

WEDDING PACKAGES

AINSLIEGROUP.COM.AU



AINSLIE
GROUP

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.

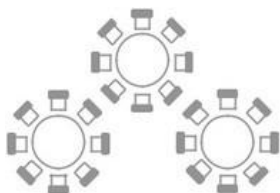
Gungahlin Lakes can offer boardroom style dinners for 20, through to a function space for 200 people cocktail style or corporate dinners for up to 150 people, with the added benefit of some outdoor spaces.

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.

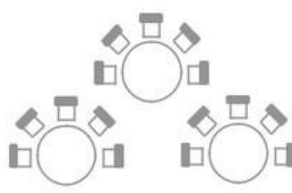
All rooms at both Venues are equipped with all your AV requirements, and our team will be happy to supply pricing as required.

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

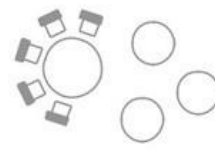
ROOM LAYOUTS



BANQUET



CABARET



COCKTAIL

CANAPÉ PACKAGES

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

COLD STANDARD (PRICE PER PIECE)

Poached prawn cutlet with thai dipping sauce \$1.50

Pumpkin & feta skewers marinated in mint and cumin \$1.50

HOT STANDARD (PRICE FOR 2PCS)

Cheese & Spinach Triangles \$4.00

Chicken & Mushroom Filo \$4.00

Cocktail Sausage Rolls \$4.00

Cocktail Gourmet Party Pies \$4.00

Cocktail Fish Bites \$4.00

Deep fried Coconut Prawns \$5.00

Chefs arancini (Vegan & Vegetarian available) \$4.00

Chefs empanadas (Vegan & Vegetarian available) \$4.00

Gyoza Prawn or Vegetable \$5.00

Assorted Mini Quiches \$4.00

Mac & Cheese Croquettes \$4.00

COLD PREMIUM (PRICE PER PIECE)

Sushi \$3.00

Natural Oysters \$3.50

HOT PREMIUM (PRICE PER PIECE)

Rosemary & Garlic Lamb Lollipops \$6.50

SUBSTANTIAL CANAPES

Served in individual containers

Fish & chips \$12.00

Mini cheeseburger Sliders \$5.50

Chefs selection curry & rice \$12.00



BANQUET MENU

LUNCH OR DINNER

1 Course	\$30pp Alternately Served
2 Course	\$48pp Alternately Served
3 Course	\$60pp Alternately Served

All meals include freshly baked bread roll & butter

ENTRÉE

Spaghetti Puttanesca (V)

Smoked salmon with orange dressing, avocado pate, and rocket salad.

Prosciutto served with Caprese salad.

Vietnamese Noodle Salad served with Prawns (GF)

Quinoa Salad with pomegranate, poppy seeds and honey mustard Dressing (V) (GF)

MAINS

Oven roasted chicken breast served with sweet potato mash & seasonal greens, finished with a Red wine & Sage Jus

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 Red Pepper puree with seasonal greens, finished with a Peach salsa (GF)

Char grilled pork steak served with chive & potato mash & seasonal greens, finished with apple chutney and red wine jus (GF)

Oven roasted duck breast served with cauliflower puree & seasonal greens, finished with a five spice jus (GF)

Eggplant Parmigiana served with steamed greens and roasted potatoes (V) (GF)

DESSERTS

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

Lemon meringue tart served with a berry coulis & whipped cream

Smooth berry cheesecake served with whipped cream & berry coulis

Orange & almond cake (GF) (DF)

Sticky date pudding with toffee sauce & Chantilly cream

Vegan Chocolate & Raspberry cake served with berry coulis and whipped cream (V) (GF)

KIDS MEALS \$15(includes ice-cream)

Under 12 years

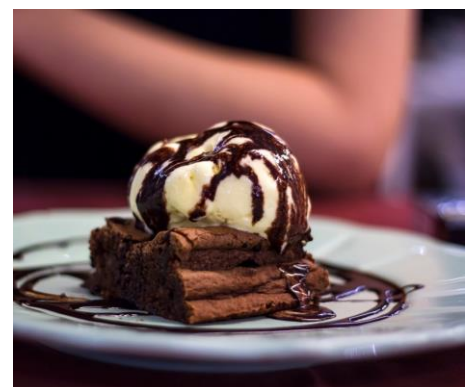
Grilled chicken

Fish & chips

Chicken nuggets

Mini pizza

Pasta bolognaise



SHARED PLATTERS

Seasonal Fruit Platter	\$85
Cheese Platter <i>Includes a selection of cheese with grapes, dried fruit & water crackers</i>	\$100
Antipasto Platter <i>Includes a selection of cured meats, char grilled vegetables, olives & feta cheese</i>	\$100
Seafood Platter <i>Includes prawns, oysters, & smoked salmon</i>	\$150
Assorted Pizzas (12" - 8 slices) <i>Flavors include margherita, BBQ chicken, pepperoni, & hawaiian</i>	\$24
Dip Platter <i>Served with corn chips & fresh vegetables</i>	\$30
Mini Desserts Platter	\$85

