

EVENTS
at The Westport Club



THE WESTPORT CLUB

relax with us

CORPORATE

IMAGINE

...your next corporate event, filled with productive outcomes, surrounded by the latest technology and your energetic team.

Now cue the sparkling waters of the Hastings River - the perfect backdrop, shimmering by day, sparkling at night.

This is reality at The Westport Club.

Our Event Centre is the perfect choice for your next event combining a stylish venue with the perfect location. Make your event that extra bit special at The Westport Club.

www.thewestportclub.com.au





OUR VERSATILITY

Our professional team will take you through the complete event planning process, giving you confidence that your big day or night is in the hands of experienced experts.

We can advise on transforming our rooms for a corporate set-up right through to a breathtaking wonderland that will wow your party or special occasion guests.

Our aim is to exceed your expectations and make your event or celebration truly memorable.

**Our versatility is only limited
by the imagination.**



OUR MENUS

Our acclaimed Chefs have created a range of menus, inclusive of both banquet and à la carte styles with choices for both day and night time events.

Our own special Hastings Coffee Co. blend of Barista made espresso is always available, as well as an extensive beverage selection.

CORPORATE PACKAGE ONE

ADDITIONAL ROOM HIRE COSTS APPLY

DAY DELEGATE MENU ONE

\$35 PER GUEST - MINIMUM 12 GUESTS

MORNING TEA

- Assortment of freshly baked cookies
- Fresh fruit platter
- Hastings Coffee Co. barista made coffee to order
- Selection of gourmet tea and juices

LUNCH

- Assortment of sandwiches*
- Fresh fruit platter
- Hastings Coffee Co. barista made coffee to order
- Selection of gourmet tea and juices

AFTERNOON TEA

- Selection of slices
- Hastings Coffee Co. barista made coffee to order
- Selection of gourmet tea and juices

*Vegetarian options included

CORPORATE PACKAGE TWO

ADDITIONAL ROOM HIRE COSTS APPLY

DAY DELEGATE MENU TWO

\$44 PER GUEST - MINIMUM 12 GUESTS

MORNING TEA

- Scones with jam and double cream and raspberry muffins
- Hastings Coffee Co. barista made coffee to order
- Selection of gourmet tea and juices

LUNCH

- Petite quiches with tomato relish
- Assorted sushi served with pickled ginger, wasabi and soy
- American cheeseburger silders
- Fresh fruit platter
- Leafy garden salad with lemon vinaigrette
- Hastings Coffee Co. barista made coffee to order
- Selection of gourmet tea and juices

AFTERNOON TEA

- Selection of cakes / slices
- Hastings Coffee Co. barista made coffee to order
- Selection of gourmet tea and juices



MORNING OR AFTERNOON TEA MENUS

OPTION 1 \$9.50 PER GUEST

OPTION 2 \$12.50 PER GUEST

MINIMUM 12 GUESTS

OPTION ONE

- Assortment of freshly baked cookies
- Hastings Coffee Co. barista made coffee to order
- Selection of fine teas
- Fresh juices

OPTION TWO

- Freshly baked Hastings Coffee Co. scones with jam and double cream
- Hastings Coffee Co. raspberry muffins
- Hastings Coffee Co. barista made coffee to order
- Selection of fine teas
- Fresh juices

LUNCH MENUS

LUNCH MENU 1

\$18 PER GUEST

MINIMUM 12 GUESTS

CHEF'S SELECTION OF GOURMET SANDWICHES

- Assortment of sandwiches (vegetarian options included)
- Fresh fruit platter
- Hastings Coffee Co. barista made coffee to order
- Selection of fine teas
- Fresh juices

LUNCH MENU 2

\$24 PER GUEST

MINIMUM 12 GUESTS

- Petite quiches with tomato relish
- Assorted sushi served with pickled ginger, wasabi and soy
- American cheese burger sliders
- Fresh fruit platter
- Leafy garden salad with lemon vinaigrette
- Hastings Coffee Co. barista made coffee to order
- Selection of fine teas
- Fresh juices



BEFFET MENU

MINIMUM 40 GUESTS. \$45 PER GUEST

MEAT DISHES

Choose any two of the following

- Honey and orange glazed ham
- Slow cooked whole sirloin
- Turkey with apricot, sage and pistachio stuffing
- Lemon and sumac spiced roasted chicken



HOT DISHES

Choose any three of the following

- Mediterranean vegetable lasagne
- Pumpkin gnocchi with pesto and cherry tomato
- Chorizo, mushroom and mild chilli pasta
- Light green chicken Thai curry with jasmine rice

COLD DISHES

Choose any three of the following

- Greek salad
- Caesar salad
- Seasonal garden salad
- Potato and bacon salad
- Vegetable antipasto

SIDE DISHES

All of the following are included complemented with condiments

- Creamy potato bake
- Medley of steamed seasonal vegetables
- Roasted root vegetables

DESSERTS

Served on the buffet with whipped Chantilly cream and berry compote

- Citrus cheesecake
- Rich chocolate mudcake
- Pecan tart
- Warm bread and butter pudding

CARVERY BUFFET MENU

\$29 PER GUEST - MINIMUM 30 GUESTS
ADD DESSERT FOR AN ADDITIONAL
\$8 PER GUEST

HOT DISHES

- Rosemary and garlic marinated slow roasted beef
- Slow roasted pork
- Roasted root vegetable medley
- Roasted chat potatoes
- Steamed peas
- Steamed corn
- Cauliflower bake

SIDES

- Gravy
- Apple sauce
- Dijon mustard
- Hot English mustard
- Bread rolls and butter





PLATTER MENUS

CHOOSE ANY COMBINATIONS FROM
BELOW WITH A MINIMUM SPEND OF \$500

TURKISH AND DIPS

\$ 50

Rosemary and olive oil artisan bread with roasted beetroot relish, creamy pumpkin and basil pesto

BASIC FINGER FOOD

\$ 80 (*serves 8 to 10 guests*)

Spring rolls, quiches, samosas, sausage rolls, party pies

ASSORTED SANDWICHES

\$ 60 (*serves 6 to 8 guests*)

Assorted sandwiches served on freshly baked bread

ANTI-PASTO

\$ 85 (*serves 4 to 6 guests*)

Assortment of cold deli meats, marinated vegetables and olives

continued overleaf.

PLATTER MENUS

continued from previous page.

NOODLE BOXES

\$9.90 PER BOX

(1 box per guest, minimum 10 boxes per selection)

Choose from: beer battered fish and chips with tartare and lemon, green curry and rice, teriyaki beef with noodles or satay grilled vegetables with rice

SLIDERS

\$90 *(20 sliders per platter, one variety per platter)*

Choose from: Gourmet cheese burger, Korean spiced pulled pork and coleslaw, lamb and minted yoghurt with rocket salad and roasted capsicum or chargrilled eggplant with camembert, baby spinach and pesto

SEASONAL FRUITS

\$55 *(serves 8 to 10 guests)*

SUSHI

\$85 *(serves 10 guests)*

Assorted sushi served with wasabi, soy sauce and pickled ginger

QUICHES

\$85 *(serves 8 to 10 guests)*

Assortment of quiches with tomato relish

CHEESE SELECTION

\$70

Brie, blue and sharp cheddar served with quince paste, assorted nuts, dried fruit cake, crackers and grissini sticks

INDIVIDUAL EXTRAS

Prices as listed below

Hastings Coffee Co. coffee and gourmet tea selection - \$4 per guest

Juice selection - \$4 per guest

Cookies - \$3.50 per guest

Muffins - \$5 per guest

Scones (with jam and cream) \$5 per guest



CANAPÉ MENU

½ HOUR - \$10 PER GUEST

Choose any 3 options from the following menus

1 HOUR \$19 PER GUEST

Choose any 6 options from the following menus

2 HOURS \$36 PER GUEST

Enjoy our complete range of canapé as per the following menus

COLD

- Crostini of sweet cherry tomato, bocconcini, basil and cold pressed olive oil
- Eye fillet strips, caramelised onion, seeded mustard en croute
- Smoked salmon dill and cream cheese roulade
- Assorted sushi with Japanese mayonnaise, pickled ginger and wasabi
- Marinated chicken rice paper rolls with Asian dipping sauce
- Assorted oysters

HOT

- Salt and chilli calamari with lime aioli
- Crispy pork belly with palm sugar caramel
- House meat balls with smokey barbecue sauce
- Assorted petite quiche with tomato relish
- Tandoori chicken skewers with yoghurt dressing
- Prawn and ginger dumplings with ponzu
- Spinach and fetta filo parcels

BANQUET MENUS

BANQUET MENU ONE

TWO COURSE - \$39 PER GUEST, THREE COURSE \$54 PER GUEST - MINIMUM 30 GUESTS

Two course option, choose two dishes from entrée or dessert and two from mains. Three course option, choose two dishes from each course. dishes are served alternately

ENTRÉE

Smoked salmon, pickled cucumber, preserved lemon and cracked pepper labneh

Wild mushroom arancini, pomodoro purée, basil pesto, toasted pine nuts

Twice cooked pork belly, miso butterscotch and fresh herbs

Asian marinated shaved beef salad of cashew, herbs, bean shoots with a corriander, chilli and lime dressing

MAIN

Grilled barramundi fillet, herbed new potatoes, confit fennel and rocket salad with salsa verde

Roasted pork loin, macadamia and thyme crust, honey Dutch carrots, parsnip purée and apple chutney

Skin on chicken breast, sweet potato mash, asparagus and dill cream sauce

Slow roasted garlic and rosemary sirloin, broccolini, roasted kipfler potato served with red wine jus

DESSERT

Individual bread and butter pudding with creamy vanilla ice cream and butterscotch

Milk chocolate pannacotta served with honeycomb and chocolate shortbread

3 liquor tiramisu with rich chocolate fudge

Warm chocolate cake, sesame tuile, orange Anglaise and vanilla ice cream

BANQUET MENUS

BANQUET MENU TWO

TWO COURSE - \$49 PER GUEST, THREE COURSE \$64 PER GUEST - MINIMUM 30 GUESTS

Two course option, choose two dishes from entrée or dessert and two from mains. Three course option, choose two dishes from each course. dishes are served alternately

ENTRÉE

Smoked chicken risotto, truffle oil, pecorino and rocket

Shredded duck, papaya salad, peanut praline and nahm jim

Seared prawns, grilled chorizo, romesco sauce, basil oil and black salt

Caramalised onion, beetroot and goat's cheese tart with balsamic crisp

MAIN

Lemon cured salmon topped with Tahitian yoghurt, toasted walnuts, pomegranate and fresh herbs, side of steamed wild grains and a cucumber ribbon and watercress salad

Sous-vide lamb rump, fondant potato, beetroot purée, roasted asparagus, blueberry jus

Chinese master stock duck, twice cooked, pressed potato, broccolini with a honey, orange and soy glaze

Seared chicken breast wrapped in prosciutto, rich butter mashed potato, macadamia basil pesto, balsamic blistered heirloom tomatoes

DESSERT

Bailey's parfait, raspberry compote with rose poached seasonal fruit

70% chocolate and salted caramel tart with milk chocolate and hazelnut wafer, served with chocolate ice cream

Strawberry and mango trifle with mango, mint and lime salsa, tuile jaconda and marscapone mousse

Seasonal berry tart with lemon curd, raspberry sorbet and white chocolate



BAREFOOT BOWLS

BASIC PACKAGE
\$12 PER GUEST
MINIMUM 20 GUESTS

BASIC PACKAGE INCLUDES

- Bowls hire
- Use of green
- All required equipment
- Experienced bowls instructor
- 2 hours of play

BAREFOOT BBQ UPGRADE

ADD BBQ MENU ONE
ADDITIONAL \$12 PER GUEST

ADD BBQ MENU TWO
ADDITIONAL \$26 PER GUEST

ADD BBQ MENU THREE
ADDITIONAL \$30 PER GUEST

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BBQ MENU ONE

- Sausages
- Grilled onion
- Tomato sauce
- Fresh bread rolls

BBQ MENU TWO

- Sausages
- Grilled onion
- BBQ bacon
- Rissoles
- Tomato sauce
- Seasonal garden salad
- Fresh bread rolls

BBQ MENU THREE

- Sausages
- Grilled onion
- BBQ bacon
- Rissoles
- Tomato sauce
- Coleslaw
- Potato salad
- Seasonal garden salad
- Fresh bread rolls

VENUE ROOM DESCRIPTIONS

PRIOR TO YOUR EVENT, ENJOY THE SPECTACULAR VIEWS OF THE HASTINGS RIVER FROM OUR PRE-FUNCTION COCKTAIL LOUNGE WHICH CAN BE HIRED AT \$150.

HASTINGS ROOM \$380

MAXIMUM CAPACITIES

Theatre: 250 Cabaret: 120 Banquet: 180 Cocktail: 230

Available room facilities include:

Full bar facilities, ceiling mounted data projector and screen, private bathroom facilities within the room



RIVER ROOM \$280

MAXIMUM CAPACITIES

Theatre: 80 Cabaret: 40

Banquet: 80 Cocktail: 100

River Room and Hastings

Room can be combined and hired together with a total of 424 square metres for \$580.

← 160 SQ. METRES →



HASTINGS ROOM \$150

MAXIMUM CAPACITIES

Boardroom table style: 16

Available room facilities include:

65" Television with PC/MAC connection



COMPASS ROOM \$150

MAXIMUM CAPACITIES

Boardroom table style: 12

Available room facilities include:

65" Television with PC/MAC connection + teleconferencing



VENUE ROOM VISUALS

HASTINGS ROOM



HASTINGS BOARDROOM



RIVER ROOM



COMPASS BOARDROOM





The Westport Club's Event Centre packages can be tailored to your specific requirements. A wide range of beverage packages are also available to add on to any corporate package. Speak to our Events team by calling 6588 7208 for more information.

Terms and conditions are applicable to all events held at The Westport Club.

VISIT US AT THE WESTPORT CLUB

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THINK! About your choices. Call gambling help 1800 858 858 www.gamblinghelp.nsw.gov.au

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