

2 COURSE BUFFET

OPTION 01

CHOOSE 2 MEATS

Roast Beef - Roast Lamb - Roast Chicken - Pork Loin, Silverside

SERVED WITH

Roast Potato - Roast Pumpkin - Seasonal Steamed Vegetables - Gravy - Dinner Roll & Butter

DESSERT

Choice of 2 Dessert from chef's selection

PER ADULT \$29.9

PER PERSON (UNDER 12) \$12

Minimum 30 covers

OPTION 02

CHOOSE 2 MEATS

Roast Beef - Roast Lamb - Roast Chicken - Pork Loin, Silverside

PLUS CHOOSE 2 DISHES

Beef Stroganoff - Lamb Korma - Butter Chicken Sweet and Sour Pork

SERVED WITH

Roast Potato - Roast Pumpkin - Seasonal Steamed Vegetables - Gravy - Dinner Roll & Butter

DESSERT

Choice of 2 Dessert from chef's selection

PER ADULT \$36.9

PER PERSON (UNDER 12) \$15

Minimum 30 covers

Add potato salad, coleslaw or tossed salad for \$5 per person

TERMS AND CONDITIONS

For catering purposes, numbers are to be confirmed 7 days prior to your function. Once the catering order has been confirmed, no alterations or cancellations will be allowed. Minimum spend applies for all food & beverage packages.

RESPONSIBLE SERVICE OF ALCOHOL

All guests are to have a valid government issued ID and will not be served alcohol, if unable to provide proof of ID. CSI reserves the right to remove any guests from the function or premises if security or our management team deem them to be intoxicated, unruly, aggressive, or destructive as per QLD Liquor Licensing law. No refunds will be available to the client should this occur.

As a Licensed venue, NO BYO is permitted.

Minors are permitted to attend private functions; however, minors must remain under constant and strict supervision be a parent or responsible legal guardian.

DAMAGES

The Client shall be responsible for any loss or damage to the premises. Fittings & all equipment used during the function plus any injury to any staff member caused by any guest during & after function. When booking with us, the client is agreeing to take full responsibility for any damages that occur due to negligence or vandalism.



FUNCTION PACKAGES



CLUB SERVICES IPSWICH

5A Lowry Street North Ipswich QLD 4305

07 3812 3366

catering@clubipswich.com.au

WELCOME

THANK YOU FOR CHOOSING
CLUB SERVICES IPSWICH TO BE
A PART OF YOUR SPECIAL DAY.

Here at CSI we cater for all your function needs.
With a number of fantastic function areas and the
amazing food choices, we are committed to making your
event a special occasion.

LONG TAN ROOM

**Microphone - Data
Projector - WIFI - Linen -
Balloons**

Capacity:

120 seated or 180 cocktail style

Deposit:

\$250 Monday - Thursday,

\$500 Friday, - Saturday & Sunday



**Linen and Balloons are
provided**

Capacity: 100 seated

LONG TAN ROOM IS A
SEPARATE ROOM LOCATED ON
THE GROUND LEVEL. THIS
AREA IS SUITED FOR ALL TYPES
OF FUNCTIONS FROM BIRTHDAY
PARTIES TO BOARD ROOM
MEETINGS. LONG TAN
FUNCTION ROOM ALSO
INCLUDES A SEPARATE BAR.

LONGHORN BISTRO IS PERFECT
FOR A SMALL CASUAL SETTING
EITHER SEATED OR COCKTAIL
STYLE. WE USE OUR GLASS
PETITIONS TO CREATE A
PRIVATE SETTING FROM OTHER
SECTIONS OF THE BISTRO.

LEGENDS BAR IS AN IDEAL
AREA FOR FUNCTIONS WITH A
SEMI OPEN SET UP OR A
PRIVATE AREA WITH LOTS OF
ATMOSPHERE.



Microphone - Data Projector - WIFI - Linen - Balloons

Capacity: 150 seated or 200 cocktail style

Deposit: \$250 Monday - Thursday, \$500 Friday, Saturday & Sunday

PLATTER OPTIONS

EACH PLATTER SERVES BETWEEN 10-12 PEOPLE
Per head pricing is available.
Please speak to our catering manager for more details

PARTY PLATTER \$120

Vegetarian Spring Rolls
Money Bags
Mini Dim Sims
Sausage Rolls
Popcorn Chicken
BBQ meatballs
Buffalo Wings
Mozzarella Sticks
With Dipping Sauces.

ANTIPASTO PLATTER \$150

Olives
Sundried tomato
Smoked ham
Prosciutto
Bread sticks
Grapes
Salami
Pepperoni
Camembert & Brie
Strawberries
Assorted crackers
Assorted Dips
Nuts

SANDWICH PLATTER \$75

Chicken, Cheese & Mayo
Chicken & Salad
Siverside & Pickles
Egg & Lettuce
Ham, Cheese & Tomato
Ham & Salad

SEAFOOD PLATTER \$140

Prawn Twisters
Crumbed Whiting
Crab Claws
Crumbed Prawn Cutlets
Salt & Pepper Calamari
Fresh Prawns
Fresh Mussels

FRUIT PLATTER \$70

Selection of Seasonal
Fresh Fruit.

TEA & COFFEE STATION \$40

Bottomless Cup

ALTERNATE DROP

Choice of 2 Entrees

ARANCINI BALLS

with a tomato salsa served with a
rocket salad

VEGETABLE SPRING ROLLS

with a side salad

CRISPY BRUSCHETTA

topped with diced tomato, red onion,
basil pesto, virgin olive oil, garlic
parmesan cheese and balsamic glaze

Choice of 2 Main

200G EYE FILLET

100-day grain fed petite eye fillet served with
creamy mashed potato & seasonal greens
topped with red wine jus.

PAN FRIED BARRAMUNDI FILLET

Served on a bed of sweet potato mash,
broccolini topped with mango chutney &
seasonal greens.

BARKERS CREEK PORK STEAK

Roasted potato tossed in a rosemary sea salt
with crunchy beans

BRAISED LAMB SHANK

Slow cooked in-house, served on a bed of sweet potato
mashed potato & broccolini topped with a red wine jus

DESSERTS

Choice of 2 Desserts from
Chefs Selection

2 COURSE FROM \$39.9

3 COURSE FROM \$42.9

Minimum 30 covers