



# FUNCTION

# packages

**PRE-ORDERS ONLY. ALL CATERING & DIETARY REQUIREMENTS  
MUST BE FINALISED 4 WORKING DAYS PRIOR TO EVENT.**

For all enquiries contact : [functions@cherrystreet.com.au](mailto:functions@cherrystreet.com.au)

Cherry Street Sports : 02 66862811

Club Lennox Sports : 02 66874313

# CELEBRATION OF LIFE

**ALL SERVE 10 GUESTS EACH**

**Mixed Sandwiches** \$75

**Scones Jam & Cream** \$85

**Assorted Cake & Muffins** \$85

Examples but not limited to:  
Lamington, vanilla slice,  
chocolate or blueberry muffins

**Seasonal Fruit** \$90

**Sandwich & Sweet Combo** \$120

3 triangles of mixed sandwiches &  
2 pieces of cake or muffins per person

**Gourmet Wraps** \$120

Chefs selection of 1/2 wraps





# PLATTER MENU

## ALL PLATTERS SERVE 10 GUESTS EACH

### Mezze Platter

\$100

Hummus beetroot & basil pinenut pesto, chargrilled zucchini, eggplant & capsicum dip, kalamata olives, sundried tomatoes, sliced cucumber, grilled sourdough & fried tortilla chips.

### Add Meat

\$40

### Add Cheese

\$40

### Party Combo

\$150

Beef pies, sausage rolls, mini quiche, spinach & ricotta pastries, salt & pepper squid.

### GF Party Combo Platter

\$150

Beef pies, sausage rolls, spinach & feta rolls, sweet potato croquettes.

### Vegan Platter

\$175

Indian style vegetable samosas, red kidney bean empanadas, sweet potato croquettes, mushroom arancini.

### Burger, Dog & Chips Platter

\$130

Mini cheese burgers, pickles, tomato sauce, mini dagwood dogs.

### Gourmet Platter

\$175

Mushroom arancini, duck spring rolls, chicken satay, crispy prawn cones.

### Nibbles On A Stick

\$175

Tandoori chicken, yoghurt & mint dipping sauce, peri-peri king prawns, lemon, lamb kofta, sumac aioli.



# SMALL MEALS FUNCTION MENU

Available 11am - 2:30pm

**ONE SELECTION: \$15**

**TWO SELECTIONS - ALTERNATE SERVE: \$20**

**ADD DESSERT: \$7**

**Pumpkin & Chive Quiche **v****

Chips, salad

**Quiche Lorraine**

Chips, salad

**Chicken Satay Skewers**

Steamed rice, cucumber salad.

**Sumac Spiced Lamb Skewers**

Hummus, salad, flat bread.

**Organic Steak Pie**

Mashed potato, peas, gravy.

**Vegan Lentil Pie **v, vg****

Mashed potato, peas, gravy.

**Buttermilk Chicken Tenderloins**

Chips, slaw, gravy.

**Panko Crumbed Flathead Fillets**

Chips, salad, tartare.

**Thai Beef Salad **gf****

Herbs, sprouts, chilli, lime.

**Roasted Cauliflower  
& Pumpkin Salad **gf, v, vg****

Baby spinach, mint & yoghurt dressing,  
toasted pistachio nuts.

**Caesar Salad**

Parmesan cheese, bacon, crispy tortillas,  
anchovy dressing, soft boiled egg.

**Creamy Chicken Pesto Linguine **v, vg****

Cherry tomatoes, baby spinach,  
parmesan cheese.

**Minute Rump Steak**

Chips, salad, gravy.

## DESSERTS

**Apple Berry Crumble**

chantilly cream

**Flourless Chocolate Cake **gf****

ice cream

**New York Cheesecake**

cream

**Pavlova **gf****

cream, fresh fruit

**Tiramisu**

custard





# ALTERNATIVE SERVE MENU ONE

**\$44 FOR TWO COURSE | \$54 FOR THREE COURSE**

## ENTRÉE:

### Salt & Pepper Squid

Rocket salad, chipotle aioli.

### Buttermilk Tenderloins

Cos lettuce salad, sweet & sour sauce.

### Vegetarian Spring Rolls **v, vg**

Pickled vegetables, sweet chilli sauce.

### Smoked Salmon on Horseradish Pikelets

Capers, creDamed cheese.

## MAINS:

### Chicken Schnitzel

Chips, salad, gravy.

### Crumbed Flathead

Chips, salad, tartare sauce.

### Spinach & Ricotta Tortellini **v**

Napoli sauce, baby spinach, parmesan.

### 200g Rump Steak

Mashed potato, steamed vegetables, gravy.

### Pork & Fennel Sausages

Mashed potato, green peas, onion gravy.

## DESSERTS

### Apple Berry Crumble

Chantilly cream

### New York Cheesecake

Cream

### Tiramisu

Custard

### Flourless Chocolate Cake **gf**

Ice cream

### Carrot Cake

Chantilly cream

### Pavlova **gf**

Cream, fresh fruit



# ALTERNATIVE SERVE MENU TWO

**\$57 FOR TWO COURSE | \$67 FOR THREE COURSE**

## ENTRÉE:

### Thai Beef Salad **gf**

Seared beef, mixed leaves & Asian vegetables.

### Sumac Spiced King Prawns **gf**

Almond gazpacho, rocket salad.

### Chicken, Pork & Pistachio Terrine

Apple and ginger jelly, freshly baked sourdough.

### Char Grilled Asparagus **v, gf, vg**

Cress, radish, shaved parmesan, poached egg, truffle vinaigrette.

### Goat's Cheese Tart **v**

Roasted cherry tomatoes, petite herb salad.

## SHARED PLATTERS FOR TABLE:

### Mezze Platter **gf**

#### Including:

Cured meats, cheese, olives, grilled vegetables, dips.

### Selection of Asian Finger Food

#### Including:

Spring rolls, curry puffs, won ton, dim sum, duck spring rolls.

## MAINS:

### Marinated Chicken Breast **gf**

Crispy fried chat potatoes, green beans, seeded mustard cream sauce.

### Char-Grilled Salmon Fillet **gf**

Crushed cucumber, shaved fennel, date & walnut salad.

### Local Fresh Fish Fillet **gf**

Nimbin dryland brown rice, asparagus, orange & toasted coriander butter.

### Char-Grilled Pork Loin **gf**

Sweet potato puree, broccolini, salsa verde.

### Chickpea Falafel **v, gf, vg**

Hummus, tzatziki, tabbouleh, rocket, warmed flat bread.

### Roasted Lamb Rump

Potato rosti, pea puree, mint jelly, rosemary jus.

### Char-Grilled Sirloin **gf**

Mashed potato, steamed vegetables, gravy.

### Spiced Butternut

### Pumpkin Tagine **v, gf, vg**

Almond cous cous, yoghurt, green chilli harissa.

## DESSERTS

### Chocolate Lava Cake

Vanilla bean ice cream, strawberry coulis.

### Sticky Date Pudding

Butterscotch sauce, whipped cream.

### Red Wine Poached Pear **gf**

Coconut crumble, coconut ice cream.

### Crispy Meringue **gf**

Citrus curd, mixed berry compote.

### Cheese Selection **gf**

Brie, blue, cheddar, crackers, condiments.





# BUFFET LUNCH

**\$25 MINIMUM 50 PAX**

## **Burger Bar**

*Limit one burger per guest.*

Marinated chicken thigh  
Lentil patty  
Beef patty

### *Sides:*

Burger bun, lettuce chiffonade,  
sliced tomato, sliced cucumber, pickles,  
sliced red onion.

### *Sauces:*

Mayonnaise, tomato sauce, bbq sauce, tomato relish.

**gfo** available

## **Curry Station**

*Limit one plate per guest.*

Butter chicken curry  
Dahl  
Sri Lankan style fish curry

### *Sides:*

Basmati rice, pappadams, raita,  
mango chutney.

## **BBQ Station**

*Limit one plate per guest.*

Marinated chicken thigh  
Grain fed rump steak  
Vegetable skewers

### *Sides:*

Jacket potatoes, coleslaw, garden salad,  
bread rolls, condiments.

## **Taco Buffet**

*3 corn tortillas with choice of:*

Grilled barramundi  
Marinated chicken thigh  
Pulled pork

### *Sides:*

Tomato salsa, corn & coriander relish,  
guacamole, sour cream, grated cheese.

## **Pasta Bar**

*Limit one bowl per guest.*

### *Choice of:*

Bolognaise  
Chicken & chorizo  
Creamy roasted pumpkin pesto

### *Sides:*

Grated parmesan cheese, garlic bread,  
garden salad.



# CHRISTMAS MENU

**AVAILABLE NOVEMBER TO JANUARY**

**\$32 per head**

Minimum 30pax

## **Roast Breast of Turkey and Maple Glazed Ham**

with roast potato, pumpkin,  
sweet potato, carrots & peas,  
pork & macadamia stuffing  
& traditional gravy

## **Steamed Plum Pudding**

with brandy custard & whipped cream

**THE FOLLOWING OPTIONS ARE ALSO AVAILABLE.  
PLEASE DISCUSS WITH OUR FUNCTIONS MANAGER  
WHEN MAKING YOUR BOOKING:**

Bar Tabs • Linen/Tablecloths • Lecturn • Microphone  
Projector • USB/TV's • Music/Spotify

