



MONASH University
Club

Menu And Information Pack

2007/08

Section 5 Cocktail menus

Option 1

(Minimum 20 guests)

Cold

Japanese sushi hand rolls with wasabi & soya **(v)**

Smoked salmon in pastry case

Avocado mousse on mini toast **(v)**

Tandoori chicken, coriander & mint yoghurt wrap

Hot

Vegetable spring rolls with sweet chili **(v)**

Cocktail party pie with tomato sauce

Cocktail sausage rolls with tomato sauce

Assorted mini quiche

Curry puff **(v)**

Shrimp sui mai with sweet chili sauce

Calamari crumbed rings with fresh lemon & tartare sauce

Chicken bites

4 pieces -\$8.00 per person

6 pieces- \$12.00 per person

8 pieces-\$16.00 per person

(\$2.00 per extra canapé)

Option 2

(Minimum 20 guests)

Gourmet selection

Cold

Goats cheese mousse on baby toast **(v)**
Sushi roll selection w/- pickled ginger & wasabi **(v & g)**
Smoked salmon tart w/- crème fraiche & chervil
Avocado mousse w/- cherry tomato in pastry case **(v)**
Bruscetta infused w/- basil, lemon & virgin olive oil **(v)**
Smoked salmon, saffron cream cheese & chive tortilla roulade **(v)**
Petite club sandwich (min order 30 ea)

Hot

Sui mai selection in bamboo basket w/- soya & sweet chili
Vegetable samosa w/- mint yoghurt dressing **(v)**
Pumpkin arancini balls w/- blue cheese dressing **(v)**
Petit pastry puff filled w/- char sui pork & plum sauce
Roasted Peking duck spring rolls with hoi sin sauce
Filo pastry parcel with chicken, feta cheese & roast capsicum
Beef & Guinness pie w/- tomato chutney
Sweet potato cashew empanada **(v)**
Spinach & feta cheese pastizzi **(v)**
Thai chicken pie w/- sweet chili
Salt & pepper squid w/- tartare & lemon

4 pieces -\$12.00 per person

6 pieces- \$17.50 per person

8 pieces-\$23.00 per person

(\$3.00 per extra canapé)



Cold

tasman oysters in asian spoons w/-
grilled pineapple, coriander and lime salsa
nigiri selection w/- kikkoman soya & pickled ginger
assorted prawn, vegetable rice paper rolls w/- hoi sin sauce
(minimum order 25 each)
chilled shooter w/- fresh pacific oyster in bloody mary dressing
peking duck in crepe cones w/- plum dipping sauce
puff pastry pizza w/- spinach, cherry tomato, yarra valley persian feta
tandoori chicken tartlet w/- mango relish
smoked salmon tartlet w/- crème fraiche & yarra valley salmon roe
avocado & prawn w/- spicy salsa in pastry case
lamb yiros & tatziki roulades

Hot

yum cha selection in bamboo basket w/- soya & sweet chili
prawn wraps infused w/- chili & lemon grass
beef pastry parcels w/- bush tomato chutney
arancini pumpkin w/- lemon aioli
indian crispy vegetable pakhora w/- raita yogurt sauce
malay style chicken or lamb satay sticks w/- peanut sauce
lamb samosa w/- mango chutney

4 pieces - \$20.00 per person

6 pieces - \$29.00 per person

8 pieces - \$38.00 per person

(\$5.00 per extra canapé)



Substantial finger food boxes

(Minimum 25 guests)

Fish & chips w/- fresh lemon & tartare sauce
Indian butter chicken on basmati rice
Lamb Rogan Josh on saffron rice w/- yoghurt dressing
Beef & Guinness on garlic whipped potato
Stir-fry chicken in black bean sauce on jasmine rice
Thai red coconut curry beef on lime leaf infused rice
Salt & pepper squid on tomato & balsamic roquette salad
Vegetarian Caesar salad w/- light dressing

\$7.50 per item

Plattered

Turkish pizza w/- chargrilled eggplant, red capsicum,
Persian feta & pesto

Turkish pizza w/- Chef's selection

Turkish pizza w/- hot salami, mushroom, onion & mozzarella cheese

\$45.00 per platter

Section 8 Beverages

Below is a list of wines that was correct at the time of printing, please contact us for the most recent beverage selection

Sparkling

Orlando Wyndham 1828	16
Ninth Island	42
Four Sisters Sparkling	26

White

Monash Club Chardonnay	16
Monash Club Sauvignon Blanc	16
Monash Club Riesling	16
Snowy Creek Chenin Blanc Verdelho Chardonnay	16.5
Elderton Riesling	18.5
Tobacco Road Unwooded Chardonnay	19.5
Tahbilk Chardonnay	32
Red Belly Black Chardonnay	16
Memsie Semillon Sauv/blanc Rousanne	18
Bluestone Acres Sauvignon Blanc	33
Norfolk Rise Pinot Grigio	32
Omrah Unwooded Chardonnay	36
Four Sisters Semillon Sauvignon Blanc	26
Hollick Reserve Chardonnay	38

Red

Monash Club Shiraz	16
Zilzie Sangiovese	19.5
Jindalee Cabernet Sauvignon	18
Zilzie Petit Verdot	19.5
Monash Club Cabernet Sauvignon	18
Buckshot Heathcote Shiraz	55
Woop Woop Shiraz	25
Bluestone Acres Shiraz	38
Black Chook Shiraz Viognier	36
Blue Pyrenees Shiraz	33
Zilzie Rose	19.5
Ninth Island Pinot Noir	45
Chapel Hill Shiraz Grenache	34
Shaw & Smith Merlot	46
Norfolk Rise Cabernet Sauvignon	31

Sticky

T'gallant Triumph Botrytis Pinot Gris	27
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Section 9-Function Rooms

The facilities at the Club will ensure that all your conference and dining needs are catered for in style and comfort, we are also able to cater into other areas on Clayton Campus.

Main Dining Room – Monash University Club

A light, bright space suitable for large cocktail parties or dinners to 200, this area is also equipped with audio visual and sound systems

Conference Rooms 2 & 3– Monash University Club

Ideal for small parties both cocktail or sit down meal, these areas are also available for seminars & conferences (subject to availability)

“The Restaurant” – Monash University Club

The restrained décor & formal furnishings in this room are ideally suited for those wishing to impress.

Main Dining Room & Foyer– 1st floor Campus Centre

Parquetry floors in this area make it ideal for large sit down meals or as exhibition space.

Banquet Rooms – 1st floor Campus Centre

These rooms are extremely versatile allowing for a wide range of use, from seminars, cocktail parties or formal dinners

Please note:

To book those areas outside of the Monash University Club, please contact booking@adm.monash.edu.au

The Monash University Club is able to provide Cocktail & Buffet menu's only to venues other than Building 50

Room	Dimensions	Area	Banquet style	Theatre style	Cocktail style
Main Dining Room – Club	14m x 17m	238sqm	150	N/A	200
MDR & Conf Rooms – Club	14m x 23	322sqm	220	N/A	400
Conference Rooms – Club	14m x 7m	98sqm	80	100	100
“The Restaurant” – Club	6m x 13m	78sqm	60	N/A	70
Main Dining Room – Campus Centre	30m x 20m	600sqm	400	600	1200
Banquet Room – Campus Centre (single)	15m x 9m	135sqm	120	150	200
Banquet Rooms – Campus Centre (entire)	15m x 27m	405sqm	300	NA	500

Section 11 Terms and conditions

The functions department will use every effort to ensure your event runs smoothly and to offer you any information we are able to provide.

To enable us to offer a high quality service and to ensure the satisfaction of all our clients, the following terms and conditions are applicable to your event.

Please read these carefully and if you have any questions please contact our function coordinator for assistance.

Booking and deposit

A \$100 deposit is required to secure your booking. The deposit amount will be deducted from the final account.

The function department reserves the right to cancel the booking and allocate the venue to another client if a deposit has not been paid.

Payment

The outstanding account must be settled in full no later than two weeks of the receipt of invoice.

Function details

All event details need to be confirmed no later than 1 week prior, this will include food & beverage arrangements. Event details and the estimated costs will be outlined in the event booking form which will be sent out to you for confirmation.

Minimum numbers apply; the numbers may increase, however you will be charged the minimum regardless if numbers fall below.

Final numbers & Special dietary must be confirmed three working days prior.

By pre-arrangement with the venue manager, functions may continue after 12.00am at the rate of \$150.00 per half hour.

Prior approval of the functions department is required for:

- All plans and designs for any exhibitions or displays that you propose to stage or present during your event must be provided for approval five days prior to your event
- Displays that are making use of the walls
- The use of smoke machines is not permitted in any of the function rooms. Should the fire brigade respond to an alarm in the event room, which has been set off by an unauthorized use of smoke machines you will be liable for any charges incurred.

Conduct of the function

Your event must be conducted in an orderly and lawful manner. The function Department reserves the right to end your event if believes that your event is not being conducted in the correct manner.

The functions department may remove or deny entry to anybody being disruptive or acting in disorderly manner.

No food or beverages of any kind, other than those provided by functions will be permitted into any of our catering venues.

The department practices principles of responsible service of alcohol. Intoxicated persons will not be served alcohol and may be removed from the premises.

Smoking is not permitted in any buildings at the Monash Campus.

Function Cancellation

In the event that your function is cancelled, the following cancellation fees apply:

- Less than 30 days notice, the deposit will be forfeited
- Between 5 and 14 days-in addition to the deposit (which will be forfeited) you must pay an additional 20% of estimated function charge
- Less than 5 days notice- addition to deposit (which will be forfeited) you must pay the total balance of the estimated event charge

Substitution of function room

The Function Department may assign an alternative function room for your event if the appointed function room is unavailable for any reason or the Department no longer believes the appointed function room is appropriate. The department will consult with you before making any changes.

Circumstances beyond the control of the Functions Department

If the function Department is unable to provide the facilities or any other arrangement for your event or any part of it or cannot otherwise perform the terms of the event order due to circumstances beyond its control, the Department is not responsible for any cost, damages or expenses that you may suffer or incur.

No Responsibility

The Functions Department is not responsible for:

- The theft, damage or loss of merchandise brought into the building and rooms before, during and after the function
- Organizers of the event are financially responsible for any damage sustained to the function rooms
- Security staff will be engaged at the organizers expense for any event if deemed necessary.

Indemnity

You are responsible for and must indemnify the Function Department for:

- Loss or damage arising out of your use, or any person attending the event
- Any additional cleaning requirements, which is deemed in excess of general cleaning, and claims by any person for loss, injury, death or damage of any kind arising from your use, or any person attending the event, which is caused or contributed to by your negligence or that of persons attending the event.