP / 3 COURSE \$41.50 PP

Entrées

Roast sweet potato soup,

with double smoked bacon, laced with fresh tarragon, served with sour cream.

Classical Italian minestrone soup,

with shaved parmesan & chives

Spinach & ricotta tortellini,

tossed through a basil pesto & parmesan cream sauce

Penne Boscaiola,

Al dente noodles coated with a classic creamy mushroom & bacon sauce

Caesar Salad,

garden fresh cos with croutons, bacon, egg & shaved parmesan

Greek Salad,

Traditional salad of garden lettuce, cherry tomatoes, marinated feta, Kalamata olives, cucumber & Spanish onion.

Mains

Chicken supreme,

served on a sweet potato mash with a tomato & basil Napoli sauce

Roast beef,

infused with garlic, mustard and herbs, served with vegetables & traditional house gravy

Leg of lamb,

baked with rosemary & garlic, served with a mint infused gravy & roast vegetables

Barramundi fillet,

served with fresh asparagus & classic hollandaise

Tandoori chicken thigh fillet,

served with a light red curry sauce & pilaf rice

Roast leg of pork,

with traditional vegetables, gravy, apple sauce & crackling

Chicken Mignon,

breast of chicken with smoked bacon, served on chive mash with mushroom sauce

Desserts

Individual Pavlova,

built with Chantilly cream & fresh fruit, coated with passion-fruit glaze

Sticky date pudding,

warm puddings with butterscotch sauce and vanilla ice cream

Warm apple strudel *with vanilla bean custard*

Chocolate lava pudding

served with warm chocolate fudge & double cream

Lemon meringue tart,

with a mixed berry coulis & Chantilly cream

Strawberry tart,

with fruit coulis

Buffet dessert table:

a selection of cheesecakes, tarts & fresh fruit platter

Coffee and tea





M E N U T W O

2 COURSE \$39.50 PP (ENTREE + MAIN)
2 COURSE \$39.50 PP (ENTREE + DESSERT)
3 COURSE \$49.00 PP

Entrées

Chicken Caesar Salad,

garden fresh cos with croutons, bacon, egg & shaved parmesan with poached chicken tenderloins flavoured with sea salt & cracked black pepper

Thai Beef Salad,

marinated beef served on Asian greens with vermicelli noodles

King Prawns,

tossed with a lime & coriander mayonnaise, topped with tomato and basil salsa, served on a bed of mixed garden leaves

Smoked Salmon Salad,

slices of Tasmanian salmon served with traditional Greek salad & lemon vinaigrette

Sate Chicken Tenderloins,

roast marinated chicken tenderloins served on a timbale of jasmine rice, drizzled with our classic peanut sate sauce

Garlic Prawns/Thai Red Curry/Sate Prawns,

pan fried prawns with garlic, white wine, shallots & cream, served with pilaf rice and julienne garnish

Mains

Chicken Breast Supreme,

served on garlic confit mash, with an Italian tomato & basil Napoli sauce

Pork Fillet Medallions,

served with honey mustard sauce

Chicken breast filled with camembert & semi sun dried tomatoes,

with basil pesto cream sauce

Roast Lamb Rack,

marinated with mustard, rosemary and garlic confit, served on a potato rosti, glazed with a rosemary & mint jus

Fillet Steak,

served on a sweet potato gratin with Shiraz and cracked black pepper jus

Atlantic Salmon Fillet,

with tomato salsa & balsamic reduction



Herb Crusted Barramundi Fillet,

with hollandaise

Slow Roasted Lamb Shank

served with roast sweet potato and rosemary demi glaze

Main courses all served with fresh vegetables in season



Desserts

Individual Pavlova,

built with Chantilly cream & fresh fruit, coated with passion-fruit glaze

Sticky date pudding,

warm puddings with butterscotch sauce and vanilla ice cream

Warm apple strudel

with vanilla bean custard

Lemon meringue tart,

with a mixed berry coulis

Assorted Cheese & Fruit platters

(share platters)

Glazed Strawberry Custard Tart

served with fruit coulis

Profiteroles,

with Chantilly cream & warm chocolate sauce

Buffet dessert table:

a selection of cheesecakes, tarts & fresh fruit platter

Coffee and tea

Vegetarian choices

Penne Pasta,

with a tomato & basil Napoli sauce

Stir fried vegetables

with chilli & soy, on jasmine rice

Spinach & ricotta tortellini

with a basil pesto sauce

Salads,

choice of vegetarian Caesar or Greek, garden salad

Many choices can also be modified to cater for celiac s

Children's Menu

for children under 12, \$16.90 pp

Chicken schnitzel

Fish & chips

Pasta

Chicken nuggets & chips

Dessert:

Ice cream with chocolate topping & hundreds & thousands



BUFFET SELECTIONS

\$35.00 PP

Choice of 3 roasts

Roast marinated chicken pieces
Roast honey glazed leg ham
Beef roasted with garlic, mustard & classic herbs
Roast lamb infused with garlic & rosemary
Turkey breast fillet
Roast pork with crackling

Sides

Roast sweet & chateau potatoes,
Roast pumpkin & carrot
Steamed beans with roast garlic & cracked pepper
Garden salad with raspberry vinaigrette dressing

Buffet dessert table,

a selection of cheesecakes, gateaux & fresh fruit platter

Coffee and tea

ASIAN BUFFET

\$35.00 PP

Choice of 4 dishes

Chicken, beef or combination sate
Honey soy chicken
Braised chicken & cashews
Sweet & sour fish, chicken or pork
Beef & Oyster sauce
Salt & pepper squid
Thai red curry beef or chicken
Green curry pork or chicken
Beef chicken or pork in black bean
Szechuan chicken, beef or pork
Spring rolls

Sides

Fried rice / Steamed rice
Prawn chips
Asian noodle salad
Hokkien noodles with vegetables, chilli & sweet soy



B B Q B U F F E T

\$35.00 PP

*BBQ marinated chicken thigh fillet
Grilled Scotch fillet steak
Grilled sausages
Baked jacket potato & sour cream
Coleslaw
Garden salad
Pasta salad*

S E A F O O D B U F F E T

\$48.00 PP

*Fresh prawns
Natural or Kilpatrick oysters
Smoked salmon
Tempura prawns
Salt & Pepper squid
Steamed mussels with tomato & basil
Garlic or Thai chilli prawns*

A non- seafood choice may also be added to cater for you guests needs

Sides

*Traditional potato salad
Garden, Greek or Caesar
Sweet potato Gratin*

Buffet dessert table,

a selection of cheesecakes, gateaux & fresh fruit platter

Coffee and tea

*You may choose to serve an entrée before the buffet or
have antipasto platters on the tables to start.*

*You also may wish to add seafood to the menu
Ask your function supervisor for prices*



RICHMOND GOLF CLUB CELEBRATION OF LIFE MENUS

Cocktail Menu 1

\$12.00

*Cocktail meatballs 3
Cocktail spring rolls 3
Party pies 2
Party sausage rolls 2
Party pasties 2*

Minimum number 40

Cocktail Menu 2

\$13.50

*Assorted sandwiches 4 points
Party pies 2
Party Sausage rolls 2
Spring rolls 2*

Minimum number 40

\$15.00

*Assorted sandwiches 4 points
Tasty cheese & sliced fruit
Satay chicken kebabs 2*

Minimum number 40

*Add a tea & coffee table \$2.70pp
Add gourmet biscuits \$2.20pp
Add a fruit platter \$3.50pp
Add a buffet dessert table including individual tarts,
cheesecake and sliced fruit, Tea &
Coffee \$9.50pp*

Extra vegetarian cocktail food is available on request

F U N C T I O N I N F O R M A T I O N

PLEASE FIND LISTED CONDITIONS, EXPLANATIONS AND DETAILS THAT WILL ASSIST YOU TO PLAN YOUR FUNCTION. WE WOULD BE HAPPY TO CLARIFY ANY OTHER QUERIES YOU MAY HAVE.

- 1. Tentative dates will be held for 1 day only.*
- 2. The function must be pre-paid prior to the event and will be considered as verification of the booking.*
- 3. Confirmation of the number of guests attending the function is required 2 days prior to the event if possible.
This will determine the minimum number to be billed.*
- 4. Final numbers may be increased but not decreased two (2) days prior to the event.*
- 5. Cancellations will be accepted without loss of deposit up to two days prior to the event.*
- 6. The room may be used for a period of up to five (5) hours for the function.*
- 7. A surcharge of 10 % per person applies on Sundays & Public Holidays.*
- 8. Functions may only be extended past 12:00 am at the discretion of the Board of Directors.*
- 9. We regret that we are unable to permit food or liquor on to the premises due to licensing laws.*
- 10. All charges are based on present day costs and while Richmond Golf Club Ltd reserves the right to increase prices at 30 days notice, this will only be done when necessary and in line with C.P.I. increases.*
- 11. Full payment of all charges, services, goods and hire must be made at least one (1) day before the function unless prior arrangements have been made.*
- 12. Organisers are financially responsible for any damage sustained to their property or that of Richmond Golf Club Ltd during function and until they are off the premises.*
- 13. Minimum numbers for menus are as stated under each menu. This is to cover the cost of setting up the room and food service staff. Numbers less than this can be arranged with a staff surcharge.*
- 14. Cocktail functions do not include tray beverage service staff however this can be organised with a staff surcharge*
- 15. All prices are inclusive of GST*
- 16. You are welcome to bring a celebratory cake to your function. No charge applies to this if you are cutting it and serving it to your guests, however if you require our staff to cut up, plate and serve it to the tables, this will incur a \$2.00 per head surcharge*

Organisers of functions will at all times be responsible for the conduct of their guests. All club internal rules must be strictly adhered to i.e. dress, trading hours and standard of behavior





RICHMOND GOLF CLUB

WEDDING PACKAGES

ALL PRICES VALID FOR 2015

Wedding Package 1

- *On arrival - Champagne and a selection of hot savoury dishes*
- *A delicious 3 course meal chosen from menu category listed*
- *Unlimited Beer (Tap), bottled house wine and soft drinks for up to five hours*
- *House Champagne for bridal toast*
- *Fresh floral centerpiece for each table*
- *A professional MC/DJ playing music of your choice for 5 hours*
- *Satin chair covers with your choice of coloured sash for all guests*

PRICE

Adults \$99.00 per person

12 to 18 years \$80.00 per person

Under 12 years \$27.00 per person

Minimum 50 guests

Wine upgrade option

Upgrade from house wine to NZ Oyster Bay Sauvignon Blanc and Wild Oats Cabernet Merlot for \$5.00 per person

Wedding Package 2

- *On arrival – a selection of hot savoury dishes*
- *A delicious 3 course meal from any of the menu choices listed*
- *Fresh floral arrangements for each table*
- *Satin chair covers with your choice of coloured sash for the bridal table*

PRICE

Guests over 13 \$72.00 per person

Under 12 years \$27.00 per person

Minimum 40 adults

Wedding Package 3

- *A delicious 3 course meal from any of the menu choices listed*
- *Fresh floral arrangements for each table*
- *Satin chair covers with your choice of coloured sash for the bridal table*
-

PRICE

Guests over 13 \$64.50 per person

Under 12 years \$27.00 per person

Minimum 40 adults

Wedding Package 4

- *On arrival – Selection of Hot Savouries*
- *A delicious 2 course meal from any of the menu choices listed*
- *Fresh floral arrangements for each table*
- *Satin chair covers with your choice of coloured sash for the bridal table*

PRICE

Guests over 13 \$62.00 per person (main and dessert)

Guests over 13 \$66.00 per person (entrée and main)

Under 12 years - \$27.00 per person

Minimum 40 adults





M E N U C H O I C E S

Entrees

Chicken Caesar salad, garden fresh cos with croutons, bacon, egg & shaved parmesan with poached chicken tenderloins flavoured with sea salt & cracked black pepper
King prawns, tossed with a lime & coriander mayonnaise, topped with a tomato & basil salsa, served on a bed of mixed garden leaves
Smoked salmon salad, slices of Tasmanian salmon served with traditional Greek salad & lemon vinaigrette
Sate chicken tenderloins, roast marinated chicken tenderloins served with a timbale of jasmine rice, drizzled with our classic peanut sate sauce
Garlic, sate or Thai red curry prawns, pan fried prawns (select 1 style) served with pilaf rice and julienne garnish
Roast sweet potato soup with double smoked bacon, laced with fresh tarragon, served with sour cream.
Classical Italian minestrone soup, with shaved parmesan & chives
Spinach & ricotta tortellini, tossed through a basil pesto & parmesan cream sauce
Penne Boscaiola, Al dente noodles coated with a classic creamy mushroom & bacon sauce
Caesar Salad, garden fresh cos with croutons, bacon, egg & shaved parmesan
Greek Salad, Traditional salad of garden lettuce, cherry tomatoes, marinated feta, Kalamata olives, cucumber & Spanish onion.

Mains

Chicken supreme, with an Italian tomato & basil Napoli sauce
Pork fillet medallions, with honey mustard sauce
Chicken breast filled with camembert & semi sun dried tomatoes, with a basil pesto cream sauce
Roast lamb rack, marinated with mustard, rosemary and garlic confit, glazed with a rosemary & mint jus
Fillet Steak, with Shiraz and cracked black pepper jus
Atlantic salmon fillet, with tomato salsa & balsamic reduction
Slow roasted lamb shank, with a rosemary infused demi glaze
Roast beef, infused with garlic, mustard and herbs, served with vegetables & traditional house gravy
Leg of lamb, baked with rosemary & garlic, served with a mint infused gravy & roast vegetables
Barramundi fillet, served with classic hollandaise
Tandoori chicken thigh fillet, served with a light red curry sauce & pilaf rice
Chicken Mignon, breast of chicken with smoked bacon & a mushroom & cognac sauce
Main courses all served with fresh vegetables in season



Dessert

Individual Pavlova, built with Chantilly cream & fresh fruit, coated with passion-fruit glaze
Sticky date pudding, warm puddings with butterscotch sauce and vanilla ice cream
Warm apple strudel with vanilla bean custard
Lemon meringue tart, with a mixed berry coulis & Chantilly cream
Caramel cheesecake, drizzled with warm chocolate ganache
Assorted Cheese & Fruit platters (share platters)
Glazed strawberry custard tart served with fruit coulis and sauce anglaise
Profiteroles, with Chantilly cream & warm chocolate sauce

Buffet dessert table

A selection of glazed tarts, slices & fresh fruit platters

Coffee and tea



M E N U C H O I C E S

CONTINUED

Vegetarian choices (Choose 1 option)

*Penne Pasta, with a tomato & basil Napoli sauce
Stir fried vegetables with chili & soy, on jasmine rice
Spinach & ricotta tortellini with a basil pesto sauce
Salads, choice of vegetarian Caesar, Greek or garden salad
Choices can be modified to cater for celiacs and vegans*

Children's Menu (under 12)

*Choose 1 option
Chicken schnitzel
Grilled chicken breast
Fish & chips
Pasta of the day
Chicken nuggets & chips*

Dessert

*Ice cream with chocolate topping & hundreds & thousands, chocolate mousse
\$16.90*

Extra options

*Get married on the golf course \$500.00
Package includes;
20 chairs
Skirted signing table
Red carpet*

Extra's available;

*Chair covers & sashes \$6.00 each
Floral arrangements, Price on request
Music arrangements, Price on request*

Lolly Bar

\$300 minimum cost or \$5.00 per head





GOLF DAY
PACKAGES

RICHMOND
GOLF CLUB

EST. 1897





M E N U C H O I C E S 2

C O R P O R A T E & S O C I A L

G O L F P A C K A G E S F O R

RICHMOND GOLF CLUB

Macquarie Pack – The Big Day Out!

On arrival at Richmond Golf Club, guests are greeted by PGA Golf Professional

- *Complimentary Lunch Pack including a sandwich, fruit and a bottle of water*
- *Welcome and outline of day's events by Golf Professional*
- *18 Holes on the Championship Richmond Golf Course*
- *Presentation and Prize giving*

Minimum Number 30 people

\$ 29.00 per person

Yarramundi Pack – The Pinnacle of Pinnacles

On arrival at Richmond Golf Club, guests are greeted by PGA Golf Professional

- *Pre-game BBQ bacon & egg roll, tea or coffee prior to tee off*
- *18 Holes on the Championship Richmond Golf Course including use of motorised golf cars*

Minimum Number 40 people

\$49.00 per person

Hawkesbury Pack – An Early Morning Kick Start

On arrival at Richmond Golf Club, guests are greeted by PGA Golf Professional

- *Guests enjoy a freshly cooked BBQ Bacon and Egg roll for breakfast, tea & coffee*
- *Welcome and outline of day's events by Golf Professional*
- *18 Holes on the Championship Richmond Golf Course including use of motorised golf cars*
- *Platters of fresh sandwiches and wraps, platters of sliced fresh fruit*
- *Presentation and Prize giving*

Minimum Number 40 people

\$ 65.00 per person





ADDITIONAL CATERING OPTIONS

Pre-game breakfast

*BBQ bacon & egg roll, tea or coffee \$7.00 per person
Minimum 40 people*

Lunch

Option One

*Choice of Gourmet Beef Burger and Chips or Chicken Schnitzel Burger and Chips
Pre-ordered prior to tee off
Room set with standard tables, chairs and prize table
\$10 per person*

Option Two

*Platters of fresh sandwiches and wraps with platters of sliced fresh fruit
Room set with round tables, table cloths, centrepieces & prize tables
Minimum 40 people
\$16 per person*

Option Three

*Sumptuous BBQ Buffet including sausages, marinated chicken, minute steaks, grilled onions,
baked potatoes, bread rolls, garden salad & pasta salad
Room set with round tables, table cloths, centrepieces & prize tables
Minimum 50 people
\$23 per person*

Option Four



*Casual dining at our bistro is recommended if you are not having a shotgun start. Menus can be
modified to suit most occasions.*

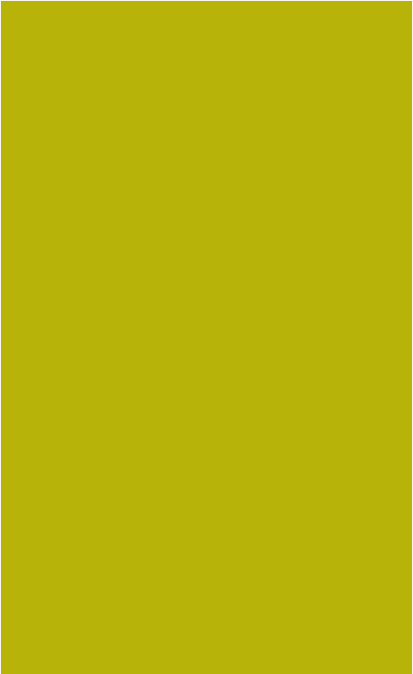
Option Five

*Select a meal from our 2 course function menus
Prices start from \$32.00 per person.*

Drink Vouchers

Drink vouchers can be purchased and given to guests prior to tee off. Advance notice is required.





GOLF PROFESSIONAL

Nigel Hamilton
Member British PGA

Phone: 02 4578 2272
Email: info@golf4all.com.au
Richmond NSW 2763

C O R P O R A T E S E R V I C E S

1. Pre – Event

- *Meet with client and determine the structure of the event*
- *Provide budgets and suggestions for the event*
- *Complete event correspondence with the golf course*
- *Sourcing and co-ordination of signage*
- *Arranging all catering in conjunction with the client*
- *Sourcing and supplying all gifts and prizes*
- *Preparing and supplying of name badges*
- *Preparing draw sheets and program for the day*

2. On the Big Day

- *Supplying staff to ensure smooth running of the event.*
- *Erection of all signage.*
- *Organising special event markers.*
- *Briefing all guests prior to the round.*
- *Adjustment of draw and starting of the field.*
- *Controlling play to ensure a smooth quick round.*
- *Co-ordination of on course event options.*
- *Collecting and checking scorecards.*
- *Compilation of prize winners list.*
- *Decoration of prize table*
- *MC the prize presentation.*



C O R P O R A T E E X T R A O P T I O N S

PRICES ON APPLICATION

Golf Professionals

Additional golf professionals are the most popular event option. These golf professionals are carefully selected for their friendly and outgoing personalities and are placed around the course so that each group plays 1-3 holes with a pro depending on the group size.

Leader board

Live updated leader board service with 3 staff. All staff are extremely good golfers and clients have the option to allow leader board staff to hit drives for the guests.

Golf Clinic

Most of the time there are guests you would like to attend the event but they are not golfers. These clinics allow you to invite them along to learn some more about the game prior to the event in the hope that they would have enough confidence to join the day when it comes around. Alternatively we can conduct a clinic during the golf event for the non-golfers and have them join the rest of the guests for the after golf function.

Photography

Whether it be general photos from the day displayed on a screen during presentation or the full production with print outs, magazine covers and an edited track put to music, it is all available. All photographers supply a master CD with photos at the completion of the event so that you can print or email the photos at your discretion. In some cases a full colour catalogue can also be supplied.

Video Production

Give your guests something different at your next corporate day. A professionally shot and edited production of the golf day ready to play within 1 hour of the completion of the round. Additional DVDs are also available should you wish to have one provided to each guest.

Swing Analysis

All participants are videoed throughout the day and given their registration card. At the completion of the event all videos are then uploaded to the website, able to be viewed the following day. The interactive digital system allows your players to not only view their swings online, but also to analyse different positional aspects of their swings and compare against leading golf professionals on the same screen

Massage

Two professional masseuses are stationed on a tee and provide each guest with a 3 minute neck and shoulder massage. Includes a marquee and professional massage chairs.

Golf 4 All Limo Pick Up & Drop Off

Why not treat your guests to the full service with limo pick up and drop off from their home to the golf course.





C O R P O R A T E D A Y F O R M A T

To ensure your guests and clients have the best possible experience at your corporate golf day, Richmond Golf Club recommends the following format.

7.10 am Registration coffee & breakfast 8.20 am Announcements 8.50 am Golf - Shotgun start 1.30 pm Shower & Change / Drinks 2.30 pm Lunch/Dinner and Prize Presentation 3.30 pm Approximate Close

Investment

The following are base items that need to be budgeted for when preparing a corporate golf event:

- *Green Fees / Electric Carts*
- *Gifts on Arrival*
- *Breakfast*
- *On Course Refreshments/Snacks*
- *Lunch*
- *Prize Package*
- *Event Coordinator Fee*

Registration

Our staff will be on hand to register all players. We recommend at registration each guest is presented with a gift bag, a program of the day's activities and a name badge.

Lauren Turner
Coca Cola Amatil Australia

"Thanks again for a great time for our Team Building Day. Everyone that came along raved on how much fun they had!"

- Lauren Turner



RICHMOND CLUB COCKTAIL

(FUNCTION MENUS)

Cocktail Menu 1

\$12.00 PP

Cocktail fish 2
Cocktail meatballs 2
Cocktail spring rolls 2
Party pies 2
Potato wedges 100g
(All served with dipping sauces)
Minimum number 50

Cocktail Menu 2

\$12.00 PP

Assorted sandwiches
Cheese bites & fruit platter
Minimum number 50

Cocktail Menu 3

\$12.00 PP

Assorted pizza squares 4 pieces
Garlic bread 2 slices of 7" loaf
Minimum number 40

Cocktail Menu 4

\$18.00 PP

Mini wraps 1
Cocktail satay chicken kebabs 2
With Menu 1
Minimum number 40

Cocktail Menu 5

\$18.00 PP

Assorted sandwiches 1
Party sausage rolls 1
Chicken satay cocktail kebabs 1
With menu 1
Minimum number 40

Cocktail Menu 6

\$24.00 PP

Assorted sandwiches half PP
Assorted mini wraps 1
Fresh fruit platter
Cocktail chicken kebabs with sate sauce 2
Assorted nori rolls 2
Minimum number 40

Cocktail Menu 7

\$28.00 PP

Cocktail fish 2
Cocktail spring rolls 2
Party pies & sausage rolls 1 of each
Cocktail meatballs 2
Potato wedges 100g
(All served with dipping sauces)
Cheese bites & fruit platter
Bruschetta 2
4 Marinated prawns on skewers with a Thai chilli
cream dipping sauce
Cocktail chicken kebabs with sate sauce 2
Minimum number 40

Cocktail Menu 8

\$32.00 PP

Marinated prawns on skewers with a Thai chilli
cream dipping sauce 4
Fresh oysters with a lime & soy dressing 3
Smoked salmon & asparagus rolls with
lemon aioli 2
Thai fish cakes with Asian dressing 2
Chicken kebabs with satay sauce 2
Nori rolls with wasabi & soy 2
Cherry tomato, bocconcini & basil skewers, with
balsamic reduction 2
Minimum number 40

Stand up Buffet \$32.00 pp

Fried rice
Honey soy chicken
Penne Boscioia
Beef stroganoff
Battered tempura prawns
Salt & Pepper Squid
Wedges
Garden Salad
Minimum number 40

Buffet dessert table and / or tea & coffee
Price on request



RICHMOND CLUB BREAKFAST

(FUNCTION MENUS)

Menu 1 Continental Buffet

\$20.00 PP

(minimum 30 people)

Chilled orange Juice

Selection of Cereals

Sliced Fresh Fruit

Yoghurt

Selection of Croissants, Toast & Jams

Coffee or Tea

Menu 2 Australian Cooked Buffet Breakfast

\$30.00 PP

(minimum 30 people)

Scrambled Eggs

Bacon

Chipolata Sausages

Hash Browns

Cheese & Herb Tomatoes

Toast & Jams

Chilled orange Juice

Coffee or Tea

RICHMOND CLUB CELEBRATION OF LIFE MENUS

COL Menu 1 \$12.00 PP

Assorted sandwiches 2 points pp
Sausage Rolls 2
Cocktail spring rolls 2
Party Pies 2
Coffee & Tea
Minimum number 30

COL Menu 2 \$14.00 PP

Menu 1 with assorted slices of cake
Minimum number 30

COL Menu 3 \$18.00 PP

Assorted sandwiches 4 points pp
Cocktail fish 2
Meatballs 2
Cocktail samosas 2
Cocktail spring rolls 2
Potato wedges with sour cream & sweet chili
Tea or Coffee gourmet biscuits & cake
Minimum number 30

COL Menu 4 \$24.00 PP

Assorted sandwiches 2 points pp
Assorted mini wraps
Fresh fruit platter
Cocktail chicken kebabs with sate sauce 2 pp
Assorted Nori rolls 2 pp
Tea or coffee
Minimum number 30

COL Menu 5 \$32.00 PP

Cocktail fish 2
Cocktail samosas 2
Cocktail spring rolls 2, served with dipping sauces
Potato wedges served with sour cream & sweet chilli
Cheese & fruit platter
Toasted garlic bread with bruschetta, 2 slices pp
Marinated Prawns on skewers with a Thai chilli cream dipping sauce, 4 prawns pp
Cocktail chicken kebabs with sate sauce, 2 pp
Assorted sandwiches 2 points pp
Tea or coffee
Minimum number 30

Extra vegetarian cocktail food is available on request

