



MAWSON CLUB

FUNCTIONS PACKAGES

2017 - 2018

Why Mawson?

Situated in the leafy suburb of Mawson in Canberra's south, The Mawson Club remains one of Canberra's most popular and stylish boutique function venues featuring both indoor and outdoor spaces as well as a stunning private function room.

Our functions team provides our guests with memorable experiences, offering diverse capabilities across a range of events from social gatherings to conferences and corporate functions.

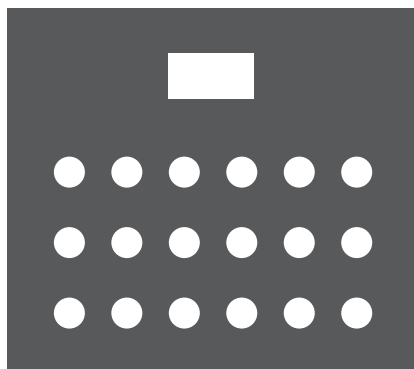
Please contact our Functions Coordinator on functions@mawsonclub.com.au or call on 6286 1600 to organise a personal tour of The Mawson Club's function spaces and to discuss your catering requirements for your special event.

Our Head Chef is happy to meet by appointment only to discuss any special dietary requests.

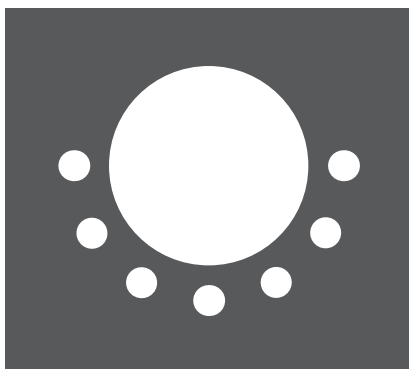
Mawson Club

Room Capacities

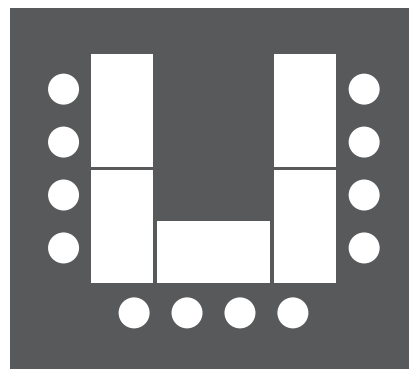
Theatre Style - 90



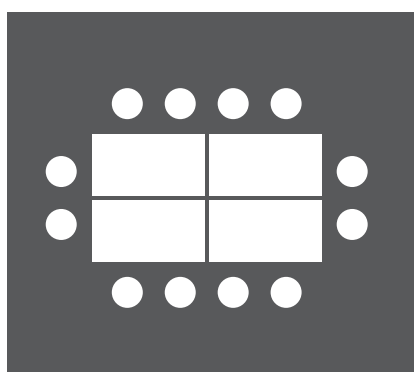
Cabaret Style - 42



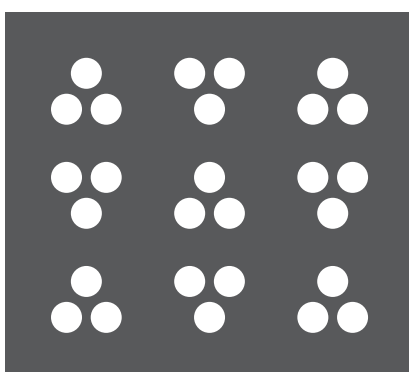
U-Shape - 20



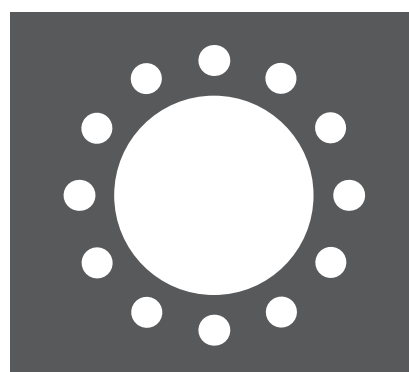
Boardroom - 24



Cocktail Party - 180



Sit Down Meals - 90



Mawson Club

Cocktail Event Options

Minimum 24 people

Deluxe Canapes

	Mon - Sat	Sun - Public Holidays
1 HOUR SERVICE SELECT 4 CHOICES	\$20	\$22
1 ½ HOUR SERVICE SELECT 6 CHOICES	\$28	\$30
2 HOUR SERVICE SELECT 8 CHOICES	\$35	\$37
2 ½ HOUR MEAL REPLACEMENT 10 CHOICES	\$40	\$42

Cold Selections

Smoked Salmon Mousse Tart, Baby Capers, Dill

Seared Szechuan Sashimi Tuna, Pickled Ginger, Tartar

Bbq Pulled Pork Rice Paper Rolls, Thai Dipping Sauce 🍷

Rare Beef Sirloin, Asparagus & Wasabi 🍷

Peking Duck Salad w/ Peach, Coriander & Hoi Sin

Creamy Brie & Leek Quiche 🍷

Pacific Oyster Bloody Mary Shots w/ Celery 🍷

Italian Tomato & Kalamatta Olive Bruschetta 🍷

Cold Poached Prawn Cutlets w/ Lemon & Herb Aioli

Foie Gras Parfait En Crouete w/ Tomato Jam

Hot Selections

Moroccan Style Lamb Meatballs w/ Tzatziki 🍷

Mozzarella & Potato Croquettes w/ Chive Sour Cream 🍷

Wild Mushroom & Risotto balls 🍷

Chefs Crispy Marinated Buffalo Wings

Tempura Battered Prawn Cutlets w/ Sweet Chilli

Spinach & Cheese Filo Wrapped Triangles 🍷

Duck & Plum Spring Rolls w/ Thai Dipping Sauce

Paprika Squid & Chorizo w/ Chefs Tomato Chutney

Chefs Marinated Chicken Kebabs 🍷

Vegetable Samosa w/ Tandoori Yoghurt 🍷



Mawson Club **Premium** Special Occasion Seated Menus

PREMIUM SELECTIONS - \$45 per person (Min 30 people)

Select two dishes from both the following courses – alternately served

To Get Started

- Creamy Saffron Risotto w/ Prawns, Mussels, Shaved Parmesan & Chilli 🍷
- Thyme Roasted Pumpkin Lasagne w/ Ricotta & Roma Tomato Napolitana Sauce 🍷
- Smoked Chicken & Avocado Salad w/ Tomato Salsa & Aspen Lemon Dressing 🍷
- Pork Hock Terrine w/ House Pickles, Garden Leaves & Native Thyme Oil
- Zucchini, Persian Fetta & Mint Fritters, House Made Quince Chutney 🍷
- Dukkah Crusted Salmon Fillet, Seeded Mustard Potato Salad & Aioli

The Main Event

- Slow Cooked Pork w/ Roasted Sweet Potato, Toasted Almonds, Cider Gravy 🍷
- Roasted Provencal Vegetable Pastry Tart w/ Roma Tomato Sauce & Seasoned Vegetables 🍷
- Bush Spiced Lamb Neck Fillet w/ Crushed Chat Potatoes, Petite Greens, Native Thyme Jus 🍷
- Grilled Barramundi Fillet w/ Saffron Rice, Stir Fried Greens & Thai Style Sauce 🍷
- Butter Poached Chicken Fillet w/ Confit Garlic Potato Puree, Grilled Asparagus & Heirloom Carrots 🍷
- Panfried Red Snapper w/ Sautéed Greens, Roasted Eschalots & Crispy Bacon 🍷

Something Sweet (additional \$10)

- Lemon & Lime Meringue Tart w/ Crushed Raspberries
- Orange & Almond Cake w/ Passionfruit Curd 🍷
- Individual Pavlova, Filled w/ Cream & Fresh Fruits 🍷
- Rich Chocolate & Salted Caramel Tart w/ Vanilla Cream
- Classic Tiramisu w/ Toasted Hazelnuts, Latte Cream Sauce & Fresh Berries
- Baked Vanilla Cheesecake w/ Blueberry Compote



We all love Cheese (additional \$12.50 per person)

Premium Cheese Platter With Hard, Soft & Blue Cheeses, Quince Paste, Grissini Sticks, Water Biscuits, & Dried Fruits.



Mawson Club **DELUXE**

Special Occasion Seated Menus

DELUXE SELECTIONS - \$55 per person (Min 30 people)

Select two dishes from both the following courses – alternately served

To Get Started

Poached Prawn, Avocado & Cherry Tomato Salad w/ Bloody Mary Dressing 🍷

Crispy Chilli Pork, Asian Greens, Crispy Noodles & Hoi-Sin Bbq Glaze

Native Thyme Roasted Baby Beetroot & Goats Cheese Tart w/ Spiced Plum Relish 🍷

Smoked Lamb Cutlets w/ Pickled Cabbage & Saffron Roasted Cauliflower Puree 🍷

Balmain Bug Risotto w/ Seared Scallops & Bush Spiced Hollandaise 🍷

Chick Pea Falafel, Marinated Tomato & Bocconcini Salad & Basil Oil 🍷

The Main Event

Wild Barramundi Fillet w/ Glazed Baby Vegetables, Roasted Kipfler Potatoes & Herb Butter Sauce 🍷

300g Chargrilled Scotch Fillet w/ Truffled Potato Puree, Roasted Vegetables & Jus 🍷

Wild Mushroom Risotto w/ Shaved Pecorino Cheese & Crispy Onions 🍷

Macadamia Dukkah Crusted Salmon w/ Sweet Potato Bake, Glazed Baby Carrots & Asparagus

Seared Lamb Noisette w/ Dauphinoise Gratin, Roasted Baby Onions & Smoked Bacon 🍷

'Drunken Duck' Marinated Duck Breast w/ Roasted Roots
& Juniper Red Wine Sauce 🍷

Something Sweet (Additional \$10)

Lemon & Lime Meringue Tart w/ Crushed Raspberries

Orange & Almond Cake w/ Passionfruit Curd 🍷

Individual Pavlova, Filled w/ Cream & Fresh Fruits 🍷

Rich Chocolate & Salted Caramel Tart w/ Vanilla Cream

Classic Tiramisu w/ Toasted Hazelnuts, Latte Cream Sauce
& Fresh Berries

Baked Vanilla Cheesecake w/ Blueberry Compote

We all *love* Cheese
(additional \$12.50 per person)

Premium Cheese Platter With Hard,
Soft & Blue Cheeses, Quince Paste,
Grissini Sticks, Water Biscuits,
& Dried Fruits.



Mawson Club

Conference Packages

Minimum 20 delegates

\$35 per person Monday - Saturday

On Arrival

Continuous Tea or Coffee

Morning Tea

Your choice of one of the following or (2 X 50/50 split)

Assorted Mini Muffins

Greek Yoghurt Topped w/ Illawarra Honey 🍯

Chefs Baked Biscuit Assortment

Mini Croissants w/ Preserves

Freshly Baked Mini Danish Pastries

Savoury Tartlets

Orange & Almond Slice 🍯

Honey, Oat & Fruit Slice

Lunch

Choose two of the following served with fresh fruits, juices and pointed sandwiches

Ciabatta Rolls w/ Gourmet Fillings

Tortilla Wraps (2pcs)

Open Sandwiches (🍯 on request)

Chefs House made Pasta Salad

Tomato & Olive Cous-Cous Salad (🍯 on request)

Mixed Leaves Garden Salad

Chef's Savoury Filled Pastry Tarts (2pcs)

Marinated Chicken Skewers (2pcs)

(All dietary needs can be catered for individually on request)



Mawson Club

Conference Packages cont.

Minimum 20 delegates

Choose two of the following served with roasted seasonal vegetables, Seasonal garden salad, bread rolls & condiments

Hot buffet lunch (\$10 addition for substitute lunch option)

Slow Cooked Beef Bourguignon Casserole & Rice 🌾

Braised Rosemary Lamb Hotpot w/ Pearl Barley & Roasted Chat Potatoes

Pumpkin & Ricotta Lasagne w/ Napolitano Sauce & Parmesan 🌱

Penne Pasta w/ Mushroom & Bacon Carbonara Sauce (🌾 on request)

Slow Cooked Chicken w/ White Wine, Tomato, Parsley & Cream

Chef's Homemade Curry w/ Rice Pilaf And Naan Bread

Crispy Sweet & Sour Pork w/ Hokkien Egg Noodles

Asian Green Stir Fry w/ Coconut Jasmine Rice 🌱

Afternoon Tea

Your choice of one of the following served with Tea & Coffee

Freshly Baked Banana Bread w/ Whipped Cinnamon Butter

House Baked Biscuit Assortment

Chocolate Brownie 🌾

Orange & Almond Slice 🌾

Mini Pavlova Baskets Filled w/ Fruit & Cream

Baked Scones w/ Cream & Preserves

Chocolate Mud Cake Slice

Mini Savoury Filled Croissants



For 20 delegates or less ordering lunch options from our in house Citrus café can be available

Prices based on full day option. Half day options are available on request



Vegetarian



Gluten Free