

# PRESENTATION PACKAGES

SPORTS PRESENTATIONS | TRIVIA NIGHTS | GRADUATIONS | FORMALS



# 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 Club 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.

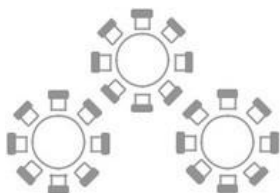
Gungahlin Lakes can offer boardroom style dinners for 20, through to a function space for 200 people cocktail style or corporate dinners for up to 150 people, with the added benefit of some outdoor spaces.

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.

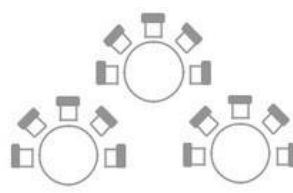
All rooms at both Venues are equipped with all your AV requirements, and our team will be happy to supply pricing as required.

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

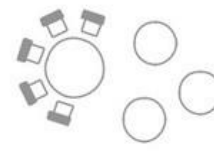
## ROOM LAYOUTS



BANQUET



CABARET



COCKTAIL

# SPORTS PRESENTATIONS

## COCKTAIL STYLE

### CHEF'S HOT FOOD PLATTER

\$100.00

Cocktail Pies

Vegetable Spring Rolls (v)

Cheese & Spinach Triangles

Salt & Pepper Squid

*Includes condiment sauces*

### CHEFS SELECTION PLATTER (GLUTEN FREE)

\$100.00

Pumpkin Arancini

BBQ Chicken Wings

House-made Meatballs

Rosemary & Garlic Roast Potatoes

*Includes condiment sauces*

### CHEF'S SELECTION PLATTER (VEGAN)

\$100.00

Samosas

Plant-based Meatballs

Gyozas

Spring Rolls

*Includes condiment sauces*

## BANQUET STYLE

### ENTRÉE (Extras)

12" garlic & cheese pizza

\$12

Bowl of chips with sauce

\$15

Garden salad

\$12

Bowl of wedges with sweet chilli & sour cream

\$20

### MAIN (Choice of two - served alternatively)

\$30 Adults | \$15 Kids - Under 12 years

*Served with freshly baked bread roll & butter*

Chicken schnitzel with potato & vegetables

Beer battered fish with potato & vegetables

200g Angus steak with potato & vegetables

Vegetarian/vegan schnitzel with potato & vegetables

Vegetarian pasta

### DESSERT

\$8.50 per person

Chocolate cake served with cream

Berry cheesecake served with cream

### PIZZAS (12" - 8 slices)

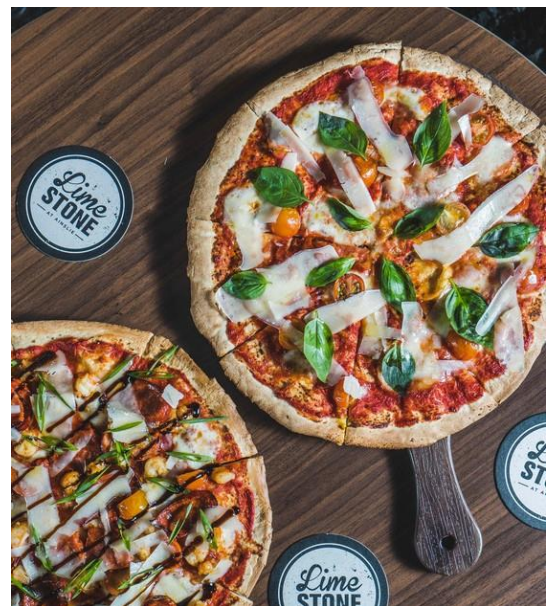
\$24

Margherita

Hawaiian

BBQ Chicken

Pepperoni



# TRIVIA NIGHTS

## CHEF'S HOT FOOD PLATTER \$100.00

Cocktail Pies  
Vegetable Spring Rolls (v)  
Cheese & Spinach Triangles  
Salt & Pepper Squid

*Includes condiment sauces*

## CHEFS SELECTION PLATTER (GLUTEN FREE) \$100.00

Pumpkin Arancini  
BBQ Chicken Wings  
House-made Meatballs  
Rosemary & Garlic Roast Potatoes

*Includes condiment sauces*

## CHEF'S SELECTION PLATTER (VEGAN) \$100.00

Samosas  
Plant-based Meatballs  
Gyozas  
Spring Rolls

*Includes condiment sauces*

## PIZZAS (12" - 8 slices) \$24 per pizza

Margherita  
Hawaiian  
BBQ Chicken  
Pepperoni

### ADDITIONS

Bowl of Nuts \$7  
Bowl of Corn Chips \$7  
Dips (2) \$20  
Bowl of Hot Chips - Tomato Sauce \$15  
Bowl of Wedges- Sweet chilli & sour cream \$20

### PLATTERS

Seasonal fruit platter \$85  
Cheese platter \$100  
Antipasto platter \$100  
Assorted sandwich platter \$80  
Assorted wrap platters \$85

# YEAR 6 GRADUATIONS

## OPTION A - SET MENU

\$25 PER PERSON

### ENTRÉE

12' Cheese & garlic pizza

### MAINS

Chicken schnitzel with potato & salad **OR** fish & chips with salad

### DESSERT

Chocolate cake with cream & coulis



## OPTION B – COCKTAIL STYLE

**Chefs hot food platters (serves 10 people) \$100 per platter**

Chicken Nuggets  
Fish Bites  
Mini Pies  
Mini Sausage Rolls  
Vegetarian Spring Rolls

## PIZZAS (12" - 8 slices) \$24 per pizza

Margherita  
Hawaiian  
BBQ Chicken  
Pepperoni

### ADDITIONS

Bowl of nuts \$7  
Bowl of corn chips \$7  
Dips (2) \$20  
Bowl of hot chips with sauce \$15  
Bowl of wedges with sweet chilli & sour cream \$20

YEAR 10 & 12

# FORMALS

## SIT DOWN DINNER

2 Course \$42pp Alternately Served

3 Course \$52pp Alternately Served

*All meals include freshly baked bread roll & butter*

### ENTRÉES

Tandoori chicken salad with riata

Greek quinoa salad

Coconut prawns on an Asian rice noodle salad

Spaghetti pasta with basil pesto cream sauce & grated parmesan

### MAINS

*All served with Potato Mash & Steamed Greens*

Oven roasted chicken breast with a garlic cream sauce

Char-grilled rump steak with a red wine jus

Oven roasted salmon with mango salsa

Ratatouille stuffed mushroom finished with provolone cheese (V)

### DESSERTS

Chocolate brownie with chocolate sauce & dollop cream

Lemon meringue tart with cream & coulis

Sticky toffee pudding with cream & toffee sauce

Pavlova with strawberry & passionfruit

