



*it's
time
to party!*

celebrations







great celebrations at The Westport Club

A milestone birthday, an engagement to share or a wedding reception – our versatile rooms at The Westport Club Events Centre can be transformed into any theme imaginable to make your celebration one to remember.

Views stretching out endlessly over the Hastings River form the perfect backdrop by day or night and our talented team of chefs will delight your guests tastebuds with our delicious cuisine.

We all love a party, a good excuse to get together and celebrate – let us spoil you and your special people at your next soirée.





grazing platters

Crusty Bread & Homemade Dips \$80
warm array of breads and trio of house made dips

Antipasto Platter \$100
*prosciutto, salami, mortadella, marinated vegetables,
rosemary olives and crusty bread*

Cheese Board \$100
variety of local and international cheeses, dried fruits, nuts and crackers

Assorted Sandwiches or Wraps \$100
chef's selection of fresh sandwiches or wraps

House Prepared Sushi \$100
selection of sushi with seaweed salad, pickled ginger and soy sauce

Fresh Seasonal Fruit \$100
a delicious assortment of seasonal fruit with garnish

Hot Finger Food \$120
mini pies, sausage rolls, samosas, spring rolls and mini quiches

Premium Finger Food \$150
*arancini, crispy Asian chicken strips, coconut prawns,
mini quiches and tempura flathead*

Vegetarian Finger Food \$120
*arancini, crumbed brie wedges, spring rolls, cheese
and spinach triangles, mini bruschetta*

Gluten Free Platter \$120
Pumpkin arancini, crispy Asian chicken strips, falafel, and salt and pepper squid

Hot & Cold Seafood Platter \$180
*fresh prawns, smoked salmon, salt and pepper squid, garlic prawns
and beer battered flathead fillets*

Assorted Cakes, Slices and Treats \$100
*A selection of cakes, slices and treats, perfect for any occasion.
Gluten free (gf) and vegan (vg) options available on request*

Perfect for any
occasion for you to
celebrate in style

Prices listed per item opposite
For up to 10 guests, room hire costs apply.

individual platters

20 pieces per platter

Mini bruschetta (v) \$95
tomato and basil bruschetta or roasted sourdough

Duck spring rolls \$95
with sweet plum dipping sauce

House-made arancini (v) \$95
with Napolitana sauce - gluten free option available \$125

Zucchini Flowers (v) \$125
filled with zesty ricotta (vegan option available)

Satay chicken skewers (gf) \$125
grilled chicken skewers served with a satay dipping sauce

Tempura Prawns \$125
With a honey sesame glaze

Beer-Battered Flathead \$125
flathead goujons and chips, served in a pinecone

American cheeseburgers \$150
Wagyu beef slider with tomato and pickle relish and melted cheese

Pulled pork and slaw sliders \$150
with smokey BBQ sauce and house-made slaw

Mini Boutique Sweet Treats \$150
*Elegant mini desserts perfect for special occasions.
Gluten free (gf) and vegan (vg) options available on request.*

For celebrations
from small to
large

Prices listed per item below

Minimum of 10 guests, room hire costs apply. Add
Barista made coffee and assorted tea \$4.50 per guest
(minimum 10 guests for coffee/tea order)



Prepared in house
by our talented
team of chefs

2 courses - \$55 per guest
3 courses - \$70 per guest

Minimum of 20 guests, room hire costs apply. Choice
of two dishes from each course, alternate serve.



banquet

menu

entrée

House-made arancini (v)
with Napoli sauce. Gluten free (gf) option available

Coconut and mango prawns
Golden coconut prawns on mango salsa

Crusty pork belly bites (gf)
with plum sauce and balsamic glaze

Tempura zucchini flowers (v)
*filled with orange and almond ricotta cheese with a citrus aioli.
Gluten free (gf) available*

Crispy Asian chicken strips (gf)
served on crispy rice noodles with a bean shoot slaw

main

Chicken supreme (gf)
*filled with cheese and spinach with braised Italian potatoes,
broccolini and creamy pesto sauce*

Grain fed rump steak - marble score ms2 (gf)
served medium with potato gratin, seasonal vegetables and mushroom jus

Herb crusted barramundi
on lemon thyme cous cous, steamed greens and beurre blanc

Lamb rump (gf)
on mashed potatoes, with rocket and salsa verde

Pork belly
with stir-fried vegetables in an Asian glaze sauce

Vegetarian pasta or risotto (v)
Chef's daily selection

banquet

menu (cont.)

dessert

Mango and passionfruit brûlée (gf)
with a crunchy caramelised sugar top

Chocolate and cannoli
filled with chocolate ganache and whipped cream

Lemon and pistachio cheesecake (gf)
served with lemon curd, pistachio crumble and whipped cream

Sticky fig and date pudding
with salted butterscotch sauce, ice cream and honeycomb crumble

Apple crumble
with caramelised rhubarb and apple pie ice cream

additional extras

prices per guest

Chef's selection canapés \$5

Garlic bread \$4

Antipasto \$8

Fresh prawn plate \$10

Garden or rocket salad \$3

Seasonal fruit plate \$7

Cheese board \$10



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Additional extras - prices listed opposite

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drinks

drinks packages
to suit every
occasion

2 hours - \$32 per guest
3 hours - \$43 per guest
4 hours - \$57 per guest

Minimum of 10 guests, room hire costs apply.

tap beer

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

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
available on request*

soft drink

Coke
Coke - No Sugar
Lift
Red Fanta
Sprite
Dry Ginger Ale
Soda water

notes



notes



notes



for Events bookings

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Learn more



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THE WESTPORT CLUB