

FUNCTION CATERING
by GUSTO ON
THE GREEN



Gusto
on the green

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We are Gusto on the Green, a family run business providing onsite catering at Balgowlah Golf Club. The clubhouse provides a charming venue where serene views of the lush golf course set the perfect backdrop for your special event.

Our clubhouse offers exclusive or non-exclusive options, with exclusive hire accommodating up to 100 seated guests or 150 standing. Whether you're planning a wedding, corporate function, or a celebration with friends, our space is designed to create memorable experiences, complete with the option for live music and a dance floor to keep the festivities going.

We can also cater celebration of life events in a warm and welcoming environment.

At Gusto on the Green, we understand that exceptional catering is key to a successful event. We offer a variety of options that cater to diverse tastes and preferences. From a selection of finger foods to substantial meals, we ensure there's something for everyone.

Please explore our catering packages and reach out to us to tailor the perfect menu to accompany your event.

We look forward to talking to you soon!

Lisa, Brendan & Emma

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Finger Food Menu: Ideal option for less formal gatherings, easy-to-eat items that allow your guests to enjoy a casual yet satisfying dining experience while mingling.

Minimum 30 people, maximum 150 people.

Minimum selection 5 items.

Basic finger food - \$5pp per item

Mini vegetable spring rolls with dipping sauce

Wedges with sour cream and sweet chilli

Mini sausage rolls

Mini lamb, rosemary & fetta rolls

Mini cheese and spinach rolls

Mini quiche - lorraine or vegetarian

Cheese & spinach triangles

Arancini balls

Chicken wings served with ranch dressing

Fancier finger food - \$7pp per item

Beer battered flathead cocktails with tartare sauce

Chicken satay skewers with peanut dipping sauce

Bruschetta

Smashed avo topped crostini

Blinis with smoked salmon & creme fraiche

Roast beef, beetroot relish & horseradish cream filled tartlet

Brie & caramelised onion filled tartlet

Smoked salmon & whipped herb cream cheese filled tartlet

Substantial finger food - \$10pp per item

Noodle boxes - veg or chicken

Curry & rice bowls

Salad boxes

Beef chilli & rice topped with guac & sour cream

Mini fish & chips

Sliders - beef patty or pulled pork

Mini tacos - fish, chicken or pulled pork

Nachos - beef or vegetarian

Meatballs with napolitana sauce and parmesan & cous cous

Add a platter - see page 9

Add barista made tea or coffee \$5pp

Set up as self serve on a trestle table, includes table cloth for trestle table & paper napkins.

Waiter/waitress tray service charged at \$50 per hour, minimum three hours.

Plated Dining: For a more formal dining experience, choose from our two or three course alternate drop menu.

Minimum 40 people, maximum 80 people

Two Courses \$55- entree & main or main & dessert

Three Courses \$65 - entree, main & dessert

Entree (choice of 2)

Caprese salad

Soup

Prawn cocktail

Bruschetta

Fish cakes

Greek salad

Individual quiche

Main (choice of 2)

Crispy skin salmon with your choice of seasonal salad or vegetables

Chargrilled steak with chat potatoes, seasonal vegetables & red wine gravy

Garlic roasted chicken with mashed potato & your choice of seasonal salad or vegetables

Beef ragu with pasta (vegetarian pasta option available)

Risotto - seafood or vegetarian

Herb crusted lamb with rosemary roast potatoes & seasonal veg

Dessert (choice of 2)

Chocolate mud cake

Tiramisu

Cheesecake

Sticky date pudding

Choose a two course meal and add BYO Celebration Cake as dessert - cakeage \$4pp
plated and served with coulis and fresh cream OR \$2pp sliced and plated

Add barista made tea or coffee \$5pp

Includes set up of round tables with white table clothes

Buffet: Our buffet selections allow guests to enjoy a feast at their leisure, with an array of dishes that can be tailored to your theme

Full Buffet - minimum 40 people, maximum 100 people

Lunch buffet - minimum 30 people, maximum 100 people

Full buffet - select: 2 mains, 3 salads, veg or sides & 1 dessert \$60

Lunch buffet - select 1 main, 2 salads, veg or sides & 1 dessert (inc barista tea/coffee) \$45

Includes bread roll, butter and condiments

Mains

Beef bourguignon

Coq au vin

Hungarian goulash

Chicken cacciatore

Beef ragu

Thai chicken curry

Beef massaman

Vegetable curry

Garlic roasted chicken breast

Beef lasagne

Salads

Greek salad

Mango & avocado salad (seasonal)

Warm roast vegetable salad (seasonal)

Roast beetroot, walnut, goats cheese, baby spinach

Caesar salad

Potato salad

Coleslaw

Garden salad

Vegetables

Steamed assorted vegetables

Buttered green beans

Sides

Mash potato

Roast potatoes with rosemary & sea salt

Steamed rice

continued over page....

Dessert

Chocolate mud cake

Tiramisu

Cheesecake

Sticky date pudding

Extras

Add fresh prawns \$8pp

Add smoked salmon or sliced meat (ham or beef) \$5pp

Additional salad, veg or side \$3pp

Add additional dessert \$5pp

Add a platter - see page 9

Add barista made tea or coffee \$5pp

Includes set up of round tables with white table clothes

BBQ Buffet: This package provides a relaxed and informal atmosphere, ideal for family gatherings or team-building events such as corporate golf days.

Minimum 25 people (evenings minimum 40 people), maximum 100 people

Deluxe BBQ pack \$45pp

Rump steak

Marinated chicken breast

Gourmet sausage (beef, pork or lamb)

Basic BBQ pack \$30pp

Beef burger

Gourmet sausage (beef, pork or lamb)

Add

Garlic prawn skewers \$6pp

Vegetable kebabs \$5pp

Salads (Choose 2)

Greek salad

Mango & Avocado salad (seasonal)

Warm roast vegetable salad (seasonal)

Roast beetroot, walnut, goats cheese, baby spinach

Caesar salad

Potato salad

Coleslaw

Garden salad

Includes

Caramelised onions

Bread rolls & butter

Selection of sauces and mustards

Add a dessert (choose 1) \$10pp

Chocolate mud cake

Tiramisu

Cheesecake

Sticky date pudding

DIY BBQ packs

Want to cook your own BBQ? Speak to us about providing all your needs including:

BBQ meat, salads, onions, bread rolls & butter, selection of sauces, disposable plates, cutlery & napkins, BBQ equipment, spray oil.

Grazing Table

\$30 per head

Minimum 60 people, maximum 150 people

Carefully arranged grazing table containing a variety of cheeses, cured meat, assorted dips, olives, marinated veg, crackers, bread, fruit & some sweets and/or chocolate.

Includes tablecloths for table(s), serving utensils, small plates and/or cutlery as required and napkins.

Platters

Cheese platter (assortment of cheeses & crackers) (serves 20) \$100

Antipasto platter (cured meats, olives, marinated veg) (serves 20) \$100

Assorted dips & crackers (serves 20) \$60

Fresh prawns served on ice with lemon and seafood sauce (serves 20) \$160

Fruit platter (serves 20 people) \$80

Dessert platter - assorted bite sized desserts (serves 20) \$100

High Tea

\$45 per person

Minimum 20 people, maximum 80 people

Savoury

Miniature Sandwiches - smoked salmon & cream cheese, egg & cress, ham and cheese

Assorted mini quiche and/or other pastry

Sweet

Scones with jam & cream

Mini cheesecake, assorted tarts and/or cake bites

Barista made tea or coffee

Includes full setup of round tables and white table clothes provided

Morning Tea/Afternoon Tea

Minimum 15 people

Assorted sandwiches \$10pp

Assorted wraps \$12pp

Add scones served with jam & cream \$7pp

Add barista made tea or coffee \$5pp

Add a fruit platter (serves 20) \$80

Breakfast

Minimum 15 people

Bacon & egg roll & a barista made tea or coffee \$15pp

Fresh baked muffin \$5pp

Nectar cold pressed juice \$5pp

Fruit platter (serves 20) \$80

Pastry & muffin platter (serves 20) \$80

Terms & Conditions

- All venue bookings are to be made through Balgowlah Golf Club. Please contact Flora on (02) 9948 1900 or admin@balgowlahgolfclub.com.au.
- The clubhouse has a maximum capacity of 120 seated and 150 standing.
- Please note minimum guests applicable for each catering style.
- All catering is to be booked at least 10 days in advance.
- Menu selections and guest numbers are to be finalised at least 10 days in advance, at which time you will be sent your final invoice. After this time numbers cannot be reduced but you can contact us to discuss adding further guests if needed.
- Full payment is to be made at least 7 days in advance.
- Payment can be made by cash, direct bank transfer or credit card (credit card surcharge applies).
- Please advise any dietary requirements and/or allergies when booking.
- If you BYO your own cake - there will be cakeage of \$2pp for the cake to be served as coffee slices on a platter or \$4pp if it is to be served as dessert with fresh cream and a garnish.