



CANAPES & SHARED PLATTERS

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.

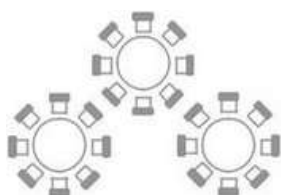
The Gungahlin Lakes Club is situated a short distance from the Town Centre and overlooks the picturesque Lakes 18 Hole Golf course.

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.

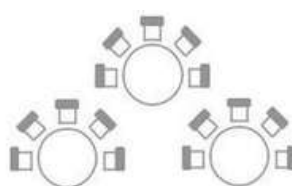
All rooms at both Venues are equipped with all your AV requirements, and our team will be happy to supply pricing as required.

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

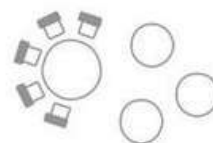
ROOM LAYOUTS



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 - \$50

PLATTERS & CANAPES

BASIC SELECTION PLATTER - 4 ITEMS

Minimum order of 10pax

\$15 per person

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

Includes condiment sauces

SEAFOOD PLATTER - 4 ITEMS

Minimum order of 10pax

\$21 per person

Tempura Calamari 
Prawn Gyoza 
Battered Flathead Bites 
Prawn Twisters 

Includes condiment sauces

INDIAN PLATTER - 4 ITEMS

Minimum order of 10pax

\$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



SHARED PLATTERS

ALL PLATTERS SERVE 10 PEOPLE & CANNOT BE CHANGED

Seasonal Fruit Platter | \$80 **OR** Fruit Skewers | \$5 per skewer

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

Seafood Origin Key	
Australian	
Imported	
Mixed	



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, 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)

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

Seafood Origin Key.

Australian 
Imported 
Mixed 

