



# **PRESENTATION PACKAGES**

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

[AINSLIEGROUP.COM.AU](http://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.

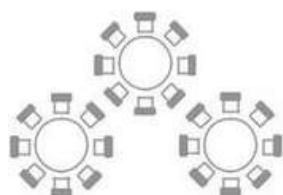
The Gungahlin Lakes Club is situated a short distance from the Town Centre and overlooks the picturesque Lakes 18 Hole Golf course.

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.

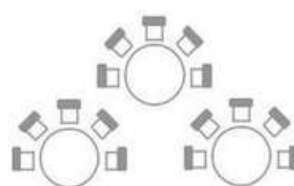
All rooms at both Venues are equipped with all your AV requirements, and our team will be happy to supply pricing as required.

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

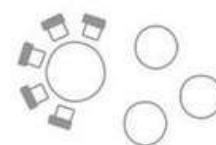
## ROOM LAYOUTS



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*

## 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*

## 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*

## 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*

## GOLD SELECTION PLATTER - 4 ITEMS

\$21 per person

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

## **BBQ CHICKEN PIZZA | \$24**

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

## **SANTORINI | \$27**

Tomato base topped with shredded mozzarella, prawns, olives, red onion, feta cheese, finished with balsamic glaze & extra virgin olive oil.

## **ORTOLANA PIZZA | \$24**

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

*Like it 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

