



WEDDING PACKAGES



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.

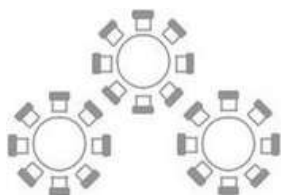
The Gungahlin Lakes Club is situated a short distance from the Town Centre and overlooks the picturesque Lakes 18 Hole Golf course.

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.

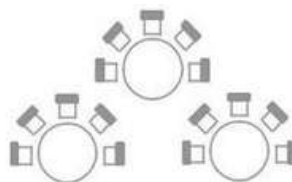
All rooms at both Venues are equipped with all your AV requirements, and our team will be happy to supply pricing as required.

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

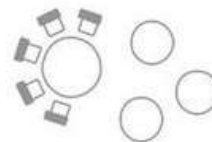
ROOM LAYOUTS



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



Seafood Origin Key.

Australian



Imported



Mixed



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 fraîche 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)

Seafood Origin Key.	
Australian	
Imported	
Mixed	

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

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 **i**, oysters **a**, & smoked salmon **i***

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	a
Imported	i
Mixed	m



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 

