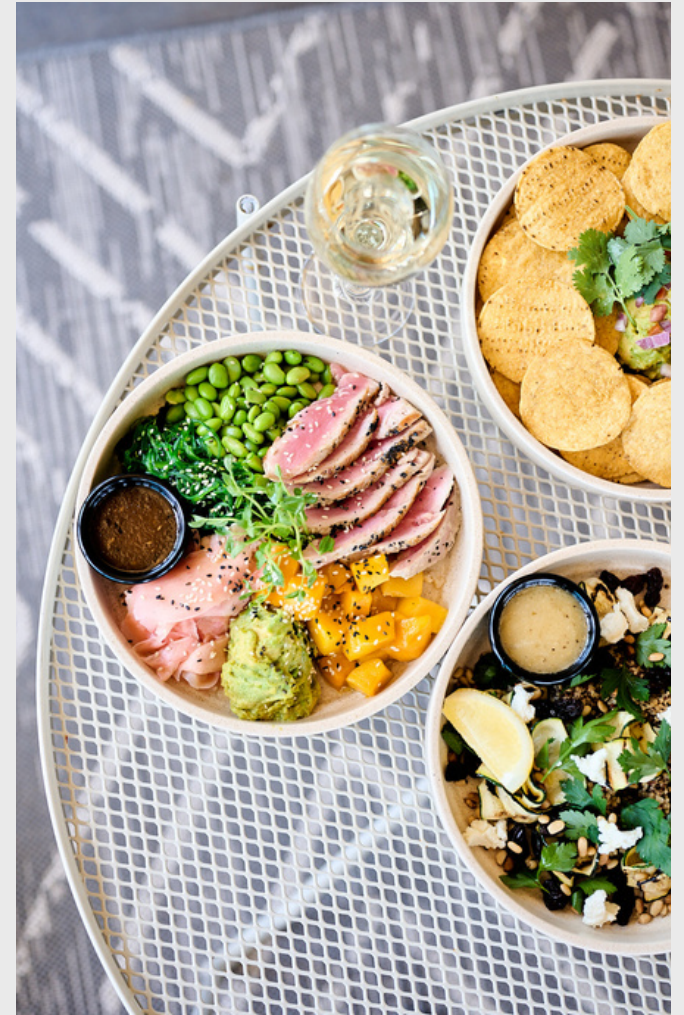


Canberra Labor Club Summer Events Guide 2024





Welcome to the Canberra Labor Club

At the Canberra Labor Club we provide our members and their guests with professional and friendly service. Our staff will take those extra steps to ensure that your experience is memorable.

The Fred Daly Room is designed with the larger function in mind. With capacity to seat 350 people theatre style, 300 people cocktail style and up to 250 for weddings or sit down functions depending on desired setup requirements.

The Fred Daly Room is fitted with a comprehensive range of technical and bar facilities to ensure that your function or conference runs smoothly.

The Whitlam Room is suitable for conference and seminars with the capacity to seat 100 people theatre style and up to 70 people for weddings and sit down functions.

The Canberra Labor Club offers great quality and value for money. We believe that once you have experienced what our club has to offer there will be no other place you would rather entertain.

Contact our Functions Manager for a personal tour of our wonderful club and excellent facilities we have to offer.



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51 Chandler St
Belconnen, ACT



clc.functions@laborclub.com.au



Breakfast

STAND UP BREAKFAST - \$20pp

Minimum 20pax

Freshly brewed coffee and leaf teas
Assortment of baked danishes & pastries
Fresh seasonal fruit platters

Served canapé style

Seasonal berry, yogurt pots, granola, and coconut

Mini croissants, mushroom, brie, lemon thyme

Breaky bun, smoked bacon, scrambled egg, BBQ sauce

SIT DOWN BREAKFAST - \$30pp

Minimum 20pax

Freshly brewed coffee and leaf teas
Assortment of baked danishes & pastries
Fresh seasonal fruit platters

Please pick 1 of the below

Belco Big Breaky

Scrambled free range eggs, smokey bacon, avocado, field mushroom, hash brown, sourdough toast

Zucchini & Corn Fritters

Tomato, coriander & corn salsa, poached egg, red pepper salsa

Avo on Toast

Smashed avocado, goats fetta, cherry tomato, radish, poached egg, super seed mix on sourdough

Hot Cakes

Buttermilk hot cakes, mixed berries, maple syrup, vanilla cream, lemon balm





Day Delegate Packages

PACKAGE 1

Minimum 15pax

Half Day \$35 Full Day \$50PP

Tea and coffee
Orange Juice

Your choice of the following

Morning tea

2 items

Lunch

2 sandwiches and 1 salad

Afternoon Tea

2 items

PACKAGE 2

Minimum 15pax

Half Day \$45 Full Day \$65PP

Tea and coffee
Orange Juice
Fruit Platters

Your choice of the following

Morning tea

3 items

Lunch

2 sandwiches and 1 salad

1 hot item

Afternoon Tea

3 items





Day Delegate Packages

MORNING & AFTERNOON TEA

Sweet

- Banana & walnut tea loaf
- Mini lemon meringue tarts
- Assorted danish & croissant
- Passionfruit yogurt pots, granola, coconut
- Mixed Donuts
- Chocolate brownies, berries, cream

Savoury

- Truffle sausage rolls
- Mini croissants, mushroom, brie, lemon thyme
- Savoury scones
- Vegetable samosas, fruit chutney
- Spinach, pine nut and ricotta filo, dukkha yogurt
- Salami, olive, pepper, mozzarella pizza

Healthy

- Crudites with mixed dips
- Chia puddings, granola, local honey
- Assorted protein balls
- Apple & oat bircher, raspberries, walnuts

LUNCH

Sandwiches

- Mixed Mediterranean veg, garden leaves, ricotta
- Za'atar crusted chicken, olive pesto, baby cos, tomato, red onion
- Roast beef, horseradish mayo, salted cucumber, mixed leaves
- Jerk chicken, pineapple salsa, house slaw
- Roast pork, avocado, lettuce, tomato, brie

Salads

- Asian slaw, peanuts, scallions, lime & coriander dressing
- Semi dried tomato, olives, spinach, roasted peppers, pesto pasta
- Baby cos, seeds and nuts, buttermilk dressing
- Caramelized pumpkin, corn and lentils, dill yoghurt dressing

Hot Options

- Wagyu beef lasagne, mushroom ragu, béchamel, parmesan
- Zaatar rubbed chicken, apricot spiced cous cous
- Chickpea, squash, tomato and baby spinach curry, coconut, curry leaves
- Chicken san choy bao, crisp baby cos, roasted peanuts and samba





Canapés

30-MINUTE SERVICE \$10PP

2 items (1 hot, 1 cold)

1-HOUR SERVICE \$20PP

4 items (2 hot, 2 cold)

2-HOUR SERVICE \$28PP

5 items (2 hot, 2 cold, 1 substantial)

3-hour SERVICE \$42PP

8 items (3 hot, 3 cold, 2 substantial)

Minimim 20pax

Cold

- Vietnamese rice paper rolls, spiced dipping sauce
- South Coast Sydney rock oyster, cucumber, pepper, salmon roe
- Pumpkin, black beans, coriander tostada
- Chicken parfait & cherry on toast
- Tassie salmon, cucumber, lime, wasabi crème fraiche
- Beef on croute, cherry relish, horseradish cream, crisp bread
- Gado gado, spiced peanut sauce
- Heirloom tomato, ricotta, basil, crostini
- Edamame, avocado, lemon, labneh tart

Warm

- Salt and pepper squid, coriander and tomato salsa, kewpie
- Prawn hargow dumplings, black vinegar dressing
- Peking duck spring roll, hoisin
- Satay chicken skewer, herb salad
- 5 spice pork belly, spiced plum sauce
- "Popcorn" chicken Kiev's, lime aioli
- Wild mushroom arancini, black truffle aioli
- BBQ pork buns, ginger soy
- Crispy cauliflower, lemon myrtle, macadamia cream

Substantial Canapés \$10 PER ITEM

- Jerk chicken taco, pineapple salsa, avocado, sour crème
- Chicago dogs, mustard, pickles, fried onions, ketchup
- Lamb kofta, hummus, pickles, tabouli, garlic sauce, flatbread
- Battered fish & chips, tartare sauce
- Roast lamb roll, slaw, meat juices
- Baby poke bowl, tassie salmon, edamame, pickled ginger, wakame, soy
- Tempura soft shell crab, gochujang mayo, pickled cucumber salad

Sweet

- Lemon Meringue Tart
- Baby boutique cupcakes
- Mini lamingtons





Platters

Each platter serves 6-8 people grazing style

CHEESE \$80

Local & International Cheese + Lavosh + Quince +
Fresh & Dried Fruits

ANTIPASTI \$120

Mixed Cured Meats + Olives + Pickles + Artichokes +
Toasted Turkish

MEZZE + DIPS \$80

Dolmas + Pickles + Olives + Hummus + Tzatziki +
Flatbread

SYDNEY ROCK OYSTERS (3 STYLES) \$120

Natural & Lemon + French Style + Cucumber Mint &
Pepper

S&P SQUID \$100

Spiced Squid + Cabbage + Pickles + Kewpie Mayo

Each platter serves 6-8 people grazing style

CHICKEN SATAY SKEWERS \$100

Satay Skewers + Sambal + Cucumber + Mixed Herbs +
Flatbreads

SAMBOS \$80

Mixed Chefs Selection Sambos on a Mix of Turkish,
Baguettes and Wholegrain Breads

DUMPLINGS \$100

Mixed Dumpling + Sui Mai's & Buns + Soy & Ginger
Dipping Sauce

GADO GADO \$80

Spicy Peanut Sauce + Marinated Tofu + Seasonal
Fruits & Veggies

CUPCAKES \$70

Chefs Favourite Mixed Mini Cupcakes





Buffets

BELCONNEN BBQ BUFFET - \$45PP

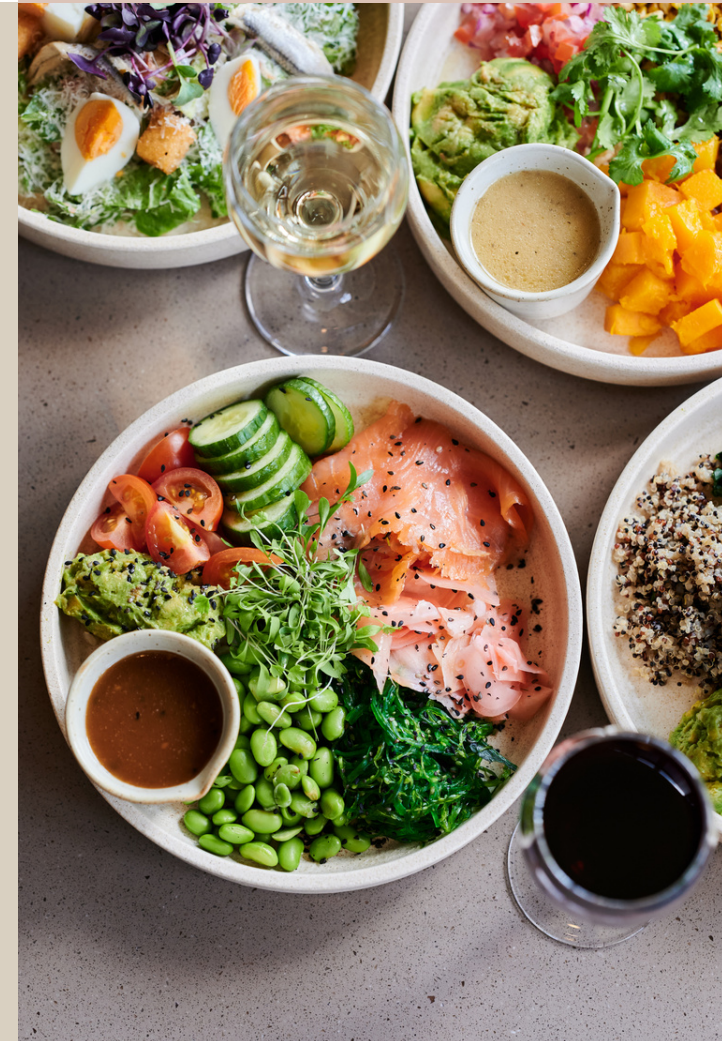
Minimum 20pax

- Breads from the Local Bakery + Cultured Butter + Extra Virgin Olive Oil
- Asian Slaw + Peanuts + Scallions + Lime & Coriander Dressing
- Semi Dried Tomato + Spinach + Roasted Peppers + Olive + Pesto Pasta Salad
- Market Lettuces + Cucumber + Radish + Fetta + Balsamic Dressing
- Gourmet Beef Sausages + Mums Relish
- Free Range Satay Chicken Skewers
- Homemade Lamb Rissoles
- Grain Fed Sirloin Steaks + Rosemary Gravy
- Grilled Corn Cobs + Chipotle + Parmesan + Pepitas
- Thick Cut Chips + Aromatic Salt
- Chefs Selection of Baked Goods and Sweet Treats

PREMIUM BELCONNEN BUFFET - \$65PP

Minimum 30pax

- Breads from the Local Bakery + Cultured Butter + Extra Virgin Olive Oil
- Local Cheese + Charcuterie + Pickles + Olives + Fresh & Dried Fruits
- South Coast Rock Oysters + Lemon
- Queensland Tiger Prawns + Marie Rose
- Fried Potato Salad + Radish + Cornichons + Herbs + Kewpie Mayo
- Baby Cos + Seeds & Nuts + Buttermilk Dressing
- Prawn + Fennel + Orange Rissoni Salad
- Spiced Cauliflower + Tomato & Spinach Curry + Fragrant Rice + Naan Bread + Coriander
- Pulled Junee Lamb Leg + Yoghurt + Sumac + Chickpeas + Mint
- Baked Tassie Salmon + Pickled Fennel + Aioli + Lemon
- Roast Grain Fed Sirloin + Duck Fat Potatoes + Rosemary Gravy
- Broccoli + Miso Dressing + Sunflower Seeds
- Chefs Selection of Baked Goods and Sweet Treats





Plated Meals

1 COURSE \$35PP
2 COURSES \$55PP
3 COURSES \$68PP

Minimum 20pax

Courses served alternate drop

Entrée

- Smoked Ham Hock & Sweetcorn Veloute
- Farmhouse Terrine + Pickles + Lavosh
- Chargrilled Queensland Prawns + Mascarpone Polenta + Gremolata
- Pressed Lamb Shoulder + Ricotta + Mint + Peas
- Tassie Smoked Salmon + Crème Fraiche + Capers + Dill + Crisp Bread
- Carrot + Zucchini Fritters + Spiced Yoghurt Dressing + Rocket + Lemon

Mains

- Chargrilled Sirloin Steak + Potato Gratin + Broccolini + Garlic Butter + Rosemary Gravy
- Slow Cooked Moroccan Crusted Lamb Rump + Sweet Potato Puree + Roasted Spanish Onion + Greens + Spiced Yoghurt Dressing
- Free Range Chicken + Fondant Potato + Greens + Creamy Mushroom Truffle Sauce
- Byron Bay Pork Cutlet + Carrot Puree + Salsa Verde + Burnt Butter Crumb
- Steamed Barramundi + Asian Greens + Spiced Rice + Coriander + Ginger & Soy Dressing
- Spinach + Ricotta Ravioli + Spiced Tomato Sauce + Zucchini + Basil

Dessert

- Passionfruit Pavlova + Vanilla Cream + Macadamias + Lime
- Basque Cheesecake + Pineapple + Milk Crumb
- Tiramisu + Coffee + Mascarpone + Sponge Fingers
- Classic Lemon Tart + Double Cream





Sports Groups Buffets

Pre Game Snack Buffet \$35pp

Sandwich & Wrap Bar

- Sliced smoked ham, tuna salad and roast chicken
- All the healthy sandwich fillings
- Low fat sliced cheese
- All the spreads

Fruit Platters of Seasonal and Exotic Fruits

Natural Greek Yoghurt

Berrie Compote

Full Cream & Skim Milks

Blenders Available on Request

Lunch Buffet \$45pp

Sandwich & Wrap Bar

- Sliced smoked ham, tuna salad and roast chicken
- All the healthy sandwich fillings
- Low fat sliced cheese
- All the spreads

Fruit Platters of Seasonal and Exotic Fruits

Natural Greek Yoghurt

Berry Compote

Full Cream & Skim Milks

Blenders Available on Request

Oven Baked Chicken Schnitzels

Lean Beef Lasagne

Steamed Mixed Green Vegetables with Olive Oil

Roast Root Vegetables with Rosemary & Garlic

Low Fat Fried Rice With Chicken & Vegetables

Dinner Buffet \$60pp

Mixed Artisan Bread Rolls + Butter

Potato Salad + Radish + Cornichons + Herbs + Kewpie Mayo

Baby Cos + Seeds & Nuts + Buttermilk Dressing

Prawn + Fennel + Orange Pasta Salad

Mongolian Beef & Vegetables & Dark Soy

Low Fat Fried Rice With Chicken & Vegetables

Fragrant Butter Chicken & Nanna Bread

Grass Fed Sirloin Steaks + Rosemary Gravy

Roast Chicken + Herb Marinade + Chicken Juices

Steamed Mixed Green Vegetables with Olive Oil

Roast Root Vegetables with Rosemary & Garlic

Chefs Selection of Low Fat Sweet Treats

Minimum 20pax





Celebration of Life

Greek \$30pp

Mixed Marinated Olives
Dolmades
Lamb Kofta + Spiced Yogurt
Marinated Chicken Skewers
Mezze & Dips Grazing Platter
Falafels + Harissa Yogurt

Asian \$30pp

Dumpling Platter + Dipping Sauces
Satay Chicken Skewers + Peanut Sauce + Coriander
Pork San Choi Bao
Prawn Toast + Kewpie + Chive
Spring Rolls + Chilli Sauce
Sweet & Sour Crispy Tofu Skewers

Each package is served on platters and is designed to share.

Minimum 20pax

Spanish \$30pp

Patatas Bravas + Salsa Brava + Peocorino
Mixed Marinated Olives
Stuffed Cherry Peppers
Chorizo Skewers + Romesco
Fried Calamari + Lemon Aioli
Vegan Empanadas

Italian \$30pp

Mushroom Arancini + Aioli
Focaccia & Dips Platter
Bruschetta + Crostini + Balsamic
Antipasto Platter
Pizza Platter
Caprese Skewers

Australian \$30pp

Beef Pies + Tomato Sauce
Sausage Rolls + Sauce
Chicken Parmy Sliders
Prawn Cocktail Skewers + Thousand Island
Ham + Iceberg + Vegemite + Cheddar Cocktail Sandwich
Fish Cocktails + Lemon + Tartare

