



SPECIAL EVENT COCKTAIL OPTIONS

We're excited to help you celebrate your special occasion and are committed to making your experience at Eastwood truly memorable.

Please feel free to connect with our team to explore the available options and discuss how we can best meet your needs for your special event.

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

LIGHT BITES PACKAGE – \$20 PER PERSON

A selection of 3–4 canapés per person, ideal as a pre-dinner appetiser or for shorter, more casual events.

	Middle eastern felafels with tzatziki dipping sauce
	House made mini sausage roll tomato sauce
	Party Pies tomato sauce B.B.Q. Sauce
	Spicy Meat Balls tomato chutney
	Mini spring rolls sweet chilli sauce
	Mini Samoa's sweet chilli sauce

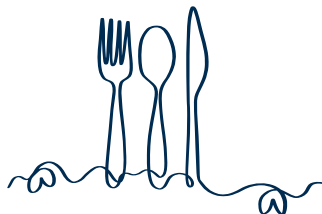
	Chicken Nuggets tomato sauce
	Mini Dim sims soy sauce
	Fish Bites tartare sauce
	Popcorn Cauliflower garlic aioli
	Bruschetta tomato, onion, basil
	Assorted Mixed Sandwiches

CLASSIC COCKTAIL PACKAGE – \$30 PER PERSON

A balanced selection of 5–6 canapés per person, offering a more substantial grazing-style experience.

	Mini quiches
	Thai chicken balls with sweet chilli dipping sauce
	Mushroom caps filled with cheese, garlic & herbs
	Prawn twisters with tartare sauce
	Assorted steam dumplings with Thai-style dipping sauce, served in spoons
	Beef slider lettuce, Swiss cheese, tandoori mayo

	Mini chicken satays with peanut dipping sauce
	Chicken Kiev balls with garlic aioli
	Spinach and ricotta triangles with tzatziki
	Southern style popcorn chicken
	Mac & cheese croquettes
	Assorted mixed sandwiches



SUBSTANTIAL COCKTAIL PACKAGE – \$40 PER PERSON

A generous selection of 7–8 canapés per person, perfect for replacing a traditional sit-down meal.

	Mini hot dogs bacon, caramelised onion, cheese Dijon mustard
	Beef slider lettuce, Swiss cheese, tandoori mayo
	Pork Bao buns slaw, Asian dipping sauce fried shallots
	Natural oysters served in spoons
	Assorted steam dumplings with Thai-style dipping sauce, served in spoons

	Salt & pepper calamari, chiffonade lettuce, and tartare sauce, served in bamboo boats
	Prawn cocktail, served in spoons
	Mushroom and truffle arancini
	Gourmet chicken and camembert pie
	Smoked salmon blini with cream cheese and dill
	Assorted mixed sandwiches



ENHANCEMENTS (OPTIONAL ADD-ONS)

Fork Food / Hand-Held Bowls – \$10 per person

Perfect for adding something more filling to your package.

	Chicken Tandoori salad
	Butter chicken, rice
	Vegetable parcels
	Roasted pumpkin, beetroot feta salad

	Thai beef salad
	Fish and chips home-made caper mayonnaise
	Malaysian style chicken curry, rice, pineapple salsa
	Beef and mushroom casserole, with mash potato

Pasta Bowls – \$10 per person

Your choice of one pasta and one sauce – Spinach & Ricotta Tortellini, Beef Ravioli or Penne Pasta – a hearty addition to complement your canapé selection.

	A delicious blend of basil pesto, in a rich creamy sauce
	A lovely roast pumpkin, bacon, and pine nut sauce
	Creamy sundried tomato, basil, olives, roasted tomato cream sauce
	Carbonara traditional bacon, onion, garlic cream sauce

Dessert options - \$10 per person

A sweet finish to your event.

	Chocolate profiteroles (GFA)
	Patisserie cream profiteroles (GFA)
	Mini fruit skewers (GF) (DF)

	Mini assorted muffins
	Sticky date and toffee cake
	Peach and mango cheesecake

CELEBRATING WITH YOUR OWN CAKE?

You're more than welcome to bring your own celebration cake. A cake cutting fee of \$3 per person applies, and in accordance with our licensing requirements, our kitchen team will cut and serve the cake to your guests.

