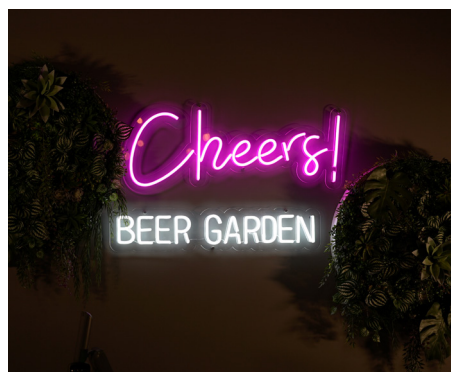


# the beer garden.

SOUTHSIDE LEAGUES CLUB



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# the space.

**The Griffith Leagues Club is home to a new space for all your special occasions, specially designed to give you a place to celebrate, catch up or connect.**

*Enjoy food that's made to be shared, a dedicated permanent bar with your choice of beers & beverages. A relaxed setting complete with festoon & neon lighting, bright furniture and fake grass, this space is a breath of fresh air, with a funky touch. This room comfortably fits 100 guests in a cocktail style space.*

## **HIRE FEE \$150.00**

*The hire of our beer garden includes the private room with an AV system, projector screen complimentary cake table and cocktail style furniture. Also a bluetooth speaker to play your own music*

## **BAR HIRE**

*Private Service - this includes a private bar for your functions use only.  
Bar service fee is \$30.00 an hour – a minimum of 2 hours bar service is required  
\*There is no bar service fee if clients choose to get a beverage package.*

## **MENU**

*Functions in the beer garden have the option of our platter menu or our new customised cocktail menu, specifically designed for the beer garden, see pages to follow.  
All menu items are subject to seasonal availability. Prices may change without notice.  
Public holiday surcharges apply*



# catering packages.

A few favourites & a few of our delectable selections, our catering team will create unique flavours and a perfect catering experience for your function.

## QUICHE'S

**\$30**

A variety of mini quiche's served with a tomato relish (18)

## ARANCINI

**\$25**

Italian Arancini balls served with a fresh tomato & basil sauce (16)

## BBQ CHICKEN SKEWERS

**\$25**

Marinated tenders with accompanying sauces. Fresh lemon + lime (12)

## WAGYU BEEF SKEWERS

**\$25**

Teriyaki marinated beef skewers (12)

## SEAFOOD CALDO

**\$60**

20 prawn twisters,  
20 salt and pepper calamari,  
20 beer battered barramundi goujons,  
Served with a tartare, chilli lime mayo  
& fresh lemon

## SALAD BOXES

Thai Beef & noodle salad boxes (12)

**\$60**

Prawn & Avocado Caesar salad boxes (12)

**\$60**

Salt & Pepper calamari salad boxes (12)

**\$60**

## CHIPS TRIO

**\$30**

A trio of sweet potato fries,  
battered onion rings  
and potato chips

## SEASONED WEDGES

**\$25**

A large portion of wedges served  
with sour cream & sweet chilli sauce





# catering packages.

**Mix and match some awesome starters & treat your guests to an array of easy to eat appetizers.**

## **CHEESE BURGER SLIDERS \$50**

Mini beef burgers in a glazed milk bun  
caramelized onions, lettuce, tomato & aioli (12)

## **BBQ PULLED PORK SLIDER \$50**

Tender slow cooked for 8hrs served with  
crunchy slaw, house made ale & BBQ  
sauce in glazed milk bun (12)

## **CHICKEN BLTA BAGUETTES \$50**

Crumbed chicken, avocado, bacon,  
cheese & lettuce (12)

## **PHILLY STEAK BAGUETTES \$50**

Slow cooked tender beef with cheese,  
shaved lettuce, onion & a spicy tomato  
& capsicum spread (12)

## **FISH TACO \$50**

Crispy battered fish, guacamole,  
grilled sweet corn, and tomato salsa  
with fresh lime (12)

All menu items are subject to seasonal availability.  
Prices may change without notice.  
Public holiday surcharges apply



# grazing platter menu.

## MINIMUM 30 GUESTS

### \$14 PER PERSON INCLUDES

An array of delicious cold meats, pickled & marinated vegetables, dips, dried fruits, a wide range of local Australian cheese's such as Tasmanian blue vein, Brie, Camembert and seasonal fruit.

Complimented With assorted breads and biscuits

### \$18 PER PERSON INCLUDES

An array of delicious cold meats, pickled & marinated vegetables, dips, dried fruits, a wide range of local Australian cheese's such as Tasmanian blue vein, Brie, Camembert and seasonal fruit + 3 Hot food items:

Salt and pepper calamari

Arancini

Cocktail Spring rolls

Mini Quiches

Spinach and ricotta triangles

### \$22 PER PERSON INCLUDES

An array of delicious cold meats, pickled & marinated vegetables, dips, dried fruits, a wide range of local Australian cheese's such as Tasmanian blue vein, Brie, Camembert and seasonal fruit, a variety of pizza (please specify) and the choice of 3 Hot food items:

Salt and pepper calamari

Arancini

Cocktail Spring rolls

Mini Quiches

Spinach and ricotta triangles



All menu items are subject to seasonal availability.  
Prices may change without notice.  
Public holiday surcharges apply



# platter menu.

**Each Platter Caters for Approximately 8-10 Guests**

## **FRIENDS SHARE PLATTER \$100**

10 Oven Baked Chicken Wings (GF)  
10 Kofta meat balls (GF)  
10 Vegetarian Spring Rolls (V)  
10 Vegetable curry Samosa's (V)  
10 Arancini (Italian rice balls) (V)  
10 Salt & Pepper Calamari  
10 Fish cocktails  
10 Spinach & Fetta triangles (V)

## **SMALL PLATTER \$60**

10 Oven Baked Chicken Wings (GF)  
10 Kofta meat balls (GF)  
10 Vegetarian Spring Rolls (V)  
10 Vegetable curry Samosa's (V)  
10 Salt & Pepper Calamari  
10 Fish cocktails

## **WORK MANS PLATTER**

24 Party pies + 24 Party sausage rolls **\$60**  
12 party pies + sausage rolls **\$30**

## **FRESH CUT SANDWICHES**

Chef's selection from classic favorites to an array of gourmet fillings. Sandwiches can be catered to suit dietary requirements

9 sandwiches **\$45 (small)**  
18 sandwiches **\$90 (large)**

## **ANTIPASTO \$100**

An array of delicious cold meats, pickled/marinated vegetables & a wide range of local Australian cheeses such as Tasmanian blue vein, brie, camembert. Complimented with crusty pane di casa (homestyle bread) & water crackers

## **CHEESE & COLD MEAT \$75**

Tasty cheese, swiss cheese, mild sopressa, salami, kabana, shaved leg of ham, pickled onions and gherkins

## **GOURMET FOCACCIA'S \$60**

Approximately 10 focaccias per platter  
Chef's selection from classic favourites to an array of gourmet fillings  
Sandwiches can be catered to suit dietary requirements

## **PIZZA SLAB \$28**

House made pizzas with a variety of flavors to choose from  
Classics like Rocket / Toppa, Hawaiian, pepperoni, Capricossa, Margherita, or our chef's selection.

## **GOURMET CHEESE \$85**

Wide range of local Australian cheeses such as blue vein, Brie, Camembert w' dried fruit, assortment of nuts & biscuits

## **FRESH FRUIT \$65**

Freshly cut seasonal fruit presented on a platter

## **CAKES & SLICES \$70**

A selection of cakes & slices



# cheers- bar options.

## REGULAR 5 HOUR BEVERAGE PACKAGE

**\$35 per person**

**Minimum of 50 guests required**

**What does it include?**

*Beer on TAP*

Your choice of 2 (Middies only)

Full strength and mid strength available

*House wine by the glass*

Chardonnay, Riesling, Moselle, Shiraz, Merlot

*White Wine*

Gossips Sweet lips Moscato, Nericon Sauvignon Blanc

*Red Wine*

Warburn Cabernet Merlot

Soft drink & Juice

## CLASSIC 5 HOUR BEVERAGE PACKAGE

**\$42 per person**

**Minimum of 50 guests required**

**What does it include?**

*Beer on TAP*

Your choice of 2 (Middies only)

Full strength and mid strength available

*Full Nips Basic spirits*

vodka, bourbon, Bacardi, scotch, baileys or by request

*House wine by the glass*

Chardonnay, Riesling, Moselle, Shiraz, Merlot

*White Wine*

Richland Moscato, Nericon Sauvignon Blanc, Yarran Pinot Grigio, Calabria Prosecco

*Red Wine*

Berton Metal the Black Shiraz, Warburn Cabernet merlot, A Growers touch cabernet sauvignon

Soft drink & Juice

# cocktails.

## Mojito Jug \$40

Bacardi, sugar syrup, mint, lime, soda

## Life is Peachy \$35 or \$120(8L Cannister)

Vodka, peach snaps, aperol, soda, lemonade, lemon, lime, strawberries & mint

## Pimms Jug \$40

Dry ginger ale, Pimms, strawberries, orange, mint, cucumber, lemonade

## Aperol Spritz \$35 or \$95 (8L Cannister)

Aperol, Prosecco, soda, orange

