

COCKTAIL & CANAPÉ MENU

items are per piece. minimum order of 20 pieces are required for each selection

PEKING DUCK CRÊPE served with hoisin sauce	\$3.50
RICE PAPER ROLL prawn & coriander or vegetable & noodle	\$3.50
ASSORTED SUSHI	\$3.00
STUFFED MUSHROOM persian feta, pesto & black truffle mayonnaise (V)	\$2.50
BRUSCHETTA tomato, fresh basil, bocconcini, balsamic glaze (V)	\$2.00
CORN CHIP corn chips topped with green tomato salsa & avocado mayonnaise (V)	\$1.50

MINI WAGYU BEEF SLIDERS	\$4.00
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PORK BELLY WITH LIME CARAMEL	\$4.00
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OYSTERS KILPATRICK minimum 5 dozen required	\$4.00
FRESH OYSTERS minimum 5 dozen required	\$3.50
SATAY CHICKEN SKEWERS	\$3.00

MASALA LAMB SKEWERS served with tzatziki	\$3.00
COUS COUS STUFFED MINI BELL PEPPERS (V, VE)	\$3.00
NEPALESE STYLE STEAMED CHICKEN & PORK DUMPLINGS served with tomato chutney	\$2.00
VEGETABLE SPRING ROLLS served with sweet chilli sauce (V)	\$1.50
SAUSAGE ROLLS served with tomato sauce	\$1.50
PARTY PIES served with tomato sauce	\$1.50

MACAROONS	\$3.00
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MINI CHOCOLATE TARTS	\$3.00
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CLASSIC GRAZING TABLE

\$25 per person. minimum 40 people

Chefs selection of food varieties, with your choice of any 3 items from the canapés menu

SHARE PLATTERS

suitable for 8-10 people

ANTIPASTO PLATTER	\$60
selection of cured meats, cheeses, dips, breads & fresh fruits	
MIXED PLATTER	\$40
mixture of party pies & sausage rolls, dim sims & spring rolls served with tomato, soy and sweet chilli sauces	
SALT & PEPPER CALAMARI TWISTS	\$35
served with lime mayonnaise	
STICKY HONEY, SOY & SESAME CHICKEN WINGS	\$30

BREAKFAST, MORNING & AFTERNOON TEA MENU

minimum 20 people required

COFFEE BREAKS	price per person
SELF SERVE COFFEE STATION includes unlimited tea & instant coffee	\$3.00
ESPRESSO COFFEE	\$3.00
ASSORTED TEAS	\$3.00
PLAIN CROISSANT	\$3.00
SWEET HOUSE MUFFINS	\$4.00
HAM & CHEESE CROISSANT	\$4.00
FRESH FRUIT PLATTER	\$5.00

BREAKFAST	
-CRUNCHY GRANOLA served with yoghurt, shredded apple & honey	\$12.00
-EGGS ON TOAST cooked to your liking & served way with bacon	\$12.00
-JUNCTION CLASSIC BREAKFAST with eggs cooked to your liking, bacon, mushrooms, tomato, boston beans & smashed avocado	\$16.00
-EGGS BENEDICT poached eggs, ham & hollandaise sauce served on an english muffin	\$16.00

SANDWICH PLATTERS	price per platter
-SALAD	\$20.00
-CHICKEN, AVOCADO, CHEESE & MAYONNAISE	\$24.00
-SMOKED SALMON & CREAM CHEESE	\$28.00
-MIXED PLATTER	\$32.00
combination of all the above platters	

SIT DOWN MENU

minimum 20 people required

2 COURSE SET OR ALTERNATE SERVE	\$40pp
3 COURSE SET OR ALTERNATE SERVE	\$50pp

CHOICE OF 2 FROM EACH REQUIRED COURSE

ENTRÉE

-TUNA TATAKI with pickled beetroot, ginger garlic soy, red radish & wasabi mayonnaise (GF)

-CONFIT PORK BELLY, served with smoked cauliflower purée & snowpea tendrils (GF)

-CANADIAN SCALLOPS with garlic burnt butter & fried sage (GF)

-GRAIN SALAD COS CUPS (V, VE, GF)

-MASALA LAMB CUTLET served with saffron & pistachio rice (GF)

MAINS

-NEW ZEALAND SALMON served with green asparagus, saffron crème fraîche & salmon roe

-PUMPKIN GNOCCHI with pinenuts, baby spinach & fried sage (V)

-FORREST MUSHROOM & CHEESE STUFFED PORTERHOUSE served with confit shallots, edamame beans, saffron mashed potato & bordelaise sauce (GF)

-CRISPY PORK BELLY served with sweet potato purée, grilled fennel, target beetroot & caramel vinegar sauce

-CHICKEN BREAST ROULADE stuffed with sundried tomato & ricotta served with portabello mushrooms, green asparagus finished with a creamywhite wine garlic sauce

DESSERTS

-TRIPLE LAYERED CHOCOLATE TART with honeycomb

-VANILLA BEAN PANNA COTTA with mint infused strawberries

-STICKY DATE PUDDING with butterscotch sauce & fresh strawberries

V = vegetarian / VE = vegan / GF = gluten free

Allergy Statement: While we take due care, menu items may contain or come into contact with wheat, eggs, peanuts, tree nuts and milk.



TERMS AND CONDITIONS

Prices are inclusive of GST.

Function times. All function times must commence and conclude outlined by the client, should a function exceed the agreed times an additional charge may apply.

Final Numbers. All final numbers for catering are required 7 working days before the date of your event, this will be the minimum amount charged.

Confirmed Bookings. Confirmation of a booking will occur upon receipt of the deposit.

Surcharge. A 10% surcharge is applicable to all Sunday functions and a 20% surcharge to all Public Holiday functions.

Refund. The 10% deposit is non refundable
If the booking is postponed more than 5 days before the event and the event is to be held within six months of the original booking, all deposits paid may be transferred.

Cancellation. Should a function be canceled within 72 hours (3 working days) of the commencement date, a cancellation fee of 30% off the total cost will be issued to the client.

Payment. Full balance of payment is required prior to the function.

Additional Hiring Costs. Limited equipment may be hired from The Junction Club, Any additional hiring of any equipment that is not already included in the room hire will be required to be hired by the client directly with the hiring company.

Liquor License. The Junction Club is a fully licensed venue therefore guests are not permitted to supply their own beverages. Our license ceases at 1:00am (except Sundays at 11pm, Good Friday Eve and Anzac Day between 1pm and 11pm). All persons are required to vacate the premises ½ hour after the bar closes.

Catering. The Junction Club retains the right to provide all catering. No food or beverage may be brought onto the premises without the authorisation of The Junction Club.

Security. Security is required for most functions, The Junction Club will book registered security at an additional cost to the organiser(s) of \$150 for the duration of the function.

Due Care. Whilst due care will be taken, management will not be liable for loss or damage of any items before, during or after a function.

Damage or loss to the property and/or fittings during the function will be the financial responsibility of the organiser(s)

Organiser's will ensure the function is conducted in an orderly manner and in full compliance with all applicable laws (including Liquor Licensing Commission Laws) and management requirements. Management reserves the right to exclude or eject any and all, objectionable persons from the premises without liability

Payment of the deposit constitutes your acceptance of the above terms and conditions, please sign and return to the Function Co-ordinator prior to the function commencing.

Client Signature _____

Date _____

740 Mt Alexander Rd, Moonee Ponds

www.thejunctionclub.com

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