



PRESENTATION PACKAGES

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

AINSLIEGROUP.COM.AU



TABLE OF CONTENTS

3	Welcome	7	Pizzas
4	General Information	8	Year 6 Graduations
5	Sports Presentations	9	Year 10 & 12 Formals
6	Trivia Nights & Shared Platters		

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.

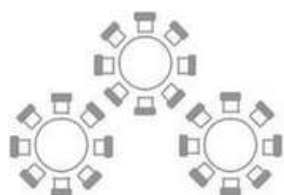
The Gungahlin Lakes Club is situated a short distance from the Town Centre and overlooks the picturesque Lakes 18 Hole Golf course.

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.

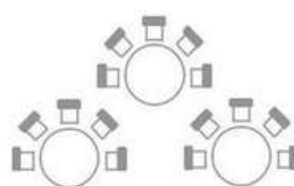
All rooms at both Venues are equipped with all your AV requirements, and our team will be happy to supply pricing as required.

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

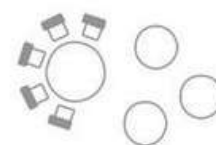
ROOM LAYOUTS



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 \$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

SIT-DOWN MENU

ENTREE (ADDED EXTRA)

- 12" Garlic & Cheese Pizza | \$12
- Bowl of Chips with Sauce | \$15
- Garden Salad | \$12
- Bowl of Wedges with Sweet Chill & Sour Cream | \$20

MAIN

*Includes Bread Roll & Butter
Choice of 1 main or 2 mains (served alternately)*

Adult Serve | \$28pp

Kids Serve | \$20pp

- Chicken Schnitzel with Potato & Vegetables
- Beer Battered Fish with Potato & Vegetables
- 250g Angus Steak with Potato & Vegetables
- Vegetarian/Vegan Schnitzel with Potato & Vegetables
- Vegetarian Pasta

DESSERT (ADDED EXTRA)

- Chocolate Cake served with cream | \$12pp
- Chefs Cheesecake with cream | \$12pp

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

ADDITIONAL PLATTERS

- Seasonal Fruit Platter | \$80
- Cheese Platter | \$120
- Antipasto Platter | \$100
- Seafood Platter \$175
- Dip Platter | \$40
- Mini Desserts Platter | \$95
- Assorted Pizzas (12" - 8 slices) | \$24 each (+\$2 for GF)



TRIVIA NIGHTS

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

OPTIONAL EXTRAS

Bowl of Chips with Sauce | \$15
Bowl of Wedges with Sweet Chill & Sour Cream | \$20
Bowl of Nuts | \$7
Bowl of Corn Chips | \$7
Dips (2) | \$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 | \$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)

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

\$32 PER PERSON

ENTRÉE

Individual Garlic & Cheese Pizza

MAINS

Chicken schnitzel with potato & salad

OR

Fish & chips with salad

DESSERT

Chocolate cake with cream & coulis

OPTION B: COCKTAIL STYLE

\$16 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 \$42pp Alternately Served

3 Course \$52pp Alternately Served

All meals include freshly baked bread roll & butter

ENTRÉES

BBQ Chicken & Pineapple Skewers served on a bed of rice

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

