



## Function Packages

*From our family to yours, We welcome you to enjoy our beautiful space*

Established in 1902, the Celtic Club provides its Members and guests with a tranquil, centrally located haven to socialise, work and enjoy - away from the stresses of everyday life. Whether it be a simple gathering of your closest to a large scale event, you'll find the perfect spot for any occasion.

## **PERTH CATERING AND EVENTS**

*simple name. special events.*

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# Our Spaces

## PRESIDENTS ROOM

This charming, intimate space is ideal for a boardroom meeting, small presentation or private dining experience. It seats 24 boardroom style, 30 theatre style, or can hold up to 45 people for cocktail events.



## FUNCTION ROOM

The Main Function Room is elegantly appointed and is suitable for larger events, including weddings, AGM's or dinners. This room can hold 150 for cocktails or 100 banquet style.

## THE FORECOURT

This glorious area is perfect for a relaxing beverage after a busy day, a quiet afternoon drink under the umbrellas enjoying the surrounds or your next event of up to 100 guests.



## RESTAURANT & BAR

Our restaurant, which seats up to 70 guests, is available to hire for private events.

The Bar is an excellent place for relaxing, quiet meetings or small gatherings. It has its own character and atmosphere whilst having access to the main restaurant.

We offer two smaller area's located in our restaurant, The Parlour Room provides a smaller dining area off the main restaurant for up to 15 guests and the front sectioned off area of the restaurant seats 12 people and can be used as a separate function area.



# Beverage

## CASH BAR | ON CONSUMPTION | PACKAGES

Beverage Package Includes:

tap beer- great northern super crisp, swan draught, single fin house wine - whistling duck wines, rare earth sparkling packaged beer - light, mid and non-alcoholic option available includes a range of classic non-alcoholic beverages

Upgrades:

\$3.00 | tea and coffee station  
\$8.00 | include rtd products  
\$6.00 | premium wine selection



## PACKAGE SELECTION

\$45.00 | two hours  
\$55.00 | three hours  
\$65.00 | four hours

– all pricing is per person

# Catering

## MEETING OPTIONS

tea and coffee station | \$3.50  
tea, coffee and biscuit station | \$6.50

## SUBSTANTIAL LUNCH

FISH & CHIPS PLATTER | \$35.00

battered and grilled snapper  
with chips, garden salad and tartare

ROAST MEAT ROLLS | \$18.00

served with coleslaw, fresh bread and  
condiments with your choice of the following

slow roasted beef topside  
bbq braised beef brisket  
boneless roasted lamb leg  
slow braised lamb shoulder  
roasted pork loin with crackling

## MORNING TEA

danishes and muffins | \$12.00  
scones with jam and cream | \$6.00  
ham, cheese and avocado croissants | \$12.00  
assorted petite sweet treats | \$7.00  
fresh fruit platter | \$5.00  
fresh baked cookies and brownies | \$10.00

## LIGHT LUNCH

OPTION ONE | \$21.00

assorted gourmet sandwiches,  
fresh sandwiches and seasonal fruit platter

OPTION TWO | \$21.00

fresh meat and salad roll, house baked  
sweet treat and a piece of fruit

OPTION THREE | \$12.00

a selection of house made sausage rolls,  
mini pies, tarts and quiches

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## PETITE PASTRIES

chicken and chorizo sausage rolls  
pork and fennel sausage rolls  
house made lamb and rosemary pies  
roasted red pepper and goats cheese tarts  
zucchini and parmesan tarts  
classic beef sausage rolls

## SWEET TREATS

assorted macaroons  
petite vanilla crème brulee  
lemon myrtle tart with strawberry mint salsa  
salted caramel panna cotta with chocolate  
mousse and candied popcorn

## SAVOURY DELIGHTS

thai beef/prawn or vegetarian rice paper rolls  
eggplant, mozzarella and tomato bruschetta  
potato gnocchi with tomato sugo and burrata  
crumbed whiting fillets with black garlic aioli  
fried chicken sandwich with slaw and pickles  
coconut crumbed scallops with avocado and coriander  
smoked beef, cheese and bacon sliders  
poached prawn with nim jam salad  
bresola on potato crisp with onion jam

## CANAPE SELECTION

five items | \$30 per person  
eight items | \$46 per person



– all pricing is per person



# Plated Menus

## DELUXE | \$81.00

to start, shared by the table

bresola, artichoke, onion and parsley

berkshire pork belly, rosemary, cauliflower and squash

octopus, paprika, eggplant, pomegranate and bush tomato

alternate drop mains

roasted lamb loin and braised shoulder with tomato, silverbeet and olives

herb crusted fillet market fish with a ber-blanc, spinach

roasted greens and buttery soft potato for the table to share

to finish, shared at the dessert bar

lemon and saffron tart

dark chocolate and almond pudding

strawberry and champagne mousse

assorted macaroons

## STANDARD | \$49.00

to start, shared by the table

antipasto platters with local cured meats, pickled vegetables, olives and fresh bread

alternate drop mains

roasted and braised wa lamb loin and shoulder with pumpkin puree, roast parsnip and broccolini

roasted free range chicken ballotine, butter roast potato, zucchini and mushroom jus

to finish, shared at the dessert bar

vanilla bean crème brulee with champagne strawberries

# Buffet Options

## FORK BUFFET | \$29.00

something filling and easy to eat

your choice of one of the following:

classic butter chicken with steamed rice

braised lamb in rich tomato and olive sauce with

buttered polenta

grilled beef with spicy thai salad and nam jim

lemon crumbed snapper with chips and tartare

coconut satay prawns with steamed rice

## CLASSIC ROAST | \$44.00

your choice of two of the following:

slow roasted beef topside

bbq pulled beef

boneless roasted lamb leg

slow braised lamb shoulder

roasted pork loin with crackling

whole roasted free-range chicken

served with

crispy buttered roast potatoes

steamed seasonal green vegetables

honey roasted carrots

chef's selection of fresh salad

rich red wine gravy and condiments

fresh bread and butter

– all pricing is per person

# BBQ Packages

## DELUXE SEAFOOD | \$87.00

slow smoked lamb shoulder  
thick pork and fennel sausage  
wagyu beef rump  
whole split scampi in garlic

### served with

exmouth king prawn tails with classic seafood sauce  
blue swimmer crab and noodle salad with nam jim dressing  
kipfler potato and baby caper salad with lemon herb aioli  
wild rocket and kale salad with mustard dressing  
caprese salad of fresh heirloom tomato, basil and mozzarella  
house made bbq and tomato sauce, chipotle relish and muustards  
fresh baked brioche and turkish rolls with butter

### to finish

petite crème brulee  
mini jam doughnuts  
dark chocolate, almond and caramel slice  
selection of local cheeses

## GOURMET BBQ | \$52.00

slow smoked lamb shoulder  
thick pork and fennel sausage  
bbq glazed pork ribs  
cajun spiced chicken maryland

### served with

whole exmouth king prawn with classic seafood sauce  
chefs selection of freshly made salad  
house made bbq and tomato sauce, chipotle relish and mustards  
fresh baked brioche and turkish rolls with butter

### to finish

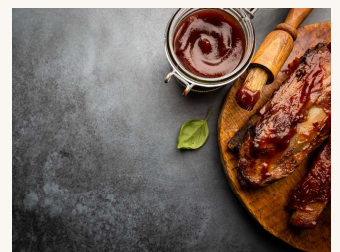
mini jam doughnuts  
dark chocolate, almond and caramel slice  
selection of local cheeses

## CLASSIC BBQ | \$35.00

assorted artisan sausages  
spiced chicken skewers  
smoked pork skewers  
bourbon-soaked sticky beef ribs

### served with

chef's selection of fresh salads and condiments  
classic antipasto platters  
fresh bread



– all pricing is per person