

The background is a deep green color, decorated with various Christmas ornaments. There are several red and gold baubles, some with intricate patterns. There are also pine branches with needles and small gold stars scattered throughout. The overall theme is festive and holiday-oriented.

CLUB  
KILSYTH

*Festive  
Functions*

CORPORATE GROUPS

# CORPORATE FESTIVE FUNCTIONS

CLUB  
KILSYTH

Celebrate with your friends & colleagues at the Club. We look forward to helping you celebrate in style!

We source the freshest, seasonal produce to provide you with a traditional Christmas menu to enjoy. This menu is available (via a booking) throughout the months of November and December for a minimum of **20 guests**. Please speak to a member of our function team to book your event.

## 3 COURSE MENU \$59.9 PER PERSON

*Entrée, Main and Dessert*

## 2 COURSE MENU \$54.9 PER PERSON

*Entrée and Main OR Main and Dessert*

2 Menu selections per course, served on an alternating 50 / 50 basis.

Special dietary requirements can be catered for upon request - 5 days notice required. Please speak to our function team for assistance

### Entrée

*Roasted Pumpkin Soup* (V | GF)  
Served with sour cream and chives

*Honey Mustard Chicken Salad* (GF)  
Grilled chicken breast served warm on a mixed lettuce leaf, red onion, carrot, cherry tomato and cucumber salad, tossed with a honey mustard dressing

*Prawn Cocktail* (GFO)  
A medley of fresh prawn cutlets, served on mixed lettuce with tomato, radish, cucumber and seasoned avocado, drizzled with a zesty cocktail sauce and served with crisp flatbread

### Mains

*Traditional Roast Turkey* (GF)  
Succulent turkey breast and double-smoked leg ham, with roasted potatoes and seasonal vegetables, served with a port wine jus

*Fillet Mignon* (GF)  
Eye fillet wrapped in bacon, char-grilled medium, served with mashed potato, seasonal buttered greens and a red wine jus

*Chicken Supreme* (GF)  
Butterflied and marinated chicken breast, grilled and topped with a bacon, mushroom, white wine and onion cream sauce, served with mashed potato and seasonal vegetables

*Pumpkin Risotto* (GF | V)  
Roasted butternut pumpkin, semi-dried tomatoes, spinach and mushroom in a traditional risotto, topped with Danish feta cheese and toasted pine nuts

### Dessert

*Traditional Christmas Pudding*  
Served with brandy custard and double cream

*Meringue Stack* (GF)  
Topped with whipped cream and a selection of seasonal fruit

*Baileys Cheesecake*  
Served with double cream and a berry coulis

(GF) - GLUTEN FREE | (V) - VEGETARIAN  
(GFO) - GLUTEN FREE OPTION

### Complimentary Inclusions

- Festive Themed Table Decorations
- Individual Christmas Bon Bons
- Bread Rolls
- Tea and Coffee Station
- White Table Linen
- Room Hire (Minimum Numbers Apply)

PLEASE SPEAK TO OUR FUNCTION TEAM TO ARRANGE A ROOM INSPECTION, DISCUSS MENU OPTIONS OR TO BOOK.