



GENERAL FUNCTIONS

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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 Cub 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.

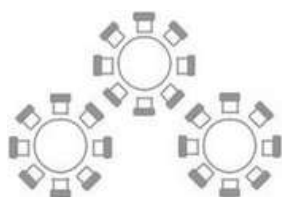
The Gungahlin Lakes Club is situated a short distance from the Town Centre and overlooks the picturesque Lakes 18 Hole Golf course.

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.

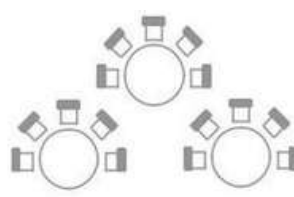
All rooms at both Venues are equipped with all your AV requirements, and our team will be happy to supply pricing as required.

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

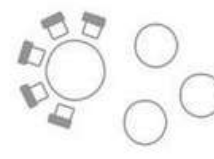
ROOM LAYOUTS



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

BREAKFAST FUNCTIONS

CONTINENTAL BREAKFAST \$22

Platter of freshly baked danishes

Platter of seasonal fruit

Yoghurt & berry granola

Chilled juice

Freshly brewed tea & coffee

PLATED BREAKFAST \$27

Omelette, bacon, chipolata sausages,
grilled tomato, hash brown with a freshly
baked bread roll

Sliced seasonal fruits

Chilled juice

Freshly brewed tea & coffee

SOMETHING EXTRA...

Ham & cheese croissants \$10

Individual fruit yoghurt & granola pots \$7

Toasted egg & bacon roll \$12

EARLY OPENING FEE

Functions that wish to have access to the venue prior
to 9am, will be charged a \$50 early opening fee.



MORNING & AFTERNOON TEA

3 Items | \$22pp.

Additional items \$6 each

Special dietary requirements available upon request

Includes Freshly Brewed Tea & Coffee Station

Sweet Choices

House Baked Cookies

Scones with Jam & Cream

Assorted Danish Pastries

Assorted Mini Muffins

Assorted Mini Cakes

Chocolate Brownie

Savoury Choices

Mini Beef Pies

Cocktail Sausage Rolls

Assorted Mini Quiches

Cheese & Spinach Triangles

Vegetable Gyozas



HIGH TEA

\$35pp | Includes a selection of tea & freshly brewed coffee

Served on high tea stands

Includes all of the below items:

- Mini Sausage Rolls (1pc)
- Assorted Mini Quiches (1pc)
- Scones with Jam & Cream (1pc)
- Assorted Slices (2pcs)
- Mixed Finger Sandwiches (3 fingers)
 - Egg & Lettuce (V)
 - Smoked Salmon & Cream Cheese
 - Ham & Cheese
 - Chicken, Lettuce & Mayo



PLATTERS & CANAPES

BASIC SELECTION PLATTER - 4 ITEMS

\$15 per person

- Cocktail Beef Pies
- Vegetable Spring Rolls
- Cheese & Spinach Triangles
- Korean Fried Chicken Pieces

Includes condiment sauces

SEAFOOD PLATTER - 4 ITEMS

\$21 per person

- Tempura Calamari
- Prawn Gyoza
- Battered Flathead Bites
- Prawn Twisters

Includes condiment sauces

INDIAN PLATTER - 4 ITEMS

\$21 per person

- Aloo Bonda
- Butter Chicken Samosas
- Vegetable Pakora
- Vegetable Samosa

Includes condiment sauces

GLUTEN & DAIRY FREE PLATTER - 4 ITEMS

\$15 per person

- Pumpkin Arancini
- Satay Chicken Skewers
- House-made Lamb Kofta
- Moroccan Fried Cauliflower

Includes condiment sauces

VEGAN SELECTION PLATTER - 4 ITEMS

\$15 per person

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

Includes condiment sauces

KIDS PLATTER - SERVES 10-15 KIDS

\$80

Includes chicken nuggets, spring rolls, and hot chips served with tomato sauce

SUBSTANTIAL CANAPES

Served in individual containers

- Fish & chips \$10 each
- Mini Cheeseburger Sliders \$6 each
- Chefs Selection Curry & Rice \$10 each



GRAZING BOARD

\$500 | SERVES 50PAX

Mixture of fresh berries
(Strawberries, blueberries & raspberries)

Selection of three cheeses
(Cheddar, Feta & Soft)

Selection of four cured meats
(Ham, prosciutto, pepperoni & salami)

Selection of crackers
(Grissini, Lavosh & Water Crackers)

Pretzels

Grapes

Olives

Pickled Vegetables

Dried Fruit
(Apricots, Figs & Dates)

Trio of Dips
(Beetroot, Hummus & Capsicum)

OPTIONAL EXTRA: Mixed Nuts



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 if spicy**
ASK OUR CHEFS TO ADD CHILLI FLAKES

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



BANQUET MENU

1 Course \$32pp Alternately Served

2 Course \$55pp Alternately Served

3 Course \$65pp Alternately Served

All meals include freshly baked bread roll & butter

ENTRÉES

Pumpkin Arancini served on tomato sugo, finished with parmesan cheese and balsamic glaze (V) (GF)

Smoked Salmon with orange dressing, dill & caper crème fraiche and rocket salad (GF)

Peking Duck Spring Rolls served with pickled ginger & hoisin sauce

Spiced Lamb Parcels served with mint yoghurt and mango chutney

Quinoa Salad with pomegranate, poppy seed and honey mustard dressing (V) (GF)

MAINS

Oven Roasted Chicken Breast served with sweet potato mash and seasonal greens, finished with a lemon and tarragon cream sauce (GF)

Chargrilled medium 250g Angus grain-fed rump with truffle mash and steamed greens, finished with a seeded mustard jus (GF)

Slow Cooked Lamb Shank served with mashed potato and seasonal greens, finished with a mint and honey jus (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)

Roasted Vegetable Scroll served on a bed of tomato sugo with steamed greens and roast potatoes, drizzled with balsamic glaze (V)

House Made Vegetable Curry served with steamed rice and papadums (V) (GF)

DESSERTS

Caramel Tart served with berry coulis & whipped cream

Lemon Meringue Tart served with a berry coulis & whipped cream

Strawberry Cheesecake Tart served with berry coulis & whipped cream

Sticky date pudding with toffee sauce & chantilly cream

Orange & Almond Cake served with berry coulis (GF) (DF)

Vegan Carrot Cake served with coconut yoghurt (V)

KIDS MEALS | \$15

Fish & chips

Chicken nuggets

Mini pizza

Pasta Bolognese

Grilled chicken (GF)



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

BUFFET MENU

LUNCH OR DINNER - \$55pp.

Your choice of 2 mains, 2 sides, 2 salads & Bread Roll

MAINS

Butter Chicken Curry (G/F)
Roast Beef & Gravy (G/F)
Roast Leg of Pork with Crackling & Gravy (G/F)
Roast leg of Lamb & Gravy (G/F)
Barramundi with lemon & Dill cream sauce (G/F)
Chicken breast with garlic & tarragon cream sauce (G/F)

Vegetarian Options

Vegetable Jalfrezi Curry (G/F)
Mushroom, Tomato & Haloumi stacks, topped with salsa verde (G/F)

SALADS

Coleslaw (G/F)
Pasta salad
Potato Salad (G/F)
Asian Rice noodle salad (G/F)
Quinoa Salad (G/F)
Garden Salad (G/F)
Greek Salad G/F)

SIDES

Plain Basmati Rice
Jasmine Rice
Cous Cous
Roasted Herbed Potatoes
Steamed Chat potatoes with herb butter
Roasted Vegetables
Steamed Asian Greens

BREADS

Add \$3 per person

Garlic bread (baguette)
Naan

OPTIONAL EXTRAS

Mini Dessert Platter (30 bite size pieces) | \$95
Individual Desserts | \$8.50pp.



BBQ MENU

LUNCH OR DINNER - \$30pp.

Bread Rolls with Butter

MAINS

150g Chargrilled Porterhouse Steak
Beef Sausage

SIDES

Garden Salad
Potato Salad
Coleslaw
Fried Onions

Served with accompanying condiments

ADD-ONS

\$5 each

Chicken Skewers
Prawn Skewers

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 | \$40

Served with hummus, corn chips, and fresh vegetable sticks

Mini Desserts Platter | \$95

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

