



# SPECIAL OCCASIONS

**CANBERRA SOUTHERN CROSS CLUB**

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# Welcome to the Canberra Southern Cross Club

Thank you for considering the Canberra Southern Cross Club for your next event. With venues conveniently located across Canberra, we have a range of versatile function rooms to select from. Whether you are planning a small intimate gathering or a large gala dinner, we have a great range of options at your finger tips.

At Woden, our Corinna Ballroom caters for 700 people for a banquet style, and 1,000 for a cocktail event, or choose our Private Dining Room for a more intimate gathering.

The Brindabella Room at our Tuggeranong venue caters for up to 100 guests and includes an outdoor balcony area, making it the perfect location for your next celebration.

At Jamison, our Catchpole Room offers a unique split-level design with full length windows creating an intimate atmosphere.

You'll be impressed with our highly qualified and dedicated team, with over forty years' experience in assisting clients plan and deliver successful events.

Our award-winning chefs have developed an extensive range of affordable function packages for you to choose from, or if you prefer, we can work with you to tailor a menu to reflect your personal taste and style - from ocean fresh seafood to decadent desserts - allowing of course for any special dietary requirements.

All our venues have free parking and are conveniently located close to public transport, which makes attending your event that little bit easier for your guests.

Please come in and talk with us about how we can make your next event a success.

We look forward to hearing from you.

## Contact

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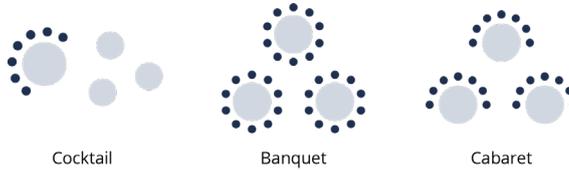
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# Function Rooms



Room	Capacity		
	Cocktail	Banquet	Cabaret
<b>Woden</b>			
The Corinna Ballroom	1000	700	560
Corinna Room 1	500	320	260
Corinna Room 2	300	150	120
Corinna Room 3	70	50	40
Corinna Room 4	35	20	-
The Top of the Cross	400	250	160
The Orion Room	150	100	70
The Private Dining Room	80	50	40
<b>Tuggeranong</b>			
The Brindabella Room	150	100	80
<b>Jamison</b>			
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/occasions](http://www.csc.com.au/occasions) 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](mailto:Neil@eetechnology.com.au)
- 02 6260 2311

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



## Plated Menu

Minimum 30 people

### Two Course

\$57 per person

Select 2 items from each course for alternate service.  
Your choice of entrée and main course OR main course and dessert.

### Three Course

\$67 per person

Select 2 items from each course for alternate service.

#### Entrée

- Cured salmon, potato and caper salad with aioli *NF*
- Mushroom and feta tart, aged balsamic and dressed rocket salad *V*
- Goats' cheese and sundried tomato filo with hummus and tabouli *V*
- Moroccan herb crusted lamb rump, chickpea purée and roasted pepper salad *GF, DF*
- Creamy smoked chicken and avocado salad with cherry tomatoes and croûte
- Prawn cocktail with gem lettuce, lemon cheek and Marie Rose sauce *GF*
- Sticky chilli glazed pork belly, apple and raisin chutney and cabbage slaw *GF, DF*
- Tandoori chicken breast with cucumber yoghurt, papadum and mint chutney

## Main

*Served with seasonal vegetables*

- 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 potato, honey roasted carrot 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)*

## Dessert

- Cookies and cream cheesecake, fresh cream and raspberry coulis **V**
- White chocolate panna cotta, mixed berry compote and white chocolate shards **V, NF, GF**
- Citrus tart, berry salad and crème Chantilly **V**
- Pavlova, seasonal fruits and whipped cream **V, GF**
- Warm sticky date pudding, salted caramel sauce and vanilla bean ice cream **V**
- Warm chocolate pudding with vanilla bean ice cream and warm chocolate sauce **V**

OR

## Platters per table

- Assorted French pastries to share on the table
- Shared cheese platter for the table consisting of Maffra cheddar, Gippsland Brie and Tasmanian Blue served with fruits, nuts and crackers

\*Our Plated Menu includes sourdough bread rolls and butter, freshly brewed Vittoria coffee and a selection of tea



# Feasting Menu

Our Feasting Menu is served in the centre of the table to be shared amongst your family and friends.

Minimum 30 people, maximum 250 people.

## Two Course

\$59 per person | \$29.5 child under 12

Select 2 entrées, 2 mains and 2 sides

## Three Course

\$69 per person | \$34.5 child under 12

Select 2 entrées, 2 mains, 2 sides and 2 desserts

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### Entrée

- Mediterranean penne with seasonal vegetables in a traditional Napolitano sauce **V**
- Salt and pepper prawns with sweet chilli aioli
- Sticky buffalo chicken wings coated in hot sauce with blue cheese dipping sauce (**GFO on request for up to 60 guests**)
- Tempura calamari with soy dipping sauce
- Truffle porcini arancini with aioli **V**

### Main

- Chicken fillet with roasted vine tomatoes and pesto cream sauce **GF**
- Pan fried fish with sautéed potatoes and lemon caper sauce **GF**
- Riverina beef sirloin served with red wine sauce **GF**
- Slow roasted rosemary and garlic lamb shoulder with housemade ratatouille **GF, DF**
- Sticky pork ribs with coleslaw and spicy BBQ glaze
- Sundried tomato and ricotta ravioli, baby spinach with a creamy white wine sauce **V**
- Tasmanian salmon fillet with salsa verde **GF (additional \$2 per person)**

**V** | Vegetarian   **VE** | Vegan   **GF** | Gluten Free  
**NF** | Nut Free   **DF** | Dairy Free   **O** | Optional



### Sides

- Caprese salad, tomato, basil and bocconcini drizzled with extra virgin olive oil **V, GF**
- Creamy pasta salad **V**
- Garden salad with French vinaigrette **V, VE, GF, DF, NF**
- Grilled broccolini topped with toasted almonds **V, VE, GF**
- Roasted baby chat potatoes with rosemary and sea salt **V, VE, GF, DF, NF**

### Dessert

- Apple crumble shortcake with whipped cream **V**
- Citrus curd tartlet with raspberry **V**
- Mini strawberry tartlets **V**
- Sliced carrot cake **V**
- Sliced seasonal fresh fruits **V, VE, GF, NF, DF**
- White chocolate panna cotta with fresh strawberries **V, GF**

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### Feasting Menu Additions

- Additional entrée - \$9 per person
- Additional main - \$13 per person
- Additional sides - \$5 per person
- Additional dessert - \$9 per person

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Our Feasting Menu includes sourdough bread rolls and butter, freshly brewed Vittoria coffee and a selection of tea

**V** | Vegetarian   **VE** | Vegan   **GF** | Gluten Free  
**NF** | Nut Free   **DF** | Dairy Free   **O** | Optional



# Buffet Menu

## Classic

\$63 per person

select 3 salads and 2 mains

## Premium

\$73 per person

select 3 salads, 3 mains and 1 dessert

## Platinum

\$83 per person

select 3 salads, 4 mains and 2 desserts

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Our Buffet Menu includes sourdough bread rolls and butter, freshly brewed Vittoria coffee and a selection of tea

Minimum number of 30 people applies.

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## Salads

- Caesar salad, baby cos, sourdough croutons, shaved parmesan, smoked speck and boiled egg
- Classic Greek salad, tomato, cucumber, red onion, crumbled feta, Kalamata olives and oregano dressing **GF, V, NF**
- Green salad with Bad Sally balsamic dressing **GF, DF, V, NF**
- Penne pasta, pesto, semi dried tomato, capsicum and grilled vegetable salad **V, DF**
- Potato salad, bacon, fresh dill pickle and seeded mustard mayonnaise **GF, NF**
- Roasted butternut pumpkin, baby spinach and feta salad with toasted pinenuts and balsamic dressing **V, GF**

**V** | Vegetarian   **VE** | Vegan   **GF** | Gluten Free  
**NF** | Nut Free   **DF** | Dairy Free   **O** | Optional



## Mains

- Baked fresh fish fillet with roasted cherry tomatoes, olives and lemon beurre blanc *GF, NF*
- Fennel salt rubbed pork belly, fried seasoned potato, buttered greens and apple sauce *GF, DF, NF*
- Oven baked chicken breast with sautéed mushroom and creamy tomato sauce *GF, NF*
- Penne Mediterranean pasta with zucchini, eggplant, olives and oregano in garlic tomato sauce *V, DF, NF*
- Roasted Black Angus sirloin with seasoned roasted potatoes and garlic jus *GF, DF, NF*
- Roasted leg of Riverina lamb marinated in rosemary and garlic with sautéed roast vegetables and mint jus *GF, DF, NF*
- Slow braised beef, eschalot and bacon in red wine sauce with roasted sweet potato *GF, DF, NF*
- Sundried tomato and ricotta ravioli tossed with baby spinach, creamy white wine sauce and shaved parmesan *V, NF*

## Dessert

- Artisan cheese platter with dried fruits, nuts, and crackers *V*
- Assorted slices, cakes and petite tarts *V*
- Carrot cake *V*
- Cookies and cream cheesecake with fresh cream and raspberry coulis *V*
- Sliced seasonal fresh fruits *V, VE, GF, NF, DF*
- White chocolate panna cotta with berry compote *V, GF*

# Canapés

Minimum 30 people

## Premium

\$35 per person

Please select 6 canapés

## Platinum

\$42 per person

Please select 8 canapés



### Cold

- Chicken and sundried tomato tartlet with dill pickles
- Compressed pineapple, pickled cucumber, with chilli lime syrup *V, VE, GF, NF*
- Dill marinated prawns with Marie Rose sauce *GF, DF, NF*
- Mushroom and cream cheese tarts with fresh herbs *V*
- Smoked salmon and cream cheese croûte with fresh herbs *NF*
- Tandoori chicken, minted yoghurt and baby spinach pinwheel sandwich
- Vine ripened tomato, basil and Persian feta bruschetta on sourdough croûte *V*

### Hot

- Chicken and shitake mushroom dumplings with soy sauce
- Lamb and rosemary pie with tomato relish
- Lamb kofte with cumin yoghurt *GF*
- Pork and chive gyoza with soy sauce
- Ricotta and spinach pastizzi with arrabiata sauce *V*
- Salt and pepper squid with nam jim dipping sauce *DF, NF*
- Tandoori chicken skewers with minted yoghurt *GF*
- Truffle porcini arancini *V*
- Vegetable spring roll *VE, V, DF*

## Additional Canapés

**Additional Cold or Hot Canapés**  
**\$8 per canapé**

### Dessert

**\$8 per canapé**

- Apple crumble shortcake with whipped cream *V*
- Citrus curd tartlet with raspberry *V*
- Dark chocolate mousse with caramel crunch *V*
- Mini strawberry tartlets *V*
- Passionfruit tartlet with fresh mint *V*
- White chocolate panna cotta with strawberry *V, GF*

### Substantial

**\$12 per canapé**

- Butter chicken and steamed rice *GF*
- Fish and chips
- Fish taco with slaw
- Pulled beef slider with cheese and aioli
- Spinach and feta sausage roll *V*
- Teriyaki chicken with seaweed salad and steamed rice

# Additions

## Kid's Menu

**\$25 per child under 12 years**

Your choice of one main course and one dessert

### Main Course

- Cheeseburger and chips
- Chicken nuggets and chips
- Fish and chips
- Ham and pineapple pizza
- Spaghetti bolognese

### Dessert

- Chocolate mousse
- Ice cream with topping

\*Only available in addition to our Plated, Feasting and Buffet menus.

## 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 serve on family style platters  
**\$4 per person**
- Venue to cut cake and individually serve to guests with fresh cream and coulis  
**\$7 per person**

## Arrival Grazing Station

**\$29 per person**

Available as an addition to any Special Occasions menu

- A selection of cheeses
- Accompaniments including quince paste and fig jam
- A selection of crackers and crispbreads
- Cured sliced meats including a selection of leg ham, artisan salamis and prosciutto
- Seasonal fresh fruits **V, VE, GF, DF, NF**
- Selection of dips
- Stuffed and marinated olives **V**

## Grazing Station Addition

**\$17 per person**

- Fresh prawns, oysters, and Tasmanian smoked salmon

## 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.



# Sharing Platters

Our Sharing Platters are suitable for tables of 10 people to share.  
Available as an addition to any Special Occasions menu.

## Assorted Ribbon Sandwiches

**\$87 per platter**

20 assorted ribbon sandwiches of:

- Egg, salad and mayonnaise **V**
- Ham and cheese
- Roast chicken and mayonnaise

## Assorted Wraps

**\$87 per platter**

Assorted wraps of:

- Roast chicken, mayonnaise, mesculin leaves
- Roast pumpkin, feta, and rocket **V**
- Smoked turkey wrap, creamy avocado, pickles and aioli with mixed leaves

## Assorted Vegan and Vegetarian Ribbon Sandwiches

**\$90 per platter**

Assorted vegan and vegetarian ribbon sandwiches **V, VE**

## Charcuterie Platter

**\$127 per platter**

Artisan cured meats served with a selection of pickles, marinated olives, two cheeses and lavosh

## Fresh Sliced Fruit Platter

**\$70 per platter**

Seasonal fruits served with passionfruit yoghurt **V, GF, NF**

## Local Artisan Cheeses

**\$115 per platter**

Served with a selection of three NSW cheeses, dried muscatel clusters, marinated olives, nuts, lavosh, water crackers and quince paste **V**

## Rice Paper Rolls

**\$90 per platter**

Assorted chicken, prawn and vegetable rice paper rolls served with nuoc cham dipping sauce

## Sushi Platter

**\$90 per platter**

Assorted hand cut sushi rolls served with wasabi, pickled ginger and soy

## Vegetable Crudit  Platter

**\$60 per platter**

Fresh seasonal vegetables served with three dips and condiments **V, GF**