



The Event team and the Catering staff wishes to thank you for the opportunity to host your special event with us. Our professional staff offers great expertise and experience in every phase of event planning, whether large or small. We are eager to assist you in creating a perfect event for you and your guests at the Bankstown Sports Event Centre. Attached is a guideline of menus we offer. The catering staff welcomes the opportunity to create special menus, in addition to the printed suggestions herein. We look forward to making your stay with us both exciting and memorable!

### IMPORTANT DETAILS

#### Set Menu

Guest Minimum : 40 adults

Event Duration : 5 hours

Confirmation of numbers must be provided one ( 1 ) week prior to the event.

If the numbers decrease between the due date for final numbers and the commencement of the event, there will be no reduction in charges.

Where possible increases in numbers between the confirmation date and event date will be accommodated.

While every effort to ensure the requested products and services are delivered, this will be subject to their availability.

Total payment required must be made prior to the commencement of the event.

Bankstown sports catering policy does not allow for food and beverage to be bought onto the premises.

All food and beverage ordered by a client remains the property of Bankstown Sports Events Centre and cannot be removed from the premises without prior approval.



# entree



MON to SAT    2 Courses \$37 pp    3 Courses \$40 pp  
SUN & PUB HOL    2 Courses \$40 pp    3 Courses \$44 pp  
Your Choice of 1 or 2 items per course (alternate drop)  
Minimum 40 Adults

## HOT ENTREES

Cream of Butternut Pumpkin soup with Honey & Cinnamon, flaked Almonds & Chives

Spinach & Ricotta Tortellini with Napolitana Sauce and Baby Olives

Salt & Pepper Prawns with wasabi aoli & baby salad

Veal & Herb Tortellini in a Balsamic infused Tomato Sauce with Shaved Parmesan

Garlic Prawns in an Olive & Napolitan Sauce with a mini Damper

Caesar Salad topped with Green Curry flavoured Chicken Tenderloin

Salt & Pepper Squid with Japanese Coleslaw

Penne Pasta with Curried Chicken Strips, semi dried Tomatoes & Sugar Snap Peas

Chicken & Mushroom Vol au Vent with Asparagus garnish

## COLD ENTREES

Marinated Black Tiger Prawns Salad with lime mango aioli

Coral Sea King Prawn Cocktail with fruit garnish and a Mango Flavoured Cocktail Sauce

½ Dozen Sydney Rock Oysters with Cocktail Sauce

Seafood Salad with Balsamic Lime Vinaigrette

Smoked Salmon Stack Gauci Pastry, Mixed Herbs, spanish Onions & Capers

Roma Tomato & Boconccini Salad with Basil Dressing

Antipasto plate: a selection of Italian smallgoods, marinated vegetables and

baby boccocini with sour dough loaves

Thai chicken salad with sesame dressing

Greek salad with slow roasted lamb rump and kalamatta olive mousse

Baby rocket salad with honey glazed walnuts, Cajun chicken, shaved parmesan and roasted Red capsicum

White Anchovies with grilled asparagus and crisp walnut bread



# additional options

Fresh Prawns Crystal bay

prawns served with dipping

sauce, lemon & fresh bread

\$8.00 per person

Seasonal

Fruit

Platter

\$4.00 per person

A selection of fine  
Australian Cheese  
with fresh & dried

Fruit

\$5.00 per person



Chef 's selection

of hot finger food served  
on arrival

\$9.00 per person

Chef 's Tapas

Creations

\$15 per person

Tasting Plate of Hand

made chocolates

\$10.00 per platter

( serves up to 10 )



# main course



Tender Veal Cutlet with Prawn Garnish & exotic Mushroom Sauce

Fillet Mignon wrapped in bacon with creamy mushroom sauce

MSA Scotch Fillet with Rutherglen Port Wine Jus

Moroccan Lamp Rump with jus & Mint yoghurt dip

Braised Lamb shanks on Mash with Garden Fresh Vegetables & Rosemary Sauce

Roast Rack of Western Australian Lamb on baby Spinach Semi Dried Tomatoes & jus

Roast Chicken breast on Mushroom Risotto with Asparagus Veloute

Teriyaki Chicken Breast on Hokkien Noodles

Grilled Chicken Breast with vegetable bisque

Turkey Chestnut & Cranberry Rotolo with Cranberry Jus

Tender Pork Medallions on Sweet Potato Mash & Apple infused jus

Char grilled Fillet of Tasmanian Salmon on Pesto mash with Lime Butter Sauce

Grilled Barramundi Fillet with Lime Butter sauce

Blue eye cod fillet with vierge sauce

( All main courses served with Seasonal Fresh vegetables )

Vegetarian options available on request



# dessert



Seasonal Fresh Fruit salad with Cream Chantilly

Vanilla Panna Cotta , Berries & Tiramisu Sauce

Banana Coconut Pudding with Butterscotch Sauce

Lemon Meringue Pie with Fresh Fruit Coulis

Dark & White Chocolate Mousse Log with Vanilla Anglaise & Rich Chocolate Sauce

Summer Berry Trifle with a Berry Compote

Marbled Chocolate Tower

Hot Apple & Rhubarb Crumble with Sauce Anglaise

Sweet Canape tasting plate

Sticky Date Pudding with Double Chocolate Sauce

Cognac White Chocolate Log

Double Chocolate Pudding with Sauce Anglaise & Berries

Galliano marinated Strawberries with Passion fruit Mascapone

Stone fruit Wattle seed Pavlova with a Mango Coulis

Bailey 's Brulee with Persian Fairly Floss



# childrens menu

\$16.00 MON to SAT

\$17.50 SUN & PUB HOL

( children 12 years & under )

Choose one selection from each course

## MAIN

Chicken Nuggets with Chips & Tomato Sauce

Chicken Schnitzel & Chips

Fish Cocktails & Chips

Lasagne & Chips

## DESSERT

Pavlova

Homemade Mud cake

Chocolate Mousse

Fruit Salad topped with fresh cream

( Soft Drinks included)

