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EVENTS CENTRE  
*Corporate*





# Breakfast OPTIONS

Add Barista made coffee and assorted tea \$4.50 per guest. Minimum of 25 guests, room hire costs apply\*

*All served with brewed filtered coffee, tea and fresh juices*

## **Continental - \$20 per guest**

*choice of two of the following*

Scones, jam and cream

Toasted muslie granola cups with fresh berries, yoghurt and passionfruit

Danish pastries

Ham and cheese croissants

Mini vegetarian frittatas (v) (gf)

Egg and bacon sliders

Fruit plate (v) (gf)

## **Hot - \$30 per guest**

*choice of two of the following, alternate serve*

Eggs benedict with toasted sour dough with wilted spinach, ham or smoked salmon and hollandaise sauce

Smashed avocado with toasted Vienna, rocket, mushrooms and crispy bacon

Buttermilk pancakes, with fresh berries maple syrup and honeycomb crumble

Vegetarian frittata (v), served with crusty fresh bread





# Morning+AFTERNOON TEA

Add Barista made coffee and assorted tea \$4.50 per guest. Minimum of 10 guests, room hire costs apply. Gluten free and vegan options available



Morning or afternoon tea | **\$18 per guest**  
Both options | **\$35 per guest**

*Choice of two of the following, all served with espresso coffee, tea and fresh juices*

Muesli, yoghurt and fresh berry cups  
House baked muffins  
Banana bread  
Ham and cheese croissants  
Danish pastries  
Fruit cups (v) (gf)  
Belgian chocolate brownie (gf)  
Chefs' selection of cakes  
Freshly baked cookies







## Working LUNCH

Minimum of 25 guests, room hire costs apply\*

### Grab and Go Lunch | \$20 per guest

Gourmet wraps and assorted sandwiches  
Freshly baked cookies  
Fresh juices and water

### Plated Lunch | \$25 per guest

*choose one of the following*

Battered fish with chips and salad  
Chicken Schnitzel with chips and salad  
Roast of the day with seasonal vegetables and gravy

## Buffet LUNCH

Minimum of 25 guests, room hire costs apply\*

### \$40 per guest

Warm maple glazed ham or roasted pork  
Pasta dish (chefs' selection)  
Semi dried tomato arancini or pumpkin and spinach frittata (gf)  
Caesar salad  
Garden salad  
Antipasto platter  
Fruit platter  
Dinner rolls  
Sauces and condiments

### Buffet additional extras

*prices listed below are per guest*

Roasted seasonal vegetables \$5  
Roasted chicken pieces \$6  
Grilled fish \$10  
Smoked salmon platter \$8  
Fresh prawns \$10  
Cheese platter \$9  
Gourmet boutique mini desserts \$8

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





# Beverage PACKAGE

# Notes

Minimum of 10 guests, room hire costs apply\*



Price per hour  
2 hours | **\$32 per guest**  
3 Hours | **\$43 per guest**  
4 Hours | **\$57 per guest**

## Tap Beer

Great Northern (mid strength)  
Great Northern (full strength)  
Toohey's New  
Toohey's Old  
XXXX Gold  
Carlton Dry  
Victoria Bitter

## Wine

Vivo Pinot Chardonnay Sparkling  
Vivo Sauvignon Blanc  
Vivo Chardonnay  
Vivo Moscato  
Vivo Cabernet Sauvignon  
Vivo Shiraz

## Stubbies

Cascade Light  
Five Seeds Crisp Apple Cider  
Five Seeds Cloudy Apple Cider  
*Other domestic range beers on request*

## Soft Drinks

Coke  
Coke - No Sugar  
Lift  
Creaming Soda  
Sprite  
Dry Ginger Ale  
Soda water

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





*for Events bookings*

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**Life's Great at The Westport Club**

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THE WESTPORT CLUB