



FUNCTION *menus*

Thank you

Thank you for your interest in Club Old Bar as your preferred venue for your upcoming Function. Our Function Menus are attached to review at your leisure. Should you have any further requirements, please do not hesitate to contact us for more information.

At Club Old Bar, we pride ourselves on our service of excellence. We are certain that we will be able to assist you to create your own dining experience by designing your own menu, and ensuring that all of your needs during the event are met.

We look forward to meeting with you and discussing your requirements

Sharon Osborn

Functions Manager

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Club Old Bar

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Old Bar NSW 2430



**Blue Ocean
BISTRO**

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Function Menu Options

CLASSIC MENU

Entrée

Your choice of two of the following, served alternate

- Steamed Dim Sims
- Salt & Pepper Squid
- Spring Rolls with sweet Chinese plum sauce
- Prawn Cocktail
- King Prawn Cutlets

Main

Bread roll on arrival

Your choice of two of the following, served alternate

- Grilled Chicken Breast with your choice of scaloppini sauce, honey mustard sauce or spinach ricotta sauce
- Grilled Salmon with a hollandaise sauce, served with chips & salad or vegetables
- Grilled Barramundi with tartare sauce, served with chips & salad or vegetables
- Roast Pork with roast vegetables and gravy
- Roast Beef with roast vegetables and gravy
- Roast Lamb with roast vegetables and gravy
- Crumbed Calamari served with chips and salad

Dessert

Your choice of chocolate cake, carrot cake or cheesecake served with cream / ice cream

Drinks

Tea and Coffee available for \$2 per head

Vegetarian options available on request

PRICING

Minimum 20 People

An additional surcharge for all special dietary requirements will apply

MAIN ONLY
\$29 per head

MAIN &
DESSERT
\$33 per head

ENTRÉE & MAIN
\$33 per head

ENTRÉE, MAIN
& DESSERT
\$37 per head



Function Menu Options

ASIAN MENU

Banquet Menu (shared between 4 people)

Entrée
(Your choice of one)

- Steamed Dim Sims
- Salt & Pepper Squid
- Spring Rolls with sweet Chinese plum sauce
- Prawn Cocktail
- King Prawn Cutlets

Main

Served with Boiled Rice or Fried Rice

- Honey Chicken
- Chicken with Oyster Sauce
- Sweet & Sour Chicken
- Beef & Black Bean
- Beef & Vegetable
- Beef & Oyster Sauce

Choose 1 of the following:

- Mongolian Lamb
- Garlic King Prawn

Dessert

Your choice of chocolate cake, carrot cake or cheesecake served with cream / ice cream

Drinks

Tea and Coffee available for \$2 per head

Vegetarian options available on request

PRICING

Minimum 20 People

An additional surcharge for all special dietary requirements will apply

OPTION 1

Entrée,
Fried Rice &
2 Main Meals

\$33 per head

OPTION 2

Entrée,
Fried Rice,
2 Main Meals
& Dessert

\$38 per head

OPTION 3

Entrée,
Fried Rice &
3 Main Meals

\$40 per head

OPTION 4

Entrée,
Fried Rice,
3 Main Meals
& Dessert

\$45 per head



Function Menu Options

SMORGASBORD - MENU A

ALL YOU CAN EAT - Buffet

Entrée

- Mini Steamed Dim Sims
- Mini Spring Rolls
- King Prawn Cutlets

Main

Served with Fried Rice & Singapore Noodles

CHICKEN (choose 1 sauce)

- Honey
- Oyster Sauce
- Sweet & Sour

BEEF (choose 1 sauce)

- Oyster Sauce
- Vegetable
- Black Bean

CHOOSE (1) OF THE FOLLOWING

- Mongolian Lamb
- Garlic King Prawn

Dessert

Cake of the day - Chef's choice

Drinks

Tea and Coffee available for \$2 per head

Vegetarian options available on request

MIN 50 PEOPLE - \$38 PER HEAD

An additional surcharge for all special dietary requirements will apply



Function Menu Options

SMORGASBORD - MENU B

ALL YOU CAN EAT - Buffet

Entrée

- Mini Steamed Dim Sims
- Mini Spring Rolls
- Calamari Rings

Main

Served with Fried Rice & Singapore Noodles

CHICKEN (choose 1 sauce)

- Honey
- Oyster Sauce
- Sweet & Sour

BEEF (choose 1 sauce)

- Oyster Sauce
- Vegetable
- Black Bean

PORK

- Sweet & Sour

Dessert

Cake of the day - Chef's choice

Drinks

Tea and Coffee available for \$2 per head

Vegetarian options available on request

MIN 50 PEOPLE - \$35 PER HEAD

An additional surcharge for all special dietary requirements will apply



Function Menu Options

SMORGASBORD - MENU C

ALL YOU CAN EAT - Buffet

Entrée

- Mini Steamed Dim Sims
- Mini Spring Rolls

Main

Served with Fried Rice & Singapore Noodles

CHICKEN (choose 1 sauce)

- Honey
- Oyster Sauce
- Sweet & Sour

BEEF (choose 1 sauce)

- Oyster Sauce
- Vegetable
- Black Bean

Drinks

Tea and Coffee available for \$2 per head

Additional drinks may be organised through Functions Manager

Vegetarian options available on request

MIN 50 PEOPLE - \$30 PER HEAD

An additional surcharge for all special dietary requirements will apply



Breakfast Menu

HOT BREAKFAST

Served to your table

Club Old Bar Big Breakfast

- Chipolata Sausage
- Bacon
- Fried Tomato
- Scrambled Eggs
- Served with Turkish Bread

\$20.00
per head

Hot Drinks

Add Hot Chocolate, Tea or Cappuccino

\$5.00
per head

Cereal

A selection of popular cereals

\$3.00
per head

Vegetarian options available on request

MINIMUM 20 PEOPLE

An additional surcharge for all special dietary requirements will apply



Conference Menu

COFFEE BREAKS

TEA AND COFFEE A selection of tea, coffee and accompaniments	\$2.00
ORANGE JUICE	\$3.00
CONTINUOUS TEA AND COFFEE A selection of tea and coffee available all day	\$6.00
CONTINUOUS TEA AND COFFEE available with your catered lunch	\$4.00

SHORT BREAKS

HOUSE BAKED COOKIE A selection of large house baked cookies	\$5.00
DANISH PASTRY Chef's selection of Danish Pastry	\$5.00
HOUSE BAKED SCONE House baked scone served with jam and cream	\$5.00
MUFFIN An assorted variety of fresh Muffins	\$5.00

Interested in platters or share plates? Ask to see our full platter menu.

MINIMUM 10 PEOPLE

Prices quoted are per person
An additional surcharge for all special dietary requirements will apply



Conference Menu

LUNCH MENU

1	LUNCH PACKAGE ONE A selection of mixed sandwiches, tea and coffee	\$12.00
2	LUNCH PACKAGE TWO A selection of mixed sandwiches, fresh fruit platter, tea and coffee	\$15.00
3	LUNCH PACKAGE THREE Assorted gourmet rolls, tea and coffee	\$14.50
4	LUNCH PACKAGE FOUR Assorted gourmet rolls, fresh fruit platter, tea and coffee	\$17.50

fillings

SANDWICHES &
GOURMET ROLLS

Mediterranean Chicken
with cucumber, baby
spinach, tzatziki & spanish
onion

Tandoori Chicken
with baby spinach, tzatziki
& spanish onion

Pumpkin & Feta (V)
pesto, pumpkin, feta,
spanish onion & baby
spinach

Ham
with seeded mustard, sundried
tomato, baby spinach & spanish
onion

**Honey Dijon Mustard &
Egg (V)**
with sliced cheese and lettuce

Pink Salmon
with cucumber, cream cheese,
spanish onion & lettuce

Wanting something hot? Ask to see our Functions Menus.

MINIMUM 10 PEOPLE

Prices quoted are per person
An additional surcharge for all special dietary requirements will apply