



**MONASH** University  
Club

# **Menu And Information Pack**

**2007/08**

## Section 6 Lunch & Dinner Menu Options

(Minimum 25 guests)

### Entrée selection

#### Soups

- Cream cauliflower w/- blue cheese croutons **(v)**
- Roast pumpkin w/- nutmeg & sour cream **(v & g)**
- French onion w/- parmesan cheese croutons **(v)**
- Chicken & sweet corn w/- chives
- Italian tomato & basil **(v & g)**
- Potato & leek w/- pesto **(v & g)**
- Tomato & red lentil w/- yogurt **(v & g)**

#### Entrées

- Chicken & w/- mushroom risotto with baby spinach, basil & parmesan
- Salt & pepper squid w/- lemon aioli & rouquette, cherry tomato salad
- \* Thai fish & lime leaf skewers on jasmine rice w/- Thai green  
Coconut sauce (min order 20)
- Sate chicken or lamb sticks on coconut rice w/- peanut sauce
- Smoked Atlantic salmon w/- cherry tomato, cress salad,  
Capers & saffron aioli
- Agnolotti filled w/- pumpkin & amaretto tossed in  
Chardonnay cream sauce **(v)**
- Cracked pepper gnocchi w/- gippsland blue vein & roasted  
bell pepper cream sauce **(v)**
- Veal tortellini w/- carbonara sauce and shaved parmesan
- Spinach & cheese tortellini w roasted roma tomato  
& red capsicum sauce **(v)**
- Caesar salad w/- cos hearts, crispy bacon, shaved parmesan, garlic croutons and  
creamy dressing
- \*Crispy skin Atlantic salmon on wild cress & sprout salad w/- Yarra  
Valley salmon roe & light champagne buerre blanc
- Thai beef salad w/- rice noodles, coriander, chili & palm sugar dressing **(g)**
- Beef fillet salad w/- Italian fennel, rocket leaf, shaved parmesan and  
Balsamic vinaigrette **(g)**

## **Main Course Selection**

### **Chicken**

**Supreme of chicken cordon bleu on creamy potato mash  
w/- thyme jus**

**Moroccan chicken breast grilled, on Middle Eastern pilaf  
w/- Creole salsa**

**Breast of chicken stuffed w/- spinach & herbs on  
Roast rosemary chats (g)**

**Tandoori chicken breast on saffron rice w/-  
Yogurt raita dressing & pappadams**

**Filo chicken parcels filled w/- mushroom duxelle  
on sweet potato mash**

**Peri Peri chicken supreme on lemon, roquette & parmesan risotto (g)**

### **Meat**

**Char grilled porterhouse, sea salt potato crushed w/-  
Onion jam & port wine jus**

**Roast sirloin, cracked pepper & fresh herb potato  
w/- mushroom sauce**

**Scotch fillet steak grilled on creamy fresh herb, parmesan risotto (g)**

**Veal medallion on tomato, feta, and wild roquette risotto w/-  
Seeded mustard cream sauce (g)**

**Rack of lamb herb crusted on creamy potato & rosemary jus**

**Tandoori marinated lamb rump on saffron rice w/- minted yogurt raita salad**

**\*Lamb back strap, mustard crusted on sweet potato  
w/- port wine sauce**

**Char sui rack of lamb with coconut rice and baby Bok Choy  
w/- star anise glaze**

**Lamb Wellington filled w/- mushroom duxelle**

**\*High country char grilled pork cutlet on sea salted potato wedges  
w/- apple & peach chutney (g)**

**Medallions of high country pork in BBQ sauce w/- scallop cream potato  
& roasted caraway carrots**

**Roast pork loin w/- apple sauce on garlic potato mash (g)**

## Seafood

Atlantic salmon, fennel, sesame salt crust on creamy potato  
w/- lemon Buerre Blanc (g)

Grilled lemon pepper sword fish on citrus infused fresh herb risotto  
w/- salsa Verde (g)

Blue eye marinated in Moroccan spice on scallop cream potato  
w/- salsa Romania

Ocean trout grilled on crushed sea salted potato garnished w/- dill, cucumber salad  
& orange Buerre Blanc (g)

Butter fish w lemon, pepper herb crust on cajun chat potato w citrus sc

## Vegetarian

Field mushroom filled with Italian roast vegetable risotto  
& pesto w/- shaved parmesan (g)

Agnolotti filled w/- pumpkin & amaretto tossed in  
chardonnay cream sauce

Cracked pepper gnocchi w gippsland blue vein  
& roasted bell pepper cream sauce

Spinach & cheese tortellini w/- roasted roma tomato  
& red capsicum sauce

Caramelized onion, roast pumpkin and goats cheese tart

## Dessert

French lemon curd tart w/- vanilla anglaise & berry compote  
Dark chocolate mousse w/- chocolate curls on hazelnut sauce

White chocolate mousse w/- whipped cream  
& macadamia sauce

Croissant bread & butter pudding w/- double chocolate ice cream

Tiramisu w/- amaretto espresso anglaise

Macadamia nut & date cheesecake on wild berry coulis & praline sprinkle

Strawberry baked cheesecake on mandarin butterscotch sauce

Flourless chocolate cake w/- vanilla anglaise (g)

Sticky date w/- butterscotch sauce & whip cream

Tea, coffee & dinner mints

2 course menu served 50/50 \$ 42.00 per person

3 course menu 50/50 \$ 50.00 per person

(\* denotes a \$3.00 surcharge per person on items marked)

## **Buffet style**

**Warm baked bread rolls**

**Chef's selection of two gourmet salads**

**(Select 3 hot items from the following hot dishes)**

**Indian butter chicken**

**Soya & black bean chicken w cashew nuts**

**Thai red chicken curry**

**Lamb Rogan Josh**

**Lamb rosemary & seeded mustard sauce**

**Beef & Guinness casserole**

**Beef Irish stew**

**Malay Beef Rendang**

**Spicy Italian chili & fennel sausages w glazed onion**

**Northern Indian vegetarian curry w/- pappadams**

**Spinach & ricotta tortellini w/- roasted roma tomato & basil sauce**

**Potato gnocchi in pesto cream sauce**

**Vegetarian stir fry hokkien Soya noodles**

**Dessert**

**Please select two desserts from the plated desserts section**

**Tea, coffee & mints**

**\$38.00 per person**



## **Buffet style**

**Warm baked bread rolls**

**Fresh pacific oysters w/- char grilled pineapple salsa**

**Tasman oysters served natural w/- fresh lemon on rock salt**

**Smoked Atlantic salmon and rocket salad w/- red onion, baby caper & parmesan**

**Nigiri selection w/- pickled ginger & Kikkoman soya**

**(Select 2 hot items from the following hot dishes)**

**Chef selection of potato or pasta and seasonal vegetable included**

**Rack of lamb w/- fresh herb crust & rosemary jus**

**Tandoori lamb rump w/- minted yogurt raita**

**Moroccan spiced lamb rack w/- creole salsa**

**Char grilled sirloin w/- wild mushroom jus**

**Porterhouse w/- onion jam and port wine jus**

**Teriyaki mini beef steak**

**Chicken Supreme filled w/- sage & onion**

**Chicken breast cordon bleu w/- thyme jus**

**Chicken supreme w/- Moroccan spice**

**Atlantic salmon sesame and lemon herb crusted w/- orange buerre blanc**

**Blue eye in light curry spice coconut sauce**

**Ocean trout w/- sea salted crispy skin**

**Pumpkin & potato gnocchi w/- smoked salmon, capers, chives**

**in a chardonnay cream sauce**

**Spinach & ricotta cheese w fresh basil, red bell pepper, kalamata olives**

**Selection of Australian cheeses w mustard fruits**

**Chef's selection of Dessert items**

**Tropical fruit platter**

**\$60.00 per person**

**Club BBQ**

**(Minimum 20 guests)**

**Warm baked bread rolls**

**Chef's selection of two gourmet salads**

**Thick sausages**

**Beef burgers**

**Marinated chicken wings**

**Sautéed onions**

**Vegetarian selection available on request**

**Assorted condiments**

**Fresh fruit platter**

**\$24.00 per person**

**(Selection desserts on a platter \$5.00 per person)**

## 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– 1<sup>st</sup> floor Campus Centre**

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

### **Banquet Rooms – 1<sup>st</sup> 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](mailto:booking@adm.monash.edu.au)

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

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