

# FUNCTIONS PACKAGE 2010



Aspley Hornets  
Post: PO Box 85, Aspley 4034  
Physical: 50 Graham Road, Carseldine 4034  
Phone: 07 3263 5522  
Fax: 07 3862 8791



## From our Head Chef...

We are delighted that you are considering having your special event here with us at the Aspley Australian Football and Sporting Club.

The Aspley Hornets strive to ensure that we offer you friendly customer service, attention to detail, fresh quality foods, and an experience you won't forget.

We take great pleasure in presenting our services and facilities designed to make your special occasion both memorable and successful.

We offer a modern and versatile air-conditioned venue with the capacity to accommodate up to 130 people comfortably.

Our extensive array of menu options caters for all types of occasions: from a formal sit-down affair to a cocktail soiree.

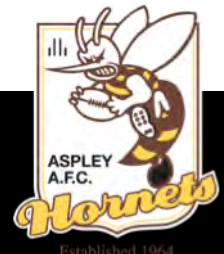
The experienced and friendly team at Aspley Hornets can assist with menu selections, seating arrangements, table settings, and all other important preparations for your function.

We are more than happy to cater to your budget and requirements.

A relationship built on trust and confidence ensures you will spend your special occasion relaxed and enjoying the company of your guests as we orchestrate your ideal event.



Richard Clayton  
Head Chef



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# Breakfast Menus

## Buffet

**\$19.90 per person**

*Minimum 30 adults*

### Hot dishes

- Crispy bacon
- Thick pork sausages
- Scrambled egg
- Roasted Parmesan tomatoes
- Braised rib fillet steak
- Braised BBQ lamb chops
- Garlic cream mushrooms
- Baked beans
- Crispy hash browns

### Included sides

- Toasted croissants
- Toasted assorted mini muffins
- Toast with butter and jam spreads
- A seasonal fruit platters

### Drinks

- A selection of chilled fruit juices
- Tea and coffee

## Sit-down plated

**\$15.90 per person**

*Minimum 30 adults*

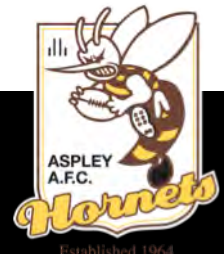
Crispy bacon, grilled thick pork sausage, scrambled egg, Parmesan tomatoes, garlic cream mushrooms and baked beans

A selection of juices served on tables

Tea and coffee station

Buffet with a seasonal fruit platter, muffins, toast with jams and spreads

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# Seminar Packages

## All day package 1

**\$17.90 per person**

*Minimum 20 adults*

Tea and coffee on arrival, and supplied throughout the day

Morning tea	Freshly baked scones, assorted mini muffins and an assortment of fruit
Lunch	Selection of sandwiches Caesar salad Platter of cold meats
Afternoon tea	Baked biscuits and pastries

## All day package 2

**\$24.90 per person**

*Minimum 20 adults*

Tea and coffee on arrival, and supplied throughout the day

Morning tea	Freshly baked scones, assorted mini muffins and an assortment of fruit
Lunch	Fork buffet <ul style="list-style-type: none"><li>• Beef and bacon casserole</li><li>• Chicken a la king</li><li>• Steamed rice</li><li>• Mashed potato</li><li>• Caesar salad</li><li>• Tossed garden salad</li><li>• Platter of cold meats</li></ul>
Afternoon Tea	Baked biscuits and pastries

## Half day package 1

**\$12.90 per person**

*Minimum 20 adults*

Tea and coffee on arrival, and supplied throughout the day

Morning or afternoon tea      Freshly baked scones, assorted mini muffins and an assortment of fruit

Lunch      Selection of sandwiches  
Side of Caesar salad  
Platter of cold meats

## Half day package 2

**\$17.90 per person**

*Minimum 20 adults*

Tea and coffee on arrival, and supplied throughout the day

Morning or afternoon tea      Freshly baked scones, assorted mini muffins and an assortment of fruit

Lunch      Fork buffet

- Beef and bacon casserole
- Chicken a la king
- Steamed rice
- Mashed potato
- Caesar salad
- Tossed garden salad
- Platter of cold meats

## Half time break options

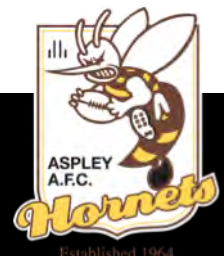
**per person**

*Minimum 20 adults*

Continuous tea and coffee	\$2.90
Toasted scones with jams and Chantilly cream	\$4.90
Assorted mini muffins	\$4.90
Freshly baked biscuits	\$4.90
Fresh lamington platter	\$4.90
Seasonal fruit selection	\$5.90
Scones, mini muffins, and Biscuits with jams and Chantilly cream	\$7.90
Assorted sandwich platters	\$7.90
Gourmet filled croissants (ham, chicken, Swiss cheese etc.)	\$9.90
Platters of health salad wraps, focaccias and Paninis	\$12.90

Orange, apple and tomato juice      \$7.50 per jug

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# Buffet Menus

## Fork buffet 1

**\$18.90 per person**

*Minimum 20 adults*

Hot dishes (choose any two)

- Beef stroganoff
- Lamb and rosemary hot pot
- Beef and red wine goulash
- Chicken a la king
- Mild seafood curry
- Mild chicken curry
- Sweet and sour pork
- Lamb Rogan josh
- BBQ beef and bacon casserole
- Seafood mornay
- Chicken chasseur
- Vegetable curry
- Vegetable and cashew stir fry

Included sides

- Freshly baked bread rolls and butter
- Steamed rice
- Mashed potato
- Caesar salad
- Tossed garden salad
- Assorted condiments to suit

## Fork buffet 2

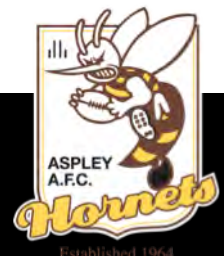
**\$22.90 per person**

*Minimum 20 adults*

Fork buffet 1 plus

- Platter of cold meats (smoked leg ham, rare roasted beef, and baked chicken pieces)
- Additional salads (potato and bacon, and Mediterranean Greek salad)

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## **Carvery roast meat buffet 3**

**\$19.90 per person**

*Minimum 30 adults*

Hot dishes (choose any two)

- Roasted pork leg with crispy crackling
- Garlic and sage flavoured lamb leg
- Thyme and lemon infused chicken
- Honey baked leg ham
- Juicy turkey breast
- MSA graded mustard infused roast beef topside

Included sides

- Freshly baked bread rolls and butter
- Baked potatoes with rosemary and garlic
- Herb dusted roast pumpkin
- A mixture of steamed French beans, broccoli and carrot
- A spread of fresh salads (tossed garden salad, Mediterranean Greek salad, and Caesar salad)
- Tasty gravy
- Assorted condiments to suit

## **BBQ buffet 4**

**\$24.90 per person**

*Minimum 30 adults*

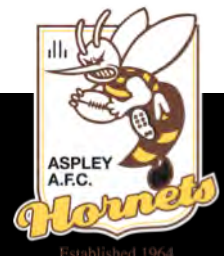
Hot dishes

- Char grilled rib fillet steak
- BBQ basted pork ribs
- Seasoned roasted chicken pieces
- Thick pork sausages
- Crispy bacon rashers
- Grilled onions

Included sides

- Freshly baked bread rolls and butter
- Platter of baked ham
- A spread of fresh salads (tossed garden salad, Mediterranean Greek salad, and Caesar salad)
- Tasty gravy
- Assorted condiments to suit

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## **Ploughman's buffet 5**

**\$18.90 per person**

*Minimum 30 adults*

### Hot dishes

- Honey baked leg ham
- Roasted seasoned chicken pieces
- Slow baked rib fillet encrusted with garlic and mustard

### Included sides

- Freshly baked bread rolls and butter
- Platter of salami and pepperoni
- Shredded Egmont cheese
- A spread of fresh salads (tossed garden salad, Mediterranean Greek salad, and Caesar salad)
- Assorted condiments to suit

## **Formal buffet 6**

**\$29.90 per person**

*Minimum 30 adults*

### Hot dishes (choose any two)

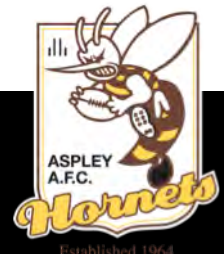
- Beef stroganoff
- Lamb and rosemary hot pot
- Beef and red wine goulash
- Chicken a la king
- Mild seafood curry
- Mild chicken curry
- Sweet and sour pork
- Lamb Rogan josh
- BBQ beef and bacon casserole
- Seafood mornay
- Chicken chasseur
- Vegetable curry
- Vegetable and cashew stir fry

### Roasted meats (choose any two)

- Roasted pork leg with crispy crackling
- Garlic and sage flavoured lamb leg
- Thyme and lemon infused chicken
- Honey baked leg ham
- Juicy turkey breast
- MSA graded mustard infused roast beef topside

### Included sides

- Platters of baked ham and seasoned chicken
- Baked potatoes with rosemary and garlic
- Herb dusted roast pumpkin
- A mixture of steamed French beans, broccoli and carrot
- Chive infused mashed potato
- Steamed jasmine rice
- A spread of fresh salads (tossed garden salad, Mediterranean Greek salad, and Caesar salad)
- Tasty gravy
- Assorted condiments to suit
- Freshly baked bread rolls and butter



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# Cocktail Party and Platter Options

## Canapé selection 1

**\$60 per platter**

*15 items per platter*

Smoked salmon rolls filled with dill and citrus cream dressed with olive oil  
Prawn and crab mousse on garlic croutons and lemon dressing  
Garlic prawn and parsley skewers drizzled with a lemon mayonnaise  
A mixture of freshly made Japanese nori rolls

## Canapé selection 2

**\$45 per platter**

*15 items per platter*

Mediterranean antipasto sticks with eggplant, sun dried tomatoes, capsicum and Feta cheese  
Rolled mustard infused rare beef skewers with a pepper aioli  
Chicken and sun dried tomato mini vol au vents  
Pork and vegetable spring rolls served with a sweet soy sauce  
Minted lamb and honey meatballs served with a yoghurt dipping sauce

## A selection of pre-dinner canapés

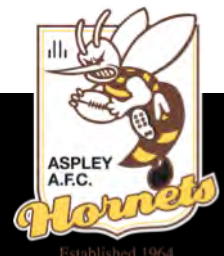
**\$15 per person**

*½ hour package*

## A selection of pre-dinner hot finger foods

**\$8 per person**

*½ hour package*



# Hot Platters

## **Aussie platter**

**\$55 per platter**

*50 items per platter*

Party pies, sausage rolls, cheese and spinach triangles, assorted mini quiches, bacon and cheese balls

## **Asian dipping platter**

**\$55 per platter**

*50 items per platter*

Crispy fried mini dim sims, spring rolls, sweet chilli chicken strips, prawn wontons, seasoned wedges

## **Bamboo skewer platter**

**\$60 per platter**

*50 items per platter*

Skewers of satay chicken, garlic prawns, oven baked barramundi with lemon myrtle, beef and honey mustard, pork with mango relish

## **Fresh oven baked bread platter**

**\$40 per platter**

*50 items per platter*

Turkish bread, cob loaf, Panini, French stick served with assorted relishes, bruschetta mix, dips

## **Hot seafood platter**

**\$69 per platter**

*50 items per platter*

Tempura battered torpedo prawns, crispy fried prawn cutlets, salt and pepper squid, herb crumbed reef fish pieces, crumbed scallops, served with tartare and seafood cocktail sauces

## **Nachos platter**

**\$29 per platter**

*50 items per platter*

Toasted corn chips topped with Egmont cheese served with a mild tomato and capsicum salsa and a chilli beef dip

# Cold Platters

## **Vegetable and antipasto platter**

**\$49 per platter**

*Serves approximately 10 per platter*

Chef's selection including avocado and tomato salsa dip, salami, kabana, stuffed olives, roasted Mediterranean vegetables, cheese, crackers; and crudités of carrot, capsicum, celery and cucumber

## **Sandwich platter**

**\$45 per platter**

*Serves approximately 10 per platter*

Selection of fillings on white and wholemeal bread on request  
Chef's selection of seasonal products including chicken, salmon, turkey, roast meats, ham and vegetarian sandwiches

## **Cake platter**

**\$50 per platter**

*Serves approximately 10 per platter*

A selection of cakes served with Chantilly cream and fruit salad

## **Cheese platter**

**\$70 per platter**

*Serves approximately 10 per platter*

A selection of Australian cheeses (camembert, edam and blue vein) served with crackers, a selection of dried fruits, nuts and grapes; pepperoni, salami and ham

## **Cold meat, crackers and dip platter**

**\$45 per platter**

*Serves approximately 10 per platter*

Corned silverside, kabana, rare roasted beef, salami, prosciutto served with water crackers, cheese, French onion dip, cracked black pepper dip, and a sun dried tomato dip

## **Seasonal Fruit Platter**

**\$45 per platter**

*Serves approximately 10 per platter*

A selection of fresh seasonal fruit

# Sit-down Plated Menus

## Entrée

*Choose two dishes from one section to be served alternately*

### Soup

**\$6 per person**

- Butternut pumpkin and caramelised onion
- Potato, leek and bacon
- Vegetable minestrone
- Tomato, bacon and basil
- Pea and smoked ham
- Creamy mushroom
- Chicken and sweet corn
- Chicken and asparagus
- Cauliflower and cheese

### Salad

**\$10 per person**

- Mini chicken Caesar salad
- Warm beef and baked pumpkin with toasted pine nuts
- Prawn and mango mesculin salad
- Pear and Shaved Parmesan
- Roasted roma tomato and caramelised red onion
- Roasted capsicum and rocket lettuce salad dressed with a honey balsamic dressing

### Delectables

**\$12 per person**

- Smoked salmon rolls filled with dill and citrus cream cheese
- Prawn cocktail served with a homemade lemon mayonnaise
- Crumbed reef fish goujons served with tartare sauce
- Pork and vegetable spring rolls with a Sweet soy dipping sauce
- Beef stroganoff lashed into a crispy filo pastry basket
- Pan seared lamb fillet served with a semi dried tomato and Feta salad
- Veal tortellini smothered with a honey mustard and dill cream sauce
- Crumbed mushroom stuffed with prosciutto and camembert cheese

# Main

*Choose two dishes from one section to be served alternately*

## First quarter

**\$18.90 per person**

- Garlic and rosemary roasted lamb leg accompanied by baked root vegetables and homemade red wine jus lie
- Oven baked perch fillet topped with a toasted almond and lemon burre blanc, served with fries and salad
- Slow roasted rib fillet encrusted with mustard and herbs, splashed with a Bordelaise sauce accompanied by a panache of roasted vegetables
- Pan seared pork steak served atop sweet potato mash, garnished with asparagus spears then splashed with a bush honey and Dijon mustard cream sauce

## Second quarter

**\$20.90 per person**

- Roasted pork belly with a crispy crackle served atop sautéed Asian green vegetables glazed with a ginger and plum sauce
- Wild reef barramundi fillet encrusted with macadamia nuts and herbs served with fries and a house salad
- "MSA" graded char grilled rump steak, cooked medium-to-well, coated with Diane sauce, accompanied by fries and a house salad
- Crumbed chicken schnitzel topped with a parmigiana sauce and Egmont cheese served with fries and a house salad

## Third quarter

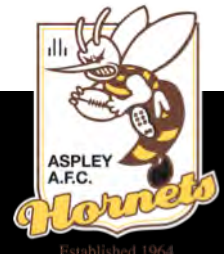
**\$24.90 per person**

- Crumbed whiting fillets served with mango and cucumber salad dressed with a homemade lemon aioli, garnished with steamed butter chat potatoes
- Chicken Wellington coated with a creamy mushroom sauce, set aside mashed potato and steamed seasonal vegetables
- Grilled pork cutlet rested on a char grilled vegetable stack of eggplant, zucchini, capsicum and roma tomato, splashed with basil and pine nut sauce
- Tasmanian "MSA" porterhouse steak, cooked medium-to-well, served with a rich tomato and rosemary jus lie, garnished with steamed parsley potatoes and a garden salad

## Fourth quarter

**\$28.90 per person**

- Pan seared Atlantic salmon fillet served with a herb infused cous cous then coated with pesto and sun dried tomato cream sauce served with sautéed green vegetables
- Oven baked lamb rack set atop butter mash potato, glazed with a reduction of red wine and sage sauce, served with baked vegetables
- Seafood selection of grilled barramundi, poached scallops and garlic prawns accompanied by beer battered fries and a house salad
- Eye fillet steak, cooked medium-to-well, splashed with a mild green peppercorn sauce, rested aside a creamy sweet potato and potato bake, garnished with a house salad



# Vegetarian

*Choose two dishes from one section to be served alternately*

## Entrees

**\$10 per person**

- Spinach and ricotta ravioli smothered with a butternut pumpkin and honey cream sauce
- Vegetable curry lashed across steamed jasmine rice
- Oven baked mushrooms stuffed with semi dried tomato and camembert cheese served with a balsamic dressing
- Vegetable spring rolls with a sweet soy dipping sauce

## Mains

**\$18 per person**

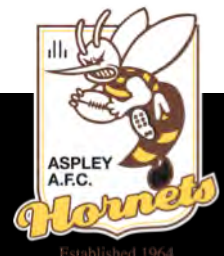
- Vegetable filo parcel with mushroom, baked pumpkin, asparagus and toasted almond flakes topped with a Napoli sauce and grilled cheese
- Spinach and ricotta ravioli smothered with a butternut pumpkin and honey cream sauce, garnished with cracked peppered and Parmesan cheese
- Char grilled capsicum filled with a rich mushroom and basil ratatouille
- Vegetable and cashew stir fry rested aside a saffron and turmeric rice

# Dessert

*Choose two dishes from one section to be served alternately*

**\$8 per person**

- Apple and rhubarb crumble served with brandy custard
- Sticky date pudding coated with a butterscotch sauce
- Individual berry and white chocolate cheesecake
- Lemon and mascarpone roulade
- Black Forest cake with a chocolate ganash
- Apricot frangipane tart
- Raspberry almond and coconut tart (gluten free)
- Orange cranberry and almond cake (gluten free)
- Chocolate and hazelnut baci (gluten free)
- Brandy snap baskets filled with vanilla ice cream and served with mixed berries
- Pavlova served with fruit salad and passionfruit pulp
- Chocolate topped profiteroles garnished with Chantilly cream and strawberry coulis



# Room Capacity and Hire

## Function room

*Includes standard table coverings, colour coordinated serviettes, room set up and cleaning.*

Members \$220.00  
Non-members \$280.00

## Capacity

Buffet (rectangular tables)	80 pax
Buffet (square tables)	60 pax
Sit-down (rectangular tables)	100 pax
Cocktail	130 pax
Theatre	100 pax

# Function Equipment

## Tables

Rectangle tables (maximum of 10 per table)	Free of charge
Round tables (maximum of 10 per table)	\$15.00 per table

## Linen

Rectangle table cloth	\$12.00 each
Round table cloth	\$12.00 each
Underlays	\$6.00 each
Napkins (coloured)	\$3.00 each

## Audio / visual

Use of large rear projector TV with DVD player	Free of charge
Laptop computer with Internet access	\$25.00 per day
Projector and white screen	\$25.00 per day
Hire of jukebox	\$400.00 per event
Use of microphone on PA system	Free of charge
Whiteboard and markers	Free of charge

## Decorations

Helium balloons, colours of your choice (minimum of 20)	\$1.50 each
Hire of helium gas bottle	\$20.00 per use
Balloon centrepieces, colours of your choice (minimum of 5)	\$8.00 each

*Guests are more than welcome to decorate the room, remaining within the guidelines of the Club's function polices.*

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