

Functions & Events



The Perfect Venue

Whatever the occasion or celebration, choosing a venue that suits all of your requirements is critical to the success of your function.

At Eastwood you will receive all the attention you deserve for that special event, including weddings, birthdays, and anniversaries.

We also cater for corporate events, including seminars, golf days, charity events, & the like.

Our staff liaise with you from the very beginning through to the actual event to ensure everything, from menu design to room setup is perfect.

Function Room

Our private function room can be hired for your next event. It is suitable for up to 120 people in a sit down format or up to 200 people in a standing format. The room can be closed off for total privacy & has it's own serviced bar facilities.

Other features:

- * Stage & dance floor
- * Microphone & lectern
- * Tea & Coffee Station
- * Audio Visual equipment can be hired at an extra cost
- * Chair covers & other specialty linen can be hired at an extra cost

Security

All events require a security guard, Eastwood will arrange the security at an extra cost of \$150 per function.

Weddings

What better place could you find than the idyllic surrounds of one of the Eastern Suburbs leading golf clubs to celebrate your life's most special day.

With picturesque views of the golf course and manicured gardens, our dining room creates the perfect fairytale atmosphere for your wedding reception.

We can help organise all the details from menu design, table layouts and the event management to ensure your day is perfect in every way.

Contact our Amy on 0438730250 to arrange a consultation to discuss your wedding requirements.

Rodamz Catering is proud to be the exclusive caterer at Eastwood Golf Club

At Rodamz Catering, our passion & expertise promises excellence in food quality, presentation & service, ensuring your next event is something people will talk about.



Eastwood Golf Club
Liverpool Road, Klisyth, 3137
P: 9728 2944 F: 9728 2889
www.eastwoodgolf.com.au

Catering enquiries: 9728 4413 or 0438 730 250

Seated Dining Menu



Premium Menu Pricing

Pre-Dinner Canapés	\$4.0 per person
Soup	\$7.0 per person
Entrée	\$12.0 per person
Mains	\$25.0 per person
Dessert	\$9.5 per person
Tea & coffee	included or
Percolated coffee & Premium Tea selection	\$3.0 per person

Value Menu Pricing

Entree, Main	\$25.0 per person
Main, Dessert	\$27.5 per person
Entree, Main, Dessert	\$29.5 per person
Tea & Coffee	\$1.0 per person

Value Menu

Entree

Cream of pumpkin soup (V)

Potato & leek soup (V)

Caesar Salad - Coz lettuce tossed with crisp bacon, grilled chicken & chefs own creamy aioli

Mains

Roast Lamb served with baked vegetables & rosemary jus

Chicken breast schnitzel served with mushroom sauce

Roast Beef with baked vegetables, gravy & Yorkshire pudding

Chicken Parmigiana, topped with Napoli sauce, shaved ham & tasty cheese

Pork scotch served on mashed potato with carmelised apple jus & crackling

Dessert

Apple Strudel served with ice cream

Fresh fruit salad with cream or ice cream

Mini Pavlova with topped with cream & seasonal berries

Stickydate Pudding served with butterscotch sauce & ice cream

Premium Menu

Starters (choose 2)

Traditional style pumpkin soup with a dollop of cream & snipped parsley (V)

Thai spiced sweet potato soup finished with coconut milk, coriander & sweet chili (V)

Rich tomato & fresh basil soup (V)

Cream of field mushroom soup finished with garlic croutons

Caesar Salad - baby coz lettuce tossed with crisp pancetta, grilled chicken & chefs own creamy aioli

Macadamia crusted lamb cutlet, served on roast pumpkin mash drizzled with pesto

Plump tiger prawns seared & finished in garlic butter served atop fragrant rice

Smoked tassie salmon & baby spinach roulade served atop a mesculin salad with apple balsamic

Chicken & field mushroom risotto drizzled with pesto & topped with parmesan (V)

Individual roasted vegetable frittata served with tomato relish & fried leek (V)

Mains (choose 2)

Chargrilled sirloin of beef served with wild mushroom sauce & caramelised baby onions

Eye fillet rolled in Moroccan spices accompanied by roasted vegetable rubble & red wine jus

Oven roasted lamb rump filled with apricot & pinenut stuffing served with a redcurrant sauce

Chicken breast crammed with prawn mousse finished with a veloute cream sauce

Oven baked parmesan & parsley crusted chicken fillet served on potato fondant with tomato & basil coulis

Pork fillet wrapped with prosciutto, spinach, capsicum & golden pastry, served with homemade apple relish

Baby barramundi fillet brushed with citrus butter, fried capers & served with pommes fritz

Atlantic salmon resting on smashed green peas & glazed with citrus hollandaise

Chargrilled vegetable stack - Capsicum, eggplant, zucchini & fennel layered with potato rosti & drizzled with pesto (V)

Desserts (choose 2)

Vanilla bavarois served with seasonal fruits poached in cinnamon & star anise syrup

Sticky date pudding with butterscotch sauce & vanilla bean icecream

Lemon curd tart accompanied by king island cream

Mocha mud cake served warm with vanilla bean ice-cream

Individual pear & apple crumble served with cinnamon custard & icecream

Crème Caramel - classic french dessert with fresh strawberries & double cream

Espresso Brulee - coffee infused crème brulee with vanilla bean icecream

For enquires & bookings please contact Amy on 9728 4413 or 0438 730 250



Fingerfoods Menu

Build your own function menu & cost by choosing varieties from any of our standard, deluxe or premium range's. We can assist with food quantities & choices. See also our bowl menu for more substantial options. *Minimum spend is \$15.0 per person*

Standard Range	\$2.5 per variety per person
Deluxe Range	\$3.0 per variety per person
Premium Range	\$4.0 per variety per person

Example Menu:

Cocktail beef pies (standard \$2.5), Salt & Pepper chicken tenderloin dippers (standard \$2.5), Pumpkin & three cheese risotto balls (Deluxe \$3.0), Mini home baked pizza (Deluxe \$3.0), Chefs own sausage rolls including chicken (Deluxe \$3.0) and Salmon Roulade (Premium \$4.0)
Price per person is \$18.0

Standard Range

Cocktail beef pies with tomato sauce

Mini Sausage Rolls with tomato sauce

Assorted gourmet bite size savories, flavours including spinach & ricotta, cheese & bacon, chicken & asparagus and beef & poppy.

Vegetarian Spring Rolls with sweet soy

Cocktail curried vegetable samosa

Salt & pepper chicken tenderloin dippers served with a garlic & lemon aioli

Mini fried dim sims with sweet soy

Crumbed barramundi goujon with tartare sauce



Deluxe

Served Cold

Sushi selection served with wasabi & pickled ginger (VO, GFO)

Mediterranean vegetable tartlet with oven roasted tomato, kalamata olives, crumbled feta & basil pesto (V)

Tasmanian oysters infused with mirin, star anise & crowned with fried leek (GFO)

Served Warm

Bite size gourmet quiches, selection including lorraine, roasted vegetable, spinach and bacon, leek & sundried tomato (VO)

Bite size gourmet pies including beef & burgundy, chicken & mushroom and greek lamb served with a chunky tomato relish

Thai fish cakes infused with chili, ginger & coriander, served with sweet chili sauce (GFO)

Steamed pork & prawn sui mai served in a bamboo basket, drizzled with soy & snipped chives

Rare beef sirloin served on toasted sourdough with rocket & seeded mustard hollandaise

Moroccan spiced lamb noodle balls served with tatziki dipping sauce

Pumpkin & three cheese risotto balls served with a chunky tomato relish (V, GFO)

Mini home baked pizza with fresh, seasonal toppings (VO)

Chefs own sausage rolls including chicken, bacon & basil and lamb & pancetta

Five spice marinated chicken fillet skewered & drizzled with a soy glaze (GFO)

Mini steamed bbq char sui pork bun

Premium

Served Cold

Fresh herbed bilini topped with Tassie smoked salmon & fried capers

Vietnamese rice paper rolls filled with vermicelli noodles, coriander, prawns & nuoc chan sauce (GF)

Salmon Roulade: Tassie smoked salmon & baby spinach rolled in a handmade herbed crepe

Served Warm

Peking Duck: Chinese pancake filled with twice cooked duck, cucumber & hoi sin sauce

Open baby beef burgers with caramelised onion, mustard, rocket & cherry tomato

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Bowl Food

Bowl foods are a more substantial option for a non-seated function. They are served in bowls or noodle boxes with forks & napkins, they look great & taste even better!

A very popular "add on" option to fingerfood packages.

Choose 1 bowl	\$9.0 per person
Choose 2 items	\$17.0 per person
Choose 3 items	\$24.0 per person
Choose 4 items	\$30.0 per person

Caesar salad with grilled chicken served with crispy pancetta, parmesan shards, garlic croutons & the chefs own creamy aioli. Served cold (GFO)

Thai chicken curry laced with coconut milk, coriander & baby spinach, then served over jasmine rice (GFO)

Warm duck salad with crisp bacon, fresh melon & spicy plum dressing (GFO)

Slow cooked veal & mushroom ragout served with rosemary infused mash

Mini lamb souvalaki: Chefs own marinated greek style lamb with fresh tomato, lettuce, onion & a garlic yoghurt sauce

Char-grilled lamb fillet rolled in morroccan spices, served on cous cous, topped with a tomato & capsicum relish

Baby beef burger with caramelized onion, dijon mustard, rocket lettuce, tomato & melted cheese

Char-grilled vegetable & chorizo sausage risotto drizzled with pesto & topped with shaved parmesan

Vegetable & coconut korma served with sticky rice & papadum's (V)

Tiger prawns tossed with fresh Asian vegetables, hokkien noodles & finished with a soy glaze

Pan seared calamari finished with garlic butter & chopped parsley then served over a rocket salad



Platters Menu

Our delicious selection of platters can be added to any function package.

Japanese

Assorted Californian rolls & nigiri with pickled ginger, soy & wasabi
\$38.0 (20 pieces) \$76.0 (40 pieces)

Dips

Selection of house made dips with vegetable crudités & garlic croutons
\$50.0 (serves min of 20 people)

Antipasto

Chargrilled vegetables, salami, kalamata olives, bocconcini cheese & crusty bread
\$60.0 (serves min of 20 people)

Fresh Fruit

Selection of seasonal fresh fruits
Small (6 people) \$27.0 Large (10 people) \$45.0

Cheese

Selection of cheeses with assorted crusty breads & crackers
Small (6 people) \$30.0 Large (10 people) \$50.0

Cheese & Fresh Fruit

Seasonal fresh fruit with a selection of cheese & crackers
Small (6 people) \$30.0 Large (10 people) \$50.0

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Buffet Menu

All buffets include freshly baked breads, butter & condiments.

Bronze Buffet - Choose 2 mains, 2 salads & 1 sides \$25.00 per person

Silver Buffet - Choose 3 mains, 3 salads & 2 sides \$35.00 per person

Gold Buffet - Choose 4 mains, 3 salads, 2 sides & 2 desserts \$43.00 per person

(Dessert can be added to Bronze & Silver for \$5 per person (1 choice) or \$7.5 per person (2 choices))

A chef can carve your roasts in front of your guests for an extra \$2.00 per person

Mains

Roast Lamb with a rosemary & herb stuffing

Roasted Beef with a mustard crusting

Roast Pork scotch with apple sauce & crackling

Veal Ragout: Tender veal braised with field mushrooms, white wine, & fresh herbs

Moroccan Lamb Meatballs: Moroccan spiced lamb meatballs simmered in a fresh tomato & herb sauce

Lamb Tagine : A dish of lamb marinated in Eastern spices, cooked with prunes, apricots, chickpeas, fresh coriander & basil.

Mediterranean Lamb: Seared marinated lamb with grilled eggplant, capsicum & potato topped with crumbled fetta

Thai Chicken Curry : Tender chicken pieces cooked in green curry paste & finished with green beans, capsicum, coconut milk & fresh coriander

Five spice Chicken Skewers with a peanut & coconut milk sauce

Beef Lasagne: Fresh pasta sheets layered with rich beef sauce, cheese and then topped with béchamel sauce

Beef Stroganoff: Tender beef strips cooked with mushrooms, onions, white wine & finished with sour cream & sweet spiced gherkins

Vegetable Lasagne: Selection of vegetables bound with napoli sauce & fresh basil topped with béchamel sauce.

Vegetable & coconut korma

Salads

Ceaser - Coz lettuce with crisp pancetta, garlic aioli parmesan & croutons

Greek - Roma tomato, spanish onion, kalamata olives & fetta

Garden - Mesculin salad with tomato, cucumber & Spanish onion

Potato - Bacon, onion & creamy dressing

Coleslaw - Sliced cabbage, spanish onion, carrot, chopped parsley & creamy dressing

Roasted carrot & parsnip with toasted pine nuts

Chargrilled vegetables with balsamic vinaigrette

Marinated mushrooms with capsicum, tomato & vinaigrette

Sides

Roasted Vegetable Medley

Potato & Garlic Mash

Steamed Jasmine Rice

Wok seared Asian vegetables

Desserts

Selection of seasonal fresh fruits

Selection of cheeses with assorted crusty breads & crackers

Lemon curd tart accompanied by cream

Chocolate mud cake served warmed with cream

Mini pavlova with whipped cream, mixed berries & crushed peppermint crisp

BBQ Menu

Our BBQ packages are a great option for large informal gatherings such as sporting groups, fund-raisers, work functions, Christmas parties or a spring racing carnival party. Depending on the size of your group you could make use of the newly renovated shaded deck area to hold your function!!

All BBQ include fresh breads, butter & condiments. Minimum of 30 people

Rodamz Sausage Sizzle \$9.0 per person

Beef, Pork & Chicken Sausages with BBQ onion served with bread, butter & condiments

The Great Aussie BBQ

Choose 4 meats plus 3 salads \$22.5 per person

Choose 5 meats plus 4 salads \$27.5 per person

Meats

Thin Sausages (Beef, Pork or Chicken)

Lamb Kofta

Chili & Garlic Tiger Prawn Skewers

Housemade Beef Burgers

Lemon & herb marinated chicken

Marinated rump steak shashlik

Vegi burger

Moroccan spiced lamb cutlets

(Premium Item add \$1.00 per person)

150gm Aged Porterhouse

(Premium Item add \$1.00 per person)

Atlantic salmon steak

(Premium Item add \$1.00 per person)

Desserts (Add \$5.0 per person)

Selection of seasonal fresh fruits (add only \$3.00 per person)

Lemon curd tart accompanied by cream

Chocolate mud cake served warmed with cream

Mini pavlova with whipped cream, mixed berries & crushed peppermint crisp

Salads

Ceaser - Coz lettuce with crisp pancetta, parmesan & croutons

Greek - Roma tomato, spanish onion, kalamata olives & fetta

Garden - Mesculin salad with tomato, cucumber & spanish onion

Potato - Bacon, onion & creamy dressing

Coleslaw - Sliced cabbage, spanish onion, grated carrot, chopped parsley & creamy dressing

Roasted carrot & parsnip with toasted pinenuts

Chargrilled vegetables with balsamic vinaigrette

Green bean, baby spinach & bocconcini

Marinated mushrooms with capsicum, tomato & vinaigrette

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