CLUB
KILSYTH
Festive Functions
CORPORATE GROUPS
2026

CORPORATE FESTIVE FUNCTIONS

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**.

3 COURSE MENU
$79.9 PER PERSON
Entrée, Main and Dessert

2 COURSE MENU
$67.9 PER PERSON
Entrée and Main OR Main and Dessert

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

Complimentary Inclusions

- Festive Themed Table Decorations
- Individual Christmas Bon Bons
- 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.

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 feta cheese and toasted pine nuts

Dessert

Traditional Christmas Pudding
Served with brandy custard and cream

Eton Mess (GF)
Layers of mixed seasonal berries, meringue, and whipped cream served in a glass

Baileys Cheesecake
Served with double cream and a berry coulis

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

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