

CANTERBURY

— EVENTS CENTRE —



WELCOME

Celebrate at Canterbury

Thank you for considering Canterbury Events Centre at Canterbury League Club for your upcoming event.

From intimate celebrations to grand occasions, our experienced team is here to deliver a seamless and memorable experience.

When you host with us, enjoy premium inclusions such as:

- Bespoke menus tailored to your food and beverage preferences
 - Elegant and versatile event spaces
- Complimentary undercover parking for all guests
- High-speed Wi-Fi and premium audiovisual facilities
 - 24-hour onsite security
- Easy access to nearby public transport

Please contact the Canterbury Events Team for more information on hosting your event at Canterbury League Club.

Phone: (02) 9704 7721

Email: events@canterbury.com.au

Take a virtual tour

canterbury.com.au/about/take-a-tour/

CANAPÉS

Minimum of 50 adult guests

9 PIECES
Select 3 Cold and 6 Hot

2 Hour Service
\$65 per person

12 PIECES
Select 4 Cold and 8 Hot

3 Hour Service
\$75 per person

Cold

- Pumpkin and Persian fetta tart with beetroot relish ^V
- Assorted Sushi and Nori Rolls ^{GF/DF}
- Vietnamese Rice Paper Rolls with Chilli Lime Dipping Sauce ^{DF/GF} ***minimum 30 pieces each flavour:**
Options: chicken/green papaya/duck/tofu/prawn/sesame beef/BBQ pork/smoked salmon/crab
- Atlantic Salmon Gravlax on Cucumber with Chives, Crème Fraiche and Caviar ^{GF}
- Prawn and Crabmeat Cocktail Rolls with Marie Rose and Flying Fish Roe
- Chicken Tacos with Avocado Salsa, Lime Crema and Jalapeno
- Rockmelon, Bocconcini and Prosciutto Skewers drizzled with Balsamic Glaze ^{GF}
- Tomato Salsa Tartlet topped with Crumbed Fetta and Balsamic Glaze ^V
- Za'atar Pita with Tomato Olive Salsa and Mint Labneh ^V
- Peking Duck Crepe Rolls with Hoisin sauce ^{DF}
- Grilled Halloumi on Compressed Watermelon, Mint Gel and Pinenuts ^{V/GF}

Hot

- Coconut Prawns served with Seafood Cocktail Sauce
- Korean Fried Chicken Bites with Gochujang Caramel
- Aromatic Lamb Sambousik with Hummus
- Tandoori Chicken Skewers served with Cucumber and Garlic Raita ^{GF}
- Cheese and Spinach-Filled Filo Pastries ^V
- Classic Beef Pies with Tomato Sauce
- Beef Sliders with Pickles and Tomato Relish
- Wild Mushroom Pressed Sandwiches with Caramelised Onion, Goats Cheese and Black Truffle Paste ^V
- Fish and Chip Boats served with Tartare Sauce
- Vegetarian Spring Rolls served with Sweet Chilli Sauce ^{V/DF}
- Four Cheese Arancini with Tomato Sugo ^V
- Wok Fried Egg Noodles with Vegetables, Chilli Soy Sauce and Sesame Oil ^{V/DF}
- Stone-Baked Chef's Selection Pizzette
- Mini Pork Souvlaki with Skordalia Sauce ^{GF}
- Calamari Fritti with Lime Aioli



**Sample photos only.*

Please speak to the Events Team for catering confirmation.



BUFFET MENU

Minimum of 50 adult guests

\$80 PER ADULT
\$40 PER CHILD (3yrs-12yrs)

Includes Freshly Baked Gourmet Bread Rolls with Butter

Cold Selection (Choose 2)

- Roasted Pumpkin, Beetroot and Fetta Salad with Lemon Vinaigrette ^{V/GF}
- Rustic Greek Salad with Tomatoes, Olives Cucumber, Spanish Onion and Fetta Cheese ^{V/GF}
- Caesar Salad with Parmesan Cheese, Croutons and Crispy Bacon
- Grilled Vegetable Salad with Mediterranean Pearl Couscous with Balsamic Glaze ^V
- Potato Salad with Sweet Gherkins, Egg and a Dill Sour Cream Dressing ^{V/GF}
- Vermicelli Noodle Salad Tossed with Fresh Asian Herbs in a Sweet Chilli Lime Dressing ^{V/GF/DF}

Hot Selection (Choose 3)

- Tortellini Boscaiola with Bacon and Mushroom, in a White Wine Cream Sauce
- Pasta Primavera with Roasted Mediterranean Veggies and Tomato Sugo ^V
- Butter Chicken with Fresh Coriander and Cumin Yoghurt ^{GF}
- Portuguese Roasted Chicken Pieces with Tomato, Corn Salsa and Peri Peri Sauce ^{GF}
- Beef Rendang Curry (Mild) with Coconut Cream and Lemongrass ^{GF/DF}

Hot selection continued ~

- Roasted Beef with Gravy ^{GF/DF}
- Pan-Seared Barramundi Fillet in a Saffron and Dill Cream Sauce ^{GF}
- Spiced Lamb Pilaf with Sultanas and Almond Flakes ^{GF/DF}
- Twice-Cooked Pork Belly with Confit Apple Compote and Sautéed Cabbage ^{GF}
- Stir-Fried Hokkien Noodles with Asian Greens and Oyster Sauce ^{DF/V}

Hot Sides (Choose 3)

- Steamed Jasmine Rice ^{GF/V/DF}
- Olive Oil Mash Potato ^{GF/V/DF}
- Rosemary and Sea Salt Baked Chat Potatoes ^{GF/V/DF}
- Roasted Veggie Medley ^{GF/DF/V}
- Steamed Seasonal Veggies ^{GF/DF/V}

Dessert

- Chef's Selection of Assorted Cakes
- Fresh Seasonal Fruit Platter
- Freshly Brewed Tea and Coffee

DELUXE ADD-ON

- Cold Seafood Salad with Prawns, Octopus and Squid ^{GF/DF} **\$12pp**
- QLD Cooked Tiger Prawns with Lemon and Cocktail Sauce (4-5 pp) ^{GF} **\$15pp**
- Grilled Tasmanian Salmon with Salsa Verde ^{GF/DF} **\$15pp**
- Braised Beef Cheek with Port Reduction ^{GF/DF} **\$13pp**
- Rosemary and Garlic Roasted Leg of Lamb with Condiments ^{GF/DF} **\$15pp**
- Extra Cold Selection **\$6pp**
- Extra Hot Selection **\$12pp**

SET MENU

Minimum of 50 adult guests

Alternate Serve

**1 COURSE MENU
ALTERNATE SERVE**
\$45 per person

**2 COURSE MENU
ALTERNATE SERVE**
\$75 per person

**3 COURSE MENU
ALTERNATE SERVE**
\$85 per person



Entrée (Choose 2)

Beef Tortellini

Bacon and Mushroom in a White Wine Cream Sauce

Penne Mare Monte

Prawn and Avocado in a Rose Sauce

Spinach and Ricotta Cannelloni ^V

Tomato Sugo, topped with Toasted Pine Nuts and Shaved Parmesan

Twice Cooked Pork Belly ^{GF}

Beetroot Purée, Sautéed Zucchini Ribbons and Spicy Remoulade

Thai Beef Salad ^{GF/DF}

Green Papaya Salad with Nuoc Cham Dressing

Seared Scallops

Romesco Sauce, Bacon Crumbs, Herb Oil, and Pangrattato

Grilled Spiced King Prawns (2) ^{GF}

Spicy Tomato Salsa and Feta Cheese

Chermoula Spiced Lamb Fillet ^{GF/DF}

Roasted Eggplant Purée, Marinated Silverbeet and Pomegranate Arils

Smoked Chicken Salad ^{GF/DF}

Mango salsa and Raspberry Vinaigrette

Extras:

- Garden Salad \$5 per person
- Greek Salad \$5 per person



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Main (Choose 2)

Crispy Skin Wild Barramundi ^{GF/DF}
Smashed Chat Potatoes, Steamed Greens
and Roasted Capsicum Coulis

Atlantic Salmon ^{GF/DF}
Saffron Confit Potatoes with Shaved Fennel,
Tomatoes, Caper Salsa and Olive Gremolata

Mediterranean Chicken ^{GF}
Roasted Kipfler Potatoes and Grilled
Mediterranean Vegetables, with Olive
Tapenade and Herb Oil

Stuffed Chicken Supreme ^{GF}
Stuffed with Bocconcini, Pancetta and
Spinach, served with Roasted Kipfler Potato
and Ratatouille

Slow Cooked Lamb Shoulder ^{GF}
Sweet Potato Mash, Pickled Beet, Confit
Leek and Pomegranate Jus

Miso & Maple Glazed Pork ^{DF/GF}
Sous Vide Pork Scotch served with Brown
Sushi Rice, Sautéed Sugar Snap, Pickled
Daikon and Chilli Panzu

Braised Beef Cheek ^{GF}
Whipped Potato, Roasted Dutch Carrots and
Crispy Kale, braised in a Port Reduction

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Dessert

Soft Centre Chocolate Pudding ^v

Served with Vanilla Gelato and Seasonal Berries

Summer Berry Mousse ^v

White Chocolate Mousse topped with Wild Berry Compote, served with Raspberry Coulis

Vanilla Bean Panna Cotta ^v

Tim-Tam Crumb and Fresh Berries

Rose Water Crème Brûlée

Rose Petal and Chocolate cream, served with Pistachio Biscotti

Mangomisu ^v

Layers Of Cointreau infused Mascarpone Cream and Sponge Fingers, topped with Tropical Mango Salsa

Warm Sticky Date Pudding ^v

Chantilly Cream and Butterscotch Sauce

Apple Crumble Tart ^v

Poached Rhubarb and Creme Anglaise served with Dulce De Leche Gelato

Served with Freshly Brewed Coffee and Tea



KIDS MENU

2 COURSE MENU
\$35 per child (3 yrs -12 yrs)

Main	Dessert
Penne Bolognese	Jelly and Ice Cream
OR	OR
Chicken Schnitzel, Chips and Salad	Fresh Fruit Salad

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COMPLEMENT YOUR MENU WITH

PLATTERS

Add on to your Event Package

Each platter serves 10 Guests

*Minimum 2 of the same Platter per order**

Assorted Dips \$80 Per Platter

- Three Dips with Turkish Bread, Marinated Olives and Fresh Crudites

Greek Mezze \$140 Per Platter

- A Selection of Dolmades, Spinach Triangles, Marinated Olives, Fetta Cheese, Tzatziki, Taramasalata and Assorted Bread Basket

Lebanese Mezze \$150 Per Platter

- Hummus, Labneh, Tomatoes, Cucumber, Olives, Kibbeh, Sambousik, Falafel and Assorted Bread Basket

Vegetarian Antipasto \$140 Per Platter

- Marinated Artichokes, Roasted Capsicum, Fetta Cheese, Olive Tapenade, Aged Balsamic with Extra Virgin Olive Oil, Bocconcini, Mushroom Arancinis, Grilled Zucchini, Grilled Eggplant and Assorted Bread Basket

Italian Mezze \$150 Per Platter

- Double Smoked Ham, Salami, Prosciutto, Grilled Eggplant, Grilled Zucchini, Roasted Capsicum, Fetta Cheese, Marinated Olives, Giardiniera and Assorted Bread Basket

Assorted Sushi \$120 Per Platter

- Sushi & Nori Rolls, Soy Sauce, Pickled Ginger and Wasabi

Cold Seafood \$250 Per Platter

- A Selection of Octopus and Squid Salad, Natural Oysters (2pcs pp), Fresh King Prawns (3pcs pp) with Lemon and Cocktail Sauce

Hot Seafood \$250 Per Platter

- A Selection of Battered Flathead, Coconut Crumbed Prawns, Salt and Pepper Squid with Lemon and Tartare Sauce

Warm Savoury Bites \$120 Per Platter

- Meat Pies, Sausage Rolls, Spinach and Cheese Filo Pastries and Vegetarian Spring Rolls with Tomato Sauce

Assorted Cheeses \$120 Per Platter

- Three Cheeses, Dried Fruits, Crackers and Bread Sticks

Seasonal Fruits \$100 Per Platter

- Chef's Selection of Seasonal Fruit

Assorted Mini Sweets \$120 Per Platter

- Chef's Selection of Mini Cakes and Individual Pastries

Sandwiches and Wraps \$150 Per Platter

- Selection of Fillings. Vegetarian options available

Mini Gelato Cones \$120 Per Platter

- Chef's Selection of Award Winning Mini Gelato Cones



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COMPLEMENT YOUR MENU WITH AN ANTIPASTO GRAZING TABLE

*Add on to your Event Package**

Chef's Selection of Australian Cheeses, Cured Meats, Seasonal Fruits, Grilled Antipasto, Assorted Dips, Bread & Crackers, Dried Fruits and Nuts

\$28 PER PERSON



Decorative Tables & Accessories not included
Please contact your Events Co-ordinator for more information.*

ROOM CAPACITY

SHOWROOM



ROOM CAPACITY:

Theatre	750
Cabaret	350
Canapé / Cocktail	700
Banquet	500

TERRACE



ROOM CAPACITY:

Theatre	120
Cabaret	60
Canapé / Cocktail	130
Banquet	90

BLUEBERRY



ROOM CAPACITY:

Theatre	150
Cabaret	90
Canapé / Cocktail	250
Banquet	100

bartega



ROOM CAPACITY:

Theatre	40
Cabaret	32
Canapé / Cocktail	80
Banquet	40

THE RESTAURANT



ROOM CAPACITY:

Theatre	200
Cabaret	120
Canapé / Cocktail	300
Banquet	180

PARAGON



ROOM CAPACITY:

Theatre	300
Cabaret	160
Canapé / Cocktail	400
Banquet	250

HERITAGE BAR



ROOM CAPACITY:

Theatre	40
Cabaret	25
Canapé / Cocktail	60
Banquet	40

EVENT EXTRAS



Extras

Cakeage - \$3 per person

Client's own celebration cake individually plated and served with garnish accompaniment. Cakeage does not apply to cakes being of a dense nature (mudcake style) served on platters/per table.

DJ - Price on Application

5 hour duration with your selection of music.

Live Entertainment

Please discuss with your Event Coordinator for more details.

Themed Events

Please discuss with your Event Coordinator on how we can transform your event into a spectacular occasion.

We can work within your budget to create a memorable experience for you and your guests.

Audio Visual Equipment

- | | |
|--------------------------------|-------|
| • Data Projector and Screen | \$150 |
| • Laptop Computer | \$100 |
| • LCD TV Screen 70 inch | \$150 |
| • Wireless Handheld Microphone | \$70 |
| • Lectern with Microphone | \$70 |

Fresh Floral Table Arrangements

Starting from \$80.

Balloon Bouquet Centrepieces

- 3 Balloon Bouquet Centrepiece
\$20 per arrangement
- 5 Balloon Bouquet Centrepiece
\$25 per arrangement

Table Centrepieces

Available upon request.

For more decorative ideas, please discuss with your Event Coordinator.



We look forward to bringing your vision to life and creating an unforgettable event experience.

Canterbury

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