

# Private Function Packages

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# Premium 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 desserts

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 \$ 78PP EXCLUDES BEVERAGE PACKAGE  
CHILDREN \$ PLEASE REFER TO PAGE 10

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 Surcharges may apply for Sunday's & Public Holidays

# Deluxe 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

## EXTRAS AVAILABLE ON REQUEST

Additional course available from \$ 5pp

Cake cutting of the official cake \$2pp

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 @ \$5.00 each

ADULTS \$62 PP EXCLUDES BEVERAGE PACKAGE

CHILDREN \$ PLEASE REFER TO PAGE 10

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.

Surcharges may apply for Sundays & public holidays.



# Peacock 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 Desserts

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

## EXTRAS AVAILABLE ON REQUEST

Additional Course's available from \$ 5pp  
Cake Cutting of the Official Cake \$2pp  
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 @ \$5.00 each

ADULTS \$ 55PP EXCLUDES BEVERAGE PACKAGE-PEACOCK ROOM  
ADULTS \$ 58PP EXCLUDES BEVERAGE PACKAGE-SALA ROMA ROOM  
CHILDREN \$ PLEASE REFER TO PAGE 10

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. Please note: Sundays and Public Holidays may incur a surcharge

# Beverage Packages

## NON ALCOHOLIC PACKAGE \$8 PP

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

## DELUXE BEVERAGE PACKAGE \$20 PP

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 \$28 PP

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 EXTRAS \$3 PP

Penfold's Club Port served to tables with coffee & tea



# Private 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 & fetta 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, roquette and parmesan wafers

### Chicken Satay (GF)

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 napoli sauce with a wild roquette and parmesan salad

### Grilled John Dory (GF)

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 fetta 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 (GF)

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 (GF)

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 (Vegetarian)

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

### Roasted Vegetable and baby spinach Salad (GF & Vegan)

With roasted roma sauce

### Roasted Vegetable Frittata (Vegetarian & GF)

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 Menu

## PASTAS

### 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 (+\$ 3pp)

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

Sweet Potato, Spinach & Zucchini Lasagne (Vegan)

## BEEF

### Beef Filo Parcel

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

### 250g Herb Crusted Scotch Fillet

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

## 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

### Lamb Noisette

Served with mint & almond pesto



# Private Menu

## 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

### Stuffed Chicken Supreme

Choose from one of the following fillings

- Camembert and semi dried tomato
- Mediterranean Chicken Breast
- Dried apricots and smoked cheddar cheese

## PORK

### Pork Cutlet

A moisture infused pork cutlet with caramelised apple rings

### Roast Pork

Served with apple sauce, and gravy

## SEAFOOD

### Panko Crumbed Flathead

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

Roquette, parmesan and semi dried tomato salad

Steamed baby potatoes with butter and dill

Steamed seasonal greens

Baby glazed carrots with honey and sesame seeds

Steamed seasonal vegetables

Roasted vegetables

Garden salad

## CHOICE OF SAUCE

\*Served with steaks or chicken dishes

Dianne

Creamy mushroom sauce

Gravy

Herbaceous Napoli sauce

Creamy garlic

Port jus



# Private 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

### Caramel Baked Cheesecake

A traditional baked cheesecake with a creamy caramel topping

### Caramel & Macadamia Cheesecake (GF)

Our delicious cheesecake baked with fresh roasted macadamias and gooey caramel fudge. Topped with a drizzle of caramel fudge and spiked with almond toffee spears which gradually melt into a delicious toffee drip

### Caramel Praline Cone

Creamy milk chocolate praline mousse is combined with caramel cream, set atop a hazelnut sponge base

### 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

### Cookies & Cream Cheesecake

Layers of Vanilla & Cookie Cheesecake & rich chocolate cake. Topped with cookie pieces

### Dressed Pavlova

Traditional pavlova base with whipped cream & mixed berries

### Fruit Salad

Seasonal fruit served with vanilla ice cream

### Individual Baked Cheesecake

Traditional creamy baked cheesecake on a biscuit base

### Lemon Baked Cheesecake (GF)

Our premium Lemon Baked Cheesecake is topped with a dollop of cream cheese icing over a tart lemon gel and is finished with a toasted almond garnish. Baked on a delicious gluten free biscuit crumb

### 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

### 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

### Toby's Choc Cheesecake (GF)

Rich chocolate baked cheesecake with a rich swirl of chocolate laced with hazelnut praline and honey. Topped with a chocolate ganache, choc deco and smashed toffee

### 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 Menu

## OPTIONAL SUPPER SUGGESTIONS

### Fruit & Cheese Platter \$ 70.00

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

### Mixed Biscuits \$ 65.00

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

### Mixed Macarons \$ 90.00 (40 pieces)

Delicate macarons with a crisp shell and deliciously soft centre.  
Flavours are varied

### European Profiteroles \$ 85.00

Petite Cupcakes \$ 95.00 (36 pieces)

# Childrens Package

## 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

2 COURSE OPTION \$25PP / 3 COURSE OPTION \$30PP  
EXCLUDES BEVERAGES & CHAIR COVERS



# Function Rooms

## 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, roof mounted projector & screen, cordless microphones, lectern, 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 30 up to 60 guests seated for a sit down set menu, and from 30 up to 65 guests for a cocktail event. You also have access to the children's play area and projector & screen facilities



## THE MBAR

This room accommodates from 50 up to 150 guests for a cocktail or BBQ event, You also have access to the Private AI fresco area, Billiard table, TV's, Projector & screen and Private Bar  
This room is available for hire for lunch or dinner functions.



Please contact us if you would like to book a time to inspect our Function Rooms



# Additional Info

## PREFERRED SUPPLIERS

Balloons & Party Needs- "Party Party With Us"- Tilly 0412 054 401  
Bands-"Destiny Rise" Vince Galea- 2, 3 or 4 piece band destinyrise2@bigpond.com  
"Cool Heat" Joe Serra 2, 3 or 4 piece band - serra05@ozemail.com.au  
"Midnight Blue" Jamaica 4 or 5 piece band - davidadrianwilliams@gmail.com  
Horizon (Two Piece Band)- 0405 391 314  
Adam Spicer- Solo Singer 0401 360 889- Facebook "Random Ads"  
"Gruven" Duo 0401 663 585  
Cakes- Cocobudz- Angela 0411 033 903  
Continental Cakes- La Bellissima Pasta Company 9742 2260 4/41-45 Railway Ave, Werribee  
Table Centres & Chair Cover Decorations-  
Event Creations- Chandanee 9041 8004- 309 Waverley Rd, Malvern East VIC 3145  
DJ Josh Hunt & Photobooth - 0401 567 798 joshua\_hunt\_@hotmail.com  
DJ- JC Sharp - 0421 622 983 jcsharpmusic@gmail.com  
DJ Daniel 0431 528 872  
Juke Box- House of Music 0438 093 740  
Florist- Werribee Station Street Florists- Nella or Val 9741 1448  
Photo booth- Exclusive Events- Ashley & Monica 0407 718 811  
Photographer- Dolce Vita Photography- Greg 9041 6994

Thank you for considering the  
Italian Sports Club of Werribee for your upcoming event.

For more information visit  
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