



*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 soir e.

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#### **Dietary**

(v) vegetarian | (gf) gluten free

#### **Seafood country of origin**

(A) Australian | (I) Imported | (M) Mixed

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# grazing platters

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

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

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

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

**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 (I) \$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 (I) \$120**  
*Pumpkin arancini, crispy Asian chicken strips, falafel, and salt and pepper squid*

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

**Assorted Cakes, Slices & 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*  
(gf available \$115)

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*

Coconut Prawns (I) **\$125**  
*mango and lime coulis*

Salt & Pepper Squid cones (I) **\$125**  
*caper aioli, Szechuan seasoning*

Beer- battered Flathead cones (I) **\$130**  
*flathead goujons, steakhouse fries*

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

Pulled pork 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.*

*Bespoke packages are available on request. Speak to one of our events team for more information*

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 truffle aioli. Gluten free (gf) option available*

Coconut & mango prawns (I)  
*Lime and mango coulis*

Crusty pork belly bites (gf)  
*with pumpkin puree and almond dukkah*

Tempura zucchini flowers (v)  
*citrus aioli, ricotta, orange zest*

Crispy Asian chicken strips (gf)  
*served on bean shoots and cabbage slaw*

## main

Chicken supreme (gf)  
*on spinach and ricotta stuffing, rosemary chats,  
seasonal vegetables and pesto cream*

Grain fed rump steak (gf)  
*served medium with potato gratin, seasonal vegetables and mushroom jus*

Herb crusted barramundi (M)  
*Baby spinach, roasted carrot puree and herb cous-cous*

Lamb rump (gf)  
*on Paris mash with seasonal vegetables and mint pesto*

Pork belly  
*sous-vide pork, pickled cabbage, apple jam and mashed potato*

Wild mushroom risotto or pasta (v)  
*Chef's daily selection*

# banquet

## menu (cont.)

### dessert

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

Chocolate & cannoli  
*filled with chocolate ganache and crème Chantilly*

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

Passionfruit pavlova  
*crème Chantilly, passionfruit pulp, berries*

Apple crumble (gf)  
*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 (A) \$10

Garden salad \$3

Seasonal fruit plate \$7

Cheese board \$10



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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 (Crisp and Cloudy)
- 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

Phone: 02 6588 7208

Email: [events@thewestportclub.com.au](mailto:events@thewestportclub.com.au)

Learn more



## Life's Great at The Westport Club

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25 Buller Street, Port Macquarie NSW 2444 Ph: 6588 7201

[www.thewestportclub.com.au](http://www.thewestportclub.com.au)



THE WESTPORT CLUB