



*it's
time
to party!*

celebrations





great celebrations at The Westport Club

A milestone birthday, an engagement to share or a wedding reception - our versatile rooms at The Westport Club Events Centre can be transformed into any theme imaginable to make your celebration one to remember.

Views stretching out endlessly over the Hastings River form the perfect backdrop by day or night and our talented team of chefs will delight your guests tastebuds with our delicious cuisine.

We all love a party, a good excuse to get together and celebrate - let us spoil you and your special people at your next soir e.





grazing platters

Crusty Bread & Homemade Dips \$80
warm array of breads and trio of house made dips

Antipasto Platter \$100
shaved prosciutto, salami, mortadella, provolone cheese, marinated vegetables, warm rosemary olives and crusty breads

Cheese Board \$100
variety of local and international cheeses, dried fruits, nuts and crackers

Assorted Sandwiches or Wraps \$100
chef's selection of fresh sandwiches or wraps

House Prepared Suhsi \$100
variety of sushi with seaweed salad, pickled ginger and soy sauce

Fresh Seasonal Fruit \$100
a delicious blend of seasonal fruit with garnish

Hot Finger Food \$120
mini pies, sausage rolls, spring rolls and mini quiches

Vegetarian Finger Food \$110
house-made arancini, balsamic fig and polenta tarts, spring rolls, samosa, warm rosemary olives

Gluten Free Platter \$100
fig and polenta tarts, pumpkin arancini, crispy Asian chicken strips, frittatas

Hot & Cold Seafood Platter \$180
fresh prawns, smoked salmon, salt and pepper squid, garlic prawns and beer battered flathead fillets

Sweet Treats Platter \$100
a selection of mini desserts, perfect for any occasion. Gluten free, vegetarian and vegan options available

Perfect for any
occasion for you to
celebrate in style

Prices listed per item opposite
For up to 10 guests, room hire costs apply.



For celebrations
from small to
large

Prices listed per item below

Minimum of 10 guests, room hire costs apply. Add
Barista made coffee and assorted tea \$4.50 per guest
(minimum 10 guests for coffee/tea order)

individual platters

20 pieces per platter

Mini bruschetta (v) **\$95**
tomato and basil bruschetta or roasted sourdough

Duck spring rolls **\$95**
with sweet plum sauce

House-made arancini (v) **\$95**
with Napoli sauce

Satay chicken skewers (gf) **\$125**
grilled chicken skewers with satay sauce

American cheeseburgers **\$150**
Wagyu beef slider with tomato and pickle relish and melted cheese

Pulled pork and slaw sliders **\$150**
smoked BBQ sauce and house slaw



Prepared in house
by our talented
team of chefs

2 courses - \$55 per guest
3 courses - \$70 per guest

Minimum of 20 guests, room hire costs apply. Choice
of two dishes from each course, alternate serve.



banquet menu

entrée

House-made arancini (v)
with Napoli sauce

Tomato and bocconcini tart (v)
on rocket with a balsamic glaze

Crusty pork belly bites (gf)
with a beetroot and plum reduction

Tempura zucchini flowers (v)
filled with orange and almond ricotta cheese with a citrus aioli

Crispy Asian chicken strips
served on crispy rice noodles with a bean shoot slaw

main

Chicken supreme (gf)
*filled with cheese and spinach with potato gremolata,
seasonal greens and creamy pesto sauce*

Grain fed rump steak - marbled score ms2 (gf)
served medium with potato gratin, seasonal vegetables and mushroom jus

Herb crusted barramundi
on lemon thyme cous cous, steamed greens and beurre blanc

Lamb rump (gf)
on soft polenta, rocket and drizzled with salsa verdi

Vegetarian pasta or risotto (v)
Chef's daily selection

banquet

menu (cont.)

dessert

Mango and passionfruit brûlée (gf available)
with a sugar top and a savoiardi biscuit

Chocolate and raspberry tort
with chocolate curls and coulis

Lemon and pistachio cheesecake (gf)
served with lemon curd, pistachio crumble and whipped cream

Sticky fig and date pudding
with salted butterscotch sauce, ice cream and honeycomb crumble

Apple crumble
with caramelised rhubarb and apple pie ice cream

additional extras

prices per guest

Chef's selection canapes \$5

Garlic bread \$4

Antipasto \$8

Fresh prawn plate \$10

Garden or rocket salad \$3

Fruit plate \$7

Cheese board \$9



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drinks

drinks packages
to suit every
occasion

2 hours - \$32 per guest
3 hours - \$43 per guest
4 hours - \$57 per guest

Minimum of 10 guests, room hire costs apply.

tap beer

Great Northern (mid strength)
Great Northern (full strength)
Toohey's New
Toohey's Old
Pure Blonde
Carlton Dry
Victoria Bitter

wine

Vivo Pinot Chardonnay
Vivo Sauvignon Blanc
Vivo Chardonnay
Vivo Moscato
Vivo Cabernet Sauvignon
Vivo Shiraz

stubbies

Hahn Super Dry
Cascade Light
Five Seeds Cider (Apple & Pear)
*other domestic range beers
available on request*

soft drink

Coke
Coke - No Sugar
Lift
Red Fanta
Sprite
Dry Ginger Ale
Soda water

notes



for Events bookings

Phone: 02 6588 7208

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Learn more



Life's Great at The Westport Club

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THE WESTPORT CLUB