

Functions



at Canberra Deakin
Football Club

3 Grose St Deakin ACT 2600
www.canberradeakinfootballclub.com.au

Party time!

Whatever you're celebrating, we can't wait to start planning all the fun.

Christenings, birthdays, anniversaries or work functions, there's room for all of you at Canberra Deakin Football Club. We can also host your next conference, meeting or planning day.

With three function spaces on offer, we can accommodate as little as ten people right up to much larger numbers. Each one can be styled and decorated to match your theme or, in the case of meetings, set up to suit your needs.

Our Executive Chef can work with you to organise a catering package - be it a party, morning tea or whole day corporate event.

So give us a call and book a time to meet. We're looking forward to it already.

The Team at Canberra Deakin Football Club

Rooms

Zagreb Room - max 300**

Our main room can accommodate events of up to 300 people while still offering an ample dancefloor and an elegant bridal table at the front. All of our furniture and carpeting is neutrally coloured which allows you to create any look you desire.

Canberra Room - max 100**

Upstairs we provide a more intimate space. Boasting floor to ceiling windows that let in plenty of natural light, this room can host up to 100 guests with its own private bar and bathroom.



Party Packages

Buffet Package

- Reception venue with dancefloor
- Croatian buffet, served by our staff
- White tablecloths
- Audiovisual equipment, including lectern and microphone

\$55_{pp}

Classic Package

- Reception venue with dancefloor
- Two course plated menu, selecting either entree and main or main and dessert from our Classic menu
- White tablecloths
- Audiovisual equipment, including lectern and microphone

\$55_{pp}

Silver Package

- Reception venue with dancefloor
- Three course plated menu, selecting from our Silver menu
- White tablecloths
- Audiovisual equipment, including lectern and microphone

\$70_{pp}

Gold Package

- Reception venue with dancefloor
- Four course plated menu, including individually plated antipasto and selecting from our Gold menu
- White tablecloths
- Audiovisual equipment, including lectern and microphone

\$100_{pp}

Zagreb Room seats max 300 people
Canberra Room seats max 100 people

Buffet Menu

Croatian Buffet

\$55_{pp}

- Antipasto with Italian bread
 - Chicken schnitzel
 - Roast pork
 - Beef lasagne
 - Tempura fish fillets
 - Salt & pepper squid
 - Chevapi
 - Green salad
 - Cabbage salad
 - Roast potatoes
 - Steamed vegetables
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- Garlic and Chilli prawns can be added at a cost of \$6.00 per head

Zagreb Room seats max 300 people**
Canberra Room seats max 100 people**

Finger Food

Pre-Dinner Cocktail and Finger Food Options

Tandoori Chicken Skewers	\$65
Vietnamese Chicken Skewers [GF]	\$65
Chilli and Caper Prawn Skewers [GF]	\$75
Cocktail Spring Rolls [Vegetarian/Vegan]	\$55
Samosas [Vegetarian]	\$55
Asian Style Chicken Wingettes	\$70
Southern Fried Chicken Wings	\$75
Pork and Shitake Dumplings	\$75
Sundried Tomato and Olive Tartlets [Vegetarian]	\$85
Salt and Pepper Squid	\$75
Assorted Mini Quiches	\$55
Cevapi with Ajvar Vegetable Relish [G/F]	\$65
Xiao Long Bao	\$70
Mini Chicken Kiev	\$65
Antipasto Skewers	\$65
Mini Pies	\$55
Mini Sausage Roll	\$55
Prawn Gyoza	\$75
Vegetable Empanadas [Vegetarian/ Vegan]	\$75
Spinach and Cheese Triangles	\$65

Grazing Table a tablescape filled with artfully arranged meats, cheese, savoury items and seasonal fruits

From \$30 per person
Min 40 ppl

Classic Menu

Entree

- Southern fried chicken Caesar salad
- Portuguese style beef meatballs
- Greek salad with feta, oregano and olives
- Steak and Guinness pie with tomato relish

Main

- Seared chicken breast with creamy mustard sauce, potato gratin and wilted garlic spinach
- Slow cooked lamb shank in a red wine sauce on a bed of mash with Dutch carrots
- Traditional Dalmatian Pasticada served with creamy mashed potato and Dutch carrots
- Pepper steak with baked potato and seasonal vegetables
- Steamed fish fillet and warm potato salad served with hollandaise sauce

Dessert

- Crepes with rosehip jam and cream
- New York baked cheesecake
- Pavlova with fresh fruit and cream
- Sticky date pudding with ice cream
- Apple crumble with blueberry creme Anglaise
- Custard tart served with chocolate gelato

Upgrade: Classic and silver packages may add antipasto for \$15 per person

Silver Menu

Entree

- Crispy pork belly with mustard and slaw
- Punjena Paprika (Croatian style stuffed peppers)
- Pumpkin, spinach and ricotta stack
- Salt and pepper calamari with aioli and roquette salad
- Asian style chicken lollipops with sweet potato mash and soy drizzle

Main

- Chargrilled vegetables with halloumi
- Pork cutlet served with apple, balsamic reduction and potato gratin
- Porterhouse steak, garlic potato, roast carrots and red wine jus
- Chicken breast filled with baby spinach, mascarpone, wrapped in bacon, served with green beans, pumpkin and creamy mashed potato
- Salmon with lemon and caper sauce served on a bed of smashed potatoes with julienne vegetables

Dessert

- Crepes with rosehip jam and cream
- New York baked cheesecake
- Pavlova with fresh fruit and cream
- Sticky date pudding with ice cream
- Apple crumble with blueberry creme Anglaise
- Custard tart served with chocolate gelato

Upgrade: Classic and silver packages may add antipasto for \$15 per person

Gold Menu

Antipasto platter on arrival

Entree

- Lamb cutlet, mint pea puree with polenta
- Ceviche of kingfish and salmon with pomegranate and coriander
- Creamy chilli and garlic prawns with salad and vinaigrette
- Braised beef cheek on pumpkin mash with Parmesan

Main

- Bacon wrapped fillet mignon with mushroom and red wine sauce served with creamy mashed potato and asparagus
- Rosemary rack of lamb, baby potatoes, cherry tomato and olives
- Chicken Supreme with creamy prawns, garlic mash and green beans
- Snapper fillet, sautéed mushrooms and Asian vegetables

Dessert

- Crepes with rosehip jam and cream
- New York baked cheesecake
- Pavlova with fresh fruit and cream
- Sticky date pudding with ice cream
- Apple crumble with blueberry creme Anglaise
- Custard tart served with chocolate gelato

Children

Kids Menu

- Chicken Schnitzel with chips and salad
- Chicken nuggets with chips and salad
- Chevapi with chips and salad

\$20 per
child

Dietary Requirements

Our Executive Chef is happy to work with you to ensure guests with dietary requirements are well looked after; please let us know the details of these as soon as possible. While all care is taken to cater to any dietary requirements, it must be noted that all meals are prepared in the same kitchen and we are unable guarantee against some cross-contamination.

Terms and Conditions

Price: A deposit of \$500 must be received within 14 days of the original reservation. If this is not received, the room will once again be made available to other functions.

For bookings made in the Canberra Room there is a minimum spend of \$3000 required.

Cakeage fees apply, \$3.00 per person for platters or \$5.00 per person served individually.

A 10% surcharge applies on Sundays and public holidays. Sunday and Public holiday functions must have a minimum of a buffet or two course meal for catering. Functions for finger food or a grazing table will not be accepted.

Cancellation: In the event of a cancellation we require written notice which, if received within three months will result in a full refund of the deposit or, if received within two months, will result in a 50% refund. Notice of cancellation received less than two months out from the function will receive no refund.

Loss or damage: The function organisers are responsible for any loss, damage or breakage that occurs as a result of the event, be it caused by themselves or their guests. The cost of any such damage will be charged on the invoice. The Club takes no responsibility for the security of items brought into the premises.

Cleaning: General cleaning is included in the room hire fee, however use of confetti or rice is not allowed in the functions room and, if found, will incur an additional cleaning fee.

Security: Where the Club deems that additional security personnel are required, this cost will be passed on to the client with prior agreement.

Outside food & drink: No food or liquor may be brought into the club, except for celebration cakes. Please discuss the logistics of any cakes at the time of booking.

Service standards: Management reserves the right to refuse service of alcohol to intoxicated patrons under our commitment to responsible service of alcohol.

Entertainment: Any form of entertainment must have prior approval of the Club Manager.

Decorations: Decorations for the room are provided by the event organisers. We recommend The Decorating Man at www.thedecoratingman.com.au. The Club offers white or black chair covers for hire at a cost of \$4.00 per chair. The Club can also offer a raised platform for the bridal table with a hire cost of \$500.