Events & Functions

min 30 guests

CLUB TURRAMURRA





CLUB TURRAMURRA

Function Spaces

Main Lounge - Capacity 180 seated

Take in views of the bowling green and surrounds as you and your guests enjoy this bright, versatile lounge space. With a mix of high and low tables that can be arranged to suit your needs, the lounge is ideal for birthdays, corporate functions, community events, or celebrations.

Located adjacent to the stage, the lounge is fully equipped with a sound system, two microphones, and a projector with HDMI input—making it perfect for speeches, presentations, or live entertainment.

Monday to Friday: Daytime: $170 | Evening: POA

Weekend and Public Holiday: POA

Lower Lounge - Capacity 55 seated

If you're hosting a small to medium-sized event, this versatile space is designed to suit everything from family gatherings to corporate functions. With immediate access to amenities, a large projection screen, microphone, and dedicated dance floor, the room has everything you need to entertain and impress your guests.

Monday to Friday: Daytime: $150 | Evening: POA

Weekend and Public Holiday: Daytime: $200 | Evening (exit by 11:30pm): $250

Exclusive use up to 4 hours.

Room set up: $70

All pricing is inclusive of GST.

Club Turramurra reserves the right to refuse any booking that may adversely affect the operation of the Club.

If the Club determines that security is required for your event, you will be notified ion advance and the security guard will be billed directly to the organiser.

CLUB TURRAMURRA

Drinks Packages

HOUSE BEER, WINE & SOFT DRINK — **$45 per adult** / **$20 per minor**

Includes house beers, wines, soft drinks and juices

HOUSE BEER, WINE & SOFT DRINK + SPIRITS — **$55 per adult** / **$20 per minor**

Includes house spirits, beers, wines, soft drinks and juices

All guests over the age of 18 attract the full drinks package price regardless of whether they intend to drink alcohol.

Please ask you if you would like to include particular beverages in your drinks package and we will provide a quote.

BAR TAB
Should you prefer a bar tab, a minimum bar spend of $300 applies.

Alternatively, you may have your guests purchase their own drinks from the bar.

Optional Extras

Tea & Coffee Station: $5 per person (payable for the number of people attending)

Table Cloths: $12 per table

Cakes:
- We can quote an option to meet your needs
- You are welcome to bring your own and we will cut and serve it for $3.50 per person

Live Entertainment: including soloists, duos, DJs and live bands - POA

Kids Entertainment: Face painter and balloonists - POA

Party Hats and Blowers: $5 per person

Balloons: POA

We aim to please. If there is something you'd like, let us know and we will do our best to cater to your request.

Maila's kitchen



PLATTERS

SANDWICHES **$90**
Selection of ham and cheese, roast beef, egg mayonnaise, and tuna mayonnaise sandwiches.

WRAPS **$100**
Selection of chicken Ceasar and cripsy chicken wraps.

PARTY PIES & SAUSAGE ROLLS **$80**
Served of sauce.

SLIDERS **$75**
Selection of beef and chicken sliders.

GRAZING PLATTER **$90**
2x cheeses, dip, cabana and salami, assorted dried fruits and a selection of crackers.

Each platter is designed to serve approximately 10 people

All pricing is inclusive of GST.

Maila's kitchen



A LA CARTE

2 Courses $66 per person | 3 courses $83 per person
Juniors: 2 courses $37 per person

Alternate service with freshly baked bread rolls and butter.

Junior menu available to children 12 and under.

Add Ons

Assorted cheese or chocolate platters suitable for up to 10 people
$66

Bring your own cake and we will cut and serve it for
$3.5 per person
or
$5.5 per person
with ice cream and berry compote.

All pricing is inclusive of GST.

Maila's kitchen

A LA CARTE

Entree

King prawn gazpacho with panzanella salad and parmesan disk

Crispy pork belly with Romesco sauce, apple slaw, apple cider reduction **(DF) (GF)**

Salt & pepper squid, pea sprout salad, lemon aioli **(GF)**

Spinach ricotta ravioli with Napolitana sauce, parmesan cheese, fresh basil **(V)**

Rainbow heirloom tomatoes with fresh mozzarella, crisp basil, balsamic vinaigrette, fresh basil **(V) (GF)**

Main

Chicken cordon bleu with roast kipfler potatoes, sautéed asparagus

Crispy seared salmon with pea puree, king brown mushrooms, broccolini, lemon butter sauce **(GF)**

Angus rump with sweet potato puree, sauté green beans, kumara chips **(GF)**

Lamb cutlet with creamy mash, mint horseradish gremolata, burnt shallot **(GF)**

Honey glazed smoked duck breast with parsnip puree, confit trussed tomato, brandy jus **(GF)**

Char-grill dukkah honey eggplant, roast pumpkin, green beans, cauliflower puree, balsamic **(V) (VG) (GF)**

Dessert

Flourless chocolate mud cake with vanilla ice cream **(V) (GF)**

Chocolate mousse with macaron, crushed pistachio, mixed berry coulis **(V) (GF)**

Lemon meringue tart with berry compote **(V)**

Blueberry cheesecake with blackberries, blueberry sauce, chocolate soil **(V)**

Sticky date pudding with butter scotch sauce, vanilla ice cream **(V)**

All dietary options are available on request. Menu subject to availability.

(V) Vegetarian (VG) Vegan (GF) Gluten Free (DF) Dairy Free

A LA CARTE - Junior

Alternate service with freshly baked bread rolls and butter.

Junior menu available to children 12 and under.

Main

Battered Flathead fish with chips, garden salad, tomato sauce

Chicken schnitzel with chips, garden salad, tomato sauce

Classic beef burger with chips and tomato sauce

Spaghetti meatballs

Mac and cheese **(V)**

Vegetarian burger with chips and tomato sauce **(V)**

Dessert

Fresh fruit plate **(V) (GF) (DF)**

Ice cream sundae with strawberries, wafers, vanilla and chocolate ice cream **(V)**

Waffle with vanilla ice cream, chocolate sauce, sprinkles **(V)**

Chocolate brownie, served warm with vanilla ice cream **(V) (GF)**

All dietary options are available on request. Menu subject to availability.
(V) Vegetarian (VG) Vegan (GF) Gluten Free (DF) Dairy Free

Maila's kitchen







BUFFET

Served with freshly baked bread rolls and butter.
Includes assorted teas & coffee - self service

SIGNATURE

$66 per person

1 salad
2 carbohydrates
2 meats (excluding seafood and goat)
1 dessert

PREMIUM

$83 per person

2 salad
3 carbohydrates
2 meats (excluding goat)
1 seafood or goat
2 dessert

Children 12 and under 50% off. Children under 3 eat free.

All pricing is inclusive of GST.

BUFFET OPTIONS

Salad

Garden salad, cucumber, carrot, tomato, capsicum, onion, mesclun, house dressing **(V) (VG) (GF) (DF)**

Thai salad, glass noodles, fried shallot, nam jim dressing **(V) (VG) (GF) (DF)**

Char grilled pumpkin salad, spinach, walnut, feta, balsamic glaze **(V) (GF)**

Penne pasta pesto salad **(V)**

Creamy potato salad, bacon, shallot

Carbohydrates

Steamed rice **(V) (VG) (GF) (DF)**

Egg fried rice **(V) (VG) (GF)**

Nepalese chow mein, stir fry noodles, vegetables, cumin seeds, garlic **(V)**

Spaghetti in garlic butter chilli sauce **(V)**

Spinach ricotta ravioli with tomato & basil sauce **(V) (GF) (DF)**

Roasted rosemary garlic potatoes **(V) (VG) (GF) (DF)**

Baked potato & pumpkin with parmesan crust **(V) (GF)**

Chicken

Thai green curry (GF) (DF)

Nepalese chicken curry (GF) (DF)

Indian butter chicken (GF)

Satay chicken (GF) (DF)

Mediterranean tagine chicken (GF) (DF)

Stir fry chicken with smoked chilli jam and cashew nuts (GF) (DF)

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(V) Vegetarian (VG) Vegan (GF) Gluten Free (DF) Dairy Free

Maila's kitchen

Beef

Creamy beef stroganoff **(GF)**

Traditional beef stew, chunky vegetables, rich gravy **(GF) (DF)**

Stir fry beef with black pepper sauce **(GF) (DF)**

Massaman Thai beef curry **(GF) (DF)**

Mongolian beef **(GF) (DF)**

Stir fry beef mince with green beans and Thai basil **(GF) (DF)**

Pork

Sweet and sour pork **(DF)**

Roast pork with crackling **(GF) (DF)**

Stir fry pork, green beans and garlic chilli sauce **(GF) (DF)**

Slow cooked pulled pork with chimichurri sauce **(GF) (DF)**

Goat

Nepalese goat curry **(GF) (DF)**

Fried goat **(GF) (DF)**

Seafood

Salt & pepper prawn Roasted fish with mango and chilli salsa **(GF) (DF)**

Mixed seafood marinara **(GF) (DF)**

Cajun mixed seafood, onion, corn, capsicum, garlic butter sauce **(GF) (DF)**

Steamed fish with artichokes, zucchini, peas, cherry tomato & dill cream sauce **(GF)**

All dietary options are available on request. Menu subject to availability.

(V) Vegetarian **(VG) Vegan** **(GF) Gluten Free** **(DF) Dairy Free**

Maila's kitchen

Dessert

Seasonal sliced fruits **(V) (VG) (GF) (DF)**

Chocolate brownies **(V) (GF)**

Caramel slice **(V)**

Baked cheesecake **(V)**

Chocolate mud cake **(V) (GF)**

Carrot cake **(V)**



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(V) Vegetarian (VG) Vegan (GF) Gluten Free (DF) Dairy Free

Maila's kitchen



COCKTAIL

SIGNATURE

$33 per person

3 cocktail options
1 substantial option

DELUXE

$50 per person

4 cocktail options
2 substantial options

PREMIUM

$72 per person

6 cocktail options
3 substantial option

ADD ON

1 cocktail option $8
1 substantial option $10

Platters suitable for up to 10 people
Cheese: $110
Antipasto: $132

All pricing is inclusive of GST.

COCKTAIL OPTIONS

Cold

Rare roast beef on croute, caramelised onion & horseradish cream

Eshallot chicken mayo, garden herb tartlet

Smoked salmon rillettes on croute, dill cream fraiche, crispy capers

Caramelised onion, goat cheese tartlet **(V)**

Roast vegetable frittata, tomato relish **(V)**

Hot

Chicken satay, peanut sauce **(GF) (DF)**

Fried Nepalese chicken mo:mo

Beef & pork meatballs, napolitana sauce, parmesan cheese and balsamic dressing

Mini pork & fennel sausages roll, harissa sauce

Steamed BBQ pork buns, sweet chilli sauce

Moroccan lamb kofta with mint yogurt **(GF)**

Coconut prawns with aioli

Chilli lime barramundi croquettes, coriander pesto

Potato croquettes, aioli **(V)**

Falafel, mint yogurt **(V) (VG) (GF) (DF)**

Vegetable spring rolls, sweet chilli dipping sauce **(V)**

Pumpkin arancini, aioli **(V) (GF)**

Leek & mushroom tartlet **(V)**

All dietary options are available on request. Menu subject to availability.

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Maila's kitchen

Dessert

Salted caramel chocolate tartlet **(V)**

Lemon meringue tartlet **(V)**

Chocolate brownies **(GF) (V)**

Mixed frangipani tart **(V)**

Carrot cake **(V)**

SUBSTANTIAL OPTIONS

Cold

Vietnamese rice paper rolls, sweet chilli & hoisin dipping sauce **(V) (VG) (GF) (DF)**

Greek salad, olive, feta, cucumber, tomato, red onion, mesclun, red wine vinaigrette **(V) (VG) (GF)**

Thai beef salad, glass noodles, fried shallot, nam jim dressing **(GF) (DF)**

Caesar salad, chicken, bacon, egg, parmesan cheese, crouton, Caesar dressing

Char grilled pumpkin salad, spinach, walnut, feta, balsamic glaze **(V) (GF)**

Penne pasta pesto salad **(V)**

Creamy potato salad, bacon, shallot

All dietary options are available on request. Menu subject to availability.
(V) Vegetarian (VG) Vegan (GF) Gluten Free (DF) Dairy Free

Hot

Steam bao with roasted pork, Asian slaw, barbeque and sweet soy dressing

Peking duck pancake, cucumber, bean sprout, spring onion, hoisin sauce

Indonesian style nasi goreng, eggs, prawn crackers **(GF)**

Nepalese chicken curry, steam rice, coriander yogurt **(GF)**

Mini beef sliders, cheese, tomato chutney, gherkin, mesclun

Mexican pork tacos, cheese, pico de gallo, cabbage slaw **(GF)**

Crispy battered fish & chips, tartare sauce

Beef nachos, black beans, tomato salsa, guacamole, cheese **(GF)**

Thai beef salad, glass noodles, fried shallot, nam jim dressing **(GF) (DF)**

Nepalese chow mein, stir fry noodles, vegetables, cumin seeds, garlic **(V)**

All dietary options are available on request. Menu subject to availability.

(V) Vegetarian (VG) Vegan (GF) Gluten Free (DF) Dairy Free

Maila's kitchen



CELEBRATION OF LIFE

Water station and assorted teas & coffee – self serve

STANDARD

$22 per person

4 cocktail options

DELUXE

$33 per person

6 cocktail options

ADD ON

1 cocktail option $6
1 substantial option $10

Platters suitable for up to 10 people
Cheese: $100
Antipasto: $120
Seasonal fruit: 90

All pricing is inclusive of GST.

CELEBRATION OF LIFE OPTIONS

Sandwiches

Chicken mayo, mesclun

Ham, cheese, tomato

Tuna, corn, peas sprout, mayo

Roast beef, mustard, onion, relish, mesclun

Egg mayo, avocado **(V)**

Cheese, tomato, avocado, mesclun **(V)**

Hot

Mini sausages rolls

Mini beef pie

Southern chicken wings

Spinach & cheese filo pastry **(V)**

Vegetables spring rolls **(V)**

Vegetables samosa **(V)**

Pumpkin arancini **(V) (GF)**

Cakes

Caramel slice **(V)**

Carrot cake **(V)**

Chocolate mud cake **(V)**

Orange poppy seed cake **(V)**

Chocolate brownies **(V) (GF)**

All dietary options are available on request. Menu subject to availability.

(V) Vegetarian (VG) Vegan (GF) Gluten Free (DF) Dairy Free

Maila's kitchen



SCHOOL

Children 12 and Under

Choice of two courses with alternate service.
Freshly baked bread rolls and butter.

TWO COURSE

$37 per person

MAINS

Battered Flathead fish with chips, garden salad, tomato sauce
Chicken schnitzel with chips, garden salad, tomato sauce
Classic beef burger with chips and tomato sauce
Spaghetti meatballs
Mac and cheese **(V)**
Vegetarian burger with chips and tomato sauce **(V)**

DESSERT

Fresh fruit plate **(V) (GF) (DF)**
Strawberries, vanilla & chocolate ice cream sundae with fresh strawberry & wafers **(V)**
Waffle with vanilla ice cream, chocolate sauce, sprinkle **(V)**
Chocolate brownie, served warm with vanilla ice cream **(V) (GF)**

All dietary options are available on request. Menu subject to availability.
(V) Vegetarian (VG) Vegan (GF) Gluten Free (DF) Dairy Free

All pricing is inclusive of GST.

Maila's kitchen







CHRISTMAS
A LA CARTE



Choice of two or three courses with alternate service.

Freshly baked bread rolls and butter.

TWO COURSE
$55 per person

THREE COURSE
$72 per person

ENTREE

Sticky pork belly, honey soy sauce, sesame seeds **(GF)**

Lamb & lemon grass barbeque skewers with garden salad **(GF)**

Coconut prawns served with mango salsa

Deep fried camembert with spiced cherry paste and pear salad **(V)**

All dietary options are available on request. Menu subject to availability.
(V) Vegetarian (VG) Vegan (GF) Gluten Free (DF) Dairy Free

All pricing is inclusive of GST.

Maila's kitchen

Main

Honey glazed leg ham with roast vegetables, sautéed green beans **(GF)**

Pan roast herbed barramundi with roasted seasonal vegetables, mashed potato, lemon butter **(GF)**

Roast turkey with honey roasted seasonal vegetables, mashed potato, cranberry jus **(GF)**

Pumpkin & roast vegetable lasagna served with Napolitano sauce and green salad **(V)**

Dessert

Christmas pudding with custard and mixed berries **(V)**

Black forest chocolate brownies, vanilla ice cream **(V) (GF)**

Orange poppy seeds cake with chantilly cream **(V) (GF)**

Sticky date pudding with butter scotch sauce and vanilla ice cream **(V)**



All dietary options are available on request. Menu subject to availability.

(V) Vegetarian (VG) Vegan (GF) Gluten Free (DF) Dairy Free

Maila's kitchen







CHRISTMAS BUFFET



Freshly baked bread rolls and butter.
Includes assorted teas & coffee - self service.

SIGNATURE

$55 per person

1 salad
1 carbohydrate
1 meat
1 dessert

PREMIUM

$72 per person

1 salad
2 carbohydrates
2 meats
2 desserts

All dietary options are available on request. Menu subject to availability.
(V) Vegetarian (VG) Vegan (GF) Gluten Free (DF) Dairy Free

All pricing is inclusive of GST.



Maila's kitchen

BUFFET OPTIONS

Turkey & Chicken



Roast turkey, cranberry jus **(GF) (DF)**

Roast chicken, mushroom sauce **(GF)**

Roast chicken, lemon garlic thyme **(GF)**

Mediterranean tagine chicken, apricot **(GF)**

Pork



Honey glazed leg of ham **(GF) (DF)**

Roast pork, apple and apricot stuffing **(GF)**

Roast pork, sage and fennel stuffing **(GF) (DF)**

Maple and mustard pork loin **(GF) (DF)**

Beef



Rosemary pepper roast beef, red wine jus **(GF) (DF)**

Creamy beef stroganoff **(GF)**

Braised beef, mushroom, preserved lemon **(GF) (DF)**

Stir fry beef, black pepper sauce **(GF) (DF)**

All dietary options are available on request. Menu subject to availability.

(V) Vegetarian (VG) Vegan (GF) Gluten Free (DF) Dairy Free

Maila's kitchen

Carbohydrates

Roast rosemary garlic potatoes with seasonal vegetables **(V) (VG) (GF) (DF)**

Toast green beans, carrot, honey almond **(V) (VG) (GF) (DF)**

Roast potato & pumpkin crushed, parmesan crust **(V) (GF)**

Eggs fried rice **(V) (GF)**

SALADS

Chickpeas, quinoa, char-grilled vegetables, honey yogurt dressing **(V) (GF)**

Roast pumpkin, spinach, walnut, fetta, balsamic glaze **(V) (VG) (GF) (DF)**

Penne pesto, semi dried tomato, olives, mesclun **(V) (VG) (DF)**

Garden salad **(V) (VG) (GF) (DF)**

DESSERT



Christmas pudding **(V)**

Black forest chocolate brownies **(V) (GF)**

Orange poppy seeds cake **(V) (GF)**

Sticky date pudding with butter scotch sauce **(V)**

Carrot cake **(V)**

All dietary options are available on request. Menu subject to availability.

(V) Vegetarian (VG) Vegan (GF) Gluten Free (DF) Dairy Free