



MONASH University
Club

Menu And Information Pack

2010-2011

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Lunch & Dinner Menu Options

For all your sit down formal functions we offer the most flavorsome and exciting array of buffet and plated meals

Beverage List

Available in-house or delivered to you

Function Rooms

The facilities at the Club will ensure that all your conference and dining needs are catered for in style and comfort

Equipment

The Club offers a wide variety of audio and visual equipment available to facilitate your next function

Terms and Conditions

Prior to booking your function, please view our terms and conditions

All prices are GST inclusive but subject to change without notice



MONASH University

Club

We know how difficult it can be to select menu items that cater to all your guests.

The following guide may help you in your choices.

V Vegetarian

G Gluten free

H Suitable for Halal

S Surcharge applies (\$3.50 per person)

POA Price on application



Lunch & Dinner Menu Options

Buffet style Lunch & Dinner

(Minimum 20 guests)

Fresh baked bread rolls
Chef's selection of gourmet salads

(Please select 3 hot items from the following)
(Includes fragrant rice or potatoes)
(East Asian dishes include pappadams)

- Lamb and date tagine **HG**
- Hungarian Beef goulash **HG**
- Madras Beef curry
- Beef Bourguignon
- Chicken Chasseur **G**
- Thai Green curry chicken **H**
- Char grilled Sweet Soya and chilli chicken drumettes **H**
- Pumpkin Agnolotti with saffron cream, spinach and tomato **V** 🍅
- South Indian vegetable curry **V H** 🍅
- Vegetable stir fry with chow mein noodles **V H** 🍅
- Spiced Chickpea & vegetable tagine **V G** 🍅

Please select two desserts, served buffet style.

- Chocolate fudge pudding
- Apple strudel
- Sticky date pudding with butterscotch sauce
- New York baked cheese cake
- Tiramisu with coffee sauce
- Lemon curd tart with berry coulis & cream

\$45.00 per head

For beverage selections please visit

<http://www.monash.edu.au/club/menus/members-bar-wine-list-feb10.pdf>

Plated meals

(Min 20 guests)

Entrée selection

Soups

Moroccan tomato & red lentil with yoghurt and coriander

Thai infused pumpkin and carrot

Roast carrot, honey and fennel

Sweet kumara with ginger and fried shallots

Creamy mushroom with parmesan croutons

Gypsy – spicy minestrone

Entrées

Thai style beef salad - glass noodle, mint, coriander, snow pea sprouts, chilli and a kefir lime and lemon grass dressing. **H**

Fried salt and lemon pepper squid on a wild rocket and citrus salad with red nam jim salsa & lime aioli. **G H**

Handmade veal tortellini with mushroom ragout, fresh herbs, chardonnay cream sauce and pesto oil **S**

Risotto with roasted egg plant tahini, red capsicum, basil and baby peas **V G**

Blue swimmer crab tart with baby cress salad

Satay chicken skewers on a spicy salad of wombok, coriander, carrot, red capsicum and fried shallots with a roast peanut sauce **H**

Sesame and honey soya chicken tender loin, avocado and pear rocket salad with orange vinaigrette **HG**

Pumpkin agnolotti flavored with amaretto, pesto cream sauce and shaved parmesan **V**

Spinach and ricotta filled cannelloni with a roasted capsicum, tomato sauce **V** 🍷

Main Course Selection

Asian inspired chicken breast with fragrant rice
and oriental greens **G H**

Italian influenced chicken filled with sun dried tomato and feta on
potato puree and port wine sauce **H**

Spinach and herb filled chicken supreme on crushed potato, organic
salt and seeded mustard **H**

Chargrilled aged sirloin on roasted garlic potato mash with marinated
mushroom, herb demi glaze **G S**

Scotch fillet with herb roasted potatoes, beetroot & herb crisps
with a caramelised shallot sauce **G H**

Eye fillet with roesti potato, wilted baby spinach, confit vine tomato
and cabernet red wine sauce **S**

Lamb rump with green pea and mint puree, squashed chat potatoes
with slow roasted vine tomato and jus **G S**

Lamb back strap dusted with middle eastern spices,
cous cous and a fresh mint jus **S**

Tasmanian salmon with chat potatoes, sage and lemon butter, Yarra
Valley salmon caviar and champagne buerre blanc **H**

Sword fish grilled on fresh herb potato mash, citrus salsa & roasted
shallot veloute with torn lemon balm **POA G H**

Persian feta & potato tortellini with a capsicum, tomato sauce **V** 🍏

Individual spinach & ricotta tortellini with roasted mushroom,
basil pesto and fresh herb sauce **V H** 🍏

Caramelised onion and feta tart with chard, pear, sunflower seed
and walnut salad, drizzled with a honey and walnut oil dressing **V H** 🍏

Dessert

Lemon meringue curd tart with berry compote
and vanilla sauce

Sticky date pudding with mandarin butterscotch sauce
and whipped cream

Raspberry white chocolate cheesecake with a dark chocolate syrup
and raspberry sauce

Carrot, orange and walnut cake
with an orange, lime syrup

Chocolate fudge cake (egg & dairy free)
with a strawberry and mint coulis

Warm apple crumble with vanilla ice cream

Bailey's chocolate cheese cake
with a rum and coffee sauce

Fresh seasonal fruit salad with toasted coconut **G** 🍏

Orange and almond cake with blood orange syrup
and vanilla sauce **G**

Tea, coffee & dinner mints

2 course set menu, no choice	\$40.00 per person
2 course menu served 50/50	\$43.00 per person
3 course menu 50/50	\$53.00 per person

(Additional alternate menu item per course \$7.50 per person)

For beverage selections please visit

<http://www.monash.edu.au/club/menus/members-bar-wine-list-feb10.pdf>

Club BBQ

(Minimum 20 guests)

Fresh sliced white loaf

Coleslaw and potato salad

Traditional thin beef sausages

Beef burgers

Caramelised onions

Vegetarian burgers available on request

Tomato sauce

\$25.00 per person

Includes service utensils, plates & cutlery when held in the
Monash University Club

For beverage selections please visit

<http://www.monash.edu.au/club/menus/members-bar-wine-list-feb10.pdf>

Function Rooms

The Monash University Club offers a range of rooms suitable for all occasions, please contact our Functions Manager on 990 53913 to tailor a room and menu package to your requirements.

We are also please to offer limited services at the Monash University Caulfield campus, please contact our Functions Manager to see if we can assist.

For other areas where we can cater at Monash University Clayton please contact:

Venues at booking@adm.monash.edu.au

Equipment

The Monash University Club can assist with all your audio visual needs or you may contact Teaching Facilities Support Unit on 990 53280

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 Functions Manager for assistance.

Booking and deposit

External clients - A \$100 deposit is required to secure your booking. The deposit amount will be deducted from the final account. The Functions department reserves the right to cancel the booking and allocate the venue to another client if a deposit has not been paid.

Internal clients – Room hire will be assumed to be a deposit and is the minimum amount that will be charged regardless of any other costs or in the event of a booking cancellation

Payment

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

Internal clients – SAP codes must be provided prior to your event, client breakdown data must be provided no later than 7 days following the event.

Function details

All event details need to be confirmed no later than 7 working days prior to the event; 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 in attendance fall below the criteria.

Final numbers & Special dietary needs must be confirmed three working days prior to the event.

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

Prior approval by 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 anywhere across any Monash University campus. 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 except by express prior arrangement with the General Manager.

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 building on any 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-in 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 designated function room is unavailable for any reason or the Department no longer believes the appointed function room is appropriate. While the department will consult with you before making any changes, decisions are final.

Circumstances beyond the control of the Functions Department

If the Functions 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.