



EASTWOOD GOLF CLUB

SPECIAL EVENT SEATED MEAL OPTIONS

2023 - 2024

We look forward to helping you celebrate your special occasion and want you to have an amazing experience at Eastwood.

Please take the time to discuss with our friendly staff about your needs and the options available for your special event.

Room Hire: Members \$150/Non Members \$250

Security Bond: Required for certain events, please discuss with our office for details

Choose your favourites!!

Select your **Entree - Mains - Desserts**

2 or 3 course options available

For all function enquiries contact our office on
03 9728 2944 or email admin@eastwoodgolf.com.au

Event:		Event Date:		Meal Selection Date:	
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2 Course \$42pp 3 Course \$50pp

Minimum numbers apply
Served alternately

Entree

	Potato & Pumpkin Gnocchi with Bacon, tomato & basil
	Smoked Salmon and prawn terrine, with a caper & dill aioli
	Smoked Chicken, bacon & mushroom tartlet, bound in a cream chive sauce, finished with parmesan & roquette
	Pork OR Vegetarian dumplings on a Vietnamese coleslaw with house made dipping sauce

	Chicken & Bacon Caesar Salad
	Sundried tomato & parmesan arancini with sweet chilli mayo (v)
	Classic Prawn Cocktail with chiffonade lettuce & cocktail sauce
	Pork Belly with carrot smear and plum jus, finished with Golden crackle

Mains

	Braised Beef Brisket set on potato puree, finished with fresh greens and red wine jus
	Chicken Breast Fillet, filled with Yarra Valley Feta, Sundried Tomato & spinach placed on a scallop potato with Pesto Veloute
	Slow Roasted Lamb Shank with roasted vegetables and sweet potato mash
	Salmon fillet cooked pink with vegetable cous cous & Bok Choy finished with lemon & dill dressing
	Beef, Bacon & Onion pie with crisp pastry and seasonal vegetables
	Chicken breast fillet wrapped in prosciutto with Sage and Cajun spices
	Char Sui Roast Pork with Golden Crackle and a Soy Ginger glaze
	Roasted Vegetable Lasagne, layered with tomato, parmesan and bechemel; baked with mozzarella Cheese (V)

Desserts

	Sticky Date Pudding with rich butterscotch sauce and double cream
	Chocolate Mud cake served with Double Cream and Berry Coulis
	Lemon Tart served with Berry Coulis and Double Cream

	Gluten Free Orange & Poppy Seed cake, set on Raspberry Coulis and Double Cream
	Baked Berry Cheesecake, served with fresh cream and Berry Coulis
	Dessert Platter of Petite Fours per table