

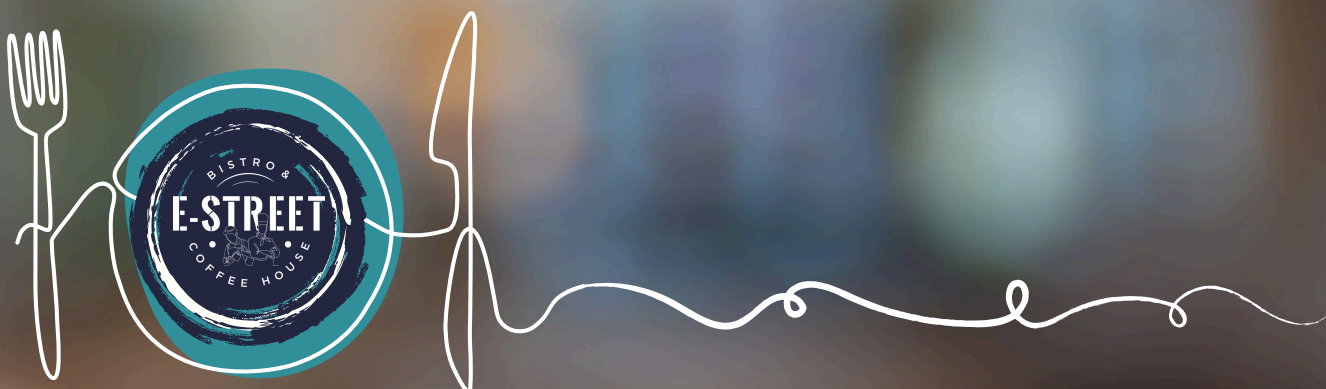


FUNCTION PACKAGES

RIDGEWOOD ROOM

BOASTS A LARGE PRIVATE AREA WHICH COMFORTABLY SEATS UP TO 120 PEOPLE FOR A SIT-DOWN MEAL & 150 PEOPLE FOR A COCKTAIL EVENT - A MINIMUM OF 20PAX IS REQUIRED FOR AN OPEN ROOM EVENT, A MINIMUM OF 40PAX IS REQUIRED FOR A CLOSED ROOM EVENT.

RECENTLY RENOVATED, RIDGEWOOD ROOM OFFERS PRIVATE BAR & RESTROOM FACILITIES, AIR CONDITIONING, PROJECTOR SCREEN, AUDIO-VISUAL & WI-FI ACCESS, THE OPTION OF CLOSED ROOM OR OPEN ROOM EVENTS, ALONG WITH HIGH QUALITY FOOD & SERVICE.



COCKTAIL MENU

OPTION 1

Platters starting from \$80.00 | Minimum 20 guests | Served on share platters | Platters generously serve 8 people

PLATTERS

Vegetarian Platter - \$120.00

- Vegetarian Spring rolls (20)
- Vegetarian Samosas (20)
- Vegetarian Quiches (20)
- Vegetarian Frittata (20)
- Served with sweet chilli sauce, soy sauce and tomato sauce

Our Famous Chicken Wings Platter - \$90.00 (84 wings)

- Your choice of either Plain Fried Wings, Spicy Buffalo Wings OR Double Barrel BBQ Wings
- Drizzled with creamy ranch dipping sauce

Party Platter - \$150.00

- Meat Pies (30)
- Sausage Rolls (30)
- Mozzarella, Angus Beef and Tomato Bites (30)

Hot Seafood Platter - \$150.00

- Salt and Pepper Calamari (20)
- Tempura Prawns (10)
- Crumbed Scallops (16)
- Fish Goujons (20)
- Served with Tartare sauce, Sweet Chilli sauce and Lemon Wedges

House Made Sandwich Platter - \$80.00

- A variety of Ham, Egg, Chicken, Veg and Salad Fillings (40 pieces, 10 sandwiches)

Little Diggers Platter - \$8.00 per child

- Hot Chips
- Chicken Tenders
- Fish Fingers
- Hot Cheerios
- Served with Tomato sauce and Tartare sauce
- Includes voucher for Kids Gelato

Petit Fours Platter - \$90.00

- Chefs selection of bite sized Petit Fours and Desserts (22)

Something Sweet Platter - \$90.00

- Banana Bread (8)
- Muffins (8)
- Scones with Jam and Cream (8)
- Rocky Road (8)





OPTION 2

Starting from \$20.00 per person | Minimum 20 guests | Served on share platters

Choose any 5 canapes - \$20.00pp

Choose any 7 canapes - \$28.00pp

Choose any 9 canapes - \$36.00pp

CANAPES

- Rare Roast Beef Crostini with Horseradish Cream
- Cherry Tomato, Boccocini & Pesto Skewers (gf)
- Beetroot Hommus Tartlet with Marinated Fetta Cheese
- Potato Asparagus with Fetta & Bacon
- Prawn Cocktail with Marie Rose Sauce
- Cracker with Creamy Brie & Red Onion Chutney
- Mini Zucchini Frittata with Smoked Salmon & Cream Fraiche
- Mini Chorizo & Tomato Frittata

- Roasted Mushroom, Spinach, Onion Tartlets
- Smoked Bacon & Caramelised Onion Quiche
- Chicken Rendang Skewers with Tumeric Yoghurt
- Beef Satay Skewers with Raita Dressing
- Truffle Mushroom Arancini with Marinara sauce
- Pumpkin & Feta Arancini with Salsa Verde
- Italian Meatballs with Napoli sauce

SUBSTANTIAL ITEM

Choose 1 - Additional \$6.00pp

- Mixed Mini Pizza Bites - Chefs Choice
- Fried Chicken Slider with Spicy Mayo & Lettuce
- Beef Slider with Cheese, Tomato Relish & Mayo
- Creamy Chicken & Mushroom Vol-au-vent
- Noodle Stirfry. Your choice of Chicken, Beef OR Vego



SIT DOWN MENU

Starting from \$35.00 per person | Minimum 20 guests

1 Course - \$35.00pp

2 Courses - \$50.00pp

3 Courses - \$65.00pp

choose 2 items from each of the following courses to be served in the form of alternate drop

ENTREES

- Twice Cooked Pork Belly served on Wilted Spinach, Steamed Baby Corn, Herb Asian Salad & Sweet Chilli Plum Sauce (GF)
- Bruschetta. Charred Sourdough Bread topped with Sicilian Caponata, Fresh Basil & Fetta Cheese (V) (Avail GF) (Avail Vegan)
- Caesar Salad with Grilled Chicken, Cos Lettuce Garlic Crutons, Parmesan Cheese, Boiled Egg & Bacon (Avail GF) (Avail V)
- Grilled Half Shell Scallops with Garlic Herb Butter (3) (GF)

MAINS

- 180g Eye Fillet cooked medium topped with Mushroom Duxel & Parmesan Cheese. Served with Potato Gnocchi, Braised Leek & Red Wine Jus
- Grilled Salmon with Citrus Macadamia Crumble served with Baby Potatoes, seasonal Vegetables & Lemon Butter Sauce (GF)
- Honey Mustard Glazed Pork Cutlet, Creamy Mashed Potato, Braised Red Cabbage & Baked Apple (GF)
- Grilled Barramundi served with Steamed Jasmine Rice, Wilted Bok Choy & Massaman Curry Broth (GF)
- Garlic & Basil Chicken Breast served with Tomato Flavored Polenta, oven roasted Field Mushroom & Semi Dried Tomatoes (GF)
- Mushroom Risotto with Truffle Oil & Shaved Parmesan Cheese (V) (Avail Vegan)

DESSERTS

- Chocolate Tart with Tangy Blueberry & Creamy Baked Cheesecake
- Grand Marnier Strawberry Tartlets with Creme Patisserie, Passionfruit Coulis & Almond Praline
- Chocolate Mud Cake with Mixed Berry Compote & Chantilly Cream (Avail GF)
- Cheese Platter - Selection of Gourmet Cheeses, Crackers & Dried Fruits (Avail GF)

EXTRAS

ADD Garlic & Cheese Share Plate to each table - \$4pp

ADD Bread Rolls - \$2pp



BUFFET MENU

Starting from \$65.00 per person | Minimum 30 guests

INCLUDES

- 2 Hot/ Wet Dishes
- Roast Carvery (your choice of Beef OR Pork)
- 3 Salads
- Steamed Jasmine Rice
- Steamed Vegetables
- Your choice of Pasta Dish OR Potato Bake
- Selection of Petit Fours
- Seasonal Fruit Platter

EXTRAS

ADD Bread Rolls - \$2pp

ADD Another Hot/ Wet Dish - \$5pp

ADD Another Roast Meat - \$10pp

please note this is not an all you can eat buffet - portions are based off your final numbers. No takeaways.

Buffet is available for 90mins as per Food & Safety Licence.



LUNCH PACKAGES

Starting from \$20.00 per person | A Minimum of 48hrs Notice required

Roast Carvery - \$20.00pp | served and collected from our carvery | minimum 20 guests

- Your choice of two Roast & Braised meats (Lamb, Pork OR Beef)
- Seasonal Vegetables
- House made Gravy
- Bread Roll per person

Sandwich OR Wraps Platter - \$80.00 | platter serves 10-12 guests

- A variety of Ham, Egg, Chicken, Veg and Salad Fillings
- Your choice of Fresh Bread OR Wraps

Mini Buffet - \$25.00pp | minimum 30 guests

- Chefs choice of two Hot Dishes
- Two House Salads
- Steamed Rice
- Steamed Seasonal Vegetables

WAKE PACKAGE

Morning OR Afternoon Tea | \$15.50 per person

Includes

- Mixed Sandwiches made fresh with chefs choice of fillings - serving size is a 1/2 round

Plus Choose 2 of the following - serving size is 1.5 portions

- Freshly Baked Scones with Jam & Cream
- Assortment of Mini Muffins
- Banana Cake
- Mini Quiche Lorraines
- Mini Ham & Cheese Croissants

Coffeehouse open from 8.30am for all drink purchases - See our friendly staff if you would like to arrange a tab for your guests

A MINIMUM OF 48HRS NOTICE REQUIRED



CHRISTMAS MENU

OPTION 1

**2 Course Lunch | \$20.00 per person | Includes Christmas
Napkins & Bon Bons**

MAIN Smoked Australian Honey Glazed Ham. Served with
Seasonal Vegetables & House Made Gravy

DESSERT Christmas Plum Pudding with Brandy Custard

OPTION 2

**2 Course Lunch | \$28.00 per person | Includes Christmas
Napkins & Bon Bons**

MAIN Roast Turkey Breast & Australian Honey Glazed Ham. Served
with Seasonal Vegetables, House Made Gravy & Honey
Mustard Sauce

DESSERT Christmas Plum Pudding with Brandy Custard OR Apple
Crumble with Custard.

Both Desserts Served Alternately ADD \$2pp

OPTION 3

**3 Course Lunch | \$35.00 per person | Includes Christmas
Napkins & Bon Bons**

ENTREE Petite Soup of the Day. Served with Dinner Roll

MAIN Roast Turkey Breast & Australian Honey Glazed Ham. Served
with Seasonal Vegetables, House Made Gravy & Honey
Mustard Sauce

DESSERT Pavlova with Chantilly Cream & Fresh Fruits served
alternately with Blueberry Brulee Cheesecake

Tea & Coffee

EXTRAS

ADD Tea & Coffee to OPTIONS 1 & 2 - \$3pp

ADD Bread Rolls to OPTIONS 1 & 2 - \$1pp

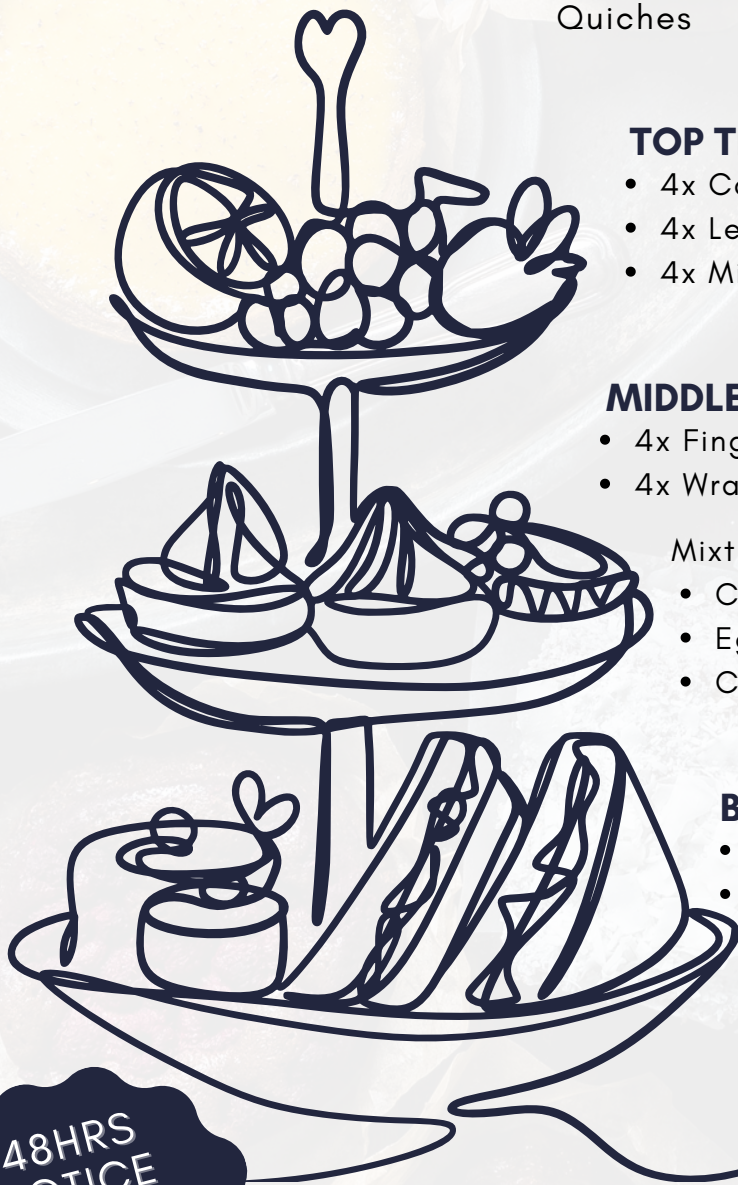


HIGH TEA MENU

HIGH TEA STAND

3 Tiers | Available any time of the day with 48hrs notice | Pre-Payment Required | \$80.00 per stand | Stand Generously Serves 3-4 Guests

An array of Fresh Sandwiches, Wrap Pin Wheels, Salty Caramel Tartlets, Lemon Curd Tartlets, Mini Muffins, Scones with Jam & Cream, & Vegetarian Quiches



TOP TIER

- 4x Caramel Tartlets
- 4x Lemon Curd Tartlets
- 4x Mini Muffins

MIDDLE TIER

- 4x Finger Sandwiches
- 4x Wrap Pin Wheels

Mixture of the following fillings

- Chicken & Mayo
- Egg, Mayo & Mustard
- Cream Cheese, Cucumber & Herbs

BOTTOM TIER

- 4x Scones with Jam & Cream
- Vegetarian Quiches

**48HRS
NOTICE
&
PRE PAYMENT
REQUIRED**

TERMS & CONDITIONS

Function duration is for 5 hours (or until 12:00am)

- 9:00am-2:00pm or
- 11:00am-4:00pm or
- 6:00pm-12:00am

Functions outside of these hours may be possible but are dependent on availability. Extended functions may be arranged however, may require a larger room hire fee.

We offer two styles of events: Open Room, OR Closed Room.

Open Room Event:

- A \$150.00 deposit is required. This covers room hire, bar hire and linen costs.
- A minimum of 20 guests is required
- A maximum of 40 guests can be catered to for this style of event

Closed Room Event:

- \$300.00 deposit is required. This covers room hire, room set up, bar hire, AV use and linen costs.
- A minimum of 40 guests is required
- A maximum of 150 guests can be catered in our private function space

For any questions and/ or To further your enquiry, please email our functions coordinator with date and a rough estimate of numbers -

functions@algestersports.com.au

upon which you will receive a copy of our in-depth terms & conditions along with an event confirmation form. Once your forms have been returned and the deposit has been paid, your event will be confirmed.

The below due dates will apply to your event:

- Completed Final details form DUE THREE WEEKS PRIOR TO EVENT DATE
- 50% Instalment Payment. This payment is calculated by the estimated number of guests at the time and your final menu selection, DUE TWO WEEKS PRIOR TO EVENT DATE
- Final numbers due ONE WEEK PRIOR TO EVENT DATE
- Final payment due FIVE DAYS PRIOR TO EVENT DATE

