



FUNCTION  
**COMPENDIUM**

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# COMPENDIUM INTRODUCTION

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We offer a comprehensive range of catering options to make your function a success.

Talk with our on site catering team to help you in selecting the appropriate menu from the compendium for your event.

For any bespoke or private events we can assist you in making a memorable stand out event for any occasion

Our team can cater for any specific requirements for your guests allergenic, lifestyle and cultural dietary requirements, just let us know at the time of booking your function.

Prices noted in this compendium are for the food component of your specific event requirements.

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# EARLY RISER

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## EARLY RISER A \$5.50 PER GUEST

One item, served with coffee, tea selection and iced water

## EARLY RISER B \$8.25 PER GUEST

Two items, served with Warfighters coffee, tea selection and iced water

## EARLY RISER C \$12.15 PER GUEST

Three items, served with Dilmah tea selection, Warfighters coffee, and iced water

## EARLY RISER BREAKFAST D \$6.60 PER GUEST

Egg and bacon roll or breakfast burrito served with coffee, Binjang tea selection with iced water

## BEVERAGES

Brewed tea and coffee	\$0.90
All-day tea and coffee	\$3.60
Dilma tea and brewed Warfighters coffee refreshed throughout function	\$6.05
Selection of juice	\$1.65
Bottled water	\$2.00
Soft drinks	\$3.30

## EARLY RISER

Assorted small muffins (2)	\$3.00
Banana bread, cinnamon butter (1)	\$2.50
Small zucchini and cheese muffin(1)	\$1.45
Home-style scones, preserves, cream (2)	\$1.95
Double choc chip cookie (2)	\$1.65
Assorted friands (GF) (1)	\$4.40
Pikelets with preserve and butter (v)	\$1.55
Seasonal cut fruit platter and berries (v)	\$3.00
Fruit toast with preserve and butter (1)	\$3.30
Assorted Danish pastries (1.5) (v)	\$4.15
Yoghurt with mango and passion fruit chia pots (1)	\$3.00
Mini brekkie Quiche Lorraine (1) vegetarian available on request	\$1.95



# TEA BREAKS

## MORNING & AFTERNOON TEA BREAK A \$4.40 PER GUEST

One item served with coffee, tea selection and iced water.

## MORNING & AFTERNOON TEA BREAK B \$8.25 PER GUEST

Two items served with coffee, tea selection and iced water

## MORNING & AFTERNOON TEA BREAK C \$12.10 PER GUEST

One sweet item and two savoury items are served with freshly brewed coffee, Binjang Tea selection, iced water, and assorted juice selection

## SAVOURY SELECTION

Egg and bacon muffin	\$3.00
Ham and cheese toasties (1)	\$3.60
Smoked ham, cheese, and tomato croissant (1)	\$3.30
Mini meat pies (2), tomato relish	\$2.20
Mini sausage rolls (2), tomato sauce	\$2.70
Assorted sandwiches - vegetarian available on request (2)	\$3.20
Mini vegetarian empanada, tomato salsa [V] (2)	\$3.85
Egg, bacon sausage and cheese burrito	\$5.40

## SWEET SELECTION

Yoghurt with mango and passion fruit chia pots (1)	\$3.00
Greek yoghurt toasted coconut (1) and strawberry compote (1)	\$1.95
Assorted small muffins (2)	\$2.75
Banana bread, cinnamon butter (1)	\$2.50
Portuguese custard tart (1)	\$3.85
Home-baked Anzac biscuit (2)	\$2.50
Home-style scones, preserves, cream (2)	\$1.95
Assorted mini cake slices (1)	\$3.00
Seasonal cut fruit platter and berries	\$3.00
Chocolate brownies (1)	\$2.75
Assorted Danish pastries (1.5)	\$4.15
Assorted friands [GF] (1)	\$4.40
Orange and almond cake [GF] (1)	\$2.50



# WORKING LUNCH

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MINIMUM OF 10 PEOPLE

## **WORKING LUNCH A** **\$13.20 PER GUEST**

Selection of gourmet sandwiches, fruit platter, tea and coffee with iced water

## **WORKING LUNCH B** **\$14.85 PER GUEST**

A selection of quiche, seasonal fruit platter, juice selection, tea, coffee and iced water

## **WORKING LUNCH C** **\$23.10 PER GUEST**

A selection of 3 hot dishes, fresh garden salad, seasonal fruit platter or cake slices, fresh juice selection, tea, coffee and iced water

## **HOT ITEMS**

Thai fish cakes, sweet chilli sauce (2)	\$4.15
Beef sliders, cheese, pickled tomato, sweet gherkin (1)	\$2.90
Selection of mini savoury quiches (2) - vegetarian available on request	\$4.15
Selection of mini pies (2), tomato sauce - vegetarian available on request	\$2.85
Mini sausage roll (2), tomato sauce	\$2.70
Mini vegetarian empanada (2), tomato salsa (V)	\$3.85

## **SANDWICH SELECTION**

A selection of gourmet sandwiches made with a variety of breads and filled with a selection of sliced meats, salad items and cheeses, complimented by mustards, pickles and chutney, (1) vegetarian options available on request.	\$6.60
A selection of gourmet wraps filled with a selection of sliced meats, salad items and cheeses, complimented by mustards, pickles and chutney (1) vegetarian options available on request.	\$6.60
Open faced salmon lox served with shaved red onions, capers and fresh dill	\$7.45



## WORKING LUNCH CONT.

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### SALAD SELECTION

Caesar salad, crispy bacon, grated parmesan, boiled eggs	\$5.25 pp
Ancient grains, kale, lentil salad, feta, grilled peppers [V]	\$2.20 pp
Mexican salad with taco chards [V]	\$2.50 pp
Roasted chats potato salad with shallots and aioli dressing [V]	\$2.75pp
Sumac toasted riced cauliflower salad with dried apricots, sultanas and tahini dressing	\$2.20pp
Roasted pumpkin, spinach, chickpea, and feta salad [V]	\$2.50 pp
Beetroot quinoa rocket salad, lemon dressing [V]	\$4.95 pp
Chefs choice of two gourmet salads of the day	\$3.50 pp

### Additional items (per platter for 10)

Antipasto platter – selection of cured meats, roasted vegetables, bocconcini, pickles with olives and cornichons	\$4.95 pp
Artisan cheese with grapes, crackers, nuts and dried fruit [V]	\$6.35 pp
Mezze platter – falafel, hummus, pickles, Turkish and flatbread [V]	\$3.10 pp
Seasonal cut fruit platter and berries	\$3.00 pp

### SWEET SELECTION

Caramel slice (1)	\$2.20
Assorted mini cake slices (1)	\$3.00
Mini lamington (1)	\$3.30
Chocolate brownies (1)	\$2.75
Mini soft-centred doughnuts (1)	\$1.55



# GRAZING SHARE PLATTERS

A great way for your guests to mingle and communicate informally

## SHARE PLATES

Share plates are a great option to have as an alternative to an entrée for an informal dinner or for informal gatherings, as a light refreshment.

Share plates are placed on tables for guests to serve themselves as they mingle. As an entrée option it is recommended that two platters are provided for each 8-10 guests. For an informal gathering as light refreshments, it is recommended that one platter per ten guests is provided.

## HOT SHARE PLATES

Chicken larb with lettuce cups and lime, chilli dressing	\$4.95 pp
Hot savoury assortment includes mini pies, sausage rolls and pasties with condiments	\$3.85 pp
Potato wedges with sour cream and hot chilli sauce [V]	\$2.65 pp
Chicken, wild rocket and feta pizza platter	\$5.50 pp
Mixed fajita platter (sliced chicken & steak with chimchurri and soft tortilla)	\$5.80 pp
Fish goujons with French fries with tartare sauce	\$8.00 pp
Mini pulled beef sliders, cheese, pickled tomato, sweet gherkin (10 pieces)	\$3.30 ea
Buffalo chicken wings with blue cheese sauce	\$5.30 pp
Hot falafel with flatbread and garlic sauce	\$2.50 pp

## COLD SHARE PLATES

Antipasto platter – selection of cured meats, roasted vegetables, bocconcini, pickles with olives and cornichons (per platter for 10)	\$4.95 pp
Artisan cheese with grapes crackers, nuts and dried fruit [V] (per platter for 10)	\$6.35pp
Mezze platter with turkish bread, hummus and tabouli, grilled vegetables, olives and feta	\$3.85 pp
Smoked salmon, capers, grilled halloumi and crisp bread platter (per platter for 10)	\$6.60 pp



# CANAPE PACKAGES

## PACKAGE A \$18.15 PER GUEST

Any five canapé (max one substantial)

## PACKAGE B \$24.20 PER GUEST

Any seven canapé (max one substantial)

## PACKAGE C \$28.60 PER GUEST

Any nine canapé (max two substantial)

*For any social gathering where light food is required or welcome canapés prior to a formal dinner, we would recommend package A.*

*If you are looking for a substantial canape reception as a replacement for a sit-down dinner, we would recommend Package C.*

## COLD SELECTION

Smoked salmon blinis, chive crème fraiche (1)	\$2.75
Vermicelli, vegetable rice paper rolls with dipping sauce (V) (1)	\$2.20
Goat cheese, caramelised onion tartlet (V) (1)	\$3.15
Mini roast beef tartlet with crispy onion and mustard creme fraiche (1)	\$4.10
Peking duck pancakes, hoisin sauce (1)	\$3.60
Tomato, feta and basil bruschetta (V) (1)	\$2.45
Mango prawn salad on Chinese spoon (1)	\$3.30

## HOT SELECTION

Fried calamari with aioli (2)	\$2.50
Vietnamese fish cakes with sweet vinegar sauce (1)	\$1.55
Pumpkin arancini with pesto mayonnaise (V) (1)	\$2.50
Sweet potato and cashew empanada (V) (1)	\$2.50
Lamb kofta meatballs, minted yoghurt (1)	\$3.30
Honey and soy chicken wings (2)	\$3.85
Tandoori chicken tenders with cucumber raita (1)	\$3.30
Spinach, feta filo pillow (V) (1)	\$1.75
Char Sui pork bao bun (1)	\$4.40
Buffalo chicken tenders with blue cheese dressing (1)	\$5.30

## SUBSTANTIAL SELECTION

Tempura battered fish and chips	\$4.40
Green chicken curry with jasmine rice (1)	\$5.25
Mongolian lamb and stir-fried noodles (1)	\$7.70
Crispy buttermilk fried chicken with apple slaw (1)	\$4.95
Green tofu curry with jasmine rice (V) (1)	\$3.30



# FORMAL DINNER PACKAGES

## CHEFS CHOICE PACKAGE \$17.35 PER GUEST

Seasonal soup, roast beef or chicken with vegetables and potato, apple crumble custard or sticky date pudding

## ENTRÉE SELECTION

Searched teriyaki beef with roasted eggplant and pickled cucumber	\$6.50
Smoked salmon salad with fried capers and dill cream	\$7.40
Grilled chicken with char grilled vegetable, and fine herbs and chervil oil	\$4.70
Warm falafel and sumac eggplant salad [V]	\$4.15
Caprese tart with balsamic [V]	\$4.15
Thai beef salad with vermicelli noodles	\$7.70
Salt and pepper squid on an asian style slaw	\$7.15

## MAIN COURSE SELECTION

Braised beef cheeks with a thyme gravy	\$11.00
Lamb shank with sage jus	\$13.20
Char grilled beef rump 200g, charred onion, pomme Anna and red wine jus	\$12.65
Select a Scotch fillet steak, 200g	\$13.20
Select a Sirloin steak, 200g	\$11.00
Harissa chicken breast with barley roasted eggplant	\$10.15
Slow roasted pork belly with pear and apple relish	\$9.10
Glazed salmon, edamame with quinoa and lime dressing	\$14.30

## VEGETARIAN MAIN COURSE SELECTION

Roasted seasonal vegetable medley risotto	\$4.40
Chilli salt and pepper tofu with stir fried Asian vegetables	\$6.60
Roasted pumpkin, spinach and feta salad	\$2.50

## DESSERT SELECTION

Salted caramel cheesecake, praline crumb, fresh berries	\$4.40
Chocolate and almond torte, double cream, coulis	\$4.40
Vanilla bean panna cotta, strawberry gel, sesame tuille	\$5.50
Sticky date and rum pudding served with ice-cream	\$2.50
Lemon tart with citrus compote and double cream	\$5.25
Apple tarte tatin with vanilla ice cream and caramel sauce	\$4.40
Strawberry Nutella pavlova with praline soil and double cream	\$4.95



# BUFFET MENU

## BUFFET OPTION A \$24.75 PER GUEST

Choose two items, one salad and two sides

## BUFFET OPTION B \$33.00 PER GUEST

Choose two items, one salad, two sides and one dessert

### HOT ITEMS SELECTION

Grilled barramundi with corn and tomato salsa	\$8.80
Cajun chicken breast with coconut rice	\$7.70
Paprika roast whole chicken pieces on ratatouille	\$7.70
Roast turkey with cranberry and condiments	\$10.30
Grilled striploin steak with onion jam	\$9.35
Braised lamb shanks with sage jus	\$13.20
Grain mustard-cruste roast beef with gravy and Yorkshire pudding	\$9.35
Crispy pork belly with roast capsicum and thyme jus	\$9.35
Roasted butternut pumpkin with orecchiette sage and toasted fried shallots [V]	\$5.50
Charred cauliflower steaks with salsa verde	\$4.20

### SALAD SELECTION

Caesar salad, crispy bacon, grated parmesan, boiled eggs	\$5.25
Ancient grains, kale, lentil salad, feta, grilled peppers [V]	\$2.20
Mexican salad with taco chards [V]	\$2.50
Roasted chats potato salad with shallots and aioli dressing [V]	\$2.00
Sumac toasted riced cauliflower salad with dried apricots, sultanas and tahini dressing	\$2.20
Roasted pumpkin, spinach, chickpea, and feta salad [V]	\$2.50
Beetroot quinoa rocket salad, lemon dressing [V]	\$4.95

### SIDES SELECTION

Garlic mash potato [V]	\$1.65	Roasted root vegetables [V]	\$1.65
Buttered new potatoes with sea salt [V]	\$2.00	Steamed fragrant jasmine rice [V]	\$1.10
Medley of seasonal vegetables [V]	\$1.25	Wok fried green vegetables with sesame oil [V]	\$2.20

### SWEET SELECTION

Caramel slice	\$2.20	Mini lamington	\$3.00
Chocolate brownies	\$2.75	Seasonal cut fruit platter and berries	\$3.00
Assorted mini cake slices	\$3.00	Mini soft-centred doughnuts	\$1.55



# BBQ MENU

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Full-service barbeques per person

**EVERYDAY BBQ PACKAGE** **\$18.70**

Beef burger, sausage, and chicken thigh fillet

Fresh-baked bread rolls

Condiments

Coleslaw

Potato salad

Garden salad

Fresh fruit platter or cake slices

*(Please ask us about vegetarian options)*

**PREMIUM BBQ PACKAGE**

**\$20.90**

Marinated chicken fillet, rump steak,  
pork sausage

Fresh-baked bread rolls

Condiments

Asian noodle salad

Greek salad

Garden salad

Fresh fruit platter or carrot/banana cake

*(Please ask us about vegetarian options)*

**KIDS MEALS**

**\$6.50 PER PERSON**

Fish cocktails and chips

Chicken nuggets and chips

Sausages and mash

Spaghetti bolognaise

*(Please ask us about vegetarian options)*



## FUNCTION EXTRAS

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We pride ourselves in great customer service, and welcome the opportunity to work closely with our clients to design menus that suit the occasion, the budget and most importantly individual tastes.

Steward (minimum 4 hours) POA\*

Chef (minimum 4 hours) POA\*

Linen tablecloths laundering fee of \$9.45 each

Linen napkins laundering fee of \$1.60 each

Linen tablecloths hire and laundering \$17.25 each

Linen napkins hire and laundering \$ 2.95 each

\*Please ask your Mess manager for current prices.

Please discuss your beverage needs with your Mess Manager. We will be happy to tailor a package to suit.

Damages and breakages caused to equipment or property by guests of the organiser will be charged to the organiser accordingly.

### **FURTHER INFORMATION**

Final numbers for catering are required 72 hours before the event. Functions may be cancelled 72 hours before the event.

At the discretion of the Mess Manager/Operations Manager functions cancelled within 72 hours before the event may be charged in full.

Pricing is based on functions held in the base precinct. Any events external to the precinct will incur additional charges.

Please ask your Mess manager to provide pricing to locations outside of the mess precinct.

Normal business payment terms apply to functions and event.

Set up does not include room configuration changes. If you would like the configuration of a dining room or events space changed, we would be more than happy to assist. Please discuss your requirements with your Mess Manager.



# MEMBERS AND GUESTS WITH ALLERGIES AND INTOLERANCES

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With Allergies and Intolerances to food items becoming more common place amongst Defence members, it is vital that information on anyone attending an event with an allergy or intolerance is shared with the Mess team so that everyone has a safe and enjoyable event.

Compass Group takes Allergens very seriously and has developed a rigorous process to ensure that meals delivered to Defence members and guests with an allergy, are safe for them to consume.

It is vital that the event organiser advise our mess team that a member attending has allergies or intolerances and requires a special meal. Ideally this is done at the time of booking, but requests for allergen free meals must be confirmed to the Mess team no later than 24 hours prior to the event.

Depending on the members allergy or intolerance and its severity, it may not be possible to provide a meal that is safe for them to consume without a reasonable period of notice. If limited or no notice of a member or guests' allergy or intolerance is given when attending a function, and a suitable meal cannot be prepared in time, the Mess team may decline to provide a meal to ensure the safety and well-being of the member with the allergy or intolerance.

## **CULTURAL MEALS**

Our Mess team can provide a meal specific to your cultural needs, (for example Halal). Ideally these meals are requested at time of booking, but requests for specific cultural meals must be confirmed to the Mess team no later than 24 hours prior to the event.

This will allow our team to ensure that a suitable meal is prepared in accordance with the Cultural requirements of the member or guest attending your event.

If limited or no notice of a member or guests' Cultural requirements are received, the Mess team may decline to provide a meal.



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