

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.

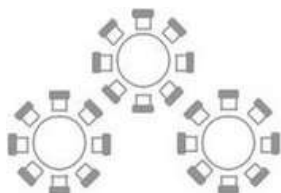
The Gungahlin Lakes Club is situated a short distance from the Town Centre and overlooks the picturesque Lakes 18 Hole Golf course.

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.

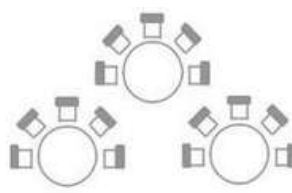
All rooms at both Venues are equipped with all your AV requirements, and our team will be happy to supply pricing as required.

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

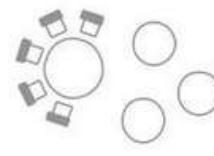
ROOM LAYOUTS



BANQUET



CABARET



COCKTAIL

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

Leanne.King@ainsliegroup.com.au | Maria.Beilicz@ainsliegroup.com.au | Christina.Alberto@ainsliegroup.com.au

GENERAL INFORMATION



ROOM HIRE (NO AV INCLUDED)

Weekdays - \$250 per session (day or night)

Weekends - \$300 per session (day or night)

Ainslie Football Club ONLY - \$100 extra per additional room

Gungahlin Lakes - additional rooms incur a full room hire fee

AV OPTIONS

Data Projector & Screen - \$50 per screen

Cordless Microphone or Lapel Microphone- \$50 per mic

Laptop - \$50

Lectern - \$25

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PLATTERS & CANAPES

BASIC SELECTION PLATTER

\$10 per person

Cocktail Beef pies
Vegetable spring rolls
Cheese & Spinach Triangles
Salt & Pepper Squid

Includes condiment sauces

PREMIUM SELECTION PLATTER

\$15 per person

Assorted Cocktail Pies
Peking Duck Spring Rolls,
Prawn Gyoza
Sausage Rolls

Includes condiment sauces

GOLD SELECTION PLATTER

\$21 per person

Cornish Pasties
Coconut Prawns
BBQ Chicken wings
Flathead Bites

Includes condiment sauces

CHEFS SELECTION PLATTER (GLUTEN FREE) \$10 per person

Pumpkin Arancini
BBQ Chicken Wings
House-made Lamb Kofta
Rosemary & Garlic Roasted Baby Potatoes

Includes condiment sauces

CHEF'S SELECTION PLATTER (VEGAN) \$10 per person

Samosas
Plant-based Meatballs
Gyozas
Spring Rolls

Includes condiment sauces

SUBSTANTIAL CANAPES

Served in individual containers

Fish & chips \$10
Mini cheeseburger sliders \$6 each
Chefs' selection curry & rice \$10



BANQUET MENU

1 Course **\$30pp Alternately Served**

2 Course **\$48pp Alternately Served**

3 Course **\$60pp Alternately Served**

All meals include freshly baked bread roll & butter

ENTRÉES

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 Australian Barramundi fillet 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

Chefs 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

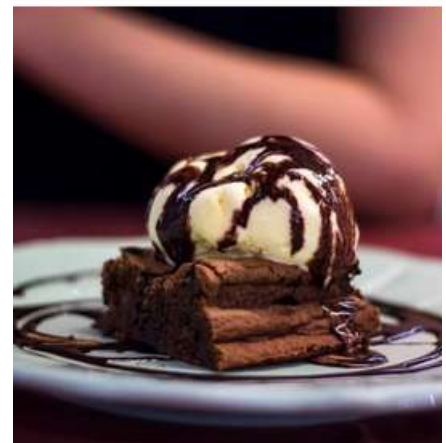
Grilled chicken

Fish & chips

Chicken nuggets

Mini pizza

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



SHARED PLATTERS

ALL PLATTERS SERVE 10 PEOPLE & CANNOT BE CHANGED

Seasonal Fruit Platter | \$75

Cheese Platter | \$120

Includes a selection of cheese with grapes, dried fruit & water crackers.

Antipasto Platter | \$100

Includes a selection of cured meats, pickled vegetables, olives & feta cheese.

Seafood Platter \$170

Includes prawns, oysters, & smoked salmon

Dip Platter | \$30

Served with Hommus, corn chips, and fresh vegetable sticks

Mini Desserts Platter | \$90

Chefs selection of petit cakes (30 bite size pieces per platter)

Sandwich Platter | \$80

Includes a mixture of fillings on white and wholemeal bread

Wrap Platter | \$85

Includes a mixture of fillings in flour wraps



PIZZAS

MARGHERITA | \$24

Tomato base, shredded mozzarella, cherry tomatoes, fresh basil & extra virgin olive oil

PEPPERONI | \$24

Tomato base, shredded mozzarella & sliced pepperoni

HAWAIIAN | \$24

Tomato base, shredded mozzarella, sliced smoked ham, grilled pineapple & sprinkled oregano

GARLIC PRAWN | \$26

Ricotta cheese base topped with garlic prawns, cherry tomatoes, grated parmesan & fresh parsley, finished with a lemon mayo drizzle

BUFFALO CHICKEN PIZZA | \$24

Spicy buffalo sauce base, shredded mozzarella, chicken breast, spanish onion, shallots & finished with blue cheese mayo drizzle

HUMMUS VEGETABLE PIZZA | \$24

Hummus base, cherry tomatoes, olives, capers, pumpkin, fresh basil, extra virgin olive oil & balsamic glaze (V)

**12" BASES, NO HALF PIZZA,
GLUTEN-FREE BASE
AVAILABLE \$2 EXTRA**

