

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.

Packages and menus subject to change. Functions minimum 20 PAX. Sunday and Public Holiday surcharges may apply.

Kahibah Sports Club | kahibahsports.com.au | info@kahibahsports.com.au | (02) 4943 2987

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

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Platter Menu

Cocktail Pies (Plain)		Cocktail Fish Bites	
24	$70	30	$60
Cocktail Pies (Burgandy)		Cocktail Sausage Rolls	
24	$75	24	$70
Spinach and Ricotta Puffs (V)		Garlic Prawn Skewers (GF)	
30	$55	20	$70
Pumpkin Arancini (GF)		Singaporean Chicken Skewers	
30	$60	20	$70
Vegetable Spring Rolls		Duck Spring Rolls	
30	$60	20	$65
Prawn Cutlets		GF Spring Rolls (V)	
25	$75	20	$75
Salt and Pepper Squid		Dim Sims (V)	
30	$45	24	$55
Vegetable Dumplings (V)		Cocktail Quiche (V)	
30	$50	24	$75
Prawn Dumplings		Cauliflower Popcorn (V)	
30	$60	40	$45
Wraps (Chefs Choice) (V.O)		Sandwiches (Chefs Choice) (V.O)	
20	$120	32	$80
Mixed Cookie		Mixed Cupcakes	
15	$60	15	$60
Caramel Marshmallow Slice		Chocolate Brownies (GF)	
24	$60	24	$60
Orange & Almond Slice (GF)		Mini Meringues (GF, DFO)	
24	$60	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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