

# *Christmas packages*

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From family celebrations to corporate events Club Tweed is the perfect location for your Christmas party. With award winning chefs, friendly professional service and attention to detail in all we do, the functions team at Club Tweed can assist in making your next event a memorable occasion.

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**CLUB TWEED**  
FUNCTIONS AND EVENTS  
TO DELIGHT ANY PALATE

ESTABLISHED 1921

**Club  
Tweed**

# Sit down Packages

TABLES ARE SET WITH WHITE LINEN, RED AND GREEN SERVIETTES AND CHRISTMAS BON BON'S. IF YOU PREFER YOUR OWN SETTING, PLEASE CONTACT OUR CATERING OPERATION MANAGER

## ENTRÉE: \$16.50PP

MINIMUM 30 PEOPLE | CHOICE OF TWO - SERVED 50/50

- Thai Beef Salad (GF)
- Fresh King Prawn and Avocado Stack (GF)
- Asian Chicken Tenderloin Salad with Mixed Leaf, Julienne Vegetables and a Japanese dressing (GF)

- Coconut Coated King Prawns with Wasabi Dipping Sauce
- Smoked Salmon with Apple, Celery and Potato Salad, Horseradish Cream (GF)
- Roasted Pumpkin, Red Onion, Spinach, Cherry Tomato Salad with Feta Cheese & Raspberry Dressing (GF), (V)
- Smoked Chicken Salad with Mixed Greens and Moroccan Yogurt Dressing (GF)

## PACKAGE 1: \$39.50pp

### MAIN COURSE

CHOICE OF TWO ROASTS OR A SHANDY WITH DESSERT

- Turkey with Cranberry Sauce
- Beef with Horseradish Cream
- Pork with Apple Sauce
- Seasoned Chicken
- Honey-glazed Ham

SERVED WITH SEASONAL VEGETABLES AND RICH GRAVY

### DESSERT

SERVED 50/50

- Christmas Pudding with Brandy Custard
- Pavlova and Fruit Salad

### INCLUDES

- Bread roll
- Tea and Coffee with After Dinner Mints

## PACKAGE 1: \$60pp

### MAIN COURSE

MAIN COURSE & DESSERT | CHOICE OF TWO SERVED 50/50

- **Oven Roasted Rib Fillet of Beef** with Grilled Prawns, Béarnaise Sauce, Potato Au Gratin, Dutch Carrots, Fresh Asparagus
- **Chicken Breast** filled with an Apricot and Macadamia Filling, Duchess Potato, Cauliflower and Broccoli and served with a Mustard Jus
- **Herb Crusted Barramundi** with Sweet Potato Mash, Sugar Snap Peas and Asparagus Tips
- **Leek and Roasted Field Mushroom Risotto** with Shaved Parmesan (V)
- **Roast Lamb Shank** with Smoky Mash Potato, Roasted Cherry Tomatoes and Green Beans and a Rosemary Jus
- **Roasted Pork Cutlet** with Panko and Chorizo Crust served on Potato Gratin, Green Beans, Baked Carrots and Red Wine Jus
- **Grilled Atlantic Salmon** served on a Roasted Pumpkin Risotto and Pea Purée
- **Duck Confit A l'Orange** with Mixed Leaf, orange segments, cherry tomato, Green Beans & Potato Au Gratin

### DESSERT

CHOICE OF TWO

- Christmas Pudding and Brandy Custard
- Pear and Hazelnut Tart with Mascarpone
- Apple Crumble Tart with Chantilly Cream
- Pavlova and Fresh Fruit Salad
- Baked New York Cheesecake

### INCLUDES

- Bread roll
- Tea and coffee with After Dinner Mints



# Buffet packages

TABLES ARE SET WITH WHITE LINEN, RED AND GREEN SERVIETTES AND CHRISTMAS BON BON'S.  
IF YOU PREFER YOUR OWN SETTING, PLEASE CONTACT OUR CATERING OPERATION MANAGER

## **PACKAGE 1: \$55pp**

COLD BUFFET WITH DESSERT

- Carved Leg Ham
- Roast Beef
- Seasoned Chicken
- Roast Turkey Breast
- Fresh Fruit and Cheese Platter

SERVED WITH TOSSED GARDEN SALAD,  
COLESLAW, POTATO SALAD

### **DESSERT**

CHOICE OF 2

- Christmas Pudding and Brandy Custard
- Pear and Hazelnut Tart with Mascarpone
- Apple Crumble Tart with Chantilly Cream
- Pavlova and Fresh Fruit Salad
- Baked New York Cheesecake with Macerated Berries

INCLUDES

- Bread roll
- Tea and Coffee with After Dinner Mints

## **PACKAGE 2: \$60pp**

HOT BUFFET WITH DESSERT | CHOICE OF 3

- Baked Glazed Leg Ham (GF)
- Roast Beef Mustard Crust (GF)
- Roast Loin of Pork (GF)
- Slow Cooked Lamb Shoulder
- Butter Chicken Breast with Jasmine Rice
- Barramundi with Herb Crust
- Asian Vegetable Stir-Fry (V, GF)

SERVED WITH MIXED ROAST POTATO, PUMPKIN,  
SWEET POTATO AND HONEY GLAZED CARROTS  
AND GREEN BEANS

### **DESSERT**

CHOICE OF 2

- Christmas Pudding and Brandy Custard
- Pear and Hazelnut Tart with Mascarpone
- Apple Crumble tart, Chantilly Cream
- Pavlova and Fresh Fruit Salad
- Baked New York Cheesecake with Macerated Berries

INCLUDES

- Bread roll
- Tea and Coffee with After Dinner Mints



# Cocktail Package

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## MINIMUM 30 PEOPLE

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Four choices	\$23.00pp
Six choices	\$27.50pp
Eight choices	\$32.00pp

## SELECT FROM THE LIST BELOW

- Spinach & Feta Rolls (V)
- Crumbed Prawn Cutlet
- Party Pies
- Smoked Salmon Blinis
- Smoked Salmon on Cucumber (GF)
- Pork Belly Slider
- Barramundi Bites
- Vegetable Spring Rolls (V)
- Party Sausage Rolls
- Crumbed Prawn Cutlet
- Salt & Pepper Calamari
- BBQ Meat balls in Bourbon BBQ sauce
- Chicken Karaage Pieces
- Vegetable Gyoza (V)
- Vegetable and Bean Taquitos (V)
- Beef Sliders
- Grilled Prawns (V, GF)
- Sticky Chicken wings (GF)
- Pumpkin Arancini (VG)
- Sweet Potato Croquettes (VG)
- Chickpea & Spinach Rolls (VG)
- Served with accompanying condiments



Selection includes appropriate condiments and served on platters or in hot chaffing dishes and price quoted is per person

GF denotes Gluten Free  
V denotes Vegetarian  
VG denotes Vegan





# Choose your Party room

## SUBJECT TO AVAILABILITY

Room Hire \$250

Members receive complementary room hire

- Stand up Function/cocktail
- Sit down dinner

## THE GLASS

The Glass is a contemporary, sophisticated room that conveys a sense of stylishness, elegance and celebration. A simple confident name that is inspired by the full-length gallery of light infused windows that add to the elegance of the room design. The Glass is sure to enhance any style of event. The Glass is suitable for a private gathering with an open bar and use of audio-visual equipment for a video or slide presentation.

- Stand up function/cocktail 80
- Sit down dinner 70

## GREEN ONE SPORTS LOUNGE

- Room hire \$500
- Seats 220

## THE BOARD ROOM

Perfect for small meetings, seminars and training, The Boardroom can comfortably seat up to 12 people and is located in the ground floor. The Boardroom is equipped with luxurious leather chairs, sufficient lighting, audio requirements and toilets.

## nineteen21 RESTAURANT & BAR

nineteen21 Restaurant and Bar offers members and guests a beautiful exterior décor and a relaxed yet vibrant atmosphere perfect for up to 80 guests.

## ADDITIONAL CHARGES

- Room Hire \$250.00
- Data Projector & Screen \$75.00
- Television/Video \$30.00
- White board \$30.00
- Lectern \$30.00
- Microphone \$30.00
- Lapel Microphone \$30.00
- Chair covers and coloured sashes per person \$6.00
- Additional Cleaning Charge (if applicable) \$200.00

## GENERAL TERMS AND CONDITIONS

- Confirmation of booking and a deposit of \$200 is required within two (2) weeks of the tentative booking being made.
- Tentative numbers must be provided 21 days from the event for rostering purposes.
- Charges will be based on confirmed numbers 7 days prior to the event or the actual attendance, whichever is the greater.
- Full amount is to be paid no later than 7 days in advance otherwise deposit is forfeited.
- Cancellations less than four (4) weeks before the function forfeits any deposit paid.
- A surcharge of 15% is applicable to the food and beverage account on a Sunday and/or Public Holiday.
- Children between 4 and 12 years of age are charged at one-half of the adult charge, and under four years are free.
- not permitted to provide their own food and beverages (wedding cake is the exception) and, of course, any food not consumed remains the property of the Club.
- Club Tweed may request a security guard be present, at the clients cost if it is deemed necessary
- Club Tweed promotes 'The Responsible Service of Alcohol' and the Club requires all guests to comply with the Club's policy on the service of alcohol.
- The client is responsible for payment of excessive cleaning and damage to Club property.
- Please note these prices are current as of August 2023 and may change at management discretion.
- Event bookings are not available Christmas Day.

## Contact details

### FUNCTIONS

PH: 07 5536 3800 FAX: 07 5536 8641

EMAIL: functions@clubtweed.com.au

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Experience the Difference