



HELLENIC CLUB
Where Canberra Meets

SPECIAL OCCASIONS

Matilda Street WODEN

Moore Street CANBERRA CITY



WELCOME

TO HELLENIC PREMIUM CATERING

Thank you for your enquiry with Hellenic Premium Catering. We look forward to working with you planning your next special occasion.

You will find a fantastic range of dining options to follow, ranking amongst the best hotels and catering Canberra has to offer, and at exceptional value.

We take great pride in servicing our client's needs. Our experienced staff are always on hand to assist with every detail required, from the preliminary site inspection and quotation, right through to your event day, ensuring your special occasion is a complete success.

We hope you find this information useful and if you have any queries or would like to discuss options for your event, please do not hesitate to contact us.

We look forward to hearing from you soon.



LISA ANDONAROS
Events Manager

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FUNCTION SPACES

FUNCTION ROOMS CAPACITIES & ROOM HIRE CHARGES

HELLENIC CLUB WODEN

ROOMS & HIRE CHARGES	ROUND TABLE		RECTANGLE TABLE		COCKTAIL STANDUP
	WITH DANCE FLOOR	WITHOUT DANCE FLOOR	WITH DANCE FLOOR	WITHOUT DANCE FLOOR	
Olympus Room Weekday \$850 Weekend/public holiday \$970 Non Catered Mon-Thurs \$1500 Non Catered Sun/public holiday \$2000	350	430	450	570	800
Combined Olympus/Apollo Weekday \$1050 Weekend/public holiday \$1200 Non Catered Mon-Thurs \$1750 Non Catered Sun/public holiday \$2250	530	610	620	760	1060
Apollo Room Weekday \$400 Weekend/public holiday \$450	110	160	130	170	260
Aegean Room Weekday \$350 Weekend/public holiday \$400	60	90	80	120	143
Combined Aegean/Orpheus Weekday \$400 Weekend/public holiday \$450	120	140	140	180	200

HELLENIC CLUB IN THE CITY

ROOMS & HIRE CHARGES	ROUND TABLE		RECTANGLE TABLE		COCKTAIL STANDUP
	WITH DANCE FLOOR	WITHOUT DANCE FLOOR	WITH DANCE FLOOR	WITHOUT DANCE FLOOR	
Atlas Room Weekday \$400 Weekend/public holiday \$460	60	70	80	100	122
Poseidon Room Weekday \$500 Weekend/public holiday \$575	90	110	120	150	266

Please note: all capacities of rooms may vary due to requirements



CANAPÉ SELECTIONS

PREMIUM CANAPÉS

		MON TO SAT	SUN / PUBLIC HOLIDAYS
½ hour pre dinner service	select 4 items	\$15	\$18
1 hour event	select 4 items	\$17	\$20
1.5 hour event	select 6 items	\$22	\$25
2 hour event	select 8 items	\$27	\$30
Meal replacement event	select 10 items	\$32	\$35

COLD SELECTION

- Greek dips and crudités (GF) (V)
- Bread and duo of dips, beetroot and eggplant (V)
- Greek salad brochette (GF) (V)
- Grilled vegetable and pesto crostini (V)
- Slow roasted tomato and bocconcini tartlet (V)
- Semi dried tomato frittata (GF) (V)
- Smoked salmon crostini
- Chef's tartlet with onion confit and crispy bacon
- Rare roast beef crostini

HOT SELECTION

- Leek and taleggio tartlet (V)
- Spinach and feta wrapped in filo (V)
- Vegetable tempura selection (V)
- Tempura fish cocktails
- Greek style prawn cutlets
- Chef's marinated chicken skewers (GF)
- Chef's marinated chicken wings (GF)
- Keftedes (homemade Greek meat balls)
- Lamb kofta kebab with minted yoghurt
- Selection of dim sims



CANAPÉ SELECTIONS

DELUXE CANAPÉS

		MON TO SAT	SUN / PUBLIC HOLIDAYS
½ hour pre dinner service	select 4 items	\$18	\$20
1 hour event	select 4 items	\$20	\$23
1.5 hour event	select 6 items	\$26	\$30
2 hour event	select 8 items	\$32	\$37
Meal replacement event	select 10 items	\$38	\$44

COLD SELECTION

Oregano and lemon marinated cherry tomato, olive and capsicum skewer (GF)(V)

Prawn cocktail with salmon caviar and marie rose sauce (GF)

Asian duck and mango salad with cilantro chilli sauce (GF)

BBQ pork rice paper rolls with Thai dipping sauce (GF)

Natural oysters with shallot and champagne dressing (GF)

Smoked salmon en-croute with pumpkin chilli jam

Poached prawn cutlets with thousand island dipping sauce (GF)

Pepper seared tuna and Szechuan pickled vegetables with wasabi mayonnaise

Greek style frittata with olive pesto (V)

Rare roast beef rolls filled with asparagus and horseradish (GF)

Grilled vegetable and pesto crostini (V)

HOT SELECTION

Peking duck pancakes with hoi sin sauce

Char-grilled calamari and chorizo skewers with smoked paprika and tomato chutney

Tempura vegetables with sweet chilli dipping sauce (V)

Smoked salmon and brie quiche with chive sour cream

Spinach and fetta cigars with spiced lemon yoghurt (V)

Leek and triple cream brie tartlet (V)

Steamed dim sum selection with Cantonese dipping sauce

Korean beef skewers with kecap manis and sweet chilli dipping sauce (GF)

Marinated chicken with salsa verde (GF)

Three cheese, potato and chive croquette (V)

Zucchini and fetta fritter with lemon and dill dipping sauce (V)

Lamb or chicken souvlakia (GF)

Porcini arancini balls (V)



DINNER MENUS

PREMIUM MENU

		MON TO SAT	SUN / PUBLIC HOLIDAYS
2 courses	select 2 per course (alternate service)	\$35	\$40
3 courses	select 2 per course (alternate service)	\$45	\$52

ENTRÉE

Creamy butternut pumpkin soup (V)

Potato and crispy bacon soup with smoky paprika (GF)

Chunky roasted tomato and basil soup with parmesan crisp (GF) (V)

Caesar salad with egg, baby cos lettuce, crispy bacon lardons, focaccia croutons and parmesan anchovy dressing

Roasted pumpkin and ricotta lasagne with herb tomato sauce (V)

Chicken and mushroom filo roll with wild mushroom salad

Shaved smoked chicken, citrus and avocado salsa with preserved lemon dressing (GF)

MAIN

Baked wild caught barramundi fillet, with Parisian potato puree, sautéed prawns and cream saffron sauce

Atlantic salmon fillet with confit fennel and orange glaze, served with seasonal vegetables (GF)

Roasted baby chicken saganaki with kritharaki pasta and baked seasonal vegetables

Pork cutlet with balsamic caramelised apples, served with seasonal vegetables (GF)

Slow cooked beef (or lamb) pot pie, with glazed baby vegetables and creamy mash potato

Grilled sirloin of beef, grain mustard and thyme butter, red wine jus, seasonal vegetables and potatoes (GF)

Grilled scotch fillet of beef (or chicken breast) with seasonal vegetables and potatoes, with your choice of sauce: creamy forest mushroom, red wine jus, creamy peppercorn, confit onion and red wine jus, or your request

DESSERT

Seasonal fruit cocktail with chef's fruit sorbet (GF)

Classic pavlova filled with seasonal berries and vanilla cream (GF)

Flourless orange cake with grand marnier oranges and dark chocolate sauce (GF)

Walnut cake (karythopitta) with honey ice-cream, pear and orange salsa

Chef's soft set cheesecake with white chocolate sauce and raspberries

Chocolate and raspberry bread and butter pudding, served with vanilla cream

all desserts are served with freshly brewed tea and coffee



DINNER MENUS

DELUXE MENU

		MON TO SAT	SUN / PUBLIC HOLIDAYS
2 courses	select 2 per course (alternate service)	\$42	\$47
3 courses	select 2 per course (alternate service)	\$55	\$62

ENTRÉE

Creamy chicken and sweet corn chowder with zucchini fritter

Tomato and saffron seafood soup with garlic baguette

Hot smoked salmon, baby potato and roquette salad with honey lemon and dill dressing (GF)

Thyme roasted beetroot tart topped with goat's cheese and a tomato and capsicum relish (V)

Haloumi with thyme, roasted cherry tomatoes, garlic, basil and aged balsamic reduction (GF)

Slow cooked pork belly with seared scallops, pink lady apple and wombok noodle salad (GF)

Tea smoked lamb cutlets with citrus beetroot jam, Persian fetta and thyme oil (GF)

MAIN

Soy and ginger glazed chicken breast with braised rice pilaf and seasonal Asian vegetables

Spatchcock marinated with oregano, lemon and garlic, slow roasted, accompanied with baby roast potatoes and a ragout of seasonal vegetables (GF)

Double thick cut pork cutlet with ham hock and puy lentil cassoulet, deep fried brussel sprouts, glazed Dutch carrots and orange marmalade reduction (GF)

Herb crusted rack of lamb with pea puree, dauphinoise potatoes, roasted pumpkin and hazelnut gratin, lamb jus reduction

Grilled scotch fillet served with sweet onion confit, grilled whole field mushroom, red wine jus, glazed Dutch carrots and fondant potato (GF)

Fillet of beef and forest mushrooms wrapped in puff pastry, red wine sauce, seasonal vegetables and potatoes

DESSERT

Soft set meringue, vanilla poached figs, with a vanilla and lemon mascarpone (GF)

Kataifi pastry roll filled with pistachio nuts, drizzled with cinnamon syrup and a pistachio ice-cream

Vanilla bean creme brulee with salted caramel ice-cream (GF)

Jaffa cake, vanilla sponge topped with orange jelly, coated in dark chocolate and served with an orange sorbet

Chef's passionfruit tart, served with coconut ice-cream and raspberry compote

Chocolate tasting plate with homemade fudge brownie, white chocolate mousse, hazelnut praline cake and chocolate fondue dip

all desserts are served with freshly brewed tea and coffee



DINNER MENUS

SHARED PLATTERS

Served to each table, serves up to 10 people

STARTER

GREEK ANTIPASTO

Taramasalata, tzatziki, dolmades, double smoked ham, salami, kasseri, kalamata olives, sour dough bread, greek salad with olive oil vinaigrette

PER PLATTER

SUN / PUBLIC
HOLIDAYS

\$135

\$155

CLASSIC ANTIPASTO

Imported prosciutto, sopresso salami, baba ganousch, smoked salmon, selection of grilled and roasted vegetables, olives, bocconcini, grissini sticks, parmesan and croquette with balsamic reduction

\$135

\$155

HELLENIC MEZETHES

Calamari, marinated chicken wings, melitzanosalata, pickled octopus, keftedes, baguettes, Greek salad with olive oil vinaigrette

\$155

\$178

MODERN MEZZE

Tempura prawn, tandoori chicken skewer, smoked salmon with Persian fetta, beetroot dip, hickory smoked pork spare rib, baby cos lettuce and crispy bacon salad

\$185

\$213

SEAFOOD MEZZE

Natural oysters, whole prawns, marinated half shell mussels, smoked salmon, guacamole, flat breads, crumbed sand whiting fillets, dressed mesculin salad

\$195

\$224

DESSERT

SEASONAL FRUIT PLATTERS (GF)

Chef's selection of sliced fresh fruit

\$80

\$92

GIPPSLAND PREMIUM CHEESE PLATTERS

Gippsland premium cheese platter featuring Gippsland blue or shadows of blue, Tarago River or Jindi triple cream brie, Jensen's red washed rind, Maffra round mature cheddar, with quince paste and 100% fruit bread

\$105

\$120

CHILDREN'S MENU

MON TO SAT \$19 ▪ SUN / PUB HOLIDAYS \$22 ▪ Available for children up to the age of 12 years old

Select one dish from each course ▪ Children meals are served to coincide with the adults entrée.

MAIN

All children's meals served with fries and tomato sauce

Crumbed fillet of fish

Grilled chicken salad (GF)

Lightly crumbed chicken schnitzel

Pasta bolognese

Beef lasagne

DESSERT

Fruit salad (GF)

Jelly bowl with chunky fresh fruit and ice cream (GF)

Vanilla ice-cream with chocolate topping

Chocolate mousse

Caramel mud cake

HELLENIC CLUB WODEN

Matilda Street Woden ACT 2606

TEL 02 6162 6624

EMAIL functions@hellenicclub.com.au



HELLENIC CLUB IN THE CITY

13 Moore Street Canberra CITY 2600

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EMAIL cityfunctions@hellenicclub.com.au 7

BUFFET MENUS

	PER PERSON	SUN / PUBLIC HOLIDAYS
PREMIUM BUFFET		
Choice of 2 main courses served with chef's accompaniments, bread rolls and butter		
Choice of 2 salads and 2 vegetable dishes	\$45	\$52
Choice of 1 dessert served with freshly brewed tea, coffee and after dinner mints		
DELUXE BUFFET		
Antipasto selection including imported prosciutto, sopresso salami, smoked salmon, selection of grilled and roasted vegetables, olives, bocconcini, grissini sticks, parmesan and roquette salad with balsamic reduction		
Choice of 1 main course served with chef's accompaniments, bread rolls and butter	\$55	\$63
Choice of 1 roast served with chef's accompaniments		
Choice of 2 salads & 2 vegetables		
Choice of 2 desserts served with freshly brewed tea, coffee and after dinner mints		
SEAFOOD AND ROAST BUFFET		
Cold selection including natural oysters, whole prawns, marinated half shell mussels, smoked salmon, guacamole, sauces, lemons and condiments		
Hot selection including panko crumbed seasonal fish fillets, seafood medley with cream and dill sauce, served with pilaf rice		
Choice of 1 roast served with chef's accompaniments, bread rolls and butter	\$69	\$79
Choice of 2 salads and 2 vegetable dishes		
Choice of 2 desserts served with freshly brewed tea, coffee and after dinner mints		



BUFFET PACKAGES

MAINS

CHICKEN

Makhanwala chicken curry (GF)

Chicken slowly cooked in white wine and tomato finished with fresh herbs (GF)

Chicken cacciatore (GF)

BEEF

Slow braised beef bourguignon (GF)

Pasta bolognaise

Madras style beef curry (GF)

Greek style beef meat balls, roasted baby onions, garnished with lemon

LAMB AND PORK

Braised navarin of lamb (GF)

Slow cooked minced lamb

Pork slowly braised with tomatoes and smoky paprika (GF)

VEGETARIAN

Baked three cheese macaroni and baby spinach

Classic ratatouille and penne, topped with crispy herbs and cheese crumb

Chickpea, pumpkin and potato curry (GF)

Chef's duo of house baked vegetarian tarts

ROASTS

Roast chicken with traditional bread sauce

Roast loin of pork with crackling and glazed apples (GF)

Honey glazed ham with sweet fruit chutney (GF)

Rosemary roasted leg of lamb with mint jelly (GF)

Tender roast rump of beef served with mustard and horseradish (GF)

SALADS

Roast pumpkin and capsicum salad with foccacia croutons (V)

Classic potato salad with grainy mustard and cherry tomatoes (GF)

Mixed seasonal leaf salad (GF) (V)

Caesar salad

Greek salad (GF) (V)

Pasta, parmesan and pesto salad (V)

VEGETABLES

Baked potatoes served with sour cream and chives (GF)

Gratin Dauphinoise Potatoes (GF)

Roasted seasonal root vegetables (GF)

Stir-fried Asian vegetables

Steamed seasonal vegetable medley (GF)

Cauliflower with cheese sauce

DESSERTS

Chocolate bread and butter pudding

Seasonal fruit cocktail (GF)

Apple crumble

Sticky date pudding

Tiramisu

Chef's chocolate fudge cake

desserts served with freshly brewed tea, coffee and after dinner mints



— FUNCTION BEVERAGE PACKAGES —

	STANDARD RATE	SUN/PUBLIC HOLIDAY
1 Hour	\$17	\$20
2 Hours	\$19	\$22
3 Hours	\$22	\$25
4 Hours	\$26	\$29
5 Hours	\$30	\$33
6 Hours	\$34	\$37

PACKAGE INCLUSIONS

TAP BEERS

Carlton Draught
 Pure Blonde
 Cascade Light
 Carlton Dry
 Fat Yak
 Crown Lager
 Peroni
 Bulmers Cider

HOUSE WINES

Tyrrell's Private Release Premium Brut
 Tyrrell's Private Release Cabernet Merlot

NON-ALCOHOLIC

Orange Juice
 Assorted Soft Drinks

The full selection of tap beers are available in Olympus Room, selection varies in other function rooms

Also available at great Club prices is a large range of Packaged Beers, Wines, Spirits and RTD's



TERMS AND CONDITIONS

TENTATIVE BOOKING: A deposit of \$800 (Olympus Room \$1,600) plus a signed copy of the terms and conditions is required within 14 days of placing a tentative booking in order to confirm and secure the respective event date. The Hellenic Club reserves the right to cancel the booking if confirmation is not received.

CANCELLATION: A minimum of 16 week's notice is required for the cancellation of an event. Failure to notify within the stated period will result in the loss of the deposit. If the function is cancelled within 21 days of the event, the respective room charge and 50% of the overall food and beverage costs initially booked will apply. Written confirmation of cancellations is required.

DATE CHANGE: A date change will be treated as a cancellation, unless the Club is able to resell the room to another client, in which case the cancellation fee may be waived. After one date change, subsequent date changes will incur an additional administrative fee of \$250.

PRICES: Once a booking arrangement has been reached, the price will be honoured for a 12 month period, after which time the Hellenic Club reserves the right to alter the price in line with the Club's normal annual price increases.

MINIMUM NUMBERS: The minimum numbers for functions with plated meals and cocktail style functions is 40 adults, for buffet menus is 50 adults, events held in the Olympus Room is 120 adults.

FRIDAY AND SATURDAY EVENTS: Must be a catered event, events held in the Olympus Room must be for minimum 2 course meal or equivalent.

SURCHARGES: An additional \$300 will be charged for each hour or part thereof that a function continues after midnight or the agreed time. \$150 fee for a dance floor applies to cocktail events. \$2.50 per person cake-age fee applies.

FINAL DETAILS: Menus must be finalised three weeks prior to the event, table floor plan and seatings must be finalised and cannot be changed four days prior to the event date.

FINAL NUMBERS: The guaranteed number of guests must be finalised at least four working days before the event, if less than the guaranteed number of guests attend the event, the guaranteed number will be charged. If the number of guests increases the client will then be charged the extra.

DAMAGES AND LOSS: Clients are liable for any damages/loss and above normal cleaning costs which may occur as a result of the event. The cost of any damages/loss will be charged on the invoice. The Hellenic Club holds no responsibility for items brought to the event by clients or other patrons.

PAYMENT: Full pre-payment is required four working days prior to the commencement of the event. Any additional event charges are required to be paid within seven days.

SERVICE STANDARDS: The Hellenic Club practices the responsible service of alcohol. Management reserves the right to refuse service of alcohol to intoxicated patrons.

ENTERTAINMENT: Any form of entertainment being used on the Club's premises must have prior approval of the Events Manager.

COMMENCEMENT AND VACATING ROOMS: The client agrees to commence and conclude the function at the scheduled times. If the event exceeds the booking times, additional charges will apply.

ROOM ALLOCATION: The Hellenic Club reserves the right to assign an alternative function room in the event that the room originally assigned is unavailable or inappropriate.

SETUP, BREAKDOWN AND DELIVERIES: Clients are responsible for all costs associated with the setup and breakdown of display equipment. The Hellenic Club must be advised of all deliveries and pick-ups prior to their arrival and collection. All items must be delivered marked with a name and date of the event. Collection times must be within the Club operating hours or by prior arrangement.

SECURITY: The Hellenic Club reserves the right to hire security staff at the client's expense if deemed necessary, subject to providing written notice to the client. All 21st Birthdays held at the City Club require security.

CONSUMPTION: No food or liquor of any description may be brought onto the premise of the Hellenic Club without prior arrangement of the Events Manager.

DISPLAY AND SIGNAGE: There is to be no signage placed in any area of the Club except in the designated area of the functions rooms.

PAYMENT METHODS: Deposit or final payments may be made by the following methods:

WODEN: Olympus, Apollo and Aegean Room events

CASH: Hellenic Club reception

CREDIT CARD: (02) 6162 6624 during business hours or (02) 6281 0899 after hours

AMEX: Payments occur a 2.5% administration fee

CHEQUE: Payable to the "Hellenic Club of Canberra", PO Box 263, Woden ACT 2606

ELECTRONIC FUNDS TRANSFER:

Account Name: Hellenic Club

Bank: ANZ BSB 012997 Account No: 841677606

Description Invoice Number or Booking Number

CITY: Poseidon and Atlas Room events

CASH: Hellenic Club reception

CREDIT CARD: (02) 6162 6777

AMEX: Payments occur a 2.5% administration fee

CHEQUE: Payable to the "Hellenic Club in the City", PO Box 263, Woden ACT 2606

ELECTRONIC FUNDS TRANSFER:

Account Name: Hellenic Club in the City

Bank: ANZ BSB: 012997 Account No: 841678086

Description Invoice Number or Booking Number

I have read and agree to comply with the above terms and conditions.

Client's Name: _____

Signed _____

Date: _____

Function Name: _____

Function Date: _____

Room: _____

(please circle) WODEN CITY

Booking Number: _____

HELLENIC CLUB WODEN

Matilda Street Woden ACT 2606

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HELLENIC CLUB IN THE CITY

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