



Whitehorse Club 2011 Function Packages

Whitehorse Club Ltd

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Functions Package

Sit Down Menu Options

Whitehorse Package

2 Course – Main & Dessert	\$27.00
3 Course – Entrée, Main & Dessert	\$32.00

Roma Package

2 Course – Main & Dessert	\$30.00
3 Course – Entrée, Main & Dessert	\$36.00
4 Course – Entrée, Pasta, Main & Dessert	\$42.00

Caesar Package

2 Course – Main & Dessert	\$35.00
3 Course – Entrée, Main & Dessert	\$42.00
4 Course – Entrée, Pasta, Main & Dessert	\$48.00

(50/50 Service is available for an additional charge of \$3.50)
All Prices are inclusive of G.S.T.

Whitehorse Menu

Primi (Entrée)

a choice of:

Minestrone Soup ~ Italian Vegetable & Bean Soup

Penne Napoletana ~ Penne Pasta with Basil & Tomato Sugo

Rigatoni Bolognese ~ Rigatoni Pasta in a House Made Meat Sauce

Secondi (Mains)

a choice of:

Roast Chicken Maryland ~ Served with Fresh Seasonal Vegetables & Potato

Roast Sirloin ~ Served with Fresh Seasonal Vegetables & Potato

Veal Schnitzel ~ Milk Fed Veal Coated in Breadcrumbs, Parmesan Cheese, Italian Parsley with Lemon & Italian Salad

Grilled Whiting Fillets ~ Served with Rocket & Tomato Salad with Balsamic & Extra Virgin Olive Oil

Dolce (Dessert)

a choice of:

Gelato Double Mix ~ Choice of Two: Lemon, Strawberry or Chocolate Gelato

Duo Mousse ~ A layer of Dark Chocolate & Vanilla Mousse on a Biscuit Base with Chocolate Flakes

Fruit Salad ~ Served with Vanilla Ice Cream

Roma Menu

Primi (Entrée)

a choice of:

Pasta e Fagioli ~ Traditional Italian Pasta & Bean Soup

Tortellini In Brodo ~ Filled Pasta in Chicken Broth

Pastas (Entrée)

a choice of:

Risotto ~ With Imported Wild Mushrooms

Gnocchi ~ With Napoletana Sauce & Salted Ricotta

Penne Matriciana ~ Penne Pasta with Bacon, Olives, Chilli, Onion & Fresh Tomato

Lasagna Di Casa ~ House Made Italian Lasagna

Secondi (Mains)

a choice of:

Veal Scallopini ~ Pan Fried Medallions of Baby Veal, Choice of Mushroom, Pizzaiola Sauce or Vino Bianco

Chicken Scallopini ~ Baby Chicken Breasts, Choice of Mushroom, Vino Bianco or Pizzaiola Sauce

Chicken Schnitzel ~ Chicken Breast Coated in Breadcrumbs, Parmesan Cheese & Parsley with an Italian Salad

200 gram Scotch Fillet ~ Char Grilled & Served with Fresh Seasonal Vegetables & Potatoes

Veal Parmigiana ~ Veal Schnitzel Topped with Napoletana Sauce & Mozzarella Cheese

Pesce Puttanesca ~ Grilled Fillets of whiting, Served with a Puttanesca Sauce, with Potatoes & Vegetables

Dolce (Dessert)

a choice of:

Gianduitto ~ A Centre of Hazelnut Gelato Surrounded by Chocolate Gelato Smothered with Hazelnuts

Tartufo ~ A Harmony Of Chocolate Gelato & Almonds Covered in Dark Chocolate with a Cherry on top

Sicilian Cassata ~ Ricotta Base Gelato with Cinnamon, Candied Citron, Lemon & Orange, Apricot, Raisins, Chocolate Pieces & Strega Liqueur on a Sponge Base

Bacio ~ Chocolate Coated Blend of Hazelnut Gelato Swirled with Chocolate, Topped with a Roasted Hazelnut

Sticky Date Pudding ~ Smothered with Butterscotch & Fresh Cream

Caesar Menu

Primi (Entrée)

a choice of:

Italian Antipasto ~ Prosciutto Crudo, Casalinga Salami, Ham Mortadella, Olives, Fior Di Latte, Imported Provolone Marinated Artichokes, Sun-Dried Tomatoes & Grissini Sticks

Vitello Tonnato ~ Thinly Sliced Veal Drizzled with Tuna Mayonnaise

Zuppa Di Pesce ~ Melee of fresh local seafood served in a seafood broth with a napoli

Pastas

a choice of:

Linguini Pescatore ~ Fresh Fish & Shellfish in Napoletana Sauce

Cheese & Spinach Tortellini ~ In Mascarpone, Wild Roquette & Cracked Pepper

Homemade Gnocchi ~ With Osso Bucco Sauce

Risotto ~ With Pizza Pork, Braised Leek & Mascarpone

Secondi (Mains)

a choice of:

Pork Rib Eye ~ Slowly Cooked in Milk & Wild Mushrooms, Served on Grilled Polenta, Wilted Silverbeet & Thinly Sliced Italian Sausage

Chicken Mushroom Mignon ~ Chicken Thigh Filled with Fresh Mushrooms, Diced Bacon, Shredded Tasty Cheese & Fresh Herbs Served, with Fresh Seasonal Vegetables & Potatoes

Snapper Al Cartocchio ~ Snapper Fillet Oven Baked in Foil with Olives, Capers, Lemon & Extra Virgin Olive Oil, Served with Iceberg Lettuce, Red Radish & Cocktail Tomatoes

Atlantic Salmon Fillet ~ Served with Potato Puree, Steamed Green Beans & Lemon Butter Sauce

Roasted Eye Fillet Of Beef ~ With Desiree Garlic Potatoes, Puree Spinach & Rosemary Red Wine Jus

Dolce (Dessert)

a choice of:

Chocolate Semi Freddo ~ Frozen Chocolate Marsala Mousse & Mascarpone Cheese Sprinkled with Crushed Pistachio & Praline

House Made Tiramisu ~ Marscapone, Savoiardi, Coffee & Marsala – CLASSIC!

Vanilla Bean Panna Cotta ~ The Classic Northern Italian Dessert from the Region of Piemonte ~ Cold set Cream with Vanilla Bean

Vegetarian Menu

Primi (Entrée)

Bruschetta With Tomato

Rocket & Orange Salad

Minestrone Soup (Minimum of 6 people)

Spinach & Ricotta Cannelloni (Minimum of 6 people)

Salmon Salad

Secondi (Main)

Eggplant Parma with Polenta

Gnocchi Napoletana

Risotto Vedura

Grilled Whiting ~ Crumbed, Fresh Parsley & Lemon Zest

Vegetable Lasagna (Minimum of 6 pax)

Char Grilled Eggplant, Zucchini, Basil, Fresh Tomato & Polenta

Pumpkin & Almond Agnolotti

Porcini Risotto

Gluten Free Menu

Primi (Entrée)

Minestrone (Minimum of 6 people)

Rocket & Orange Salad

Stuffed Peppers or Tomatoes

Salmon Salad

Polenta & Cotechino

Stracitella

Secondi (Main)

Pesce Spada

Roast Chicken (Minimum of 6 people)

Risotto With Mushrooms

200g Scotch Fillet

Salmon

Rocket & Orange Salad With Chicken

Dolce (Dessert)

Friand

Fruit Salad

Flourless Chocolate Cake

Boysenberry & Yoghurt

Children's Menu

Children 12 and under

2 Courses \$15.00

3 Courses \$20.00

Primi (Entrée)

Penne Bolognese

Gnocchi Napoletana

Lasagna

Secondi (Main)

Nuggets & Chips

Schnitzel & Chips

Fish & Chips

Minute Steak & Chips

Dolce (Dessert)

Vanilla Ice-cream with Chocolate Topping

Fruit Salad

Children 13 years to 16 years charged at 75% of the chosen regular menus

Beverage List

At the Whitehorse Club we have a range of beverages services available to meet your requirements.

Our package quotations are based on liquor being served for a four and a half hour period

Beverage Package:

\$19.00 per person

Bottles of Light & Heavy Beer

Red & White Bottled House Wine

Soft Drinks & Iced Water

Coffee & Tea Station

Open Cash Bar:

Full bar facilities of beers, wines, spirits, & soft drinks are available for guests to purchase individually

Coffee & Tea Station

\$3.00 per person

Espresso Coffee

\$3.50 per person

Non-Alcoholic Bar:

\$9.00 per person

Post Mix Soft Drinks Jugs Only

General Information

Room Hire: Mid Week (Mon – Fri)

Sala Roma	½ Day \$250.00	Full Day \$500.00
Whitehorse Room	½ day \$500.00	Full Day \$800.00

Room Hire: Week End (Sat & Sun)

Sala Roma	½ Day \$400.00	Full Day \$800.00
Whitehorse Room	½ day \$750.00	Full Day \$1500.00

Room Hire fee is negotiable if a full meal is provided for all guests

Additional Services Available

- ❖ *Entertainment - We Can Provide Solos, Bands, DJ's & Entertainers P.O.A*
- ❖ *Security For Peace Of Mind At Your Event \$45.00 Per Person Per Hour*
- ❖ *Table Centres P.O.A*
- ❖ *Chair Covers \$4.00 Per Chair*
- ❖ *Data Projector \$150.00*
- ❖ *Screen \$30.00*
- ❖ *White Board Including Pens \$30.00*
- ❖ *All Other AV Equipment May Be Outsourced And Charged For Accordingly*

