

MAWSON CLUB

FUNCTIONS PACKAGES

2017 - 2018

Why Mawson?

Situated in the leafy suburb of Mawson in Canberra's south, The Mawson Club remains one of Canberra's most popular and stylish boutique function venues featuring both indoor and outdoor spaces as well as a stunning private function room.

Our functions team provides our guests with memorable experiences, offering diverse capabilities across a range of events from social gatherings to conferences and corporate functions.

Mawson Club Cocktail Event Options

Minimum 24 people

Deluxe Canapes

	Mon - Sat	Sun - Public Holidays
1 HOUR SERVICE SELECT 4 CHOICES	\$20	\$22
1 1/2 HOUR SERVICE SELECT 6 CHOICES	\$28	\$30
2 HOUR SERVICE SELECT 8 CHOICES	\$35	\$37
2 1/2 HOUR MEAL REPLACEMENT 10 CHOICES	\$40	\$42

Cold Selections

- Smoked Salmon Mousse Tart, Baby Capers, Dill
- Seared Szechuan Sashimi Tuna, Pickled Ginger, Tartar
- Bbq Pulled Pork Rice Paper Rolls, Thai Dipping Sauce
- Rare Beef Sirloin, Asparagus & Wasabi
- Peking Duck Salad w/ Peach, Coriander & Hoi Sin
- Creamy Brie & Leek Quiche
- Pacific Oyster Bloody Mary Shots w/ Celery
- Italian Tomato & Kalamatta Olive Bruschetta
- Cold Poached Prawn Cutlets w/ Lemon & Herb Aioli
- Foie Gras Parfait En Croute w/ Tomato Jam



Hot Selections

- Moroccan Style Lamb Meatballs w/ Tzatziki
- Mozzarella & Potato Croquettes w/ Chive Sour Cream
- Wild Mushroom & Risotto balls
- Chefs Crispy Marinated Buffalo Wings
- Tempura Battered Prawn Cutlets w/ Sweet Chilli
- Spinach & Cheese Filo Wrapped Triangles
- Duck & Plum Spring Rolls w/ Thai Dipping Sauce
- Paprika Squid & Chorizo w/ Chefs Tomato Chutney
- Chefs Marinated Chicken Kebabs
- Vegetable Samosa w/ Tandoori Yoghurt

Mawson Club Premium Special Occasion Seated Menus

PREMIUM SELECTIONS - \$45 per person (Min 30 people)

Select two dishes from both the following courses - alternately served

To Get Started

- Creamy Saffron Risotto w/ Prawns, Mussels, Shaved Parmesan & Chilli
- Thyme Roasted Pumpkin Lasagne w/ Ricotta & Roma Tomato Napolitana Sauce
- Smoked Chicken & Avocado Salad w/ Tomato Salsa & Aspen Lemon Dressing
- Pork Hock Terrine w/ House Pickles, Garden Leaves & Native Thyme Oil
- Zucchini, Persian Fetta & Mint Fritters, House Made Quince Chutney
- Dukkah Crusted Salmon Fillet, Seeded Mustard Potato Salad & Aioli

The Main Event

- Slow Cooked Pork w/ Roasted Sweet Potato, Toasted Almonds, Cider Gravy
- Roasted Provençal Vegetable Pastry Tart w/ Roma Tomato Sauce & Seasoned Vegetables
- Bush Spiced Lamb Neck Fillet w/ Crushed Chat Potatoes, Petite Greens, Native Thyme Jus
- Grilled Barramundi Fillet w/ Saffron Rice, Stir Fried Greens & Thai Style Sauce
- Butter Poached Chicken Fillet w/ Confit Garlic Potato Puree, Grilled Asparagus & Heirloom Carrots
- Panfried Red Snapper w/ Sautéed Greens, Roasted Escalots & Crispy Bacon

Something Sweet (additional \$10)

- Lemon & Lime Meringue Tart w/ Crushed Raspberries
- Orange & Almond Cake w/ Passionfruit Curd
- Individual Pavlova, Filled w/ Cream & Fresh Fruits
- Rich Chocolate & Salted Caramel Tart w/ Vanilla Cream
- Classic Tiramisu w/ Toasted Hazelnuts, Latte Cream Sauce & Fresh Berries
- Baked Vanilla Cheesecake w/ Blueberry Compote

We all love Cheese (additional \$12.50 per person)
Premium Cheese Platter With Hard, Soft & Blue Cheeses, Quince Paste, Grissini Sticks, Water Biscuits, & Dried Fruits.



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Premium Cheese Platter With Hard, Soft & Blue Cheeses, Quince Paste, Grissini Sticks, Water Biscuits, & Dried Fruits.



Mawson Club Conference Packages cont.

Minimum 20 delegates

Choose two of the following served with roasted seasonal vegetables, Seasonal garden salad, bread rolls & condiments

Hot buffet lunch (\$10 addition for substitute lunch option)

- Slow Cooked Beef Bourguignon Casserole & Rice
- Braised Rosemary Lamb Hotpot w/ Pearl Barley & Roasted Chat Potatoes
- Pumpkin & Ricotta Lasagne w/ Napolitano Sauce & Parmesan
- Penne Pasta w/ Mushroom & Bacon Carbonara Sauce (on request)
- Slow Cooked Chicken w/ White Wine, Tomato, Parsley & Cream
- Chef's Homemade Curry w/ Rice Pilaf And Naan Bread
- Crispy Sweet & Sour Pork w/ Hokkien Egg Noodles
- Asian Green Stir Fry w/ Coconut Jasmine Rice

Afternoon Tea

- Your choice of one of the following served with Tea & Coffee
- Freshly Baked Banana Bread w/ Whipped Cinnamon Butter
- House Baked Biscuit Assortment
- Chocolate Brownie
- Orange & Almond Slice
- Mini Pavlova Baskets Filled w/ Fruit & Cream
- Baked Scones w/ Cream & Preserves
- Chocolate Mud Cake Slice
- Mini Savoury Filled Croissants



For 20 delegates or less ordering lunch options from our in house Citrus café can be available
Prices based on full day option. Half day options are available on request

Vegetarian Gluten Free

Mawson Club DELUXE Special Occasion Seated Menus

DELUXE SELECTIONS - \$55 per person (Min 30 people)

Select two dishes from both the following courses - alternately served

To Get Started

- Poached Prawn, Avocado & Cherry Tomato Salad w/ Bloody Mary Dressing
- Crispy Chilli Pork, Asian Greens, Crispy Noodles & Hoi-Sin Bbq Glaze
- Native Thyme Roasted Baby Beetroot & Goats Cheese Tart w/ Spiced Plum Relish
- Smoked Lamb Cutlets w/ Pickled Cabbage & Saffron Roasted Cauliflower Puree
- Balmmain Bug Risotto w/ Seared Scallops & Bush Spiced Hollandaise
- Chick Pea Falafel, Marinated Tomato & Bocconcini Salad & Basil Oil

The Main Event

- Wild Barramundi Fillet w/ Glazed Baby Vegetables, Roasted Kipfler Potatoes & Herb Butter Sauce
- 300g Chargrilled Scotch Fillet w/ Truffled Potato Puree, Roasted Vegetables & Jus
- Wild Mushroom Risotto w/ Shaved Pecorino Cheese & Crispy Onions
- Macadamia Dukkah Crusted Salmon w/ Sweet Potato Bake, Glazed Baby Carrots & Asparagus
- Seared Lamb Noisette w/ Dauphinoise Gratin, Roasted Baby Onions & Smoked Bacon
- 'Drunken Duck' Marinated Duck Breast w/ Roasted Roots & Juniper Red Wine Sauce

Something Sweet (Additional \$10)

- Lemon & Lime Meringue Tart w/ Crushed Raspberries
- Orange & Almond Cake w/ Passionfruit Curd
- Individual Pavlova, Filled w/ Cream & Fresh Fruits
- Rich Chocolate & Salted Caramel Tart w/ Vanilla Cream
- Classic Tiramisu w/ Toasted Hazelnuts, Latte Cream Sauce & Fresh Berries
- Baked Vanilla Cheesecake w/ Blueberry Compote

Mawson Club Conference Packages

Minimum 20 delegates

\$35 per person Monday - Saturday

- On Arrival
- Continuous Tea or Coffee

Morning Tea

- Your choice of one of the following or (2 X 50/50 split)
- Assorted Mini Muffins
- Greek Yoghurt Topped w/ Illawarra Honey
- Chefs Baked Biscuit Assortment
- Mini Croissants w/ Preserves
- Freshly Baked Mini Danish Pastries
- Savoury Tartlets
- Orange & Almond Slice
- Honey, Oat & Fruit Slice

Lunch

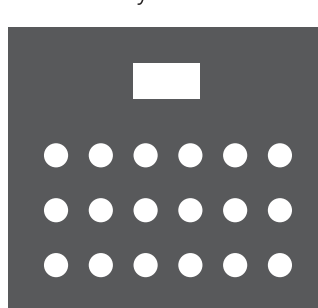
Choose two of the following served with fresh fruits, juices and pointed sandwiches

- Ciabatta Rolls w/ Gourmet Fillings
- Tortilla Wraps (2pcs)
- Open Sandwiches (on request)
- Chefs House made Pasta Salad
- Tomato & Olive Cous-Cous Salad (on request)
- Mixed Leaves Garden Salad
- Chef's Savoury Filled Pastry Tarts (2pcs)
- Marinated Chicken Skewers (2pcs)

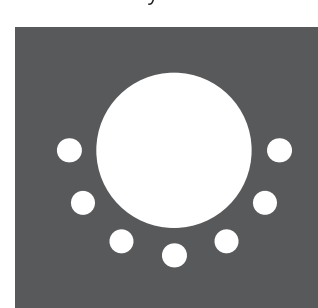
(All dietary needs can be catered for individually on request)

Mawson Club Room Capacities

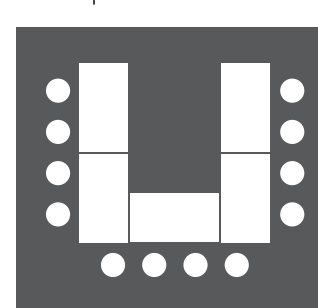
Theatre Style - 90



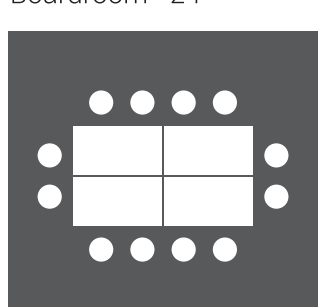
Cabaret Style - 42



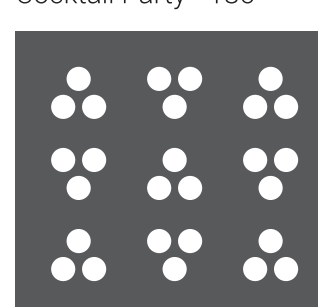
U-Shape - 20



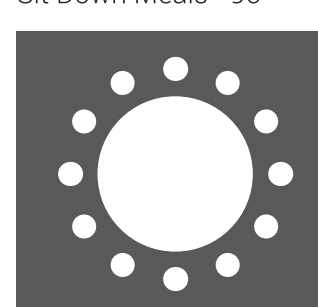
Boardroom - 24



Cocktail Party - 180



Sit Down Meals - 90



Please contact our Functions Coordinator on functions@mawsonclub.com.au or call on 6286 1600 to organise a personal tour of The Mawson Club's function spaces and to discuss your catering requirements for your special event.

Our Head Chef is happy to meet by appointment only to discuss any special dietary requests.