

Functions & Events 2026/27

Modern, flexible catering for celebrations, corporate events, community gatherings and barefoot bowls

Signature

\$40 pp

CHOOSE 6 FOOD SELECTIONS · TEA & COFFEE INCLUDED · MIN. 20 GUESTS

COLD & LIGHT

Assorted Finger Sandwiches

Chef's selection of freshly prepared classic fillings

Assorted Wraps

Chicken, vegetarian & seasonal fillings

Vegetarian Spring Rolls ▾

Sweet chilli sauce

Whipped Feta Tartlets ▾

Heirloom tomato & basil

HOT

Truffled Mushroom & Parmesan Arancini ▾

Roasted garlic aioli

Spinach & Ricotta Filo Rolls ▾

Tomato relish

Gourmet Beef Sausage Rolls

Smoked tomato relish

Grilled Chicken Satay Skewers GF

Spicy peanut sauce

Korean Fried Chicken

Gochujang glaze, sesame & shallots

Crispy Prawn Toast (I)

Sesame & chilli mayo

SWEET

Assorted Cakes & Pastries

Chef's selection of cakes, slices, mini pastries & seasonal sweets · counts as one selection

Premium

\$50 pp

6 CANAPÉS + 2 SUBSTANTIALS · TEA & COFFEE INCLUDED · MIN. 20 GUESTS

CANAPÉS — CHOOSE 6

Assorted Finger Sandwiches

Chef's selection of classic fillings

Assorted Wraps

Chicken, vegetarian & seasonal fillings

Smoked Salmon Crostini (I)

Dill crème fraîche, capers & lemon

Whipped Feta Tartlet ▾

Heirloom tomato & basil

Vietnamese Vegetable Rice-Paper Rolls VG GF

Fresh herbs & chilli-lime dressing

Moroccan Lamb Skewers GF

Hummus & dukkah

Chicken Satay Skewers GF

Spicy peanut sauce

Korean Fried Chicken

Gochujang & sesame

Truffled Mushroom Arancini ▾

Parmesan & roasted garlic aioli

Crispy Prawn Toast (I)

Sesame & chilli mayo

Coconut Prawn Tacos (I)

Pineapple salsa & citrus aioli

Gourmet Beef Pies

Rich beef filling & tomato relish

Spinach & Ricotta Filo ▾

Tomato relish

Assorted Cakes & Pastries

Chef's selection of mini cakes & pastries

Premium Substantials

CHOOSE 2 · INCLUDED IN THE PREMIUM PACKAGE

Cascade Beef Slider

Beef, cheddar, pickle & Cascade burger sauce

Nashville Chicken Slider

Crispy chicken, slaw & spicy mayo

Slow-Cooked Beef Brisket Slider

Onion jam, pickle & mustard mayo

Beer-Battered Fish & Chips Cup

Lemon & tartare

Mushroom Rigatoni Cup ▾

Creamy mushroom, parmesan & herbs

Mini Nasi Goreng Bowl (I)

Chicken, prawns, vegetables & fried shallots

Pizza Party

from \$32

CLASSIC · \$32 PP · MIN. 20 GUESTS

House pizza selection: Margherita (V) · Pepperoni · BBQ Chicken · Mushroom & Truffle (V). Served with Nashville chicken wings, seasoned fries & garden salad.

PREMIUM · \$40 PP

Everything in the Classic, plus Prosciutto & Rocket pizza · Mediterranean grazing on arrival · assorted cakes & pastries · tea & coffee

Cascade Buffet

\$55 pp

2 MAINS + 2 SIDES + 2 SALADS · HOUSE-BAKED BREAD & BUTTER · MIN. 30 GUESTS

MAINS — CHOOSE 2

Slow-Roasted Beef GF

Garlic, rosemary & red wine jus

Slow-Roasted Lamb Shoulder GF

Rosemary, garlic & natural jus

Herb-Roasted Chicken GF

Lemon, thyme & chicken jus

Pork Porchetta GF

Fennel, garlic, herbs & apple sauce

Grilled Market Fish GF (A)

Lemon, capers & salsa verde

Mediterranean Baked Eggplant ▾ GF

Tomato, herbs, mozzarella & parmesan

SIDES — CHOOSE 2

Rosemary roasted potatoes VG GF

Creamy Paris mash ▾ GF

Seasonal roasted vegetables VG GF

Steamed greens, lemon & olive oil VG GF

SALADS — CHOOSE 2

Classic Caesar

Roast pumpkin & ancient grain, feta & preserved-lemon dressing ▾

Italian garden salad VG GF

Asian slaw, sesame & chilli-lime dressing VG GF

Sit-Down, Christmas & Bowls

Sit-Down Functions · Alternate Drop

2 COURSES: ENTRÉE + MAIN OR MAIN + DESSERT · 3 COURSES: ALL THREE · TWO DISHES PER COURSE, SERVED ALTERNATELY · BREAD & BUTTER · MIN. 30

ENTRÉES — CHOOSE 2

Lamb Kofta

Hummus, cucumber, tomato, herbs, dukkah & yoghurt

Crispy Pork Belly GF

Apple purée, pickled fennel & cider jus

Salt & Pepper Calamari (I)

Asian slaw, herbs, chilli & citrus aioli

Summer Tomato & Burrata V GF

Heirloom tomatoes, basil, preserved-lemon dressing & toasted seeds

Smoked Salmon (I)

Potato rösti, dill crème fraîche, pickled cucumber, capers & lemon

MAINS — CHOOSE 2

Slow-Roasted Beef GF

Creamy mash, broccolini & red wine jus

Pork Porchetta GF

Rosemary potatoes, seasonal greens, apple purée & jus

Herb-Roasted Chicken

Supreme GF

Creamy mash, seasonal vegetables & chicken jus

Grilled Barramundi GF (A)

Crushed potatoes, seasonal greens, preserved lemon & salsa verde

Summer Grain & Roast Pumpkin V

Quinoa, buckwheat, roast pumpkin, rocket, orange, feta & preserved-lemon dressing

250g Sirloin Steak GF

Roasted potatoes, seasonal greens & peppercorn jus

DESSERTS — CHOOSE 2

Lemon Panna Cotta GF

Mixed berries, raspberry gel & almond crumb

Basque Cheesecake GF

Summer berry compote & vanilla cream

Sticky Date Pudding

Butterscotch sauce & vanilla-bean ice cream

Classic Tiramisu

Espresso-soaked savoiardi, mascarpone, marsala & cocoa

2 courses \$60 pp

3 courses \$72 pp

Christmas Functions

CHRISTMAS BUFFET · MIN. 30 GUESTS · BREAD & BUTTER INCLUDED

ON ARRIVAL

House-baked focaccia, hummus, marinated olives & antipasto

MAINS · CHOOSE 2

Slow-roasted turkey breast, cranberry & gravy · Maple & mustard glazed ham · Pork porchetta · Slow-roasted beef · Grilled market fish (A)

SIDES · CHOOSE 3

Rosemary roasted potatoes · Honey-roasted pumpkin · Seasonal greens · Roasted root vegetables · Creamy potato gratin

SALADS · CHOOSE 2

Summer garden salad · Roast pumpkin & ancient grain · Caesar · Asian slaw

DESSERTS · CHOOSE 2

Mini pavlova · Christmas pudding · Basque cheesecake · Chocolate brownie

Christmas Alternate Drop

2 courses \$65 pp · 3 courses \$78 pp · seasonal alternate-drop selections available

Buffet \$65 pp

Alt drop \$65 · \$78 pp

Barefoot Bowls

BOWLS FEES & BEVERAGES ARRANGED SEPARATELY THROUGH CLUB BELROSE

Bowls & Bites

\$25 pp

House pizza selection · Nashville chicken wings · seasoned fries · vegetarian spring rolls

Cascade Barefoot Bowls

\$32 pp

Margherita, Pepperoni, BBQ Chicken & Mushroom-Truffle pizzas · chicken satay skewers · Nashville chicken wings · seasoned fries · garden salad

Premium Barefoot Bowls

\$40 pp

House & premium pizzas incl. Prosciutto & Rocket · pulled pork sliders · Moroccan lamb skewers · Nashville chicken wings · seasoned fries · garden salad · assorted cakes & pastries

Add-Ons

Mediterranean Grazing Board V

\$95

Focaccia, hummus, whipped feta, marinated olives, roasted vegetables, pickles, crudités & crisp bread

Antipasto & Cheese Grazing Board

\$125

Cured meats, Australian cheeses, marinated olives, pickles, seasonal fruit, crackers & focaccia

Seasonal Fruit Platter VG GF

\$110

Freshly cut seasonal fruit & berries

Assorted Cakes & Pastries

\$95

Chef's selection of cakes, slices, mini pastries & seasonal sweets

Kids Party Platter

\$75

Suits approx. 8–10 children: mini cheeseburgers, chicken nuggets, Margherita pizza, seasoned fries & fresh fruit

Tea & Coffee

\$6 pp

Freshly brewed coffee & selection of teas

FUNCTION INFORMATION

- Menus are subject to seasonal availability.
- Dietary requirements must be advised in advance.
- Minimum guest numbers apply as specified.

- Beverage packages, bar tabs, room hire, bowls & venue arrangements to be confirmed with Club Belrose.
- Minimum spends may apply for exclusive use of function areas.

- No outside food or beverages may be brought onto the premises.
- Cakeage fee \$3 pp.

V VEGETARIAN · VG VEGAN · GF GLUTEN FRIENDLY · (I) IMPORTED · (A) AUSTRALIAN