



PRESENTATION PACKAGES

**SPORTS PRESENTATIONS | TRIVIA NIGHTS
GRADUATIONS | FORMALS**

AINSLIEGROUP.COM.AU



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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.

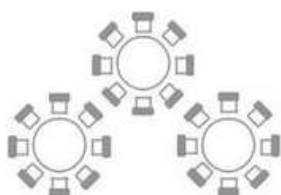
The Gungahlin Lakes Club is situated a short distance from the Town Centre and overlooks the picturesque Lakes 18 Hole Golf course.

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.

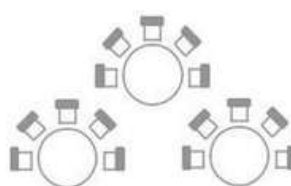
All rooms at both Venues are equipped with all your AV requirements, and our team will be happy to supply pricing as required.

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

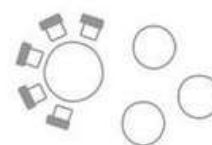
ROOM LAYOUTS



BANQUET



CABARET



COCKTAIL

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

SPORTS PRESENTATIONS

COCKTAIL STYLE

BASIC SELECTION PLATTER - 4 ITEMS

\$12 per person

Cocktail Beef Pies (2pcs)

Vegetable Spring Rolls (2pcs)

Cheese & Spinach Triangles (2pcs)

Salt & Pepper Squid (2pcs)

Includes condiment sauces

GLUTEN FREE SELECTION PLATTER - 4 ITEMS

\$12 per person

Pumpkin Arancini (2pcs)

BBQ Chicken Wings (2pcs)

House-made Lamb Kofta (2pcs)

Rosemary & Garlic Roasted Baby Potatoes (2pcs)

Includes condiment sauces

VEGAN SELECTION PLATTER - 4 ITEMS

\$12 per person

Vegan Samosas (2pcs)

Falafel Balls (2pcs)

Vegetable Gyozas (2pcs)

Vegetarian Spring Rolls (Large) (2pcs)

Includes condiment sauces

SIT-DOWN MENU

KIDS MENU | \$32 PER PERSON

ENTRÉE

Individual Garlic & Cheese Pizza

MAINS

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

DESSERT

Chocolate cake with cream

ADULT MENU | \$45 PER PERSON

ENTRÉE

Shared 12 inch Garlic & Cheese Pizza

MAINS

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

OR

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

DESSERT

Chocolate cake with cream & coulis



TRIVIA NIGHTS

BASIC SELECTION PLATTER - 4 ITEMS

\$12 per person

Cocktail Beef Pies (2pcs)
Vegetable Spring Rolls (2pcs)
Cheese & Spinach Triangles (2pcs)
Salt & Pepper Squid (2pcs)

Includes condiment sauces

PREMIUM SELECTION PLATTER - 4 ITEMS

\$15 per person

Assorted Cocktail Pies (2pcs)
Peking Duck Spring Rolls (2pcs)
Prawn Gyoza (2pcs)
Sausage Rolls (2pcs)

Includes condiment sauces

GOLD SELECTION PLATTER - 4 ITEMS

\$21 per person

Cornish Pasties (2pcs)
Coconut Prawns (2pcs)
BBQ Chicken Wings (2pcs)
Flathead Bites (2pcs)

Includes condiment sauces

GLUTEN FREE SELECTION PLATTER - 4 ITEMS

\$12 per person

Pumpkin Arancini (2pcs)
BBQ Chicken Wings (2pcs)
House-made Lamb Kofta (2pcs)
Rosemary & Garlic Roasted Baby Potatoes (2pcs)

Includes condiment sauces

VEGAN SELECTION PLATTER - 4 ITEMS

\$12 per person

Vegan Samosas (2pcs)
Falafel Balls (2pcs)
Vegetable Gyozas (2pcs)
Vegetarian Spring Rolls (Large) (2pcs)

Includes condiment sauces

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

Please Note: dietary requirements must be provided at least 1 week prior to the event. All dietaries will be served to a separate table & labelled accordingly. Individual plates will only be provided if deemed necessary by the chefs.

SHARED PLATTERS

ALL PLATTERS SERVE 10 PEOPLE & CANNOT BE CHANGED

Seasonal Fruit Platter | \$80

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 \$175

Includes prawns, oysters, & smoked salmon

Dip Platter | \$35

Served with Hommus, corn chips, and fresh vegetable sticks

Mini Desserts Platter | \$95

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

Sandwich Platter | \$85

Includes a mixture of fillings on white and wholemeal bread

Wrap Platter | \$90

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 & PESTO | \$26

Tomato base topped with garlic prawns, cherry tomatoes, shredded mozzarella cheese & fresh basil pesto finished with ev olive oil

BBQ CHICKEN PIZZA | \$24

Bbq base, topped with chicken breast, spanish onion, red & green capsicum, shredded mozzarella & finished with a coriander mayo drizzle

VEGETABLE PIZZA | \$24

Tomato base, cherry tomatoes, olives, capers, pumpkin, fresh basil, ev olive oil & balsamic glaze

*Like if spicy**

ASK OUR CHEFS TO ADD CHILLI FLAKES

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



YEAR 6 GRADUATIONS

OPTION A: SIT-DOWN MENU

KIDS MENU | \$32 PER PERSON

ENTRÉE

Individual Garlic & Cheese Pizza

MAINS

Chicken schnitzel with chips & salad

OR

Fish & chips with salad

DESSERT

Chocolate cake with cream

ADULT MENU | \$45 PER PERSON

ENTRÉE

Shared 12 inch Garlic & Cheese Pizza

MAINS

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

OR

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

DESSERT

Chocolate cake with cream & coulis

OPTION B: COCKTAIL STYLE

\$12 PER PERSON | INCLUDES 4 ITEMS

Chicken Nuggets

Fish Bites

Mini Sausage Rolls

Vegetarian Spring Rolls

OPTIONAL EXTRAS

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

2 Course

\$45pp Alternately Served

3 Course

\$55pp Alternately Served

All meals include freshly baked bread roll & butter

ENTRÉES

Pumpkin Arancini Served on a Bed of Rocket & Balsamic

Caesar Salad

Cheeseburger Spring Rolls served with Tomato Relish.

Vegetable Dumplings served with Hoi sin sauce.



MAINS

Oven roasted chicken breast with a garlic cream sauce, served with potato Mash & Steamed Greens

Char-grilled rump steak with a red wine jus, served with potato Mash & Steamed Greens

Crumbed or Battered Fish served with Coleslaw and Roast Potatoes

Chicken Schnitzel served with coleslaw and Roast Potatoes

Penne Carbonara finished with Grated parmesan.

Vegetable nachos served with corn chips, guacamole & Sour cream



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

