



EVENTS CENTRE
Corporate



Breakfast

Barista made coffee and assorted tea	\$4.50 per cup
Continental breakfast	\$12 per guest
Hot plated breakfast	\$22 per guest
All options as above	\$28 per guest

*Minimum 15 guests, room hire costs apply**

Continental Breakfast

Your choice of one or alternate serve

Freshly cut seasonal fruit, served with yoghurt and granola (v) (gf) (vegan)

Bircher muesli with blueberries and local honey (v)

Hot Plated Breakfast

Your choice of two, alternate serve

Eggs Benedict - leg ham, poached egg, spinach and hollandaise, on toasted sourdough

Smash avocado, feta and crispy bacon on toasted Vienna loaf

Baked field mushroom with sautéed spinach, buffalo mozzarella and dukkha (v)

Pancakes served with maple syrup and vanilla ice-cream (v)



**Custom options available for groups of less than 15, all prices listed are inclusive of GST.*

Morning & Afternoon Tea



Morning tea | **\$15 per guest**
Afternoon tea | **\$15 per guest**
Both options as above | **\$29 per guest**

All inclusive of barista made coffee, assorted teas and juices

*Minimum 15 guests, room hire costs apply**

Morning Tea

Select any two of the below options

Mini muffin (v)
Danish and croissant (v)
Banana bread, butter (v)

Afternoon Tea

Select any two of the below options

Chocolate brownies (v)
Carrot cake (v) (gf) (vegan)
Lemon tart (v)



**Custom options available for groups of less than 15, all prices listed are inclusive of GST.*



Working Lunch



Lunch package | **\$40 per guest**
Half day catering package | **\$50 per guest**
Full day catering package | **\$60 per guest**

All inclusive of barista made coffee, assorted teas and juices

*Minimum 15 guests, room hire costs apply**

Lunch

Served to your table

Sliced leg ham off the bone (gf)

Selection of cheeses (v)

Cured meats (gf)

Smoked salmon, capers and Spanish onion (gf)

Selection of freshly baked breads (v)

Roasted pumpkin, beetroot & mushroom salad (v) (gf) (vegan)

Caesar salad (v)

Warm Lunch Additions

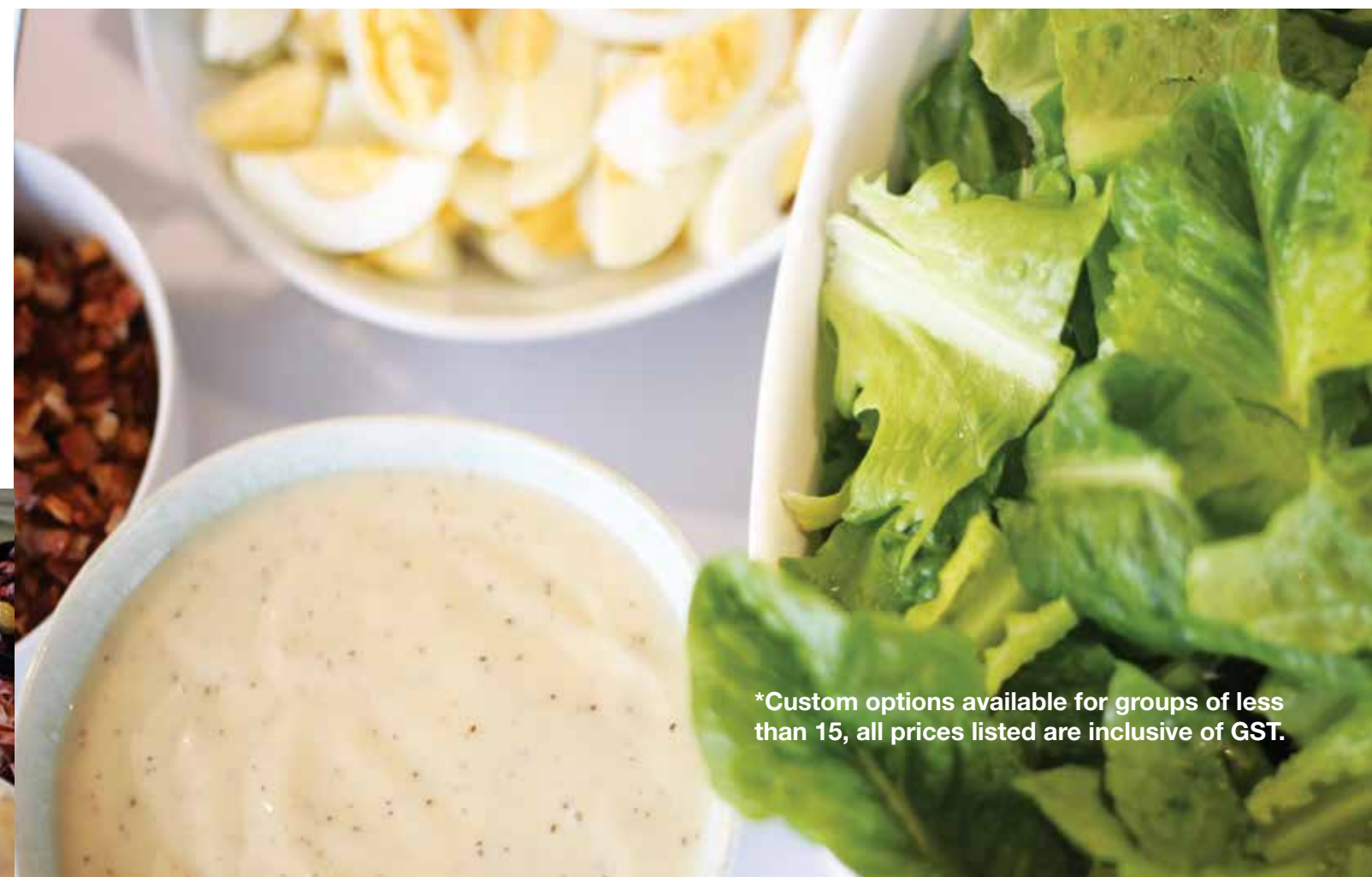
\$15 per guest (please select one)

Roasted chicken in a smoked paprika and tomato coulis (gf)

Whole baked salmon with dill and capers (gf)

Slow roasted pepper crusted sirloin with jus (gf)

Roasted lamb leg with garlic and rosemary and mint sauce (gf)



**Custom options available for groups of less than 15, all prices listed are inclusive of GST.*

Beverage Package



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

Price per hour, per head

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

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



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.*



for events bookings

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