





corporate events

Make your next corporate event comfortable and sophisticated at The Westport Club.

With our expert team supporting you through the planning process, know you can focus on the more important parts of delivering your presentation, meeting, or conference. Our all-inclusive spaces will create a home-away-from-home during your next corporate event.

Our function rooms cater for meetings, corporate events, training and conferences. We have some of the best function facilities on the Mid North Coast and most versatile spaces.







All served with barista made espresso coffee, tea and fresh juices

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

breakfast

choice of any two of the following

continental \$20 per guest

Scones, jam and cream

Toasted muesli granola cups with fresh berries, yoghurt and passionfruit

Danish pastries

Ham and cheese croissants

Mini vegetarian frittatas (v) (gf)

Egg and bacon sliders

Fruit plate (v) (gf)

cooked breakfast \$30 per guest

Eggs benedict with toasted sourdough with wilted spinach, ham or smoked salmon and hollandaise sauce

Smashed avocado with toasted Vienna, rocket, mushrooms and crispy bacon

Buttermilk pancakes with fresh berries, maple syrup and honeycomb crumble

Vegetarian frittata (v), served with crusty fresh bread



All served with barista made espresso coffee, tea and fresh juices

Morning or afternoon tea - \$18 per guest **Both options** - \$35 per guest

Minimum of 10 guests, room hire costs apply. Add Barista made coffee and assorted tea \$4.50 per guest.

morning & afternoon tea

choice of any two of the following

Muesli, yoghurt and fresh berry cups
House baked muffins
Banana bread
Ham and cheese croissants
Danish pastries
Fruit cups (v) (gf)
Belgian chocolate brownie (gf)
Chefs' selection of cakes
Freshly baked cookies



Prepared in house by our talented team of chefs

Grab & go - \$20 per guest **Plated** - \$25 per guest

Minimum of 25 guests, room hire costs apply.





working lunch

grab & go

Gourmet wraps and panini rolls
Freshly baked cookies
Fresh juices and water

plated

choose one of the following

Battered fish with chips and salad Chicken schnitzel with chips and salad Roast of the day with seasonal vegetables and gravy

buffet lunch

Warm maple glazed ham or roasted pork
Pasta dish (chefs' selection)

Semi dried tomato arancini or pumpkin and spinach frittata (gf)

Caesar salad

Garden salad

Antipasto platter

Fruit platter

Dinner rolls

Sauces and condiments

additional extras

prices per guest

Roasted seasonal vegetables \$5

Roasted chicken pieces \$6

Grilled fish \$10

Smoked salmon platter \$8

Fresh prawns \$10

Cheese platter \$9

Gourmet boutique mini desserts \$8







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Buffet lunch - \$40 per guest **Additional extras** - prices listed below

Minimum of 25 guests, room hire costs apply. Custom options available for groups of 15 or less



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

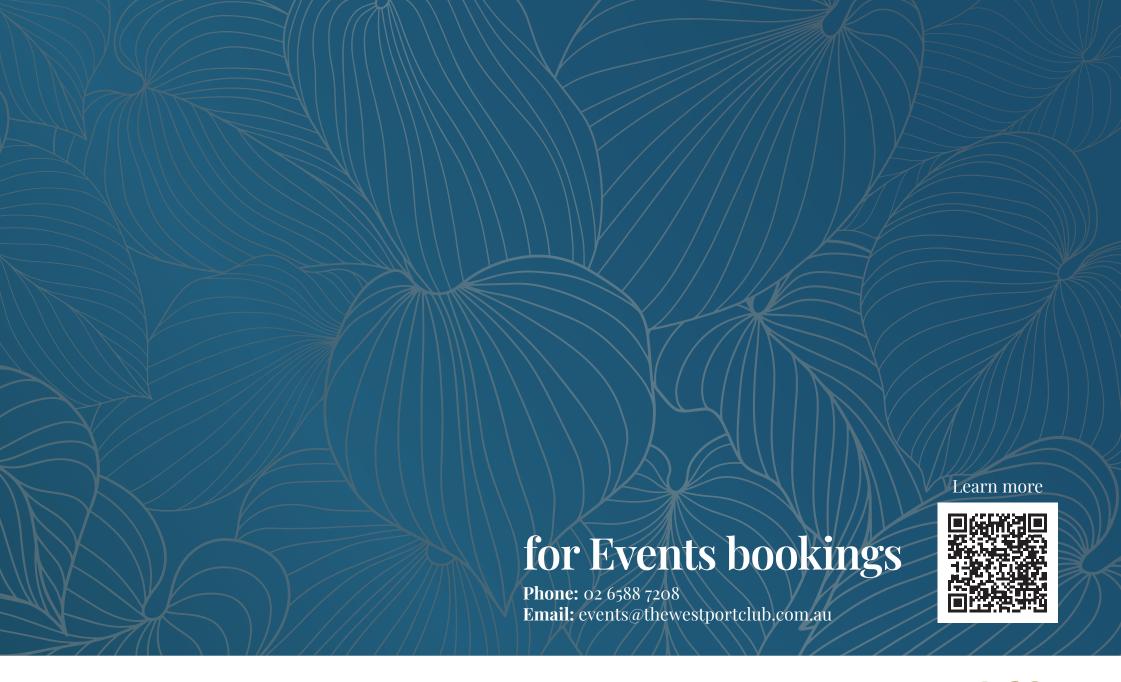
stubbies

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



Life's Great at The Westport Club





