

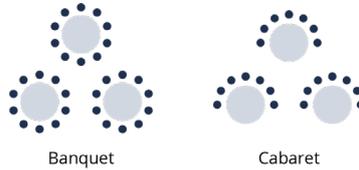


GRADUATIONS

CANBERRA SOUTHERN CROSS CLUB

02 6283 7216 · 02 6283 7265 · events@csccl.com.au

Function Rooms



Room	Capacity	
	Banquet	Cabaret
Woden		
The Corinna Ballroom	700	560
Corinna Room 1	320	260
Corinna Room 2	150	120
Corinna Room 3	50	40
Corinna Room 4	20	-
The Top of the Cross	250	160
The Orion Room	100	70
The Private Dining Room	50	40
Tuggeranong		
The Brindabella Room	100	80
Jamison		
The Catchpole Room	80	-

*Our function rooms require a catering spend per person, based on a minimum of 30 guests. A surcharge will apply for groups with less than 30 attending. Please speak to our team for more details.

Please note a 10% surcharge applies on Sundays and Public Holidays.

Our Clubs open at 9am, access prior to 9am will incur a \$50 per hour surcharge.

Visit www.csc.com.au/functions-events to view our rooms.

Audio Visual

The audio visual equipment and lighting in our function rooms are managed by Elite Event Technology. Please contact Mr Neil Whiteley to discuss your requirements and he will provide you with a detailed quote:

- Neil@eetechnology.com.au
- 02 6260 2311

AV costs associated with Elite Event Technology are applied to your total event cost.

Graduation Package

Primary School

\$45 per person

Minimum number of 30 guests applies.

Entrée

A selection of party pies, sausage rolls and mini pizzas, served with sweet chilli and tomato sauce, to share per table.

Main

Please choose two dishes to be served alternately.

- Battered fish, chips and garden salad
- Cheeseburger, wagyu beef patty, cheese, aioli served with chips
- Grilled chicken breast, roast potato, steamed greens with gravy *GF, DF, NF*
- Grilled minute steak, mash potato, roasted pumpkin and gravy *GF, DF, NF*
- Hand crumbed chicken schnitzel, garden salad and chips

**Adults attending a primary school graduation can select a main course from the high school menu at the price of \$51 per adult. This price will also include the entrée as above.

High School

\$51 per person

Minimum number of 30 guests applies.

Entrée

A selection of party pies, sausage rolls and mini pizzas, served with sweet chilli and tomato sauce, to share per table.

Main

Please choose two dishes to be served alternately.

- Barramundi fillet, roasted pumpkin purée, roast zucchini, crispy shallot and cumin yoghurt *GF*
- Black Angus sirloin, Parisian mash, roasted heirloom carrots and red wine sauce *GF*
- Fennel crusted pork belly, crushed potato cake, broccolini and apple sauce *GF*
- Grilled chicken breast, butter and herb baked potatoes, honey roasted carrots and white wine sauce *GF*
- Pan-fried Tasmanian salmon served with garlic potato mash and lemon caper butter *GF (additional \$3 per person)*
- Roasted Moroccan vegetable and feta strudel with tossed salad and tomato coulis *V*
- Roasted Riverina lamb rump, sautéed chat potatoes, broccolini and salsa verde *GF (additional \$5 per person)*

Additions

Cakeage

You are welcome to provide a celebration cake and we offer the following cakeage options:

- Client to cut cake and venue to provide plates, forks and napkins
\$2.50 per person
 - Venue to cut up cake and served on family style platters
\$4 per person
 - Venue to cut cake and individually serve to guests with fresh cream and coulis
\$7 per person
-

Beverages

Jugs of Assorted Soft Drink **\$12 per jug**

One litre jugs of soft drink (minimum of 2 per table)

Jugs of Assorted Juice **\$15 per jug**

One litre jugs of juice (minimum of 2 per table)

3 Hour Non-Alcoholic Beverage Package **\$18 per person**

Inclusive of assorted soft drink and juice

4 Hour Non-Alcoholic Beverage Package **\$22 per person**

Inclusive of assorted soft drink and juice

***We can offer a cash bar to be available for individual beverages to be purchased at the event (alcoholic and non-alcoholic)*

Other

Security

The Canberra Southern Cross Club Limited reserves the right to hire security staff at the client's expense if deemed necessary, subject to providing written notice to the client. If required, the number of security guards and cost will be determined based on your expected number of guests.