



MODERN AUSTRALIAN
EXPERIENCE



| Event Space | Size (M ²) | Theatre | Banquet | Cocktail | Classroom | U Shape |
|---------------------|------------------------|---------|---------|----------|-----------|---------|
| GROUND FLOOR | | | | | | |
| Boardroom | 45 | 30 | 20 | 25 | 15 | 12 |
| Acropolis | 88 | 90 | 60 | 100 | 40 | 30 |
| Olympus | 115 | 100 | 70 | 130 | 40 | 24 |
| Acropolis/Olympus | 200 | 130 | 120 | 250 | 80 | 36 |
| Restaurant & Bar | - | - | 200 | 400 | - | - |
| Terrace | - | - | 140 | 260 | - | - |
| FIRST FLOOR | | | | | | |
| Grand Ballroom | 1000 | 1100 | 800 | 1400 | 500 | 60+ |
| Grand Balcony | 115 | - | 100 | 250 | - | - |
| Aegean | 560 | 600 | 260 | 500 | 150 | 40+ |
| Corinthian | 80 | 50 | 40 | 80 | 30 | 20 |
| Ionian 1 | 190 | 130 | 100 | 180 | 80 | 40 |
| Ionian 2 | 160 | 120 | 80 | 150 | 70 | 30 |
| Ionian 1 & 2 | 340 | 250 | 200 | 360 | 100 | 60 |

MODERN AUSTRALIAN COCKTAIL PACKAGES

Expertly catering to everything from car launches to networking functions to intimate cocktail events, The Greek Club is eager to bring your event vision to life.

MIN 40 GUESTS

Chef's Selection Canapés // \$20.00PP

5 Piece Canapés // \$30.00PP

8 Piece Canapés // \$40.00PP

ADD ON

Fork Dishes // \$14.00 Per Dish

Cheese Station/Platters // Price on Request

Dessert Station/Platters // Price on Request



MENU

Modern Australian Canapés Selection

- Caramelised onion and goat's cheese tartlet
- Beef cheek and sweet potato tartlet
- Chicken and macadamia balls
- Moroccan lamb balls
- Smoked salmon and lemon myrtle profiteroles
- Duck liver mousse pâté profiteroles
- Vegetable samosas
- Chicken tikka samosas
- Lamb rogan josh samosas
- Tempura prawns (GF)
- Panko king prawns tempura
- Peking duck wontons
- Barbecue pork and cashew wontons
- Chicken, prawn and ginger wontons
- Vegetable wontons
- Peking duck spring rolls
- Barramundi spring rolls
- Shitaki mushroom spring rolls

MENU ADD ON

Fork Dish Selection

- Sea salt and cracked pepper calamari with Japanese dusting flour and chimichurri mayo (DF)
- Soft pork belly with panko crumb served with honey bourbon mayo and baby watercress (DF)
- Mini Chicago hot dogs with fresh tomato salsa, pickled vegetables, green peppers and sweet red onions (DF)
- Mini brioche Wagyu beef burgers with pickled vegetables, spicy bush chutney, cheddar cheese and baby cos
- Slow-cooked lamb marinated with seeded grain mustard and rosemary, served with oven-baked kipfler potatoes with feta crumb
- Mini chicken bamboo skewers with coconut peanut sauce served with butter penne pasta (GF, DF)
- Spinach and ricotta ravioli with white wine crème sauce and feta crumble
- Mini pizzas in your choice of Supreme, Meat Lovers or Italian (vegetarian)

Cheese Station/Platters

- Tasmanian and imported gourmet cheeses (light blue, double brie & Italian montasio), fig paste, crackers & sourdough, caramelised onions and walnuts

Dessert Station/Platters

- Chef's selection of gourmet small pastries & sweets



MODERN AUSTRALIAN SIT-DOWN PACKAGES

Delight your guests with exquisite modern Australian entrée, main and dessert options and all the essentials taken care of.

MIN 40 GUESTS

Monday-Friday 2 Course // \$65.00PP

Monday-Friday 3 Course // \$78.00PP

Saturday-Sunday 2 Course // \$73.00PP

Saturday-Sunday 3 Course // \$89.00PP

ADD ON

Alternate Drop // \$3.50PP

Cheese Station/Platters // Price on Request



MENU

Entrée

Select 1 dish from the below options, or 2 dishes for alternate drop:

- Handmade ravioli with chanterelle and porcini mushrooms in a sauvignon light crème sauce with truffle pearls
- Poached kingfish with scallop veloute, velvet baby spinach, salmon caviar and baby greens (GF)
- Grain-fed Victorian lamb in a grain seeded mustard and rosemary marinate, served with creamy Paris mash and port jus (GF)
- Slow-cooked infused pork filet with fava mousseline and baby green garnish (GF, DF)
- Pork belly slow-cooked over 12 hours with panko crumb and pearl barley served with vegetable risotto, chimichurri mayo and baby greens (DF)
- Oven-baked beef brisket with roast Desiree potatoes garnished with fresh herbs and sweet shallots, served with a red wine jus (GF, DF)

MENU CONTINUED

Mains

Select 1 dish from the below options, or 2 dishes for alternate drop:

- Pan-roasted duck with a cauliflower and panko crumb served with fresh herbs and a Bombay gin blueberry jus (DF)
- Slow-cooked pork cheek with roasted kipfler potatoes and velvet baby spinach served with a Jack Daniel and honey crème sauce (GF)
- Poached ocean trout served with pearl barley vegetable risotto, asparagus spears and a yogurt crème chimichurri dressing (GF)
- Oven-baked corn-fed chicken breast served with truffle white polenta, Dutch carrots and a cognac jus (GF)
- Roasted grain-fed Victorian lamb with Persian feta mash and buttered French green beans, served with a rosemary jus (GF)
- Char-grilled beef filet mignon, with truffle mash, prosciutto croquand and buttered green beans, served with a Johnny Walker crème sauce (GF)

Dessert

Select 1 dish from the below options, or 2 dishes for alternate drop:

- Forest Noire: chocolate sponge cake with sour cherries, whipped cream and chocolate shavings
- Green Tea Matcha: soft sponge cake with red bean cream, matcha Japanese tea and a green tea glaze
- Red Velvet: dark cocoa joconde with butter cream, whipped cream and red velvet chocolate
- Ferrero Rocher: hazelnut dark chocolate biscuit, crispy hazelnut mousse topped with chocolate and fresh cream
- Citron Tart: shortbread almond base with a light and creamy lemon custard dome and sweet honey glaze
- Tiramisu: finger lady biscuit steeped in coffee with sugar mascarpone and cream, kalhua and red cocoa powder
- Toblerone Chocolate Cheesecake: almond and chocolate cheesecake with dark Belgian chocolate and fresh cream
- Raffaello: almond and coconut sponge cake with layers of white chocolate and coconut mousse (GF)
- Passionfruit Coconut Cake: almond and coconut biscuit with rum flavoured syrup, passionfruit mousse, coconut mousse and a passionfruit glaze (Flourless)
- Chocolate Berry Bavaois: almond base biscuit with chocolate bavaoise, red berries and bavaoise finish with raspberry glaze (Flourless)
- Strawberry White Chocolate Mousse - almond base biscuit with white chocolate mousse, strawberry mousse and finished with a strawberry glaze (Flourless)

MENU ADD ON

Cheese Station/Platters

- Tasmanian and imported gourmet cheeses (light blue, double brie & Italian montasio), fig paste, crackers & sourdough, caramelised onions and walnuts



BEVERAGE PACKAGES

Classic Australian Package

Under 3 Hours: Consumption Bar

3 Hours: \$36.00 Per Person

4 Hours: \$38.50 Per Person

5 Hours: \$43.50 Per Person

Inclusions:

- Pimms Cocktail on arrival
- Chain of Fire Sauvignon Blanc Semillon & Chardonnay
- Chain of Fire Shiraz Cabernet, Merlot & Pinot Noir
- House Beers (Coopers Light, Coopers Mid & Tooheys New)
- Soft drinks, soda water and selection of juices

Siyia Greek Package

Under 3 Hours: Consumption Bar

3 Hours: \$39.00 Per Person

4 Hours: \$42.00 Per Person

5 Hours: \$48.00 Per Person

Inclusions:

- Ouzo Quencher Cocktail on arrival
- Artis White, Alexakis
- Kotsifali Artis, Alexakis
- Mythos Lager, Volkan Blonde Pilsner & Local beers
- Soft drinks, soda water and selection of juices

Spirits

Classic Spirits Package

1 Hour: \$15.00 Per Person

2 Hours: \$25.00 Per Person

Inclusions:

- Smirnoff Vodka
- Johnny Walker Red
- Bundaberg Rum
- Gordon's Gin
- George Dickle Bourbon
- Bacardi Rum

Upgrade to alternate brands available upon request

Non-Alcoholic

1 Hour: \$18.50 Per Person

2 Hours: \$22.00 Per Person

3 Hours: \$24.50 Per Person

4 Hours: \$26.00 Per Person

5 Hours: \$28.00 Per Person

Inclusions:

- Soft drinks, soda water and selection of juices



Enquire

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WWW.THEGREEKCLUB.COM.AU

NOTE: Minimum spends apply. Prices and menus accurate to December 2018. Subject to availability.

Detailed terms and conditions available upon booking.

THE GREEK CLUB
CONFERENCES • EVENTS
