

# BUFFET

AT THE COMMERCIAL CLUB

Cost per person *Min 40 people* ..... 35.00

Cost per child *12yrs & under* ..... 15.00

*Includes self serve tea, coffee and mints*

## CATERING

Enclosed are the function menus for your perusal. Our on-site caterers, Mat and Lauren Oates, are only too happy to discuss varying options available to suit your individual requirements.

## CATERING CANCELLATION POLICY

Please note that should you cancel your event within 7 days prior to the event taking place, you will be charged 50% of your catering costs. If you cancel within 3 days of the event, you will be charged full cost of your catering. Once final numbers have been confirmed with the Functions Co-ordinator 7 days prior this will be your minimum guest number charged. Any increase in numbers will be charged accordingly and must be advised 3 days prior to the function. The catering is provided by the contracted company CnL Catering.

All prices are GST inclusive. Surcharge of \$5 per person on Sunday and public holidays.

## TO START

Traditional gourmet platter of cheese, kabana, cherry tomatoes, jatz biscuits and dips

## MAIN

*Choice of two meats from the following selection:*

Crispy roasted pork leg with crackling

Rosemary and garlic roast lamb

Golden roasted chicken

Tender roasted beef with cracked pepper crust

All served with sauces and condiments including: Gravy, seeded mustards, mint jelly and apple sauce

*Side dishes include:*

Golden roasted potatoes

Roast pumpkin

Creamy cauliflower au gratin

Steamed mixed green vegetable medley

Salads: Tossed, caesar, pasta salad, summer pineapple rings, baby beet and tomato and basil

Dinner rolls and butter

## DESSERT

*Choice of three from the following selection:*

Pavlova

Fresh fruit salad

French vanilla cheesecake

Sherry trifle

Italian tiramisu

Gluten free mud cake

Strawberry mousse

Warm apple pie and custard