



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









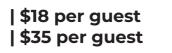
Morning + AFTERNOON TEA

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 Both options



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



















Norking 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



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.



Bevelage 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

Phone: 02 6588 7208 Email: events@thewestportclub.com.au

Life's Great at The Westport Club

25 Buller Street, Port Macquarie NSW 2444 Ph: 6588 7201 www.thewestportclub.com.au



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