

SEMINAR & CONFERENCE
PACKAGE



THE JUNIORS GROUP OF CLUBS

Seminar & Conference Package





SEMINAR & CONFERENCE PACKAGES

Table of Contents

Conference / Seminar Packages	3
Coffee Break Menu	4 - 5
Platters	6
Seated Menu	7
Buffet Menu	8
Breakfast Menu	9
Catering Booking Form	10

Seminar Packages

Full Day and Half Day Packages

MINIMUM 10 PAX APPLY

All packages include use of the following upon request:

- Complimentary Wifi Access
- Flipchart
- Whiteboard
- Lectern
- Jugs of Water

Half Day Seminar Package

\$25pp

All Day Tea & Coffee

Morning or Afternoon Break (2x items from Break Menu)

Lunch

Full Day Seminar Package

\$35pp

All Day Tea & Coffee

Morning Tea (1x Item from Break Menu)

Lunch

Afternoon Tea (2x Items from Break Menu)

Lunch Menu Selection - Buffet Style

Selection of Fresh Assorted Sandwiches & Wraps with a Fruit & Cheese Platter

Package Extras:

Barista Style Coffee \$ 4pp per break

*Availability Limited

Available Options: GF = Gluten Free, VG = Vegan, V = Vegetarian



Menus

Coffee Break Menu

MINIMUM 10 PAX APPLY

Mini Break

- Tea & Coffee \$3pp
- Tea, Coffee & Biscuits \$4pp
- Tea, Coffee & Chilled Juices \$5.50pp
- Chilled Juices \$4pp
- Orange Juice Jug 12 each

All Day Option

- Tea & Coffee \$6pp
- Tea, Coffee & Biscuits \$7pp

Morning / Afternoon Break Packages

- **Option 1:** \$10pp
Tea, Coffee & Biscuits + 1 Break item
- **Option 2:** \$12pp
Tea, Coffee & Biscuits + 2 Break item
- **Option 3:** \$15pp
Tea, Coffee & Biscuits + 3 Break item



Menus

Break Items Menu

MINIMUM 10 PAX APPLY

Sweet

- Assorted Danishes • V
- Assorted Donuts • V
- Assorted Muffins • GF
- Breakfast Breads | Banana , Pear & Raspberry, Coconut • GF • V
- Croissant • V
- Fruit Salad • V • VG
- Fruit Yoghurt Cup • V
- Variety Of Cupcakes • V
- Variety Of Friends • GF • V
- Variety Of Macaroons • GF • V
- Variety Of Petit Four Slices • GF • V
- Variety Of Petit Four Tarts • V
- Variety of Scrolls • V
- Assorted Danishes • V

Savoury

- Variety of Quiche • V
- Mini Ham & Cheese Croissant
- Sausage Rolls
- Spinach & Feta Cheese Rolls • V
- Chicken & Leek Pie
- Steak Pies

Available Options: GF = Gluten Free, VG = Vegan, V = Vegetarian

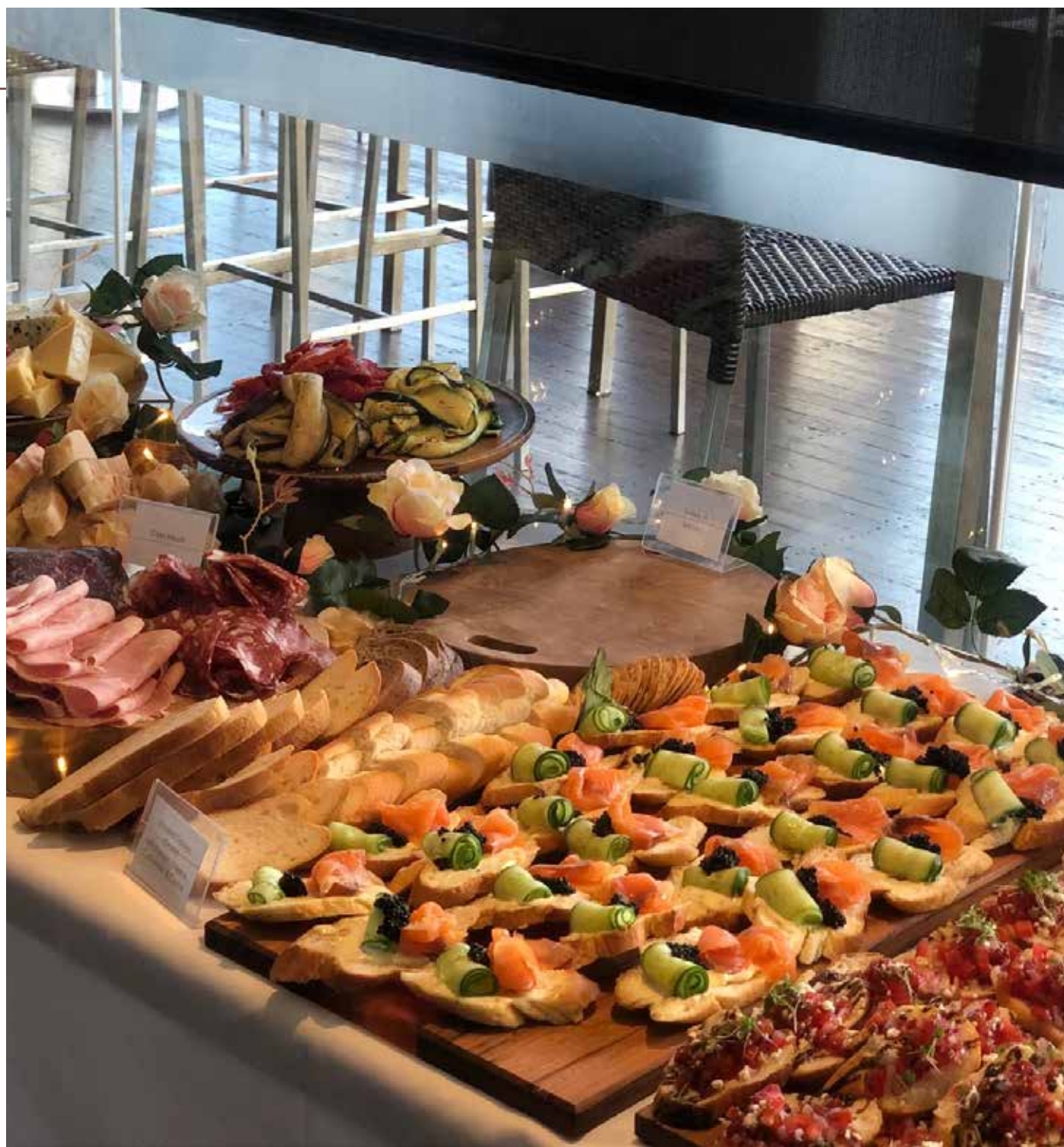


Platters

MINIMUM 10 PAX APPLY

Choose any of these platters as an additional to your event package

- **Assorted Dips Platter** \$45
Three Dips w/ Grilled Pita Bread
- **Mexicana Platter** \$40
Corn Chips w/ Salsa, Sour Cream & Guacamole
- **Gourmet Sandwich Platter** \$70
Mixed Triangle Cut Sandwiches on Fresh White, Brown & Multigrain Bread
- **Australian Cheese Platter** \$75
Range of Cheese Varieties w/ Crackers & Quince Paste
- **Fruit Platter** \$55
Variety of Fresh Seasonal Fruits
- **Antipasto Platters** \$65
Marinated Olives, Danish Salami, Grilled Vegetables, Feta, Trio of Dips & Grilled Pita Bread
- **Hot Chips** \$25
w/ Selection of Sauces
- **Potato Wedges** \$30
w/ Sweet Chilli Sauce & Sour Cream
- **Platter of Hot Canapés** From \$45
Selection of Mini Pies, Sausage Rolls, Spring Rolls, Smokey BBQ Chicken Wings
- **Salad Platter** From \$35
Selection of Caesar Salad, Greek Salad, Potato Salad, Rocket Salad, Beetroot Salad, Garden Salad
- **Dessert Platter** From \$95
Chef's Selection of Miniature Desserts



Seated Menu

MINIMUM 30 PAX

Seated Menu – 2 Course \$50pp | Seated Menu – 3 Course \$60pp

Selection of x2 items per course
Alternate Drop w/ Selection Bread Rolls

Entree

- Prawn Salad w/ Avocado Salsa On Bed of Asian Cress & Sesame Dressing
- Crumbed Lamb Cutlet w/ Salad of Sweet Potato, Mint & Tzatziki
- Grilled Medium Rare Steak Slices w/ Fresh Herbs, Cucumbers, Bean Sprouts, Grated Carrots, Asian Cress Tossed In a Sweet Lime Dressing
- Salt & Pepper Calamari w/ Sweet Potato Chips & Lime Mayonnaise
- Confit Duck w/ Watercress, Orange, Spanish onion & Seeded Mustard Dressing
- Beef Tortellini Boscaiola w/ Bacon, Mushroom, Shallots & Garlic Cream Sauce
- Cherry Bocconcini, tomatoes, basil, Charred Vegetables, Balsamic Glaze & Parmesan Crostini • V • VG

Main

- Tasmanian Salmon Fillet w/ Chat Potatoes, Broccolini, Creamy Leek Mustard Sauce & Orange Salad • GF
- Barramundi Fillet w/ Steamed Rice, Bok Choy, Ginger, Shallot, Coriander & Light Soy Sauce • GF
- Rosemary Chicken Supreme w/ Roasted Vegetable Couscous & Seeded Mustard Sauce • GF
- Beef Tenderloin w/ Colcannon, Buttered Green Beans, Peas & Red Wine Jus • GF
- Veal Osso Buco w/ Mashed Potato & Vegetable Sauce • GF
- Lamb Rump w/ Vegetarian Ratatouille & Chimichurri • GF
- Potato Cakes w/ Sweet Potato Puree, Roasted Cauliflowers, Roasted Pine nuts & Corn Salsa • GF • V • VG

Dessert

- Orange Almond Cake w/ Strawberry Salad • GF • DF
- Lemon Meringue Tart w/ Vanilla Ice Cream
- Passionfruit Cheesecake w/
- Classic Peach Cobbler Mousse w/ Peach Salsa
- Warm Rhubara & Apple w/ Double Cream
- Four Layered Milk Chocolate Fudge Cake w/ Double Cream
- Sticky Date Pudding w/ Caramel Sauce & Vanilla Ice Cream

Available Options: GF = Gluten Free, VG = Vegan, V = Vegetarian

Seated Menu Extras:

Tea & Coffee \$3 pp



Buffet Menu

MINIMUM 30 PAX

Buffet Menu 1 \$50pp

2 Carvery • 2 Hot Dish • 3 Sides
2 Salads • 1 Dessert • Dinner Rolls

Buffet Menu 2 \$60pp

2 Carvery • 2 Hot Dish • 3 Sides
2 Salads • 2 Dessert
Dinner Rolls

Choose from the below menu offerings:

Carvery:

Honey Glazed Ham on the Bone
Roast Leg of Lamb • GF
Roast Leg of Pork • GF
Roast Veal Blade • GF
Roast Chicken • GF

Hot Dish:

Beef Lasagne
Butter Chicken & Rice
Chicken & Mushroom Shepherd's Pie
Mushroom & Bacon Penne Bake
Curried Prawns & Rice
Lamb Rogan Josh & Rice
Massaman Beef Curry & Rice
Seasonal Vegetable Lasagne • V

Sides:

Roast Chat Potatoes • GF • V
Steamed Mixed Seasonal Vegetables • GF • V
Creamy Baked Potatoes • V
Roast Pumpkin • GF • V

Salad:

Greek Salad • V
Pasta Salad w/ Chicken & Basil Pesto
Beetroot Salad w/ Spinach, Spanish Onion & Feta • V
Caesar Salad • V
Garden salad • VG • V
Potato salad • V
Rocket Salad With Pear & Parmesan • V

Dessert:

Chefs Selection of Assorted Cakes and Slices
Fresh Seasonal Fruit Platter
Freshly Brewed Tea & Coffee

Buffet Menu Extras:

Extra Salad \$ 8pp Extra Hot Dish \$ 10pp
Extra Side \$ 5pp Extra Carvery \$ 20pp

Note: Seafood Options Available Please Enquire with your Events Co-ordinator

Available Options: GF = Gluten Free, VG = Vegan, V = Vegetarian

Breakfast Menu

MINIMUM 30 PAX APPLY

All packages include:

- Water
- Orange Juice
- Tea & Coffee

Light Breakfast	10 Pax Min	\$15pp
------------------------	-------------------	---------------

- 2x Choices from Break Item Menu
- Fruit Platter

Continental Breakfast	15 Pax Min	\$25pp
------------------------------	-------------------	---------------

- Fruit Platter
- Selection of Cereals
- Assorted Danish Pastries
- Assorted Mini Muffins
- Greek Yoghurt

Buffet Breakfast	20 Pax Min	\$35pp
-------------------------	-------------------	---------------

- Toast (White, Wholemeal, Multigrain)
- Scrambled Eggs
- Beef or Pork Sausages
- Bacon
- Baked Beans
- Fruit Platter
- Hash browns
- Preserves & honey
- Roasted tomatoes
- Sautéed Mushrooms
- Selections of Cereals

Breakfast Menu Extras:

Greek Yoghurt \$ 4pp

See Break Items Menu for More Extra's

Available at Management Discretion

GF = Gluten Free, VG = Vegan, V = Vegetarian



Function Catering Booking Form

Please complete all relevant sections, signed & returned 2 weeks prior to your Function Date

Name: Company Name:

Contact Phone: Email:

Function Name: Date of Function:

Arrival Time: Serve Time: No. of Guests:

Type of Catering: Half Day Package Coffee Break Seated Menu Breakfast
 Full Day Package Platters Buffet Extra's Menu

Menu Package Options:

Package Extra's Requested:

Dietary Requirements:

Signature: _____ Date: _____

Disclaimer note:

1. All dietary requirements can be catered for with fourteen days notification prior to the Event Date.
2. No food or alcohol is to be externally supplied ; birthday cakes exempted
3. Cakeage fee may apply at Managements Discretion
4. GST will be calculated on all fees and charges when applicable
5. 10% Surcharge applies on Sundays, 20% Surcharge on Public Holidays on Room Hire & Final Catering Costs
6. Please read Terms & Conditions within Function Package for further information

Contact:

The Juniors looks forward to welcoming you to our club for your next function or event.

You can also complete this function booking form and send to us using the contact details below.

We will be in touch to finalise every aspect of your event and our dedicated staff will take care of every detail.

Emily Lyons
FUNCTIONS MANAGER

558A Anzac Parade
Kingsford
NSW 2032

Tel: 9349 7555

Fax: 9314 4272

Email: elyons@thejuniors.com.au



Functions & Events

OPERATING HOURS MON-FRI 9AM -5PM

elyons@thejuniors.com.au | www.thejuniors.com.au/functions/enquire-now/

The Juniors Kingsford, 558a Anzac Parade, Kingsford 2032

T : (02) 9349 7555 | F : (02) 9314 4272

