



Celebrations

Grazing Platters

Add Barista made coffee and assorted tea | **\$4.50 per cup**

*Up to 10 guests, room hire costs apply**

Charcuterie - \$95

Shaved prosciutto, Danish salami, silverside, pepperoni, marinated olives, sourdough, flatbread and a selection of crackers

House Prepared Dips - \$65

Hommus, baba ghanoush, capsicum dip, assorted breads and a selection of crackers

Assorted Cheese - \$95

Triple cream brie, aged cheddar, manchego, quince paste, dried figs, apricot, grapes, lavosh and a selection of crackers

Assorted Sandwiches - \$95

With fillings of chicken and avocado | egg, lettuce and mayo (v) | corned beef, relish and sprout | ham, cheese and tomato | avocado, tomato, sprout, lettuce, cucumber, mayo (v)

Hot Finger Food - \$95

Mini beef pies, cocktail sausage rolls, cocktail quiches, spring rolls (v), vegetable samosa (v), sweet chilli, BBQ and tomato sauce

House Prepared Sushi - \$95

Nori and sushi, pickled ginger and soy. (v) option available

Fresh Seasonal Fruit - \$85

A delicious blend of seasonal fruit artisitcally displayed with garnish. Fruit selection will vary seasonally (v) (gf)

Sweet Treats - \$95

A selection of hand-crafted mini desserts, perfect for any occasion. Gluten free and vegan options available (v) (gf) (vegan)



Speak to the Events team about bespoke grazing station options.



Celebrations

Canapé Options

*Minimum of 10 guests, room hire costs apply**

2 options | **\$18** per person,
3 options | **\$27** per person,
4 options | **\$35** per person for the following:

Served Cold

Corn fritters with smoked salmon with capers (gf), rare roasted beef with herbs (gf) and olive tapenade (v) (gf)

Chilled prawns with dill and lime vinaigrette (gf)

Tomato and basil bruschetta on roasted sourdough (v)

Served Hot

Prawn, lemon grass and chilli wrap with dipping sauce

Duck spring rolls with sweet plum sauce

Chicken and tarragon filo triangles

Basil pesto arancini with aioli (v)

Assorted petit quiche with tomato relish (v)





Celebrations

Canapé Options *cont.*

Minimum of 10 guests, room hire costs apply*

3 options | **\$20 per person**

4 options | **\$27 per person**

5 options | **\$35 per person**

or on platters of 20 pieces with one variety per platter | **\$95**

Substantial Canapé

Grilled chicken skewers with satay sauce (gf)

Gourmet beef pies with tomato relish

Steam roasted pork bao bun with Chinese BBQ dipping sauce

Wagyu beef with mustard mayonnaise and melted cheese slider

Crab cake, spring onion and lemon aioli slider

Pulled pork, smoked BBQ sauce and house slaw slider

Vegetable pakora and mango chutney slider (v)

Grab and Go Noodle Boxes - \$18 per person, per option

Served Hot

BBQ pork noodles

Tandoori chicken rice (gf)

Special fried rice (gf)

Tofu and vegetable Singapore noodles (v)

Served Cold

Thousand island seafood pasta salad

Glass noodles and vegetable salad (v)

Quinoa and sweet potato salad (v) (vegan)





Celebrations

Banquet Menu

Two courses | **\$55 per person**, three courses | **\$72 per person**

*Minimum of 10 guests, room hire costs apply**

Dinner roll and butter to start

Entrée (choice of two, alternate serve)

Beetroot cured salmon with roe, dukkha crumb, micro herbs and house dressing (gf)

Pumpkin and ricotta agnolotti with burnt butter wilted spinach and parmesan (v)

Peking duck breast, glass noodle salad and sesame dressing

Sticky pork belly bites with apple and cabbage slaw (gf)

Beetroot, feta arancini and hummus served with garlic sauce (V)

Main (choice of two, alternate serve)

Grain fed beef rump served with potato gratin, asparagus and cress salad with black garlic demi glaze (gf)

Chicken Kiev filled with camembert and sundried tomato, grilled asparagus, sweet potato and jus (gf)

Braised lamb rump with rocket and parmesan, mash potato and braising stock (gf)

Barramundi fillet with kipfler potatoes, sautéed beans and lemon pepper hollandaise sauce (gf)

Baked eggplant and vegetable korma curry with basmati rice (v) (gf) (vegan)





Celebrations

Banquet Menu cont.

Two courses | **\$55 per person**, three courses | **\$72 per person**

Add Barista made coffee and assorted tea | **\$4.50 per cup**

Minimum of 10 guests, room hire costs apply*

Sides

\$15 per bowl, 5 serves per bowl

Roasted chat potatoes with rosemary and sea salt (v) (vegan)

Chefs toss salad (v) (gf) (vegan)

Steamed greens, broccolini, carrots, beans and zucchini (v) (gf) (vegan)

Dessert (choice of two, alternate serve)

Belgium chocolate and spiced orange tart with fresh berries

Vanilla bean panna cotta with Cointreau strawberries (gf)

Apple and rhubarb crumble with pecan praline ice cream

Ceylon tea brûlée with almond bread (gf)

Baked New York cheesecake with blueberry compote and chocolate crumble dust





Celebrations

Beverage Package

Price per hour, per head

2 Hours | **\$30**, 3 Hours | **\$38**, 4 Hours | **\$45**

*Minimum of 10 guests, room hire costs apply**

Included in the package

Tap Beer

Great Northern (Mid strength)

Great Northern (Full strength)

Toohey's New

Toohey's Old

Pure Blonde

Peroni

Carlton Dry

VB

Wine

Vivo Pinot Chardonnay

Vivo Sauvignon Blanc

Vivo Chardonnay

Vivo Moscato

Vivo Cabernet Sauvignon

Vivo Shiraz

Stubbies

Hahn Super Dry

Cascade Light

Five Seeds Cider (Apple & Pear)

***Other domestic range beers on request*

Soft Drinks

Coke

Coke - No Sugar

Lift

"Red" Fanta

Sprite

Dry Ginger Ale

Soda water

**Please note - Due to RSA, a 4-hour beverage package requires preapproval from Westport management prior to event confirmation. Additional security/RSA marshal costs may be incurred.*



Venue Rooms

Compass Room



If you're looking for a venue for your next corporate event, The Westport Club is the pick for the sophisticated planner.

Your attendees will be impressed by the comfort and style of our venue, and as the host, your job is made easy with our high spec offering. From the smallest corporate meeting to a week long conference, every detail will be taken care of by professionals when you book your event at The Westport Club.

Our function rooms cater for meetings, corporate events, training and conferences. We have some of the best function facilities on the Mid North Coast.

Hastings Room





Venue Rooms

River Room



Our four stylishly appointed function spaces have you covered for conferences, meetings, presentations, weddings, celebrations and school formals.

With rooms to cater from the smallest meeting to something much larger, we have the space to cater for your every whim.





Venue Rooms

Hastings Room



Whatever you are celebrating, The Westport Club event centre is an impressive choice to add flair to your event, party or celebration.

With a range of stunning function rooms, most with views of the Hastings River, you're set to create amazing memories with those you hold dear. Our professional and passionate events team will take care of the details, leaving you to fill your day or night with laughs and photos to cherish into the future.



Venue Room Details



Hastings Room

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

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.



Hastings Board Room

Maximum Capacities

Boardroom table style: 16

Available room facilities include: 65" Television with PC/MAC connection



Compass Board Room

Maximum Capacities

Boardroom table style: 16

Available room facilities include: 65" Television with PC/MAC connection



Venue Room Map

