



THE ST CATHARINES CLUB

Hospitality Brochure

Autumn

2022

If anyone in your party has any dietary requirements, allergies or intolerances please provide this information at the time of booking. All Prices are subject to applicable taxes and gratuities

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Breakfast

Continental

\$10 per person

Selection of Pastries
Toast, Butter, Jams
Fruit Plate
Tea or Coffee
Orange Juice

Full English

\$20 per person

Scrambled Eggs
Smoked Bacon & Sausage
Roast Tomato & Sauté Mushroom
Hash Brown Potato, Baked Beans
Selection of Pastries
Toast, Butter, Jams
Tea or Coffee
Orange Juice

Healthy Breakfast

\$15 per person

Fruit Bowl
House-made Muesli
Greek Yoghurt
Honey, Fruit Compote
Tea or Coffee
Orange Juice

Breakfast Sandwich

\$12 per person

Bacon or Sausage
Egg & Mushroom
Smoked Salmon & Cream Cheese

Breakfast Buffet

\$30 per person

Fruit Plate
Selection of Pastries
Mini Yoghurt Pots
Granola with Honey, Compote & Yoghurt
Charcuterie & Cheese Board
Smoked Salmon & Cream Cheese
Tea or Coffee
Orange Juice
Omelette Station Available on Request (priced accordingly)

Coffee/Tea Station

\$17 per pot

Working Lunch

Sandwich Lunch

\$16 per person

Selection of Meat, Fish and Vegetarian

Fruit Plate

Soft Drinks

Potato Chips

Extras - priced per person

Frites

\$3

Caesar Salad

\$4

Fish Goujon with Tartare Sauce

\$5

Cheese Selection with Bread and Grapes

\$8

Chocolate Chip Cookies

\$2

Sharing Boards 12 person minimum

Charcuterie Sharing Board

\$24 per person

Selection of Cured Meats

Selection of Artisan Cheeses

Pickles, Mustards, Cherry Tomatoes

Sliced Breads

Vegetarian Sharing Board

\$22 per person

Homemade Hummus and Baba Ghanoush with Homemade Crackers

Homemade Focaccia Pesto and Mozzarella

Olives, Cherry Tomatoes, Pepperoncini, Radishes

Grilled Zucchini, Eggplant, Peppers and Red Onions

Slow Roasted Balsamic Tomatoes with Feta and Almonds

Seafood Sharing Board

\$35 per person

Sliced Cold Smoked Salmon

Cold Poached Prawns

Pickled Vegetables and Coleslaw

Tartar Sauce, Cocktail Sauce, Herb Cream Cheese

Bread and Crackers

Cold Buffet Menus

Menu 1 Example

\$28 per person

House Salad with Tomato, Cucumber, Red Onion and Dressing
Caesar Salad with Bacon Bits, Croutons and Parmesan Cheese
Potato Salad with Pickle, Spring Onion and Creamy Dressing
Grilled Chicken Breast with Lemon Tarragon Aioli
Bread and Butter
Fruit Plate
Soft Drinks

Menu 2 Example

\$32 per person

Fennel, Cucumber, Shallot and Dill Salad
Roasted Red Onion, Beetroot, Balsamic, Parsley Salad
New Potato, Egg, and Olive Salad
Cold Poached Salmon with Salsa Verde
Bread and Butter
Fruit Plate
Soft Drinks

Menu 3 Example

\$40 per person

Corn, Avocado, Tomato, Red Onion Salad
Broccoli, Lemon, Garlic and Almonds Salad
Shaved Roast Beef with Horseradish and Homemade Fries
Bread and Butter
Fruit Plate
Soft Drinks

Hot Buffet Menus

Menu 1 Example

\$40 per person

Cold

House Salad with Tomato, Cucumber, Red Onion and Dressing
Caesar Salad with Bacon Bits, Croutons and Parmesan Cheese
Potato Salad with Pickle, Spring Onion and Creamy Dressing

Hot

Pesto and Ricotta Cannelloni with Mozzarella and Tomato
Grilled Chicken Breast with Lemon and Garlic Roast Potatoes

Bread and Butter
Fruit Plate
Soft Drinks

Menu 2 Example

\$50 per person

Cold

Spinach, Bacon, Blue Cheese
Mushroom, Red Onion, Rocket, Almond
Caesar Salad

Hot

Salmon with Rice Medley
Roast Topside of Beef with Balsamic Roasted Onions and Rosemary Gravy

Bread and Butter
Fruit Plate
Soft Drinks

Chefs Carvery Buffet

Available for minimum 20 people

\$65 per person

House Salad with Tomato, Cucumber, Red Onion and Dressing
Caesar Salad with Bacon Bits, Croutons and Parmesan Cheese
Potato Salad with Pickle, Spring Onion and Creamy Dressing

Whole Roast Cauliflower with Brown Butter
or
Roast Topside of Beef

Caramelised Onion Gravy
Rosemary and Garlic Roast Potatoes
Daily Vegetables
Yorkshire Pudding

Bakewell Tart with Vanilla Cream

Bread and Butter
Fruit Platter
Soft Drinks
Tea & Coffee

2 Course Meal

\$35 per person

Choice of either a starter or dessert (2 courses)

Starters

Chefs Choice Soup or Salad

Main Course

Chefs Choice Pasta (Meat Sauce or Vegetarian), Fish & Chips, Burger, Sausage and Mash

Dessert

Chefs' Choice of Daily Dessert

3 Course Meal

Dessert

Chef's Choice of Daily Dessert

Menu 2 Example

\$40 per person

Starters

Chefs Choice Soup or Salad

Main Course

Chefs Choice Pasta, Fish & Chips, Burger (lettuce, tomato, onion), Sausage and Mash

Dessert

Chefs Choice of Daily Dessert

Menu 3 Example

\$50 per person

Starters

Chefs Choice Seasonal Salad

Main Course

Chicken (cherry tomato & shallot jus), Salmon (herbed lemon butter), or Pork (with Jus) Entree with Seasonal Vegetables

Dessert

Chefs Choice Seasonal Dessert

Menu Example

\$60 per person

Starters

Caesar Salad with Bacon Bits, Croutons and Parmesan Cheese

Main Course

Prime Rib with Yorkshire Pudding, Mashed Potatoes, Seasonal Vegetables and Red Wine Gravy

Dessert

Chocolate Mousse with Fresh Berries and Chantilly Cream

Canapé Menu

4 piece selection	\$16 per person
6 piece selection	\$24 per person
8 piece selection	\$32 per person

Extra

Chips and Salsa	\$4 per person
Hummus and Crackers	\$4 per person
Baba Ghanoush and Crackers	\$4 per person

The following are examples

Vegetarian

Cheese Puffs filled with Herb Cream Cheese
Kalamata Olive Tapenade Crouton
Parmesan Shortbread with Tomato Salsa
Eggplant Parmesan Slider
Mac & Cheese Bit with Ranch Dressing
Devilled Eggs

Meat

Beef Burger Slider with Cheese and Ketchup
Chipotle Pork Tenderloin with Pineapple Salsa
Chicken Satay with Peanut Sauce
Buttermilk Fried Chicken with Hot Sauce
Pulled Pork Slider

Fish

Smoked Salmon, Avocado and Cucumber
Fish Goujons with Tartar Sauce
Crab Cake Slider
Bread Prawn with Aioli
Crispy Calamari with Sriracha Mayo
Smoked Salmon and Cream Cheese Crouton