

## PRIVATE FUNCTIONS

# MARMION ANGLING & AQUATIC CLUB



## THANK YOU

Thank you for choosing the Marmion Angling and Aquatic Club (MAAC) as your venue for your upcoming event. The MAAC can guarantee the best view of the Perth coastline along with some of the most gobsmacking, breathtaking, and imaginable sunsets that Perth has to offer. The MAAC offers incredible facilities, with on-site parking, an adaptable function room, and friendly and flexible staff.

The perfect venue for any occasion. Birthday celebrations, weddings, sports club wind-ups, corporate celebrations, fundraisers, graduations, and many more.

Please contact our functions manager for more information.

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#### ADDITIONAL COSTS INCLUDE

Dance floor | \$100 Cutting and serving a supplied cake | \$75

Tea & coffee station | \$2.00 per cup

Prices subject to change

# COCKTAIL MENU

#### OPTIONS

PLEASE CHOOSE A PACKAGE FROM THE FOLLOWING:

#### PLATINUM MENU

\$56.50 per person

#### 8 cocktail items

(hot, cold or dessert items)

2 substantials

#### GOLD MENU

\$42.50 per person

#### 7 cocktail items

(hot, cold or dessert items)

1 substantial

#### SILVER MENU

\$30 per person

#### 6 cocktail items

(hot, cold or dessert items)

### CREATE YOUR OWN

# COCKTAIL MENU

COLD COCKTAIL ITEMS

Goats cheese tartlets + red onion relish | vGO

Assorted sushi rolls | GF

Rare roast beef + horse radish crostini

Smoked salmon + cream cheese dill + blini

Baby bocconcini + cherry tomato + basil skewers | GF

Chilled Exmouth prawns + thousand island dressing | GF

Tomato + basil bruschetta

Bloody Mary oyster shot | GF

HOT COCKTAIL ITEMS

Crumbed chicken tenders + blue cheese sauce + aioli

Mushroom arancini Or tomato arancini

Korean style pork bites + sesame seeds + coriander

Local panko banana prawns + sriracha dipping sauce

Grilled half shell scallops + garlic butter | GF

Spicy sticky chicken skewers | GF

BBQ pulled pork sliders + coleslaw 1GFO

Mozzarella fritters

Margaretta pizza | GFO

#### CREATE YOUR OWN

## COCKTAIL MENU

#### SUBSTANTIAL

Butter chicken served on a bed of steamed basmati rice and delicately garnished with coriander | GF

Beer battered fish + chips garnished with a lemon wedge

Buttermilk fried chicken served on a bed of coleslaw | GF

Tempura zucchini served with cumin mayonnaise | GF | V

Crumbed and fried halloumi served with basil pesto and chopped cherry tomatoes | v

#### **DESSERT**

Lemon meringue tarts | GFO

Chocolate, almond brownies

Salted chocolate tarts | GFO

Sticky date pudding

Chocolate eclairs, vanilla cream

Strawberry eton mess, passionfruit | GF

## SET MENU OPTIONS

At the Marmion Angling and Aquatic Club, we offer either a 2-course or 3-course set menu for the prices that are outlined below. The chef has delicately designed the menu so that you have the chance to create your own menu that helps create the perfect atmosphere for your function.

Prices subject to change

#### 2 COURSES

Freshly baked bread

Salad or steamed vegetables to the table

Choice of two entrees & two main course meals OR

Choice of two main course meals & two desserts

#### \$55 per Person

\*Add tea and coffee station \$2.00 per cup\*

#### 3 COURSES

Freshly baked bread

Salad or steamed vegetables to the table

Coffee, tea and chocolates

Choice of three entrees, three main courses & three dessert

\$75 per Person

# CHOOSE YOUR MENU

#### ENTREES

Tomato, goats cheese tart, rocket, balsamic (gfo) (v)

Smoked salmon, herb cream cheese, pea shoots, house dressing (gf)

Roasted beetroot, mint, lentil salad, yogurt dressing (gf) (v)

Chicken liver pate, red onion relish, toast (gfo)

Meat balls, house tomato ragout, basil, parmesan (gf)

Roasted tomato thyme soup (gf) (v)

Market fish crudo, orange, toasted hazelnuts (gf)

Gem hearts, caesar dressing, shaved parmesan, bacon (gf)

(All entrees are served with bread to the table)

#### MAINS

#### **Chargrilled Beef Scotch Fillet**

Choose sauce-bearnaise, Café de Paris butter, red wine jus

#### Lamb Rump

Choose sauce - mint sauce, rosemary, capsicum jus, parsley and anchovy butter

#### **Roasted Chicken Breast**

Choose sauce - mixed mushroom cream, garlic butter, red wine jus

#### Oven-roasted Salmon, Barramundi or Snapper

Choose sauce- shallot, caper vinaigrette, classic herb white sauce, lemon, parsley butter

MARMION ANGLING AND AQUATIC CLUB WEST COAST DRIVE MARMION **P** 08 9447 1733 | **F** 08 9447 1277

# SET MENU OPTIONS

PLEASE CHOOSE ONE OF THE FOLLOWING POTATO OPTIONS FOR BOTH OF YOUR DISHES:

Herb mash potato

Double cooked baby potatoes

Potato gratin

Steamed potatoes

All dishes are accompanied with seasonal vegetables or a salad to each table

Vegetarian options are available on request

#### DESSERT

Sticky date pudding + vanilla ice cream

Salted chocolate tart + cream fraiche (gfo)

Lemon meringue tart (gfo)

Mixed berry pavlova + vanilla cream (gf)

# BUFFET MENU OPTIONS

Our buffet menu is designed to cater for a more relaxed atmosphere, we believe that this is perfectly paired with our beautiful beach view.

#### BUFFET MENU

Select one starter

Select four main items

Select two sides
Freshly baked bread

#### \$47.50 per person

\*Add tea and coffee station \$2.00 per cup\*

Prices subject to change

# CHOOSE YOUR MENU

#### ENTREE

Please select one of the following for your starter:

Soup of the day + assorted rolls

Assorted deli meats + olives + marinated fetta + pickles + breadsticks Chilled Exmouth prawns + Shucked oysters + lemon wedges + cocktail sauce + tabasco (Surcharge -\$8.00)

#### MAINS

#### **FISH**

Thai green fish curry + steamed basmati rice Mediterranean style roasted salmon Steamed barramundi + chili + lime + bean sprouts

#### **VEGETARIAN**

Baked spinach and ricotta cannelloni

Mixed vegetable curry + pappadams + steamed basmati rice

Mixed vegetable lasagne

#### **MEAT**

Crispy skin pork loin + apple sauce

Leg of lamb + rosemary + garlic + mint sauce

Butter chicken + naan + mango chutney + steamed basmati rice

Sirloin + Yorkshire puddings + braised onion jus + horseradish

Honey soy roasted duck leg + sesame seeds + sambal + coriander

Cumin spiced lamb shoulder + tabbouleh

Slow-cooked peppered brisket + hickory BBQ sauce

Greek-style lamb chops + green herb salsa

# CHOOSE YOUR MENU

#### SIDES

Please select two of the following for your side dishes:

#### HOT DISHES

Steamed jasmine rice
Tarragon roasted carrots
Duck fat roasted potatoes
Steamed seasonal greens

#### **COLD DISHES**

Spicy pimento slaw
Potato salad
Mediterranean pasta salad
Pesto pasta
Asian style noodle salad
Mixed mesclun, assorted
dressings

#### DESSERT OPTION

Please select three of the following for your dessert option:
Additional \$10.00 per person

Lemon meringue tarts (gfo)
Chocolate, almond brownies
Salted chocolate tarts (gfo)
Sticky date pudding
Chocolate eclairs, vanilla cream
Strawberry eton mess, passionfruit (gf)



MARMION ANGLING AND AQUATIC CLUB
WEST COAST DRIVE MARMION
P 08 9447 1733 | F 08 9447 1277

# BEVERAGE MENU

At the Marmion Angling and Aquatic Club, we charge by the bottle on functions. We encourage a tab style of the bar as this is more beneficial for our members and their guests. We advise that you choose 2 white wines, 2 red wines and 1 sparkling wine for your guests to choose from. We offer a wide range of tap beers and a range of packaged beers and ciders in our function room. We will charge you only for the bottles that are opened during the time of your event.

## CHOOSE YOUR MENU

WHITE WINES		RED WINES	
Jacob's Creek Riesling	25.00	Jacob's Creek Merlot	25.00
Jacob's Creek Chardonnay	25.00	Jacob's Creek Shiraz	25.00
Jacob's Creek Semillon Sauvignon Blanc	25.00	Jacob's Creek Pinot Noir	32.00
Oyster Bay Chardonnay	35.00	Wyndham Bin 444 Cabernet Sauvignon	32.00
Oyster Bay Sauvignon Blanc	35.00	Pepperjack Shiraz	40.00
Starborough Sauvignon Blanc	35.00	St Hugo Shiraz	50.00
Jacob's Creek Barossa Rosé	30.00	Wise Sea Urchin Cabernet Merlot	35.00
Wise Sea Urchin Semillon Sauvignon Blanc	35.00	Forester Cabernet Merlot	35.00
Forester Semillon Sauvignon Blanc	35.00	Forester Shiraz	35.00
Amberley Chenin Blanc	32.00	Robert Oatley Shiraz	35.00
Wildflower Pinot Grigio	30.00		
Metricup hills rose	35.00		
SPARKLING WINES		BEVERAGES	
Jacob's Creek Sparkling Pinot Noir	27.00	Bottles of Coke/ Lemonade	4.00
Jacob's Creek Sparking Rosé	27.00	Post Mix- Coca Cola, Diet Coke, Lemon	
Ferngrove Sparkling Cuvee NV	34.00	Squash, Lemonade	
Deckchair Prosecco	35.00	Middy	3.00
Oyster Bay Cuvee Brut	37.00	Pint	4.00
		Lemon, Lime & Bitters	
SPIRITS		Middy	3.00
Half shot standard	3.80	Pint	6.00
Half shot Premium	4.00	Fruit Juices	4.00
Full Shot Standard	7.60	Soft Drink- Jug	9.00
Full Shot Premium	8.00		
		Prices subject to change	
LIQUEURS		rices subject to charige	
Half Shot	4.00		
Full Shot	8.00		

# BEVERAGE MENU

2021

BEERS	MIDDIES	JUGS
Great Northern	5.00	20.00
Victoria Bitter	5.00	20.00
Carlton Draught	5.00	20.00
4 Pines Pale Ale	5.50	22.00
4 Pines Pacific Ale	5.50	22.00
Peroni Leggera	6.00	24.00
Balter	6.00	24.00
Peroni Nastro Azzurro	6.30	25.20

Prices subject to change

PACKAGED BEER	
Great Northern Original	6.50
Single fin (can)	6.50
Cascade Light	6.00
Rogers	7.30
Guinness	7.00
Kilkenny	7.00
Little Creatures Pale Ale	7.30
Corona	7.50
Corona Ligera	7.50
Great Northern Super Crisp	6.00
Strongbow (Low carb, Dry,	6.00
original)	
Matso's Ginger Beer	6.30
0.0% Alcohol Beer Range	4.00







