



Club

OLD BAR

YOUR SUPERIOR CHRISTMAS VENUE

Thankyou for your enquiry regarding Club Old Bar as a
choice for your Christmas Function Venue.
Our menus are attached for you to review at your leisure.

At Club Old Bar, we have many years of experience and
are certain that we will be able to assist in organising your
function and ensuring that all of your needs are well
catered for.

We look forward to meeting with you and discussing your
requirements.

LEAH HEALEY

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CHRISTMAS MENU

Traditional Two Course Menu

15 guest minimum

Bread Roll on arrival

Main

Roast of Turkey and Baked Glazed Leg Ham

Served with Roast Potato, Pumpkin and Steamed Seasonal Vegetables

Or

Seasonal Roast Pork Honey Mustard Glaze

Served with Roast Potato, Pumpkin and Steamed Seasonal Vegetables

Dessert

Plum Pudding with Brandy Custard

or


Pavlova topped with Fresh Berries and Cream

Main and Dessert served alternately or as a single selection

Tea and Coffee

\$31.00 per person

BON BONS, TABLE DECORATIONS AND WHITE LINEN ARE INCLUSIVE.





CHRISTMAS MENU

20 persons minimum

One course \$25

Two course \$33

Starter

Bread roll on arrival

Mains

Your choice of two of the following - served alternate

Grilled Fish Fillet with lemon butter

Pork Steak with seeded mustard sauce

Braised Lamb Shank with minted and rosemary gravy

Grilled Chicken Breast with a creamy bacon and baby spinach sauce

Served with seasonal steamed vegetables

and roasted potatoes

Dessert

Your choice of two of the following - served alternate

Classic New York Cheesecake

Crème Caramel

Tiramisu Cake

Pavlova with berry compote

Warm Brownie with chocolate sauce

Plum Pudding with Brandy Cream

Tea & Coffee

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CHRISTMAS MENU

Traditional Three Course Menu

15 quest minimum

Bread Roll on arrival

Entrée

Prawn and Avocado Salad

or

Chicken and Asparagus Crepe

Main

Roast of Turkey and Baked Glazed Leg Ham

Served with Roast Potato, Pumpkin and Steamed Seasonal Vegetables

or

Seasonal Roast Pork Honey Mustard Glaze

Served with Roast Potato, Pumpkin and Steamed Seasonal Vegetables

Dessert

Plum Pudding with Brandy Custard

or

Pavlova topped with Fresh Berries and Cream

Entrée, Main & Dessert served alternately

Tea and Coffee

\$46.00 per person

BON BONS, TABLE DECORATIONS AND WHITE LINEN ARE INCLUSIVE.