



CLUB

PARKVIEW

COMMUNITY & SERVICES

Function
PACKAGE



ALTERNATE DROP

SEATS UP TO 130 GUESTS
MINIMUM 80 GUESTS TO BOOK

1 COURSE \$30PP | 2 COURSES \$40PP | 3 COURSES \$50PP

ENTRÉE

Select two

ARANCINI – 3 crumbed pumpkin filled arancini balls with smoky aioli & shaved parmesan. **LG**

DUCK SPRING ROLLS – 2 Peking duck filled spring rolls with spiced plum sauce & fresh coriander.

PANKO PRAWNS – 2 lightly coated prawns tossed through freshly squeezed lime & chilli.

MAIN

Select two

GRILLED CHICKEN BREAST – Lightly coated Moroccan spiced breast, served with seasonal greens, mash potato & garlic cream sauce. **LG**

GRAIN FED 200G RUMP STEAK – 100 day grain fed Aussie beef, marinated in smoked paprika, garlic & olive oil, served with seasonal greens, mash potato & beef jus. **LG**

GRILLED BARRAMUNDI FILLET – Seasoned with flake salt & cracked pepper then finished with squeeze of lemon & garlic butter. **LG**

ROASTED PORK BELLY – Slow roasted with cardamom pods & drizzled in honey garlic sauce served with steamed rice & fresh greens, tossed through sesame oil & roasted garlic cloves. **LG**

DESSERT

Select two

PAVLOVA – served with passionfruit & whipped cream. **LG**

CHOC MUD CAKE – served with strawberries & whipped cream.

LEMON MERINGUE – served with whipped cream.

STICKY DATE PUDDING – served with caramel sauce.

Have your cake cut & plated with cream & berry coulis for \$3pp.



PLATTER MENU

SEATS UP TO 130 GUESTS
MINIMUM 80 GUESTS TO BOOK

AUSSIE PLATTER **REG: \$90.00 LARGE: \$120**

Selection of mini meat pies, sausage rolls & quiches, served with tomato sauce

PIZZA PLATTER **REG: \$90 LARGE: \$120**

Slab pizza of your choice half or full of any choice from the menu & garlic bread pieces

ASIAN SELECTION **REG: \$90 LARGE: \$120**

Selection of Dim Sims, pork buns, spring rolls & samosas, served with dipping sauces

ANTIPASTO PLATTER **\$150**

Selection of cheese's, marinated vegetables including tomatoes, eggplant & zucchini, crackers & meats

MIXED SANDWICH PLATTER **REG: \$90 LARGE: \$120**

Assorted wraps, sandwiches & baguettes

FRUIT PLATTER **\$90**

Selection of seasonal fruits including bananas, strawberries & oranges

SEAFOOD PLATTER **REG: \$90 LARGE: \$120**

Regular: selection of fried seafood including battered & crumbed fish, crumbed prawns, & calamari.
Large: additional of 6 natural oysters & sauté garlic prawns

DESSERT PLATTER **\$110**

Selection of cookies, mini muffins & assorted cake & slices

Have your cake cut & plated with cream & berry coulis for \$3pp



BUFFET MENU

SEATS UP TO 130 GUESTS
MINIMUM 60 GUESTS TO BOOK

MINIMUM 60 PAX

Select your package option then select which meal options you would like to serve to your guests.
*All buffet options include complimentary cake cutting & plating served with cream & berry coulis, bread rolls, roast vegetables & tea & coffee condiments.

OPTIONS 1 \$55

- 2 x Roast
- 2 x Hot dish
- 2 x Salad
- 2 x Desserts

OPTION 2 \$75

- 3 x Roasts
- 3 x Hot dish
- 3 x Salads
- 2 x Desserts

OPTION 3 \$95

- 3 x Roasts
- 3 x Hot dish
- 2 x Salads
- 2 x Desserts
- Seasonal seafood selection

MENU SELECTIONS

CARVED ROAST SELECTION

- Herb & mustard encrusted beef
- Pork loin with crackling
- Rosemary studded leg of lamb.
- Seasoned roast chicken pieces
- Maple & pineapple glazed leg ham.

HOT DISH

- Butter chicken with steamed rice
- Beef stroganoff with pasta
- Satay chicken
- Barramundi fish fillets in lemon butter
- Beef or Vegetarian lasagne

SALAD SELECTION

- American style coleslaw **LG**
- Potato salad with crispy pancetta, eggs, & shallots **LG**
- Penne basil pesto pasta with sundried tomato & feta
- Garden salad with cherry tomatoes **LG**
- Beetroot, feta, & walnut **LG**
- Caesar salad **LG**

DESSERTS

- Fruit Salad
- Pavlova with whipped cream **LG**
- Lemon meringue tart
- Sticky date pudding
- Mud cake
- Mango passionfruit cheesecake
- New York cheesecake **LG**
- Caramel tart
- Cookies & cream cheesecake
- Red velvet cake

ADDITIONAL INFORMATION

Monday – Thursday

Day Event: 8am – 5pm \$1000

Night Event: 5pm – late \$2000

Friday – Sunday

Day Event: 8am – 5pm \$2000

Night Event: 5pm – late \$4000

DEPOSIT

A non-refundable deposit of \$500 will need to be paid to secure booking.

MINIMUM SPEND

All functions payments need to be finalised & paid in full, 7 days prior to your event.

DIETARY REQUIREMENTS

If you have any sensitive dietary requirements, please discuss with any of our management team so they can get the head chef to personally discuss & plan something to comfort & suit your dietary needs.



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