



*Functions*

# Welcome



Thank you for your recent enquiry considering the Ainslie Group for your Event.

We currently have 2 great venues to offer with a multitude of versatile function rooms ready to cater to a vast array of function needs.

Our Venues offer free parking on site and our Ainslie Football Cub is located close to the city via Tram or bus.

Both Venues offer 3 versatile function spaces per Venue, with Ainslie having the added benefit of moveable walls that can create boardroom style dinners for 20, through to a function space for 500 people cocktail style or corporate dinners for up to 350 people.

The Gungahlin Lakes Club is situated a short distance from the Town Centre and overlooks the picturesque Lakes 18 Hole Golf course.

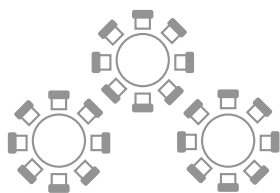
Gungahlin Lakes can offer boardroom style dinners for 20, through to a function space for 200 people cocktail style or corporate dinners for up to 150 people, with the added benefit of some outdoor spaces.

Our Group Executive Chef has created menus to suit all occasions, while his dedicated team is there to ensure all your catering requirements are met including all special dietary needs.

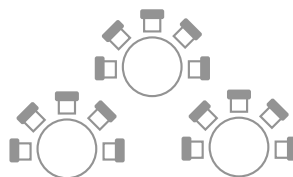
All rooms at both Venues are equipped with all your AV requirements, and our team will be happy to supply pricing as required.

Enquire today about your next event and find peace of mind in knowing that our dedicated team will take care of everything.

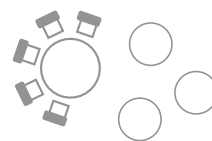
## ROOM LAYOUTS



BANQUET



CABARET



COCKTAIL

Please call or email us today to arrange a site inspection of the rooms and a quote for your next Event.

**Sales Team:** [Leanne.king@ainsliegroup.com.au](mailto:Leanne.king@ainsliegroup.com.au) | [Maria.beilicz@ainsliegroup.com.au](mailto:Maria.beilicz@ainsliegroup.com.au)

# Breakfast

## CONTINENTAL

\$20

Platter of freshly baked danishes & croissants

Platter of seasonal fruit

Yoghurt & berry granola

Chilled juice

Freshly brewed tea & coffee

## PLATED BREAKFAST

\$25

Omelette, bacon, chipolata sausages, grilled tomato, hash brown with a sourdough roll

Sliced seasonal fruits

Chilled juice

Freshly brewed tea & coffee

## SOMETHING EXTRA...

Ham & cheese croissants

\$6

Individual fruit yoghurt & granola pots

\$6

Toasted egg & bacon roll

\$10

Toasted B.L.T

\$10



# Canapé Packages

## CHEFS SELECTION PLATTER

Choose 5 standard Items \$90  
*Platter feeds 10 people*

## COLD STANDARD

Poached prawn cutlet with Thai dipping sauce \$2

Watermelon, bocconcini & basil skewers (GF) \$2

## HOT STANDARD

Chilli squid \$2

Cheese & spinach triangles \$2

Cocktail sausage rolls \$2

Cocktail gourmet party pies \$2

Crumbed whiting \$2

Deep fried prawns \$2

Chefs aranchini \$2

Chefs empanadas \$2.5

Gyoza prawns \$3

Assorted mini quiches \$3

## COLD PREMIUM

Sushi \$3

Smoked salmon, avocado & beetroot  
relish on a rice cracker \$2.5

Bloody Mary oyster shots \$4

## HOT PREMIUM

Rosemary & garlic lamb lollipops \$5

## SUBSTANTIAL CANAPÉS

*Served in individual boxes*

Fish & chips \$10

Kransky dog with condiments \$8

Mini cheeseburger sliders \$4

Chefs selection curry & rice \$10





# Banquet Menu

## LUNCH OR DINNER

<b>1 Course</b>	<b>\$30pp Alternately Served</b>
<b>2 Course</b>	<b>\$45pp Alternately Served</b>
<b>3 Course</b>	<b>\$58pp Alternately Served</b>

All meals include freshly baked bread roll & butter

## ENTRÉE

Soup of the day (V) (GF)

Risotto of the day (V) (GF)

Antipasto plate of salami, prosciutto, olives, bocconcini cheese & marinated vegetables.

Deconstructed prawn cocktail (GF)

Thai beef OR chicken salad with crispy noodles & nam jim dressing

Roasted pumpkin, beetroot & feta salad with caramelised walnuts & a balsamic dressing (V) (GF)

## MAINS

Oven roasted chicken breast served with sweet potato mash & seasonal greens, finished with a garlic cream sauce

Chargrilled medium 200g Angus grain-fed rump with truffle mashed potato, finished with a green peppercorn sauce (GF)

Oven roasted Atlantic salmon served on a bed of pea puree with seasonal greens, finished with a tomato & caper salsa (GF)

Char grilled pork steak served with chive & potato mash & seasonal greens, finished with a mango & coriander salsa (GF)

Oven roasted duck breast served with mashed potatoes & seasonal greens, finished with a sage & cranberry jus (GF)

Ratatouille stuffed field mushroom finished with provolone cheese, served on a bed of wilted spinach & roasted potato (V) (GF)

## DESSERTS

Warm chocolate brownie with chocolate sauce, vanilla ice cream & berry coulis

French citrus tart filled with a citrus crème & served with a berry coulis

Smooth berry cheesecake served with cream & berry coulis

Orange & almond cake (GF) (DF)

Sticky date pudding with toffee sauce & chantilly cream

## SHARE PLATTERS

Seasonal fruit platter	\$80
Cheese platter <i>Includes selection of cheese with grapes, dried fruit &amp; water crackers</i>	\$90
Antipasto platter <i>Includes selection of cured meats, char grilled vegetables, olives &amp; feta cheese</i>	\$100
Seafood platter <i>Includes prawns, oysters and smoked salmon</i>	\$150
Assorted pizzas (12" - 8 slices) <i>Flavours Includes margherita, bbq chicken, pepperoni &amp; hawaiian</i>	\$24
Dip platter <i>Served with corn chips &amp; fresh vegetables</i>	\$25
Platter of mini desserts	\$75
<b>KIDS MEALS</b>	<b>\$15</b>

Grilled chicken

Fish & chips

Chicken nuggets

Mini pizza

Pasta bolognaise

*NOTE: All meals are served with chips, salad or vegetables and include dessert of ice-cream*



# Beverages

<b>STANDARD</b>	<b>G</b>	<b>B</b>
BTW Sauvignon Blanc	\$6	\$20
BTW Cabernet Merlot	\$6	\$20
The Shy Pig Brut Cuvee	\$6.5	\$24
<b>PREMIUM</b>	<b>G</b>	<b>B</b>
Little Berry Shiraz	\$8.5	\$31
McGuigan Cabernet Sauvignon	\$8	\$28
The Pass Sauvignon Blanc	\$8	\$30
Oyster Bay Pinot Gris	\$7.5	\$28

## **BEVERAGE PACKAGES**

Only available with sit down dinners and no split packages

### **STANDARD**

<b>2 Hour</b>	<b>\$28</b>
<b>3 Hour</b>	<b>\$38</b>
<b>4 Hour</b>	<b>\$48</b>

### **PREMIUM**

<b>2 Hour</b>	<b>\$36</b>
<b>3 Hour</b>	<b>\$46</b>
<b>4 Hour</b>	<b>\$56</b>

Cash Bar, Consumption and Bar Tabs are also available

### **ROOM HIRE (NO AV included)**

Weekdays \$250 per session Day or Night

Weekends \$300 per session Day or Night

Additional Rooms \$100 per room

### **AV OPTIONS**

Data Projector and Screen \$50 per screen

Microphone \$50 per mic

Laptop \$50



# Beverage Inclusive Packages

## COCKTAIL STYLE

Includes 3 hour standard beverage package

Select 5 standard canapés **\$58pp**

Select 5 deluxe canapés **\$68pp**

## BANQUET STYLE

Includes 4 hour standard beverage package

**2 course** **\$93pp**

**3 course** **\$106pp**

## ROOM HIRE (NO AV included)

Weekdays \$250 per session Day or Night

Weekends \$300 per session Day or Night

Public Holidays \$400 per session Day or Night

Additional Rooms \$100 per room

## AV OPTIONS

Data Projector and Screen \$50

Laptop \$50

Microphone \$50 per mic

