



Functions and Events

No matter the size or event, we can make your next function a success!

INCLUSIONS	SEATED MEAL	BANQUET	CANAPES
Room Hire Fee*	+\$250	+\$250	+\$250
Full use of private room with access to the deck	•	•	•
Full use of stage, lectern, projector, whiteboard, wifi and microphone	•	•	•
Beverage options (upon request)	•	•	•
Pricing	from \$49pp	from \$35pp	from \$21pp

Optional Package Upgrades

+\$50 Cakeage with napkins	+\$5pp	Cakeage plated with berry coulis and ice cream
+\$10ea Table Linen	+\$1.50pp	Napkins

PLEASE NOTE: ALL GUESTS AGED 18 AND OVER MUST SIGN IN WITH VALID PHOTO IDENTIFICATION. ENTRY WILL BE DENIED IF IDENTIFICATION CANNOT BE PROVIDED.



Seated Meal

Served as alternate-drop

TWO COURSE | \$49 PER PERSON

THREE COURSE | \$60 PER PERSON

ENTREE | SELECT 2

- Caesar Salad with crispy bacon, boiled egg, and parmesan cheese, served with croutons
- Country Terrine pork, herb, and raisin country terrine, with tomato chutney, served with sourdough **DF**
- Pumpkin and Fetta Arancini served with paprika aioli and rocket salad **V GFA**
- Prawn Cocktail served with iceberg lettuce and thousand island dressing **DF GF**
- Pork Belly with parsnip puree, black pepper soy, and wakame
- Caramelised Onion Tart served with fetta, rocket, and plum vinegar **V**

MAIN | SELECT 2

- Lamb Shoulder served with pea puree, baby carrots, and jus **GF**
- Pork Belly served with roast apples, baked pumpkin, and cherry vinegar **DF GF**
- Tasmanian Salmon served with avocado puree, fennel, and rocket potato salad **GF**
- Barramundi served on a bed of cauliflower rice, vine tomato, and salsa tartare **DF GF**
- Chicken Supreme with potato galette, and pumpkin puree, served with greens **GF**
- 14 Hour Braised Beef served with mashed potato, greens, and jus
- Duck Maryland with parsnip, rocket, orange, and beetroot **GF**
- Garlic Roasted Field Mushroom with capronata, and spinach **GF VE**

DESSERT | SELECT 2

- Lemon Cheesecake served with sucre crumb, and strawberry compote
- House-Made Tiramisu served with espresso ice-cream, and hazelnut praline
- Warm Chocolate Brownie served with chocolate soil, and berry sorbet
- Sticky Date Pudding served with butterscotch sauce, and vanilla bean ice-cream
- Top Deck Mousse served with pistachio crumble, and sable biscotti, with a maraschino cherry on top
- White Chocolate Brulée served with berry salsa, and coconut wafer **GF**
- Vanilla Bean Panna Cotta served with raspberry compote, and macadamia shortbread

EVENT FACILITIES

- Parking
- Projector & Screen
- Microphone
- Whiteboard
- Wifi
- Disability Access
- Dancefloor
- DIY Theming

Contact us to discuss your catering needs and we will be happy to discuss options with you where possible

Contact our team on info@kahibahsports.com.au to book your event

V Vegetarian | VE Vegan | GF Gluten Free | DF Dairy Free | Other dietary requirements can be catered for upon request.
*Dietary requirements \$5pp if not advised before date. Sunday and Public Holiday surcharges may apply.



Banquet Menu

MAIN MEAL | **\$35** PER PERSON

MAIN + DESSERT | **\$45** PER PERSON

MAIN | SELECT 2

- Roast Chicken with lemon, paprika, and thyme gravy **DF GFA**
- Roast Beef served with seeded mustard crust **DF GFA**
- Roast Lamb served with pea and onion salad **GF**
- Roast Pork served with baked apples **DF GF**
- Crisp Skin Salmon served with fennel salad **DF GF**
- Baked Barramundi served with lemon dill butter **GF**
- Southern Fried Chicken Breast served with urban special sauce
- Moroccan Lamb Shoulder served with mint yoghurt

COLD SALAD | SELECT 2

- Apple Walnut Salad **GF**
- Caesar Salad
- Couscous and Vegetable Salad **DF GF V**
- House Salad **DF GF V**
- Potato and Bacon Salad **GF**
- Cabbage and Carrot Slaw **DF GF**
- Caprese Salad **GF**
- Rice Salad **DF GF**

HOT SIDES | SELECT 2

- Potato Bake **GF**
- Mac and Cheese
- Garlic Roasted Chats **GF**
- Warm Catalan Chickpea **GF**
- Roast Vegetables zucchini, sweet potato, squash, onion **DF GF**
- Honey Baked Carrots **GF** Roasted
- Pumpkin and Fetta **GF** Creamy Mash
- Potato **GF**

DESSERT | SELECT 2

- Lemon Cheesecake served with sucre crumb, and strawberry compote
- House-Made Tiramisu served with espresso ice-cream, and hazelnut praline
- Warm Chocolate Brownie served with chocolate soil, and berry sorbet
- Sticky Date Pudding served with butterscotch sauce, and vanilla bean ice-cream
- Top Deck Mousse served with pistachio crumble, and sable biscotti, with a maraschino cherry on top
- White Chocolate Brûlée served with berry salsa, and coconut wafer **GF**
- Vanilla Bean Panna Cotta served with raspberry compote, and macadamia shortbread

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Canapes Menu

\$21 5 CANAPE CHOICES
6 PIECES PER PERSON

\$30 6 CANAPE CHOICES
9 PIECES PER PERSON

\$35 9 CANAPE CHOICES
12 PIECES PER PERSON

\$46 10 CANAPE CHOICES
15 PIECES PER PERSON

- Tomato Bruschetta
- Mixed Vegetable Frittata **GF**
- Mushroom, Parmesan Quiche
- Garlic, Caramel Onion Focaccia **DF**
- Fresh Sushi **DFA GFA**
- Pumpkin Fetta Arancini **GFA**
- Vegetable Dumpling
- Compressed Melon, Fetta, Balsamic **GF**
- Beetroot & Mushroom Bruschetta Vegetarian
- Spring Rolls
- Tomato, Goats Cheese Tart
- Rock melon wrapped in Prosciutto **DF GF**
- Beef Skewers, Romesco
- Shaved Roast Beef Rolls

- Hoisin Duck Pancake Roll
- Duck Spring Rolls
- Torched Salmon, Cucumber Salad **DF**
- S&P Squid
- Southern Fried Chicken Dippers
- Cheese burger Sliders
- Prawn Dumplings **DF**
- Chinese Pork Buns
- Tuna, Wakame Salad **DF**
- Satay Chicken Skewers **DF**
- Prosciutto Wrapped Asparagus **DF GF**
- Singaporean Pork Salad
- Smoked Salmon Blinis

Optional Package Upgrades

- +\$50 Cakeage with napkins
- +\$5pp Cakeage plated with berry coulis and ice cream
- +\$10ea Table Linen
- +\$1.50pp Napkins

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Platter Menu

Cocktail Pies (Plain) 24 \$60	Cocktail Fish Bites 30 \$60
Cocktail Pies (Burgandy) 24 \$65	Cocktail Sausage Rolls 24 \$60
Spinach and Ricotta Puffs (V) 30 \$50	Garlic Prawn Skewers (GF) 20 \$65
Pumpkin Arancini (GF) 30 \$55	Singaporean Chicken Skewers 20 \$65
Vegetable Spring Rolls 30 \$50	Duck Spring Rolls 20 \$55
Prawn Cutlets 25 \$75	GF Spring Rolls (V) 20 \$65
Salt and Pepper Squid 30 \$45	Dim Sims (V) 24 \$50
Vegetable Dumplings (V) 30 \$50	Cocktail Quiche (V) 24 \$70
Prawn Dumplings 30 \$55	Cauliflower Popcorn (V) 40 \$45
Wraps (Chefs Choice) (V.O) 20 \$120	Sandwiches (Chefs Choice) (V.O) 40 \$80
Mixed Cookie 15 \$60	Mixed Cupcakes 15 \$60
Caramel Marshmallow Slice 24 \$60	Chocolate Brownies (GF) 24 \$60
Orange & Almond Slice (GF) 24 \$60	Mini Meringues (GF, DFO) 24 \$60

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Conference Packages

Minimum of 10 PAX apply on all conference packages. Below 10 PAX please contact function staff.

Full Day

\$55 PER PERSON

INCLUSIONS

Room Hire & Set up with trestle tables and chairs

Tea & Coffee available for use all day

Chef Tea Selection

Morning tea and afternoon tea with fresh fruit

Chef Lunch Selection

sandwiches and wraps with a salad.

Iced Water, Juice & Mints

Data Projector, Whiteboard & WIFI access

Half Day

\$45 PER PERSON

INCLUSIONS

Room Hire & Set up with trestle tables and chairs.

Tea & coffee available for use all day

Chef Tea Selection

Morning tea OR afternoon tea with fresh fruit

Chef Lunch Selection

sandwiches and wraps with a salad

Iced Water, Juice & Mints

Data Projector, Whiteboard & WIFI access

EVENT FACILITIES

Parking | Projector & Screen | Microphone | Whiteboard | Wifi | Disability Access
Dancefloor | DIY Theming

Tea & Coffee Menu

All Day Tea & coffee	\$5pp
X1 Large Barista made coffee	\$6pp
Add Biscuits	\$2pp
Add a sweet selection	\$6pp
Add a savoury selection	\$6pp

Team Building Activities

Why not end your conference with a team building game of bowls from \$8pp or a round of mini golf from \$5pp.

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