



Welcome to

Tony's Brasserie & Catering Service

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Thank you for your enquiry regarding the St George Maso's Club Function Centre.

We cater for a minimum of 50 people and a maximum of 200 people.

The function room is available to you for five hours commencing with the arrival of your first guest. If you would like to extend your function time you may at a fee of \$150.00 per hour.

Enclosed are details of our menus, Terms and Conditions and other information that may assist you in ensuring the complete success of your functions.

If you have any further enquiries or wish to view the room, please do not hesitate to contact our function room co-ordinator Kerrie on 02 9579 6277 and Tony or Helen on 02 9586 1241 or 0403 355570.



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Terms & Conditions

To secure your function we require a booking fee to be paid at our office within two weeks of your initial booking. The price of the booking fee is \$330.00.

Should your booking proceed, the booking fee will be used to pay for the hire of the room.

In the event of a cancellation in excess of three months prior to the function date, all fees will be refunded. Any cancellation less than three months prior to the function date, will incur a 20% administration fee.

All cancellations must be made in writing by the person making the original booking.

Credit Card Policy

The club accepts payment with Visa, Mastercard and Bankcard for any single transaction in excess of \$50.00. The Club will arrange an additional 3% for all credit card transactions.

The Club also accepts payment via EFTPOS with no additional charges applying.

The Club accepts payment via a bank authorised cheque. Personal or Business cheques will only be accepted no later than 7 days prior to your event to ensure sufficient time for clearing of funds.

The Registered Clubs Act prohibits the provision of credit to members

Prior to Your Function

Two weeks prior to your function, please ensure menus are finalised.

One week prior to your function, please ensure the following are finalised:

- Final guest numbers - This is the number of guests you pay for. This number can be increased but not decreased*
- Alphabetical guest list , Place Cards, Cake Bags, floor plan with table numbers and guests per table - if required*
- Final payment for food, beverages and any additional items.*



Set Menu 1A
\$24.50 per head

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Bread and Butter

Entrée

Soup of the Day

Calamari

*(crumbed calamari rings served with
Tartare sauce and fresh Lemon)*

Mains

Scallopini Parmigiana

*(Veal topped with ham, mozzarella
Cheese and Napolitana sauce).*

Grilled Perch

*(Grilled Perch served with lemon
butter sauce)*

Coffee and Tea included



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Set Menu 1B **\$24.50 per head**

Bread and Butter

Mains

Supreme Chicken

(grilled chicken breast served with shallots & mushrooms & topped with a white creamy wine sauce)

Grilled Perch

(Grilled fillet of perch served with lemon butter sauce).

Dessert

*Strawberry New York
Cheesecake
Lemon Splice Tart*

***Desserts are all served
With Berry Coulis***

Coffee & Tea Included



Set Menu 2A

\$26.50 per head

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*Bread & Butter
Garden Salad*

Entrée

Penne Romano

*Penne Pasta served with chicken , mushrooms and
white wine sauce.*

Salt and Pepper Calamari

Served with Garlic sauce and lemon

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Mains

Chicken a la Grecko

*Pan-fried chicken breast topped with fetta cheese ,
Tomato salsa and oregano*

Barramundi

Grilled Barramundi served with lemon butter sauce.

All Meals served with Vegetables



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Set Menu 2B **\$29.50 per head**

Appetizers

Trio Dips

*Taramosalata, tzatziki, & Eggplant
(Served with crackers)*

Garden Salad

Bread and Butter

Mains

*Chicken Mango (grilled Chicken
served with Mango and topped with a
creamy peppercorn Sauce)*

*Barramundi (grilled Barramundi
served with Lemon butter sauce).*

**All meals served with
Vegetables**

Dessert

*Strawberry Cheesecake
Profiteroles*

Coffee and Tea included



Set Menu 3 \$39.50

*Greek Salad
Garden Salad*

Bread and Butter

Entrée

Penne Mediterranean

*Penne served with Olives, Artichokes, Tomatoes, Fetta
Olive oil and Basil*

BBQ Octopus

Marinated with Garlic, Olive oil and Oregano

Chicken & Mushroom Vol u vents

*Pastry case filled with chicken & mushroom
And a cheese sauce*

Mains

Moroccan Lamb

*Baby Lamb rump marinated with Moroccan spices
And served with a mint yoghurt sauce*

Chicken Pescara

*Grilled Chicken Breast topped with Prawns & served with
a creamy tomato peppercorn sauce.*

Atlantic Salmon

*Salmon Fillet served with Pernod and Dill'
Cream sauce*

All meals are served with vegetables

Dessert

Mortal Sin

Tiramisu

**Passion fruit Meringue
Coffee and Tea included**

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Set Menu 4

\$45 per head

Bread and butter

*Greek Salad
Garden Salad*

Entrée

Vol uVent Romano

*Puff pastry case filled with chicken, mushrooms,
Sun-dried tomatoes & cream tomato salsa*

Sydney Rock Oysters

*1/2 dozen Natural Oysters served with Cocktail sauce
And lemon*

Smoked Salmon

*Smoked Salmon served with Spanish onion, capers on a
bed Of Mesculin Lettuce*

Mains

Rack of Lamb

*Oven roasted rack of lamb served with a mint demi-glaze
Sauce.*

Chicken Riccodonna

*Chicken Breast topped with King Prawns and served
With a creamy White wine sauce.*

Veal Cutlets Bordelaise

Veal Cutlets served with a creamy mushroom, wine sauce.

All main meals served with vegetables

Dessert

*Cream Caramel
Royal Chocolate Mouse tart
Coffee and Tea Included*

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Mediterranean Menu

\$46.50

*Greek Salad,
Fresh Bread & Butter*

Mezedes

Trio Dips

Taramosalata, Tzatziki, Eggplant

Grilled Haloumi

Served with Olive Oil & Oregano

Salt & Pepper Calamari

Lightly floured, marinated with spices & deep fried

Chorizos

Grilled on the skara

BBQ Octopus

Octopus marinated with Garlic, Olive oil and lemon

Cold Seafood Plate

*Sydney Rock Oysters, Smoked Salmon with Capers,
Spanish Onion and Fresh Prawns*

Mains

Oven Roasted Rack of Lamb

Lamb baked in oven & served with rosemary and mint demi-glaze sauce

Chicken Pescara

*Chicken Breast filled with prawns, baked in oven & topped
with a pesto garlic sauce*

Dessert

Royal Mousse Tart

Bougatsa, a custard rolled in filo pastry & topped with
Cinnamon icing sugar

Coffee & Tea

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Buffet Menu 1

Buffet Menu is served as platters on each table

Salads

Potato, Caesar & Greek Salad

Cold Platters

Marinated, spicy chicken drumsticks

Cold Meats - ham, salami, mortadella

Hot Food

Chicken Cacciatore, Breast of chicken topped with olives, capsicum, onion & tomato salsa

Roast Lamb with demi-glaze

Pastichio - Baked Penne Pasta, Bolognese topped with Bechamel Cheese Sauce

Nile Perch, lightly battered & fried and Crumbed Calamari Rings

Mixed Vegetables & Rice

Desserts

Apple Strudel

Fruit Salad

Cheesecake

Coffee & Tea

\$36.50 per person

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Buffet Menu 2

Buffet Menu is served as platters on each table

Salads

Potato, Caesar & Greek Salad

Cold Meat Platters

Marinated, spicy chicken drumsticks

Cold Meats - ham, salami, mortadella, prosciutto

Cold Seafood Platters

Sydney Rock Oysters, cooked prawns, smoked salmon

Hot Food

Chicken Cacciatore, Breast of chicken topped with olives, capsicum, onion & tomato salsa

Roast Lamb with demi-glaze

Penne Boscaiola, bacon, mushroom, shallots in creamy cheese sauce

Nile Perch, grilled and fried lightly battered

Crumbed Calamari Rings

B.B.Q Octopus Marinated with Olive oil, Lemon & Oregano

Mixed Vegetables & Rice

Desserts

Apple Strudel

Fruit Salad

Cheesecake

\$48.50 per person