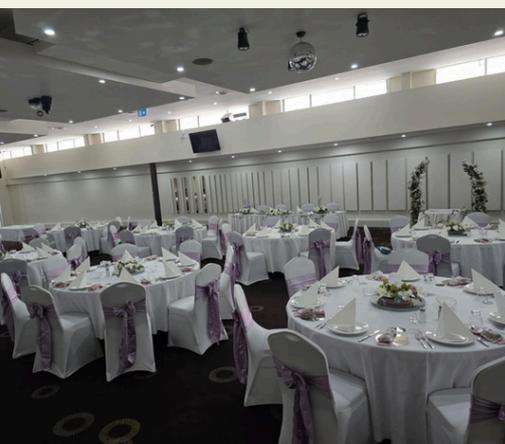


Function and Event Packages

P: 03 51 343 541

E: functions@italianaustralianclub.com.au



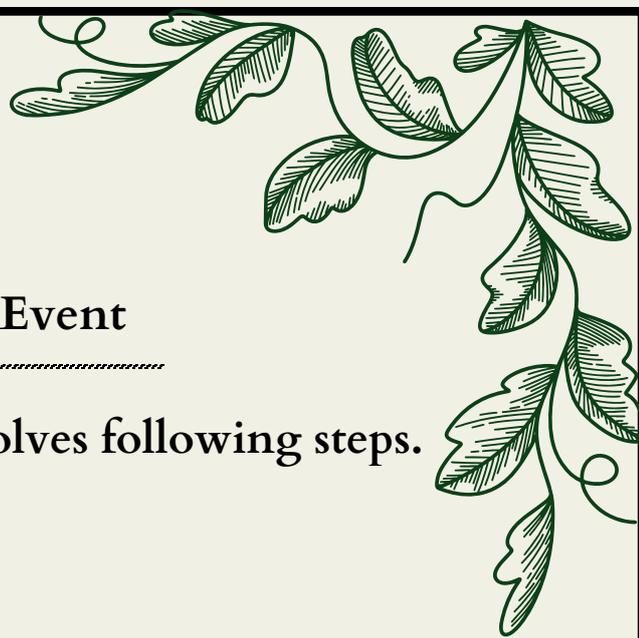
Discover the warmth of the Italian Australian Club, Morwell — where history, community, and celebration unite to make your special moments shine, without breaking the bank. We are thrilled that you are considering us as the backdrop for your upcoming occasion.

With deep roots in the local community spanning over 60 years, the Italian Australian Club holds a special place as a symbol of togetherness. Our legacy is interwoven with the stories of Morwell's families, friends, and moments that have shaped its cultural identity.

At the heart of our commitment is an exceptional team dedicated to bringing your vision to life. From intimate gatherings to grand celebrations, our experienced professionals bring a wealth of expertise to ensure every detail is perfected. We take pride in our dedication to hospitality, unity, and crafting memories that will be cherished for generations.

Choose the Italian Australian Club for your event, and become part of our storied tradition while creating new memories that will stand the test of time.





Personalise Your Event

Creating your own function involves following steps.

Room Hire

- Function room
- Cocktail room
- Club Lounge

Food Options

- Platter Options
- Roving Dishes
- Buffet Menu
- Banquet

Bar Options

- Bar Tab
- Purchase Your Own
Drinks

Bundle Options

- Optional Add On Stations
- Wake Package
- Bocce Add On



OUR SPACES CAPACITIES

Room:	Sitdown- rounds	Sitdown- trestle	Standing/ cocktail	Buffet/ grazing	Theatre/ lecture
Banquet Hall	230	230	300	200	250
Cocktail Room	50	50	100	70	50
Club Lounge	-	-	120	80	-

Holding Deposit:

Refundable on the day of function
only with catering applied

Banquet Hall:	\$350
Cocktail Room:	\$200
Club Lounge:	\$100

Room Includes:

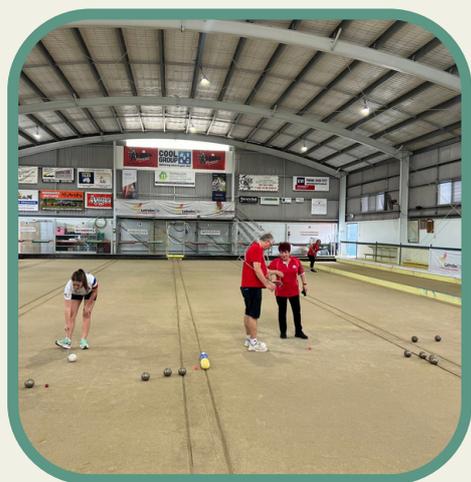
- Experienced Staff
- Event planning expertise
- Room set-up & pack-down
- AV Access
- Laser Projector & Screen access
- Lectern
- Cordless microphones
- White board

Linen Hire:

- Round Table \$20
- Trestle Table \$15
- Small Table \$13
- Chairs Covers \$3
- Chairs Sashes \$2

Our Club's Exclusive Function Spaces

The perfect canvas for your celebrations



Platters



Party Favourites Platter (Large) - \$16 per person

- 1x Party Pie, 1x Party Sausage Roll, 1x Mini Quiche, 2x Cocktail Spring Rolls, 2x Mini Dim Sims served with tomato sauce and condiments

Party Favourites Platter (Small) - \$8 per person

- 1x Party Pie, 1x Party Sausage Roll served with tomato sauce

Oriental Platter - \$12 per person

- 4x Mini Dims Sims, 4x Cocktail Spring Rolls, 4x Mini Samosa served with sweet chilli sauce and condiments

Sandwich Platter - \$10 per person

- Assorted sliced meats, vegetarian fillings and salad on a French style baguette

Pizza Platter - \$8 per person

- Assorted traditional Italian meat and vegetarian pizza, baked fresh in our pizza oven





Platters

Gluten Free Savoury Platter - \$10 per person

- 2x Vegan and Gluten Friendly items and 2x Falafel served with lime aioli

Fruit Platter (Large) - \$120

- Market Fresh Fruit - serves 15 to 20 people

Fruit Platter (Small) - \$60

- Market Fresh Fruit - serves 8 to 12 people

Sushi Platter - \$52

- Fresh vegetarian, meat and seafood sushi rolls served with soy dipping sauce, wasabi and pickled ginger - serves 10 people



Platters



Sweets Platter - \$12 per person

- Rocky road, strawberry cheesecake, chocolate eclair

Sweets Platter (Gluten Free) - \$16 per person

- 2x Mixed vegan and gluten friendly mini cup cakes

Muffin and Pastry Platter - \$9 per person

- 1x Danish or Croissant and 1x Mini Muffin

Biscuit Platter - \$5 per person

- 2x Sweet Biscuits and 2x Cream Filled Biscuits



Roving Dishes

Think of a roving dish as a small but mighty meal that'll wow your taste buds with a burst of flavors, making your dining experience unforgettable.

\$15.00 each

- Vegetable curry with jasmine rice
- Roasted vegetable salad with Israeli cous cous
- Spaghetti Bolognese, pasta with a classic tomato, beef and red wine sauce and parmesan
- Salt and pepper calamari with chips & lime aioli
- Fish and chips with tartare sauce
- Fish taco, battered fish, asian slaw, paprika aioli and a soft taco shell
- Soba noodles with miso salmon and shiitake mushrooms
- Moroccan chicken skewer with couscous and mint yoghurt
- Chicken satay skewer with steamed rice
- Chicken cacciatore with noodles
- Chicken coq au vin with mash potatoes and vegetables
- Honey soy chicken with sesame seeds and steamed rice
- Crispy chicken and avocado taco
- Butter chicken with steamed rice, mint chutney and riata
- Beef satay skewer with steamed rice
- Beef croquettes with paprika aioli and grilled broccolini
- Beef brochette with tomato relish and buttery polenta
- Slow cooked beef slider with coleslaw and chips
- Beef vindaloo with poppadum and mango chutney
- Beef korma with poppadum and riata





Roving Dishes

Think of a roving dish as a small but mighty meal that'll wow your taste buds with a burst of flavors, making your dining experience unforgettable.

\$15.00 each

- Salt and pepper calamari with chips & lime aioli
- Fish and chips with tartare sauce
- Fish taco - battered fish, asian slaw, paprika aioli and a soft taco shell
- Soba noodles with miso salmon and shiitake mushrooms
- Twice cooked mexican pork belly with sweet potato and corn salsa

DESSERTS: \$12.00 each

- Chocolate cake with berry coulis
- Baked new york cheesecake with seasonal poached fruits
- Passionfruit cheesecake with passionfruit coulis and almond biscotti
- Tiramisu with cointreau mascarpone and Italian biscuit

Best Option For Your Event

- | | | |
|--------------------------|----------------------------------|--------------------|
| • Roam and Nibble | 2 x Hot | \$27.00 per person |
| • Flavour Fling | 2 x Hot 1 x Dessert | \$39.00 per person |
| • Wander and Dine | 3 x Hot 1 x Dessert | \$52.00 per person |
| • Wander and Dine | 3 x Hot 2 x Dessert 50/50 | \$55.00 per person |







Buffet packages

Taste of Italy \$60.00 per person

- Assorted pizza
- Arancini
- Roquette and parmesan salad
- Italian style salad
- Choice pasta; spaghetti, penne, pappardelle, orecchiette
- Choice of 2 sauces; creamy pesto, napoli, bolognese, carbonara, fusilli, mediterranean vegetables with pine nuts and rocket

Classic Roast \$35.00 per person

Choice of (2) roast meats with accompanying sauces;

- Roast beef with horseradish cream
- Roast pork with apple and sage sauce
- Roast lamb with mint jelly
- Roast potatoes
- Roast pumpkin
- Seasonal greens
- Gravy

Add dessert \$12.00 per person

- Flourless chocolate baci with berry coulis and fresh cream
- Tiramisu with cointreau mascarpone and Italian biscuit
- Passionfruit cheesecake with passionfruit coulis and almond biscotti
- New york cheesecake with seasonal poached fruits



What To Build Your Own Buffet Menu?

Use the below Cold, Hot & Additional Options to build your own buffet menu.

Our Cold Options \$10.00 per person

- Rocket, Pear, Parmesan and Walnut salad
- Panzella Salad
- Salad of roast baby beetroot, brussel sprout and carrot with walnuts and orange dressing
- Asian Style Slaw
- Potato Salad
- Ancient Grain Salad with feta and spinach

Our Hot Options \$20.00 per person

- Vegetable curry with jasmine rice
- Mediterranean vegetables pasta with pesto and pine nuts
- Carbonara, pasta with bacon, spring onion and a creamy garlic white wine sauce
- Lasagna, layered pasta with a rich meat sauce and melted cheese
- Spaghetti Bolognese, pasta with tomato, beef and red wine sauce and parmesan
- Soba noodles with miso salmon and shiitake mushrooms
- Thai chicken curry with cashews
- Butter chicken with steamed rice, mint chutney and riata
- Chicken coq au vin
- Honey soy chicken with sesame seeds and rice
- Moroccan lamb tagine with dried fruits and herbs and couscous
- Shepherd's pie, braised lamb mince and peas topped with mash potato
- Beef vindaloo with poppadum and mango chutney
- Beef korma with poppadum and riata
- Slow cooked beef cheek with mash and streamed greens





What To Build Your Own Buffet Menu?

Use the below Hot, Cold & Additional Options to build your own buffet menu.

Our Side Options \$8.00 per person

- Roast potatoes with gribiche
- Braised pumpkin with rosemary
- French style green peas with onion and garlic
- Sauteed greens with almonds and feta

Best Options for your Event!

- **The Celebration** 2 x Hot 1 x Cold 1 x Side \$52.00 per person
- **The Gathering** 2 x Hot 2 x Cold \$55.00 per person
- **The Feast** 2 x Hot 2 x Cold 1 x Dessert \$68.00 per person



Banquet package served alternate drop

2 course \$65.00 per person
3 course \$80.00 per person

Entrée (select 2)

- Spinach and ricotta filled pasta with tomato and pesto sauce
- Carpaccio of smoked salmon with mascarpone tartare
- Salt and pepper squid with rocket and balsamic
- Tuscan chicken salad with balsamic dressing
- Duck terrine with chutney and croutons



Mains (select 2)

- Herb crusted salmon with white bean skordalia, roasted baby carrot and herbs
- Oven baked barramundi with garlic prawns sauce, hand cut chips and rocket salad
- Chicken pollo e funghi with fried polenta and bacon and onion jam
- Chicken saltimocca with pumpkin puree and garlic butter raviolo
- Chermoula spiced chicken breast with sweet potato, corn and cous cous salad
- Twice cooked pork belly with sweet potato, corn salad and coriander cashew pesto
- Slow cooked beef cheek with red onion jam, mashed potato and steamed seasonal greens

Desserts (select 2)

- Flourless chocolate baci with berry coulis and fresh cream
- Tiramisu with cointreau mascarpone and Italian biscuits
- Passionfruit cheesecake with passionfruit coulis and almond biscotti
- New york cheesecake with seasonal poached fruits



Stations

Grazing station - \$1,500

Make a statement with our chefs amazing grazing station. Over 2 metres in length this feature item includes rustic breads and crackers, assorted dips, cheeses, cures meats, fruit, marinated vegetables and pickles,



Lolly station - \$12 per person

Give your guests a treat with a lolly station designed to your tastes

Dessert station - \$18 per person

Selection of cakes, petite fours, chocolates, and slices



Bar



A fully functional bar will be available, offering a wide selection of beers, wines, spirits, and classic cocktails served by professional bar staff.

Guests can purchase drinks at their convenience throughout the event



A basic bar tab option is also available, allowing you to pre-pay a set amount toward beverages; once the tab is reached, guest may continue to buy their own drinks directly from the bar.

this provides a flexible and seamless experience for both hosts and attendees.





Wake Package

At a time when support and comfort are of utmost importance, our funeral wake package provides a seamless and compassionate experience. From elegant venue arrangements to personalized catering options, we offer a range of packages tailored to meet your specific needs. Trust us to create a respectful atmosphere where family and friends can gather to celebrate a life well-lived.



Bocce

Make your event truly memorable with some bocce on our internationally acclaimed court. With guidance from our wonderful bocce committee, have some pre-dinner drinks and nibbles courtside before moving to the function room for your main event.

Ask our function coordinator for more details.

\$10pp



Booking confirmation form.

contact name:

e-mail:

mobile:

address:

postcode:

event type (ie. conference)

business name (if applicable)

event date:

start time:

event name:

finish time:

total number of guests:

number of minors (if applicable):

required space: banquet hall

cocktail room

bridal room

club lounge

bistro

other

menu style: fingerfood

grazing station

three course banquet

buffet

platters

two course banquet

menu selections:

beverage selections: bar tab with a limit of

guests will purchase own drinks

tea and coffee station at \$2.50 per person

other:

special requests:

dietary requirements: