



the
Sinclair
Dapto Leagues

*Event
Menus*

INCLUSIONS

- Private room hire for 5 hours
- White or black linen table cloths
- Gift, cake & catering tables clothed & skirted
- Your choice of serviette colour
- Variety of round seated tables & high topped tables - depending on your requirements
- Dance floor
- Private bar
- Cordless microphone
- Background music

IMPORTANT DATES

DIARY DATES

YOUR DATE

ACTION

Within 10 days of placing tentative

Please sign & return our "Booking Form" & "Terms & Conditions" along with your \$500.00 deposit to Reception

6 weeks prior

To event
(can be earlier)

Make an appointment to arrange your event schedule; inclusive of all timings, approximate numbers, catering requirements, room set up, decorations & audio visual requirements

10 days prior

To event

Arrange an appointment to finalise details, numbers & final payment

10 days prior

To event

Final numbers, details & payment arranged at this appointment

PAYMENT DETAILS

CASH OR CREDIT CARD PAYMENTS

Credit Cards: Visa & Mastercard ONLY. Made at Dapto Leagues Club Reception (9am to 11pm)

ELECTRONIC FUND TRANSFER, OUR BANK DETAILS ARE:

Dapto Leagues Club

National Australia Bank

BSB: 082 916

ACC: 832045084

REFERENCE: Please enter date of event & name as reference

EMAIL NOTIFICATION: Please email the Event Coordinator receipt of any electronic payments

SET MENU SELECTIONS

ENTREE

Mushroom, feta, caramelised onion & cherry tomato tartlet served with rocket & balsamic reduction (V)

Slow roasted chicken Caesar salad with parmesan crisps

Crying tiger beef & noodle salad with Thai chilli coriander dressing (GF)

Pasta riviera - linguine tossed with chorizo, olives, semi dried tomatoes, basil, bacon, olive oil & parmesan cheese

Smoked salmon on baby spinach salad with crispy capers & dill hollandaise (GF)

Creamy garlic prawns on steamed basmati rice (GF)

Marinated chicken breast salad with basil pesto aioli & roasted cashews (GF)

Classic bruschetta, toasted sour dough topped with fresh tomato, basil, feta cheese & olive oil

Salt roasted beetroot & pumpkin salad with goats cheese & balsamic caraway dressing (GF)

Crispy pork wontons with pickled fennel, wombok salad & plum dipping sauce

Meals served alternatively. Accompanied by a bread roll & seasonal vegetables, freshly brewed coffee & assorted herbal teas.

MAIN

Chicken mignon - chicken breast wrapped in bacon served with a mushroom sauce (GF)

Prosciutto wrapped chicken with roast cherry tomato basil sauce (GF)

Oven baked barramundi with lemon & sweet basil crust (GF)

Roasted salmon fillet with basmati pilaff, fennel cream & dill sauce (GF)

Chargrilled pork cutlet served with mushroom ragout (GF)

Spinach ricotta cannelloni in Neapolitan & creamy blue cheese sauces (V)

Roast loin of pork, garlic roasted field mushrooms with port wine reduction (GF)

Lamb rendang with steamed rice & caramelised nuts (GF)

Beef sirloin with seeded mustard & portobella mushrooms on herb & parmesan mash (GF)

DESSERT

Apple crumble pie with cream anglaise

Lemon meringue tart with raspberry coulis

Smashed pavlova with strawberries, passion fruit & berry compote (GF)

Sticky date pudding with butterscotch sauce

Passionfruit cheesecake with creme chantilly

Banana cream pie with banoffee sauce

Chocolate mud cake with chocolate mousse & a rich chocolate sauce

Red velvet cake with chocolate sauce

Fresh fruit salad with chantilly cream (GF)

**2 COURSE
MONDAY TO SATURDAY
\$50pp
SUNDAY \$60pp**

**3 COURSE
MONDAY TO SATURDAY
\$58pp
SUNDAY \$68pp**

Price includes GST & room hire fees.

Room hire for 5 hours

Minimum of 40 adult guests

Pricing valid for 2024 dates

BUFFET MENU

ON ARRIVAL

Assortment of bruschetta.

Upgrade to

Antipasto platter additional \$15pp

FOLLOWED BY

Your choice of 3 hot dishes from our selections list

PLUS you also receive....

Nasi Goreng - Indonesian fried rice (GF)

Creamy potato bake with garlic & chives (GF)

Vegetarian spring rolls

Tempura calamari

Battered fish pieces

Butterflied prawns cutlets

Peking style chicken platter (GF)

Greek salad (GF)

Seafood pasta salad

Creamy pesto potato salad (GF)

Crunchy damper rolls

TO FINISH

Your choice of 2 desserts from the selection list
- served alternatively to guests

Freshly brewed coffee & assorted herbal teas



MONDAY TO SATURDAY
\$51pp
SUNDAY \$61pp

Price includes GST & room hire fees.

Room hire for 5 hours

Minimum of 40 adult guests

Pricing valid for 2024 dates

BUFFET MENU SELECTIONS

HOT SELECTIONS

Beef or chicken stroganoff (GF)

Massaman beef curry (GF)

Indonesian Chicken Rendang Curry
- coconut milk curry with a medley of spices (GF)

BBQ Pork with chilli plum sauce (GF)

Chicken & almonds stir fried with oyster sauce (GF)

Satay pork with red peppers (GF)

Beef lasagna

Vegetarian lasagna

Beef cannelloni

Chicken creole - chicken roasted in
Cajun herbs & spices (GF)

Spicy Chicken kebabs (GF)

Steamed barramundi fillets in lemongrass,
ginger & garlic (GF)

Chicken & mushroom tartlettes

Roast peppered loin of pork (GF)

Tender peppered roast beef with red wine jus (GF)

DESSERT SELECTIONS

Apple pie

Lemon meringue pie

Caribbean banana cake

Citron tart

Pavlova with fresh fruit (GF)

Red velvet gateaux

Chocolate mud cake

Caramel mud cake

Californian walnut & carrot cake

Passion fruit cheesecake

Sticky date pudding

Tiramisu

Bread & butter pudding

COCKTAIL MENU

SERVED COCKTAIL STYLE | 1.5 HOURS FOOD SERVICE

COCKTAIL MENU 1

On Arrival

Assortment of bruschetta

Followed By (two pieces per person)

Vegetarian spring rolls

Honey soy chicken wings (GF)

Lemon pepper fish goujons

Butterflied prawn cutlets

Variety of snack pies

Curried vegetable samosas

Spicy chilli meatballs (GF)

Tempura calamari

Accompanied by dipping sauces

UPGRADE TO

Tea and coffee \$5pp

COCKTAIL MENU 2

On Arrival

Assortment of bruschetta

Followed By (two pieces per person)

Pumpkin arancini

Portuguese chicken skewers (GF)

Butterflied prawn cutlets

Curried vegetable samosa

Pancetta & cheese tartlets

Salt and pepper squid with lime mayonnaise

Lemon pepper fish goujons

Vegetarian spring rolls

Accompanied by dipping sauces

To Finish

Freshly brewed coffee & assorted herbal teas

COCKTAIL MENU 3

On Arrival

Mini bruschetta

Assorted cold canapés

Followed By

Chicken san choy bow

Garlic chilli prawns (GF)

Crispy wonton wrapped prawns

Salt & pepper squid with lime mayonnaise

Beef kofta with tzatziki (GF)

Caramelised onion & blue cheese tart

Pomodoro chicken skewers (GF)

Buttermilk chicken wings

Vegetarian spring rolls

Mini beef sliders with tomato chutney

Lemon pepper fish goujons

To Finish

Freshly brewed coffee & assorted herbal teas

1

MONDAY TO SATURDAY

\$28.50pp

SUNDAY \$38.50pp

Minimum of 50 adult guests

2

MONDAY TO SATURDAY

\$36pp

SUNDAY \$46pp

Minimum of 40 adult guests

3

MONDAY TO SATURDAY

\$41pp

SUNDAY \$51pp

Minimum of 40 adult guests

Price includes GST & room hire fees. Room hire for 5 hours
Pricing valid for 2024 dates

HIGH TEA

PERFECT FOR AN AFTERNOON EVENT

80th, 90th birthdays, baby showers,
wedding anniversaries

An assortment of gourmet
sandwiches & wraps

Assorted mini tartlets

Torpedo prawns

Fresh scones with jam & cream

A variety of petite sweet slices

Freshly brewed coffee & assorted
herbal teas served to the table

MONDAY TO SATURDAY

\$37pp

SUNDAY \$47pp

Served to the table on tiered towers & platters

Price includes GST & room hire fees
(Room hire for 5 hours)

Minimum of 40 adult guests
Pricing valid for 2024 dates



BEVERAGE LIST

DRAUGHT BEER

VB
Great Northern
XXXX
Tooheys New
Tooheys Old
Carlton Dry
Super Dry

BOTTLED BEER

Hahn Super Dry
Tooheys Extra Dry
Corona
Pure Blonde

SOFT DRINK

Schweppes

BASIC SPIRITS

House spirits with additive

WINE LIST

Sparkling

Rothbury Estate Sparkling
The Lane Vineyard Lois Blanc De Blanc

White

Squealing Pig Sauvignon Blanc
Rothbury Estate Chardonnay
Hartogs Plate Semillion Sauvignon Blanc
Juliet Moscato

Red

Rothbury Estate Shiraz Cabernet
Hartogs Plate Merlot Cabernet
Little Berry Shiraz
Squealing Pig Rosé



OPTIONAL EXTRAS

BALLOONS

Cluster of 3 balloons on weight

Cluster of 5 balloons on weight

Clear printed balloons can be filled with a coloured balloon of your choice.

Suggestion: top print only i.e: engagement, 21st, 40th, 50th etc in clear - clear balloon filled with chosen colour (Minimums apply)

MINI BALLOON ARRANGEMENT

HELIUM BALLOONS

DECORATIONS

TABLE RUNNERS

- for centre of tables in a wide colour choice

CHAIR COVERS WITH COLOURED SASH

- covers in a wide range of colours
- sash comes in a wide colour choice: satin or organza

FAIRY LIGHTS AND CEILING DRAPING

FRESH FLORAL TABLE CENTREPIECE

by Leah Mitchell Floral Design

MUSIC

DISC JOCKEY for 5 hours

- a song list will be provided for your perusal & selection

MC

