



Italian Sports Club Of Werribee  
**P r i v a t e   F u n c t i o n   P a c k a g e s**



# The "Premium" Function Package

## Menu as follows

A pre dinner platter of your choice per table–  
your selection of Antipasto, Bruschetta or Dips & Breads

Your selection of alternating entrées

Your selection of alternating main courses served with creamy roasted potatoes & broccolini with your choice of a bowl from our "Side Dish" selection served per table

Your selection of alternating dessert's

Your selection of one "Supper Platter" served to each table

Tea, coffee and mints served to each table

## Inclusions

A five hour duration for dinner or a four hour Duration for lunch

Cake cutting of the official cake (if applicable)

Cordless microphone for speeches

Exclusive use of the Sala Roma Ball Room

Full waiter service and fully licensed bar facilities

Parquetry dance floor

Personalised table menus

Refrigerated air conditioning & heating

Secure private car park with over 200 car spaces available

Security guard allocated to your function room

Standard four arm cream candelabra centre piece per table

Wheelchair/disabled access and toilet facilities

White linen table clothes and white linen serviettes

White or black chair covers with an extensive range of coloured sashes for you to choose from

Your selection of alternating entrées, mains and desserts  
from our extensive function menu

Adults

\$ 64pp excludes beverage package

Children

\$ Please refer to page 4



NB: Minimum of 80 people in the Sala Roma Ball Room on a Saturday night  
Functions less than 80 people are welcome on Friday's and Sunday's

# The "Deluxe" Function Package

## Menu as follows

Your selection of alternating entrées

Your selection of alternating main courses served with creamy roasted potatoes & broccolini with your choice of a bowl from our "Side Dish" selection served per table

Your selection of alternating desserts

Tea, coffee and mints served to each table

## Inclusions

A five hour duration for dinner or a four hour duration for lunch

Cordless microphone for speeches

Exclusive use of the Sala Roma Ball Room

Full waiter service and fully licensed bar facilities

Parquetry dance floor

Refrigerated air conditioning & heating

Secure private car park with over 200 car spaces available

Security guard allocated to your function room

Wheelchair/disabled access and toilet facilities

White linen table clothes and coloured serviettes

Your selection of alternating entrées, mains and desserts

## Extra's Available Upon Request

Additional course's available from \$ 5pp

Cake cutting of the official cake \$1pp

Personalised table menus @ \$2.50 per table

Standard four arm cream candelabra centre piece per table \$15 per table

White or black chair covers with an extensive range of coloured sashes for you to choose from @ \$4.50 each

Adults  
Children

\$ 52pp excludes beverage package  
\$ Please refer to page 4



NB: Minimum of 80 people in the Sala Roma Ball Room on a Saturday night  
Functions less than 80 people are welcome on Friday's and Sunday's



# The "Peacock" Function Package

## Menu as follows

A Pre dinner platter of your choice per table—  
your selection of either Antipasto, Bruschetta or Dips & Breads

Your selection of alternating Main Course's served creamy roasted potatoes & broccolini  
And your choice of a bowl from our "Side Dish" Selection served per table

Your selection of alternating Dessert's

Tea & Coffee facilities

## Inclusions

A 5 hour Duration for dinner or a 4 hour Duration for lunch

Cordless microphone for speeches

Exclusive use of the Peacock Function Room

Full waiter service and fully licensed bar facilities

Parquetry Dance Floor

Refrigerated Air Conditioning & Heating

Secure private car park with over 200 car spaces available

Security Guard allocated to your function room

Wheelchair/Disabled access and toilet facilities

White Linen table clothes and coloured serviettes

Your selection of alternating Entrées, Main's and Desserts

## Extra's Available Upon Request

Additional Course's available from \$ 5pp

Cake Cutting of the Official Cake \$1pp

Personalised Table Menus @ \$2.50 per table

Standard 4 arm Cream Candelabra Centre Piece per table \$15 per table

White or Black Chair Covers with an extensive range of coloured  
sashes for you to choose from @ \$4.50 each

Adults  
Children

\$ 46pp Excludes beverage package  
\$ Please refer to page 4



The Peacock Package is ONLY available in the "Peacock Room" which caters between 30-60 guests

If you are wanting to have your own cake for dessert, we are happy to alternate the dessert course with an Entrée course

# Children's Package Options

2 Course Option \$20ph      or      3 Course Option \$25ph

## Entree

Penne bolognaise  
Penne napolitana  
Traditional beef lasagne

## Main

Calamari & chips  
Chicken nuggets & chips  
Chicken schnitzel & chips  
Chicken parmigiana & chips  
Hot dog & chips  
Steak & chips

## Dessert

Raspberry & chocolate gelato  
Ice-cream sundae  
Frog in a pond  
Fruit salad & ice-cream



# " Buffet " Packages

Prices Excludes Beverage Package

## Package 1- \$40ph

A choice of one soup, one roast, one stir fry, one pasta, one main meal,  
two salads and two desserts  
Bread rolls and all condiments are included for all dishes  
Tea & coffee facilities

## Package 2- \$44ph

A choice of one soup, one roast, one stir fry, one pasta, two main meals,  
three salads and two desserts  
Bread rolls and all condiments are included for all dishes  
Tea & coffee facilities

## Package 3 - \$48ph

A choice of two soups, one roast, one stir fry, one pasta, one casserole,  
two main meals, four salads and three desserts  
Bread rolls and all condiments are included for all dishes  
Tea & coffee facilities

## Package 4 - \$52ph

A choice of two soups, one roast, one stir fry, one pasta, one casserole,  
three main meals, five salads and four desserts  
Bread rolls and all condiments are included for all dishes  
Tea & coffee facilities

## Package 5 - \$56ph

A choice of two soups, one roast, one stir fry, one pasta, one casserole,  
Three main meals, six salads, four desserts & Ice-cream trolley  
Bread rolls and all condiments are included for all dishes  
Tea & coffee facilities

## Inclusions

A five hour duration for dinner or a four hour Duration for lunch  
Cordless microphone for speeches  
Exclusive use of the Sala Roma Ball Room  
Full waiter service and fully licensed bar facilities  
Refrigerated air conditioning & heating  
Secure private car park with over 200 car spaces available  
Security guards allocated to your function room  
Wheelchair/disabled access and toilet facilities  
White linen table clothes and a choice of coloured serviettes



NB: Minimum of 80 people in the Sala Roma Ball Room on a Saturday night  
Functions less than 80 people are welcome on Friday's and Sunday's



# Buffet Options

## Soup Options Please choose two options

Roast pumpkin	Potato & leek
Tomato & basil	Minestrone
Chicken & corn	Zucchini & bacon
Potato & bacon	Chicken & vegetable
Broccoli, bacon & parmesan	Vegetable & cous cous

## Roast Options

Roast beef	Roast chicken
Roast lamb	Roast pork
Roast turkey	

## Stir Fry Options

Beef or chicken teriyaki	Sweet & sour Pork
Honey chicken	Beef In oyster sauce
Beef in black bean sauce	Beef in sweet soy sauce
Chicken with sweet chilli sauce	

## Pasta Options

Tortellini carbonara	Penne bolognese
Gnocchi napoletana	Penne primavera
Beef or vegetable lasagna	Spinach & ricotta cannelloni
Penne with chicken in a creamy seeded mustard sauce	

## Casseroles Options

Chicken or lamb satay	Beef and mushroom in a red wine gravy
Moroccan lamb tagine	Mongolian beef
Beef massaman curry	Minted lamb in a tomato sauce with green beans
Chicken with roasted vegetables in a chicken gravy	

## Main Meal Options

Battered fish, chips & calamari	
Barbequed pork ribs	Chicken drumsticks
Beef kebabs	Cajun chicken tenders
Baked hoki in a herbed lemon butter	

## Salad Options

Potato salad	Coleslaw
Garden salad	Pasta salad
Radicchio	Fennel & orange salad
Calamari & mango salad	Wild rocket, parmesan & semi dried tomato salad
Cold meats & cheese	Roasted vegetable & baby spinach salad
Cooked prawns	Shrimp cocktail

## Dessert Options

Individual pavlova	Mini chocolate éclair
Flavoured jelly	Fruit salad
European profiteroles	Chocolate mousse in chocolate cups
Tiramisu	Individual panna cotta
Baked cheesecake	

## Hot Dessert Option's

Apple crumble	Pear & raspberry crumble
Apple & rhubarb crumble	Bread & butter pudding
Chocolate & banana bread & butter pudding	

**Ice cream trolley available at an additional charge**

# Beverage Package Option

## Non Alcoholic Package \$5ph

Post mix soft drink & juice (jugs only)  
variety of flavours

## Deluxe Beverage Package \$15ph

Jugs of soft drink or juices served to tables  
Rothbury- bottled red & white wine served to tables  
Jugs of Carlton Draught, VB or Light Ice

## Premium Beverage Package \$22ph

Jugs of soft drink or juices served to tables  
Rosemount "Encore" selection- Chardonnay, Shiraz & Moscato  
Sparkling wine served chilled for toasting  
750ml bottles of Carlton Draught & Fosters Light Ice  
Sparkling mineral water  
Espresso coffee & tea served to the tables

## Optional Extra's

Penfold's Club Port served to tables with coffee & tea- additional \$2.50pp  
Upgrade your wine package to  
Wolf Blass "Bilyara" Selection- Chardonnay, Shiraz & Sparkling \$2.50pp





# Private Package Menu

## Pre Dinner Platters

### **Antipasto Platter**

A selection of Italian meats, roasted vegetables, cheeses and olives

### **Bruschetta Platter**

Toasted thick slices of ciabatta bread topped with semi dried tomato pesto & topped with marinated tomato, basil, Spanish onion & feta cheese

### **Dip & Bread Platter**

A variety of home made dips accompanied by crusty ciabatta bread

## Entrées

### **Butternut Tart (Vegetarian)**

Roast butternut with sage, red onion in a pastry shell with a Spanish onion jam, rocket and parmesan wafers

### **Chicken Satay**

Tender chicken pieces served with rice, smothered with creamy satay sauce

### **Chicken Vol au Vent**

Roasted Chicken pieces with Asian style vegetables in a semi dried tomato sauce, served in a flaky pastry shell on mixed leaves

### **Eggplant Cookies**

Golden crusted eggplant discs layered with mozzarella cheese and napolitan sauce with a wild rocket and parmesan salad

### **Grilled John Dory**

Baked in a lemon and dill butter sauce served with saffron rice

### **Individual Antipasto**

A selection of roasted capsicum, grilled eggplant, salami, ham, mortadella & semi dried tomatoes with feta cheese and kalamata olives

### **Lamb Meatballs**

Herb lamb meatballs on a warm cous cous salad

### **Lemon Pepper Calamari**

Individual lemon pepper crusted calamari rings, served on mixed leaves, drizzled with lemon mayonnaise

### **Salt & Pepper Squid**

Salt & pepper crusted squid served on mixed salad leaves drizzled with lemon mayonnaise

### **Sesame Chicken Strips**

Succulent grilled chicken tenderloins crusted in sesame with a fresh coleslaw & honey Dijon dressing

### **Smoked Chicken & Avocado Salad**

Slices of smoked chicken breast and avocado with mixed leaves, snow pea tendrils and honey mustard mayonnaise

### **Vegetable Vol au Vent**

Asian style vegetables in a creamy semi dried tomato sauce and flaky pastry shell with mixed leaves

### **Bruschetta**

Toasted thick slices of ciabatta bread with semi dried tomato pesto & topped with marinated tomato, basil, Spanish onion & feta cheese

### **Chicken Caesar Salad**

Cos lettuce, crispy bacon, croutons, grana padano cheese, roasted chicken pieces tossed in home made Caesar dressing & topped with a freshly poached egg

### **Chicken Salad**

Roasted chicken with cherry tomatoes & a honey & seeded mustard dressing, rested upon mixed leaves & cucumber slices

### **Roasted Vegetable Frittata**

Roasted vegetables mixed amongst light fluffy eggs, served on baby spinach leaves with roasted capsicum mayonnaise

### **Shrimp Cocktail**

Shrimp mixed in a home made cocktail sauce and served on mixed leaves

### **Soup of the Day**

Choose from our home-made selection of pumpkin, minestrone or potato & leek

# Private Package Menu

\*All mains are served with creamy roasted potatoes & broccolini

## Pasta's

### **Tortellini Mediterranean**

Veal tortellini tossed through a sauce of salami, bacon, eggplant, capsicum, artichoke, olives and onion in a herbaceous napoli sauce

### **Agnolotti**

Spinach and ricotta agnolotti tossed through a napolitana sauce with green onion and garlic

### **House Risotto**

Arborio rice with roasted chicken breast pieces, mushroom and bacon in a creamy semi dried tomato sauce

### **Pasta Marinara (+\$ 2pp)**

A fresh selection of Prawn cutlets, mussels on the half shell, plump scallops & clam meat infused in white wine & garlic sauce

### **Risotto Supli**

Risotto balls filled with chicken, mushrooms, bacon & semi dried tomato with a golden crust and served upon napoli sauce

### **Smoked Chicken & Asparagus Penne**

Penne tossed in a creamy garlic white wine reduction with shaved smoked chicken, asparagus and roasted pumpkin, finished with goats cheese

### **Traditional Lasagna**

Layers of meaty sauce, béchamel & pasta sheets topped with melted cheese

### **Vegetarian Lasagna**

Layers and layers of a variety of roasted vegetables cooked with napoli sauce

### **Calabrese**

Salami, bacon, onion, kalamata olives & garlic in a lightly spiced napoli sauce

### **Carbonara**

Onion, mushrooms & bacon in a creamy garlic sauce

### **Napolitana/Bolognese**

Traditional rich napolitana sauce or traditional rich meaty napolitana sauce

### **Spinach & Ricotta Cannelloni**

Pasta shells, filled with spinach & ricotta mix, cooked in napolitana sauce

## Beef

### **Beef Filo Parcel**

Tender slices of beef in a rich gravy sauce wrapped in layers of flaky filo pastry

### **300g Herb Crusted Porterhouse**

Char grilled porterhouse steak topped with seeded mustard & a golden crust of mixed herbs & prosciutto

### **250g Scotch**

Chargrilled scotch fillet steak cooked to your liking served with your choice of sauce

### **Roast Beef**

Served with seeded mustard and gravy

## Chicken

### **Chicken Filo Parcel**

Tender chicken breast pieces in a creamy semi dried tomato sauce wrapped in layers of flaky filo pastry

### **Chicken Parmigiana**

A tender chicken breast fillet or tender moist veal crusted in home-made breadcrumbs & topped with a rich napolitana sauce & melted cheese

### **Chicken Schnitzel**

A tender chicken breast fillet or tender moist veal crusted in home-made breadcrumbs

### **Roast Chicken**

Served with seasonal vegetables and gravy

### **Stuffed Chicken Supreme**

#### **Choose from one of the following fillings**

Camembert and semi dried tomato  
Pesto & prosciutto, blended with cream cheese  
Dried apricots and smoked cheddar cheese

# Private Package Menu

## Lamb

### **Lamb Filo Parcel**

Tender chunks of lamb in a minted gravy, wrapped in layers of flaky filo pastry

### **Roast Lamb**

Served with mint gravy and gravy

### **Moroccan Lamb Tenderloins**

Tender lamb tenderloins with a moroccan infused gravy (cooked medium unless specified)

## Pork

### **Pork Cutlet**

A moisture infused pork cutlet with caramelised apple rings

### **Roast Pork**

Served with apple sauce, and gravy

## Seafood

### **Crumbed Whiting**

Served with tartare sauce

### **Grilled Atlantic Salmon Steak**

With garlic aioli mayonnaise

## Veal

### **Veal Involtini**

A tender veal steak wrapped around prosciutto, asparagus and bocconcini cheese with a creamy masala sauce

## Sides

\*You may select one Side to be served in a large bowl to your table with main meals

Cajun chat potato with guacamole

Roquette, parmesan and semi dried tomato salad

Steamed baby potatoes with butter and dill

Steamed seasonal greens

Corn cobs with melted butter

Glazed carrots with honey and sesame seeds

Steamed seasonal vegetables

Roasted vegetables

Garden salad

## Choice of sauces

\*served with steaks or chicken dishes

Dianne

Creamy mushroom sauce

Gravy

Herbaceous napoli sauce

Creamy garlic

Port jus



# Private Package Menu

## Desserts

### Apple Turnover

Layers of flaky filo & cinnamon seasoned apples & served with vanilla ice cream

### Bread & Butter Pudding

Traditional bread & butter pudding with a twist of bananas & chocolate

### Chocolate Mousse

A creamy rich chocolate mousse

### Chocolate Mud Cake

Individual rich & moist chocolate cake drizzled with white & milk chocolate, served with whipped cream & macerated strawberries

### Dressed Pavlova

Traditional pavlova base with whipped cream & mixed berries

### French Vanilla Cheesecake

A creamy cold set cheesecake made with cream liqueur. Topped with a border of whipped cream and garnished with dark chocolate straws

### Fruit Salad

Seasonal fruit served with vanilla ice cream

### Individual Baci

A dome of lightly whipped hazelnut mousse sitting on a light chocolate sponge, finished with a rich chocolate pour and silvered hazelnuts

### Individual Baked Cheesecake

Traditional creamy baked cheesecake on a biscuit base

### Lemon Tart

Served with fresh cream & persian fairy floss

### Lemon Meringue Tartlet

A sweet fluted pastry tart filled with tangy lemon curd and topped with a cluster of meringue kisses

### Mango & Macadamia Cheesecake

Mangoes and Australian Macadamias in a creamy cheesecake made from Neufchatel cheese and fresh cream

### Mocha Choc Chip Cheesecake

Chocolate and choc chip cheesecake layered with whipped coffee cream on a chocolate biscuit base  
Topped with coffee cream swirls and chocolate sails

### Panna Cotta

A creamy set custard with your choice of flavour  
Pistachio, berry, coffee, chocolate, caramel, honey or lemon

### Passionfruit Cheesecake

A biscuit base topped with a blend of passionfruit cream cheese, and topped with sweet passionfruit puree

### Plum Pudding

Traditional plum pudding with mixed berries and creamy custard

### Profiteroles

Mixed european flavoured profiteroles with hot chocolate fudge sauce

### Sticky Date Pudding

A moist pudding full of dates & served with caramel sauce & vanilla ice cream

### White Chocolate & Raspberry Gateau

Moist white sponge layers separated with vanilla mousse and a raspberry and strawberry fruit blend.  
Encased by white chocolate and raspberry panels



# Private Package Menu

## Optional Supper Suggestions

### **Fruit & Cheese Platter \$ 65.00**

Fresh seasonal fruit accompanied by a variety of blue, cheddar and camembert cheese and served with crackers

### **Mixed Biscuits \$ 60.00**

Monte carlos, coffee yoyos, petite florentines, jam hearts, chocolate shells, jam fancies, hazelnut crescent's, anzac and almondines

### **Mixed Macarons- Option 1 \$ 85.00 (40 pieces)**

Pistachio, hazelnut, chocolate jaffa, baileys, raspberries & cream & salted caramel

### **Mixed Macarons- Option 2 \$ 85.00 (40 pieces)**

Peaches & cream, cookies & cream, iced vovo, fairy floss, blueberry pancake & banana pop

### **European Profiteroles \$ 80.00**

### **Petite Cupcakes \$ 90.00 (36 pieces)**





## Thank you for considering the Italian Sports Club for your Upcoming Event

The Italian Sports Club has two unique rooms for hire

### **The Sala Roma Ball Room**

This room accommodates from 80 up to 300 guests for a sit down set menu,  
or 100 to 400 guests for a cocktail event.

It has full bar facilities, a parquet dance floor,  
Fully adjustable portable modular stage, 3 phase power  
(for band, DJ and juke box use) & access to the children's play area



### **The Peacock Room**

This room accommodates from 20 up to 50 guests seated for a sit down set menu,  
and from 20 up to 60 guests for a cocktail event.

You also have access to the children's play area.

Both rooms are available for lunch or dinner functions

To compliment our function packages,  
we have tailored specific beverage packages,



### **To suit your needs Inclusions**

Our event packages have been tailored to provide you with  
Free fully secured off street parking which allows your guests easy access to and from the venue.

Cleaning of the venue

Exclusive use of either the Sala Roma Ball Room or the Peacock Room

Four & five hour function durations

Fully trained staff offering a professional level of service

Hassle free all-inclusive packages.

The finest quality foods

Qualified security guards

Quality beverages associated with your chosen package

Quality linen and tableware

### **Also Available from the ISCW are facilities such as**

Access to two children's play area's

Lecterns, microphones, CD player, partitions, cake and gift tables

Our experienced function coordinator will assist you with all of your function requirements

### **Preferred Supplier Listing**

**Balloons & party needs**– Spits For Hire– Tilly 0412 054 401 or 9931 1372 (3/352 Old Geelong Rd, Hoppers Crossing VIC 3029)

**Bands**– Horizon (Two Piece Band)– 0405 391 314

**Bands**– One Night Stand (Four or Five Piece Band)– Sam 0412 003 961

**Cakes**– Domani Pasticceria 8742 7852 (220 Old Geelong Rd, Hoppers Crossing)

**Decorations**– New Minster Function Design– Lorraine 9395 1768

**Decorations**– Event Creations– Chandane 9880 7211

**DJ & MC**– Rydeit DJ's– Dylan 0429 793 348

**Juke Box**– House of Music 0438 093 740

**Florist**– Werribee Station Street Florists– Nella or Val 9741 1448

**Limousines**– Krystal Limousines– Steve 8360 9502

**Photographer**– Dolce Vita Photography– Greg 0412 567 312