



# *Functions & Events*

**200 ARDEN STREET COOGEE NSW 2034**

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# **WE'LL HELP YOU PLAN A** *memorable event*

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Need a space for your next get together?  
Let us help you plan your special event.

Enjoy amazing views over Coogee, private function facilities, natural light and a stunning outdoor terrace.

Our function spaces & packages are suitable for all events, with individual areas best suited to certain occasions.

Our team will work with you in planning your event to ensure you and your guests have a great experience.

There is no better place to book your next event with our selection of delicious food and beverages!



An aerial photograph of a coastline. The foreground is filled with dark, choppy water. In the middle ground, waves are breaking against a rugged, rocky shoreline. The sky is a pale, hazy blue. The word "Catering" is written in a large, white, elegant serif font, centered over the water. Below the word is a short, thick white horizontal line.

*Catering*

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# Plated

**MINIMUM 20 PEOPLE**

1 COURSE \$37 PER PERSON \*MAINS ONLY\*

2 COURSES \$50 PER PERSON

3 COURSES \$63 PER PERSON

SELECTION OF 2 FOR EACH COURSE,  
SERVED ALTERNATELY

## Entrée

- KING PRAWN & AVOCADO COCKTAIL SALAD WITH MARIE ROSE SAUCE
- CHINESE DUCK BREAST PANCAKES W CUCUMBER, SHALLOT & HOISIN
- CRISPY TACO OF SEARED YELLOWFIN TUNA, GUACAMOLE, LIME, TABASCO
- SMOKED SALMON & AVOCADO NIÇOISE SALAD BEANS, OLIVES, EGG, TOMATO, BABY COS & LIMONCELLO DRESSING
- 3 LARGE LOCAL PACIFIC OYSTERS, 1 NATURAL, 1 KILPATRICK & 1 MORNAY
- MARINATED GOATS CHEESE ON TOASTED BRIOCHE, CARAMELISED APPLE RED ONION JAM & FIG BALSAMIC

## Mains

- SLOW COOKED LAMB RUMP, TALLOW COOKED POTATOES RATATOUILLE VEGETABLES W ROSEMARY JUS
- GRILLED BARRAMUNDI WITH GARLIC BUTTER, MASH & GREEN VEGETABLES
- MB2 SIRLOIN COOKED MEDIUM W GRATIN POTATOES GARLIC FIELD MUSHROOMS, BROCCOLINI & PEPPER SAUCE
- CORDON BLEU STUFFED CHICKEN BREAST, PARMESAN POTATO CAKE GREEN BEANS & CREAMY MUSHROOM SAUCE
- GRILLED ATLANTIC SALMON, POTATO FONDAN RICOTTA FRIED ZUCCHINI FLOWER, BROCCOLINI
- VEGETARIAN RAVIOLI OF CARAMELISED PUMPKIN & PISTACHIO WITH NAPOLI SAUCE & PARMESAN CHEESE

## Desserts

- APPLE & BERRY CRUMBLE WITH CUSTARD
- WARM CHOCOLATE FONDANT W VANILLA ICE-CREAM
- HONEY MACADAMIA CHEESECAKE WITH CREAM
- BLACK FOREST GATEAU WITH CREAM
- STICKY DATE PUDDING W VANILLA ICE-CREAM
- TIRAMISU WITH CREAM



# Canapés

ALL CANAPÉS  
REQUIRE A MINIMUM  
ORDER OF 20 PER ITEM

## Seafood

- **KING PRAWN, LYCHEE & CORIANDER FRESH RICE PAPER ROLL (GF)** \$5.00
- **1/2 SHELL SEARED SCALLOPS (GF)** \$5.00  
WITH PROSCIUTTO, LIMONCELLO DRESSING
- **LARGE TASMANIAN PACIFIC OYSTER W MILD WASABI JAPANESE SOY (GF)** \$5.00
- **SALT & PEPPER STYLE HAWKESBURY CALAMARI** \$4.00  
WITH CHIPOTLE MAYO
- **LARGE TEMPURA PRAWN** \$4.50  
WITH LIME PONZU SAUCE
- **W.A. CRAB MEAT, RICOTTA CORN CAKES & GUACAMOLE** \$5.00
- **SMOKED SALMON, SOUR CREAM, AVRUGA CAVIAR BLINI** \$4.50
- **THAI CRISPY KING PRAWN SPRING ROLL (GF)** \$4.50  
WITH TOMATO CHILLI JAM

## Meat

- **MB2 SCOTCH YORKSHIRE PUDDING** \$4.50  
WITH TRUFFLE MAYO
- **SOUTHERN FRIED CHICKEN LOLLIPOP** \$4.00  
WITH CHIPOTLE SAUCE & LIME
- **CHINESE DUCK BREAST PANCAKE** \$6.00  
WITH HOISIN, CUCUMBER & SHALLOT
- **PROSCIUTTO, PERSIAN FETA & BALSAMIC BABY TOMATO TARTLET** \$4.00
- **CRUMBED LAMB CUTLETS** \$9.00  
WITH CARAMELISED LEMON



# Canapés

ALL CANAPÉS  
REQUIRE A MINIMUM  
ORDER OF 20 PER ITEM

## Vegetarian

- **SMOKED EGGPLANT TART** \$3.50  
WITH OLIVE, GRAPE TOMATO & LEMON OIL
- **WHITE WINE & MUSHROOM ARANCINI** \$3.50  
WITH TRUFFLE MAYO
- **SILKEN TOFU, CHILLI EGGPLANT, SHALLOT RICE PAPER ROLL (GF)** \$4.00
- **PERSIAN FETA CHEESE, RED ONION JAM, CROUTON** \$3.50  
WITH BALSAMIC
- **CORN CAKES** \$3.50  
WITH GUACAMOLE & GRILLED HALLOUMI

## Petit Desserts

- **ASSORTED MACARONS (GF)** \$4.00
- **PETIT LEMON CURD TART** \$4.50
- **COCKTAIL PORTUGUESE TART** \$4.00
- **CHOCOLATE OREO BROWNIE** \$4.00
- **RED VELVET SLICE** \$4.00
- **CARAMEL SLICE** \$4.00

MINIMUM  
ORDER OF 10  
FOR EACH  
ITEM



# Platters

## Mezze

**\$80**  
EACH

- **PLATTER OF 10 ROUNDS OF ASSORTED FINGER SANDWICHES**
- **ASSORTED SEASONAL FRUIT PLATTER**
- **FRENCH BRIE, ENGLISH CHEDDAR & BLUE STILTON**  
WITH CRACKERS, LAVOSH, MUSCATEL GRAPES & ONION JAM
- **HONEY BAKED HAM, PROSCIUTTO, SALAMI, BOCCONCINI, OLIVES, BABA GHANOUSH & HUMMUS DIPS**  
WITH TURKISH BREAD
- **VEGETARIAN TRIO OF DIPS & BREADS**  
BABA GHANOUSH, HUMMUS & BALSAMIC BEETROOT DIPS, OLIVES, BOCCONCINI, TURKISH BREAD & GRISSINI
- **PLATTER OF 20 LARGE PEELED PRAWNS**  
WITH COCKTAIL SAUCE & LEMONS
- **20 LARGE TASMANIAN PACIFIC OYSTERS**  
WITH RED WINE VINEGAR

## Party Platters

**\$80**  
EACH

- **VEGETARIAN SPRING ROLLS (36 PIECES)**  
WITH SWEET CHILLI
- **SALT & PEPPER CALAMARI (40 PIECES)**  
WITH GARLIC MAYONNAISE
- **COCKTAIL BEEF & CHICKEN PIES (30 PIECES)**  
WITH KETCHUP
- **COCKTAIL SHEPARD'S PIE (30 PIECES)**
- **COCKTAIL CORNISH PASTY (25 PIECES)**  
WITH KETCHUP
- **COCKTAIL SAUSAGE ROLLS (40 PIECES)**  
WITH KETCHUP
- **CHICKEN SATAY SKEWERS (30 PIECES)**  
WITH LEMON
- **SMOKED SALMON CROTON (35 PIECES)**  
WITH CHIVE SOUR CREAM
- **THAI FISHCAKES (50 PIECES)**  
WITH SWEET CHILLI SAUCE
- **PLATTER OF FISH COCKTAILS (50 PIECES)**  
WITH TARTARE SAUCE



# Platters

## Pizza

11" THIN BASED STONED BAKED

**\$28**  
EACH

- **MARGARITA**  
MOZZARELLA & CHERRY TOMATO, PIZZA SAUCE & BABY BASIL
- **HAWAIIAN**  
SMOKED HAM, BACON & PINEAPPLE
- **CHORIZO & PEPPERONI**  
PEPPERONI, CHORIZO, MOZZARELLA & CHILLI OIL
- **CHILLI PRAWN**  
SPINACH, CHERRY TOMATO, MOZZARELLA & CHILLI OIL
- **SUPREME**  
HAM, PEPPERONI, MUSHROOMS, ONION, PINEAPPLE & OLIVES
- **VEGETARIAN CAPRICCIOSO**  
MUSHROOMS, ARTICHOKE, OLIVES, MOZZARELLA

GLUTEN FREE BASES AVAILABLE \$3

## Brioche Bun Sliders

**\$7 EACH**  
MINIMUM  
ORDER OF 10  
FOR EACH  
ITEM

- **WAGYU CHEESEBURGER**  
ONION, TOMATO, LETTUCE, BURGER SAUCE
- **SOUTHERN FRIED CHICKEN BURGER**  
AVOCADO, LETTUCE, ONION, TOMATO, PERI PERI MAYONNAISE
- **GRILLED HALLOUMI BURGER**  
TOMATO, SMASHED AVOCADO, LETTUCE, TRUFFLE MAYO

## Substantial Fork Food

MINIMUM  
ORDER OF 10  
FOR EACH  
ITEM

- |   |         |
|---|---------|
| • <b>SLOW COOKED SHOULDER OF LAMB</b><br>WITH RISONI PASTA, OLIVES, PARMESAN              | \$12.00 |
| • <b>SIRLOIN THAI BEEF SALAD</b><br>WITH PEANUTS, LIME & SWEET CHILLI DRESSING            | \$10.00 |
| • <b>BATTERED FLATHEAD</b><br>WITH CRISPY FRIES & TARTAR SAUCE                            | \$10.00 |
| • <b>GRILLED BARRAMUNDI</b><br>WITH CRISPY FRIES & TARTARE SAUCE                          | \$13.00 |
| • <b>THAI PRAWN COCONUT CURRY (GF)</b><br>WITH PEANUTS CRISPY SWEET POTATO & JASMINE RICE | \$13.00 |



# Platters

ALL FOOD ITEMS LISTED BELOW WILL BE SERVED  
ALTOGETHER ON ONE PLATE & DELIVERED TO  
THE NAMED GUEST AS DISCUSSED WITH THE  
EVENTS COORDINATOR

**\$25**  
PER PLATE  
FOR 1 PAX

## *Gluten Free Plate*

- **2 X SAUSAGE ROLLS**
- **1 X LEEK & MUSHROOM PIE**
- **2 X PRAWN STEAM DUMPLINGS W GLUTEN FREE SOY**
- **2 X PUMPKIN ARANCINI**

## *Vegan Plate*

- **2 X VEGAN SAUSAGE ROLLS**
- **1 X LEEK & MUSHROOM PIE**
- **2 X PUMPKIN ARANCINI**
- **2 X VEGAN EMPANADA PASTRY**





*Contact us now!*

**TO START PLANNING YOUR EVENT**

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# Terms & Conditions

1. Function bookings are not available on public holidays, New Year's Eve or Melbourne Cup.
2. Tentative bookings will be held for a maximum of two weeks. If bookings are not confirmed or further contact is not made, after fourteen (14) days, bookings will be cancelled at the discretion of the CEO and/or event management.
3. Confirmation of bookings requires the host to sign and return the terms and conditions. Once this has been received by the Functions & Events Manager, a respective room hire payment is required to secure the room. All room hires are inclusive of one bar attendant for the duration of the event.
4. Cancellations: In the case of an event being cancelled the following terms are applicable. Refunds are at the discretion of the CEO and/or event management. A cessation of contact in the lead up to the event will be considered a cancellation. Over 30 days written notice - the deposit will be refunded in full.
5. Less than 30 days written notice - the deposit will be forfeited.
6. Full payment and guaranteed maximum numbers of guests attending the event are required no later than seven (7) days prior to the event.
7. Final numbers may be increased but not decreased prior to the event.
8. Event areas may be used for a period of up to five (5) hours. Any extension of times must be arranged and approved prior to the event with the CEO. Additional charges may apply for time extensions.
9. Platter food will be placed on tables for your guests to help themselves.
10. Dietary Requirements: Any special dietary requirements must be communicated seven days before the function. This allows us time to source any alternative foods. If we are not informed of these requirements in this time, special dietary requirements may not be guaranteed.
11. Bar and any entertainment must finish 15 minutes prior to the confirmed finishing time. Catering and beverage choices are required seven (7) days prior to the event. Catering is required to be paid for at this time. Suggested food timings are provisional and, where possible, will be best adhered to. Tap beer choices are standardised.
12. All food and beverage requirements must be catered for by the club as the Liquor Licensing Laws and Registered Clubs Act prohibit any individual from bringing any food or beverage onto the premises. This excludes celebratory cakes.
13. Security: It is Club policy that a security guard be rostered for events that the management deems necessary or upon request, at the cost of the organiser. Our event spaces in The Pier can only cater for those over the age of 18, unless approval is sought from the CEO and/or Functions & Events Manager. 21st birthday parties require security at the organiser's expense.
14. Unfortunately, we do not cater for children's or 18th birthday parties.
15. Responsible service of alcohol: Under the Liquor Licensing Laws, our staff are under an obligation to ensure your guests do not become intoxicated. It is your responsibility to ensure all attendees behave in an orderly manner during the event and do not breach our obligations. The Club has the right to exclude or remove any guest from the venue in the event of misconduct or unreasonable behaviour.



16. Loss or Damage to any part of the Club or its equipment will be the responsibility of the organiser. This also applies to any decorations and presents left at the Club after your event. It is not the Club's responsibility to store your belongings. Nothing is to be nailed, screwed, stapled or adhered to fittings; banners or other forms of decoration must be approved by the CEO and/or Functions & Events Manager prior to the event.
17. Deliveries: The Functions & Events Manager must be notified in advance of any deliveries to the Club. All items should be marked with the event name, date and number of items being delivered. The club will not accept responsibility for items left in the club 48 hours prior to, or on conclusion, of the event without prior arrangement.
18. Special Effects: Smoke machines, special balloon effects and/or pyrotechnics cannot be operated, due to the effect on the club's smoke detectors. Candles, sparklers or similar must be approved by the Functions & Events Manager. Should the fire brigade respond to an alarm set off by the unauthorised use of special effects, the organiser will be liable for any charges incurred by the Club.
19. The Club will take all reasonable care but will not accept responsibility for damage to, or loss of personal possessions. It is the Organiser's responsibility to obtain their own insurance for themselves, their guests, and any contractors, for the period that these persons or their possessions are in any and all parts of the venue. The Organiser shall be held responsible for any and all damage and loss incurred to the premises, and equipment used during the function.
20. Cleaning: General and normal cleaning is included in the cost of the room hire. You may incur additional charges in instances where an event has created cleaning requirements that are considered to be over and above the normal cleaning (e.g glitter/confetti on the carpet, blue tac on the walls).
21. All details kept on file until event conclusion, then destroyed.
22. All children must be off premises by 10pm in line with Club policy.

### CREDIT CARD DETAILS

CARD NO: \_\_\_\_\_

CCV NUMBER: \_\_\_\_\_ EXPIRY: \_\_\_\_\_

**To acknowledge you understand the terms and conditions of your booking, please sign below.**

FULL NAME: \_\_\_\_\_

DATE: \_\_\_\_\_ SIGNATURE: \_\_\_\_\_

These must be emailed back to  
**debbie@coogeelegionclub.com.au**





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Boutique Hotel