



Events

The Setting for
Your Perfect Day

WEDDINGS • SPECIAL OCCASIONS • ENGAGEMENTS • CORPORATE



www.diggerservicesclub.com.au Ph: 3208 8122



Event PACKAGES

Delivering the Perfect Day

Sit down / buffet meal packages include:

- Hot and cold canapés on arrival for guests (1/2 hr duration - Chef's choice)
- Select from 2 exquisite buffet menus / 2 alternative serve menus
- Menus available for special dietary requirements such as Vegetarian, Halal and Coeliac
- Placement of your Bonbonniere and place cards
- Room hire of \$500 for events with 50 to 120 people, 120+ over \$1000
- Dance floor and dedicated wait staff
- Private smokers balcony (Crystal Palace)
- Free parking for guests in car park

Your event co-ordinator will attend to all your specific needs in the lead up to your special day ensuring everything is perfect.



**Beverage packages available upon request.*



The **BUFFET DINNER**

Buffet 1

\$57.00 per head

Selection of breads

Roast pork - with crackling & gravy

Traditional lasagne - italian lasagne with layered bolognaise & cheese sauce

Butter chicken - chicken, cashew, Indian flavour & tomato sauce

Beef & vegetable stir fry - served with hokkien noodles

Potato bake - creamy, cheesy potato bake

Steamed jasmine rice - infused with bay leaves & cloves

Steamed vegetables - buttered seasonal vegetables

Potato salad - potato, shallots, bacon, egg, mayonnaise

Garden salad - lettuce, carrot, capsicum, tomato, onion, cucumber

Penna pasta salad - curry mayonnaise, cucumber, cherry tomato, onion, rocket

Desserts - chefs selection of cheese cakes, mini pavlovas, trifle, chocolate mousse & fruit platter

Buffet 2

\$63.00 per head

Selection of breads

Roast pork - with crackling & gravy

Baked seasonal fish - with butter & lemon

Stuffed chicken breast - with sundried tomatoes, spinach, feta, baked & topped with garlic cream

Beef stroganoff - beef, mushroom, onion, in a rich creamy gravy

Calamari fritters - house crumbed & golden fried

Baked potato - with sour cream, bacon, shallots

Steamed jasmine rice - infused with bay leaves & cloves

Seasonal vegetables - buttered seasonal vegetables

Garden salad - lettuce, tomato, cucumber, carrots, capsicum

Potato salad - chat potatoes, bacon, shallots, parsley, mayonnaise, egg

Coleslaw - cabbage, carrot, onion, mayonnaise dressing

Desserts - chefs selection of cheese cakes, mini Pavlovas, trifle, chocolate mousse, fruit platter, chocolate mud cakes & petit fours



Alternate **DROP**

served 50/50

2 Course - \$55.00 per head

3 Course - \$65.00 per head

(choose 2 entrées and 2 mains or 2 mains and 2 desserts)

Entrées

Pork belly - crispy skin pork belly served on wilted pak choy with plum sauce

Bruschetta - tomato, onion, basil, served on crusty bread with parmesan & olive oil

Beef skewers - rib eye beef skewers served with confit chat potatoes & red wine jus

Stuffed mushrooms - field mushrooms stuffed with feta, spinach, & prosciutto

Prawn rice paper rolls - cooked tiger prawns & Asian slaw wrapped in rice paper with soy dipping sauce

Smoked salmon & green mango salad - green mango & avocado salad topped with smoked salmon & salsa Verde

Mains

Chicken camembert - sun-dried tomatoes, spinach, camembert in a cream sauce served with sweet potato chips & rocket salad

Barker's creek pork cutlet - served with mash, seasonal vegetables topped with poached apple & balsamic reduction

Grilled barramundi - served with potato gratin & snake beans with lemon beurre blanc

Petite eye fillet - served with sweet potato mash & garlic broccolini with jus

Stuffed chicken supreme - stuffed with asparagus & ricotta served with roast chat potatoes & bok choy, topped with béarnaise

Lamb cutlet - confit chat potatoes & almond broccoli topped with red wine jus

Desserts

Sticky date pudding - with butterscotch sauce & ice cream

Pavlova - served with fresh fruit & cream

Mango cheesecake - layered cheesecake topped with candied mango

Banoffee pie - banana & toffee combined in this traditional sweet pie

Chocolate Mousse - rich mousse topped with shards of dark chocolate

Cheese for me - a selection of two cheeses with dried fruit & nuts and lavosh crackers

If choosing a 2 course of Entrée and Main, we can plate, decorate & serve your wedding cake for \$3.95pp

**Beverage packages available upon request.*



Cocktail MENU

30 Minute Package

\$18.00 per person
(choose 4 canapés)

1 Hour Package

\$26.00 per person
(choose 8 canapés)

2 Hour Package

\$45.00 per person
(choose 10 canapés)

Vietnamese rice paper rolls with nam Jim dipping sauce (gf v)

Deep fried camembert with cranberry sauce

Caesar salad wonton cups (gf)

Devilled eggs (gf v)

Smoked salmon & pea volau vents

Lamb kofta with mint yoghurt

Mini frittatas (gf v)

Mushroom & parmesan arrancini balls (v)

Southern fried chicken skewers

Beef burger siders

Goat's cheese & beetroot tart (v)

Prawn twisters with sweet chilli dipping sauce

Our EVENTS

