

The
BEVERLEY
AT THE PARK

Thank you for enquiring about holding your function at The Beverley at The Park.

Please find attached a copy of our Buffet, Set and Finger Food Menus for your consideration.

Please note that we will always endeavour to accommodate you and your guests dietary requirements, so should you wish to discuss any of the menu options, please do not hesitate to contact us on the number below.

Our costs include food preparation, service and catering staff. Bar/alcohol costs are separate and payable to The Beverley Park Golf Club Ltd.

Upon confirmation that your required date is available, and that you adhere to The Beverley Park Golf Club Ltd terms and conditions (available from the club's Duty Manager) a deposit of \$250.00 is required to hold your booking. Your booking will not be held/confirmed until the deposit is paid.

Payment can be made by cash, eftpos, bank transfer or cheque. Cheques should be made payable to "The Beverley at The Park" and only once they have cleared will your booking be confirmed. (Please note that the deposit amount is fully refundable up to 14 days prior to the proposed function booking. If the booking is cancelled within 14 days of the proposed date, the deposit is not refundable). If your function will require the use of the main bar area, there is a room hire fee of \$330.00 payable to the The Beverley Park Golf Club Ltd.

Final guest numbers, together with the remaining full payment for the catering, will be due no later than seven (7) days prior to the date of your function. If you wish to supply your own celebration cake, there will be a cake fee of \$2.00 per person. Barista coffee and tea is available also.

We trust that this information has been of service and we look forward to assisting you with your function.

Kind regards,

Kosta Atzemis

The Beverley at The Park

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87a Jubilee Ave,

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FINGER FOOD MENU

**Option One – (minimum 30 people)
Choice of five selections**

Spinach and cheese triangle
Mini meat pie
Mini spring roll
Meatball in Napoletana sauce with fetta cheese
Mini sausage roll
Fish cocktail
Pizza bite

**Option Two – (minimum 30 people)
Choice of five selections**

Mini lamb skewer
Mini chicken tenderloin skewer
Salt and pepper calamari and chips
Chicken vol-au-vent
Smoked salmon roulade served on croutons
Mini bocconcini, cherry tomato and basil skewer
Selection of gourmet sandwiches

BUFFET MENU

**Option One – (minimum 30 people)
Choice of five selections**

Roast pork belly with apple sauce
Slow cooked roast lamb shoulder with gravy
Grilled chicken tenderloin skewer
Beef souvlaki
Chicken breast fillet with mushroom sauce
Roast potatoes and vegetables
Garden salad

(Dinner rolls included)

**Option Two – (minimum 30 people)
Choice of five selections**

Deep fried calamari rings
Deep fried prawn cutlets
Grilled barramundi fillet
Fish cocktail
Seafood salad
Garden salad
Coleslaw salad

(Chips and dinner rolls included)

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SET MENU

**Option One – (minimum 30 people)
Alternate drop, choice of two selections
(from each Entrée, Main and Dessert), dinner roll included.**

Entrée

Salt and pepper calamari
Chicken and mushroom linguine
Deep fried calamari
Tomato bruschetta

Main

Slow cooked roast lamb shoulder served with potato and vegetables and gravy
Roast pork served with potato, vegetables and apple sauce
Roast turkey served with pumpkin, vegetables and cranberry sauce
Roast chicken crown (breast with bone) in a creamy garlic sauce served with potato and vegetables

Dessert (served with cream)

Sticky date pudding
Apple strudel
Fruit salad

SET MENU

**Option Two – (minimum 30 people)
Alternate drop, choice of two selections
(from each Entrée, Main and Dessert), dinner roll included.**

Entrée

Prawn cocktail

BBQ Octopus

Grilled prawn cutlets with Mediterranean sauce served on a bed of rice

Linguine Boscaiola

Main

Slow cooked roast lamb shoulder served with potato and vegetables and gravy

Chicken tender loin in a mushroom sauce served with potato and vegetables

Riverine grain fed rump steak with Diane sauce served with potato and vegetables

Grilled barramundi fillet in a lemon butter sauce served with chips and salad

Dessert (served with cream)

Baked New York cheese cake

Sticky date pudding

Apple strudel

Fruit salad

SET MENU

**Option Three – (minimum 30 people)
Alternate drop, choice of two selections
(from each Entrée, Main and Dessert), dinner roll included.**

Entrée

½ dozen Sydney Rock Oysters natural
Avocado prawns
Smoked salmon, prawns and oyster plate
BBQ King prawns served in a creamy garlic sauce
Grilled Tasmanian scallops in a lemon butter sauce

Main

Bindaree Eye fillet in either mushroom, diane or pepper sauce served with potato and vegetables
Veal gamberi with sauteed prawns in a creamy pepper sauce served with potato and vegetables
Grilled snapper fillet in a lemon butter sauce served with chips and salad
Grilled Atlantic salmon in a leek cream sauce served with mash potato and vegetables

Dessert (served with cream)

Orange and Almond cake (GF)
Lemon meringue tart
Tiramisu
Italian ricotta tart