

ETTALONG DIGGERS CLUB PROUDLY PRESENTS

OUR

Functions Packages

ETTALONG DIGGERS CLUB
51-52 THE ESPLANADE
ETTALONG BEACH NSW 2250
PHONE: 02 4343 0111

THE ESPLANADE
 CONFERENCE &
EVENTS CENTRE

Function Rooms

The Pretty Beach Room



An open air room situated on our terrace with spectacular panoramic views over Ettalong Beach.

Ettalong Ballroom



Features natural light, permanent bar and private entry.

Broken Bay Ballroom



Features natural light and private entry.

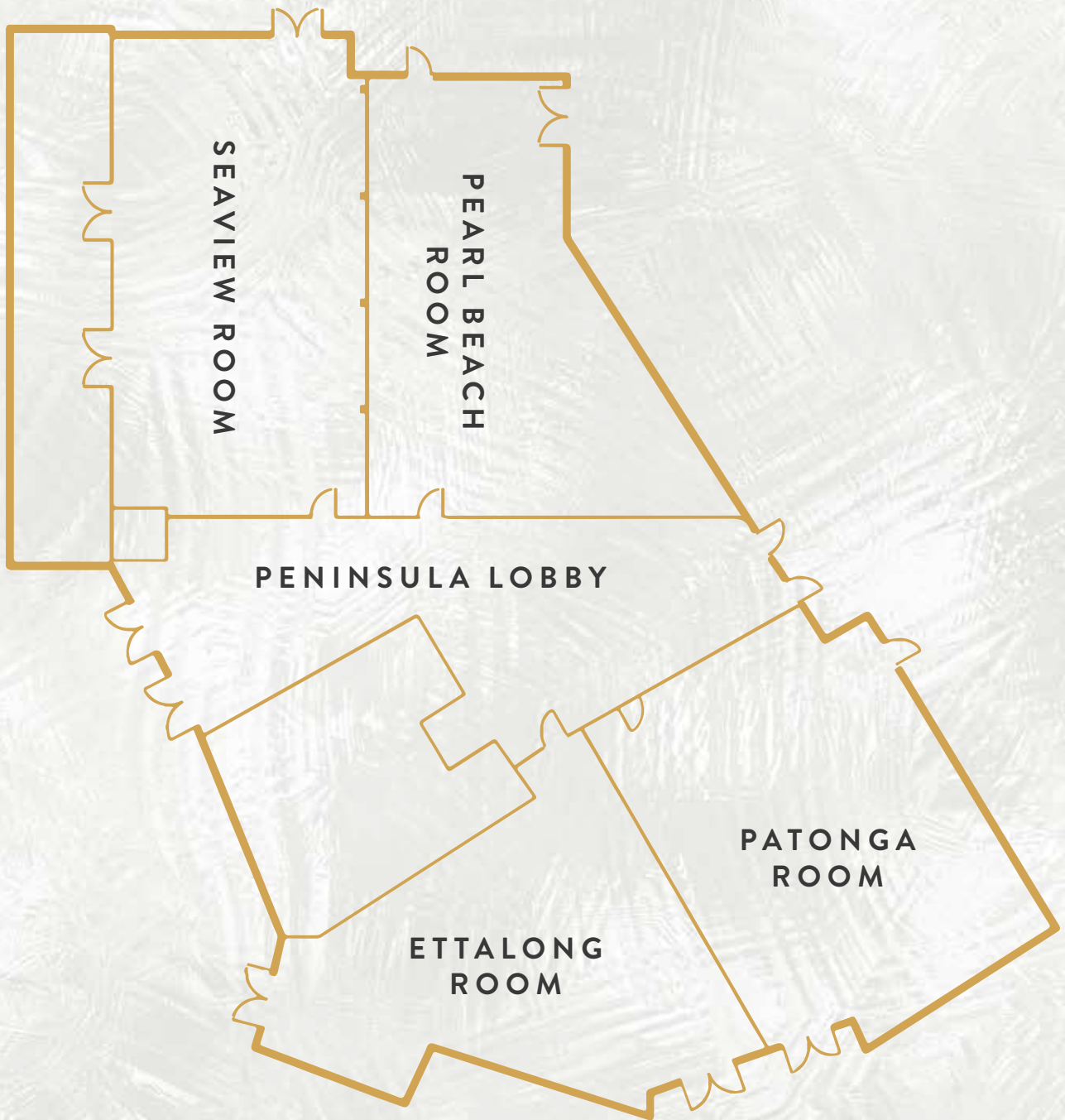
Seaview Ballroom



Features natural light and private entry.

Function Room Capacities

Room	Room Hire Fee	Area m ²	Cocktail	Banquet	Classroom	Theatre
Ettalong Room	\$250.00	130m ²	40	30	20	40
Patonga Room	\$250.00	150m ²	60	50	50	70
Ettalong Ballroom	\$500.00	280m ²	100	80	70	110
Seaview Room	\$250.00	160m ²	70	60	50	70
Pearl Beach Room	\$250.00	160m ²	50	40	30	50
Seaview Ballroom	\$500.00	320m ²	120	100	80	120
Broken Bay Ballroom	\$1000.00	700m ²	500	330	-	400
Pretty Beach Room	\$300.00	108 m ²	70	60	-	-
Peninsula Lobby	Not Available	100m ²	-	-	-	-



The height of all rooms is 3.2m. Room hire fee is based on groups having catering & beverage.

Should you choose to not have catering or beverage the room hire fee may increase.

Finger Food Options

Group Platters

Platters are served on a buffet table

Cheese board - Vintage English, cheddar, South Cape brie, roaring 40's blue, crackers, fruit, chutney \$85.00
(suitable for 15 people)

Seasonal sliced fruit \$45.00

Assortment of filled sandwiches (10) \$65.00

Antipasto platter \$85.00 (suitable for 15 people)

Assortment of filled wraps (10) \$70.00

Potato chips bowl \$6.00 each

Nuts bowl \$8.00 each

Hot Finger Food

Spinach and ricotta filo triangles with garlic aioli **V**

Vegetable spring rolls with sweet chilli sauce **V**

Chef's selection of mini quiches **V**

Prawn gyoza dumplings with sweet chilli and soy glaze **DF**

Crumbed prawn cutlets with tartare sauce

Szechuan squid with aioli

Satay chicken skewers with satay sauce **DF GF**

Vegetable arancini **V**

Vegan Spanish empanadas with salsa **VG**

Pork and fennel sausage rolls with a smokey tomato chutney

Please select 5 choices from the above options

\$21.00 per person (2 of each option per person - 10 piece)

\$25.00 per person (3 of each option per person - 15 piece)

Prices based on a minimum of 20 adults

Canapé Menu

Our recommendation based on average consumption

½ hr 4 pieces per person

1½ hours 8 pieces per person

1 hr 6 pieces per person

2 hrs 10 pieces per person

Canape's \$4.00 per person per selection

Coffin Bay natural oyster (add \$2 per person) **GF**

Corn fritter, sweet ginger dressing **V**

Glazed pork belly skewers **DF**

Garlic prawns with lime and sweet chilli **GF**

Smoked salmon on sourdough crostini with dill crème fraiche

Mushroom beignets and aioli **VGA**

Pumpkin, feta, and olive bruschetta **V**

Vegetable pot stickers **V**

Prosciutto, tomato, and goats' cheese en croute

Eggplant, tomato, and capsicum involtini **VG GF**

Chicken San choy bow **DF GF**

Smoked salmon and herb cream cheese pinwheel with lemon

Pumpkin arancini with aioli **GF VGA**

Vegetarian frittata with basil pesto **V GF**

Pork and fennel sausage roll with smokey tomato relish

Substantial Canapes \$9.00 per person per selection

English fish and chips

Butter chicken with jasmine rice **GF**

Vietnamese salad with choice of pork / beef / prawn or chicken

Pulled pork sliders with wedges

Chilli con carne with steamed rice **DF GF**

Beef massaman curry **GF**

Set Menu

Two course \$58.00 per person | Three course \$66.00 per person

Entrée

Prawn gyoza dumpling, master stock and chilli oil DF

King prawn, avocado and baby cos salad with Marie rose sauce GF

Coffin Bay pacific oysters 3 ways DF GF

Wild mushroom bruschetta, marinated local goat's cheese and herb oil V

Pork belly, soy and ginger glaze with Asian herb salad DF

Mains

Cone Bay barramundi, potato rosti, roasted fennel and vine tomatoes GF

Roasted field mushroom, eggplant, tomato, and wild rocket VG

Chicken breast, chorizo, tomato and white bean cassoulet

Pork belly, potato gratin with seeded mustard, brandied prune and apricot compote GF

Individual beef wellington, roasted chat potato, slow cooked beans, and red wine jus (an \$8.00 supplement per person).

Desserts

Cherry and almond tart with Vanilla cream

French lemon tart and macerated strawberries

Strawberry panna cotta with crushed pistachios GF

Market fruit carpaccio, Moroccan spiced sugar syrup and roast nuts GF DF VG

Freshly baked Ciabatta roll and butter

Freshly brewed tea and coffee

**Please choose 2 items from each course
to be served alternately**

Prices based on a minimum of 20 adults

Beach Buffet \$52.00 per person

**Upgrade to Coffin Bay oysters and whole prawns
for an extra \$21.00 per person (3 oysters and 5 prawns)**

From the farm

Roast pork leg with apple sauce and crackling **DF** **GF**

Lamb and rosemary sausages with onion gravy

Butter chicken with scented basmati rice **GF**

Seasonal vegetables, with thyme butter **V** **VG**

From the garden

Market vegetable pasta salad with herb vinaigrette **VG** **V** **DF**

Greek salad with marinated feta **V** **GF**

Potato salad with peas and fresh mint **V** **GF**

Desserts

Chef's selection of sweet treats

Accompaniments

Condiments, chutneys, sauces, dressings

Fresh baked ciabatta rolls and butter

Freshly brewed tea and coffee

Prices based on a minimum of 25 adults

Island Buffet \$85.00 per person

From the ocean

Whole cooked prawns, lemon and Marie rose sauce GF DF

Coffin Bay pacific oysters served natural GF DF

Smoked salmon, finger lime caviar and fresh herbs GF DF

Marinated and chargrilled baby octopus GF DF

From the farm

Slow cooked pork belly, crackling and cider jus GF DF

Butter chicken, scented basmati rice and poppadums GF DF

Rare roast beef with horseradish GF DF

From the field

Steamed seasonal vegetables with a herb butter GF V

Roasted chat potatoes with lemon, thyme, and garlic GF V

Roasted field mushroom, eggplant, tomato, and wild rocket GF VG

From the garden

Fattoush salad, crisp flatbread, and sumac V VG

Pumpkin, feta and olive salad GF V

Market garden salad GF V

From the larder

Chef's selection of sweet treats

Chef's cheese platter

Accompaniments

Condiments, chutneys, sauces, dressings

Fresh baked ciabatta rolls and butter

Freshly brewed tea and coffee

Prices based on a minimum of 25 adults

Children's Menu

Set Menu \$15.50 per child aged 3 to 12 years
For alternate serve, please add \$3 per person

(Maximum of two different choices per course served alternately)

Please select one meal from each course for all children attending the function

Main

Chicken nuggets and chips

Penne pasta with napolitana V

Fish and chips

Hawaiian pizza

Fresh baked ciabatta rolls and butter

Dessert

Fruit salad and ice cream

Vanilla ice cream with your choice of topping

Buffet Menus

Beach Buffet \$21.00 per child aged between 5 - 12 years

Island Buffet \$25.00 per child aged between 5 - 12 years

Buffet Breakfast

0 - 4 years - Complimentary

5 - 12 years - \$15.00

Soft Drink Package

1 hour \$3.50pp | 2 hours \$4.75pp | 3 hours \$6.00pp | 4 hours \$7.25pp | 5 hours \$8.50pp

A selection of post mix soft drinks and orange juice for children aged 5-12 years

Breakfast Menus

Hot Buffet Breakfast

\$28.00 per person

Hot selection

Smoked crispy bacon **GF** **DF**

Pork sausage

Scrambled eggs **GF** **V**

Hash browns **VG**

Roasted tomatoes **GF** **DF** **VG**

Sautéed mushrooms **GF** **DF** **VG**

Cold selection

Fresh seasonal fruit

Selection of cereals

Yogurt

Freshly baked danishes

Assortment of breads

Chilled juices

Freshly brewed tea and coffee

Continental Breakfast

\$16.00 per person

Fresh seasonal fruit

Selection of cereals

Yogurt

Freshly baked danishes

Assortment of breads

Chilled juices

Freshly brewed tea and coffee

Prices based on a minimum of 20 adults

Beverage Packages

Beverage packages include waiter service of drinks for the specified length of time.
No further charges incurred for bar staff.

Standard

2 hours \$26.00pp | 3 hours \$30.00pp
4 hours \$34.00pp | 5 hours \$38.00pp

Choice of 2 standard tap beers

House selection of a red, white & sparkling wine

Assorted soft drink & orange juice (post mix)

Premium

2 hours \$34.00pp | 3 hours \$39.00pp
4 hours \$44.00pp | 5 hours \$50.00pp

Choice of 2 premium tap beers

Choice of 2 bottled beers

Choice of a premium red, white & sparkling wine

Assorted soft drink & orange juice (post mix)

Premium Plus

2 hours \$36.00pp | 3 hours \$44.00pp
4 hours \$52.00pp | 5 hours \$60.00pp

Choice of 2 premium tap beers

Choice of 2 bottled beers

Choice of 2 premium red, white & sparkling wines

Assorted soft drink & orange juice (post mix)

Dry till & cash bar options available

Other brands available on request - subject to in house availability.

Soft Drink

2 hours \$9.50 | 3 hours \$12.00pp
4 hours \$14.50 | 5 hours \$17.00

A selection of post mix soft drinks & orange juice

Additional Information

Beverage

Should you prefer a cash bar or bar tab over a beverage package, bar staff are required to be paid for. Bar Staff Rates are as follows. Please ask your coordinator how many staff you will be required to pay for.

Weekday \$190.00 per bar person, per 5-hour event

Saturday \$218.00 per bar person, per 5-hour event

Sunday \$254.00 per bar person, per 5-hour event

Please note: Not all beverages are always kept in function bars. Please notify your event coordinator at least 14 days prior to your event if you require the bar to have specific stock. On all other occasions the bar will be stocked with basic beer, house wine, soft drink and house spirits. Pricing subject to change.

Equipment Hire

Stage Hire \$200.00 per day

Dance Floor Hire \$200.00 per day

If you are requiring advanced audio visual the Ettalong Diggers Team recommends the below provider:

Bax AV - Phone (02) 4322 1455 | Email: info@baxav.com.au | Web: www.baxav.com.au

Bax Audio visual is a nationwide provider for conferences and events. They have a comprehensive range of equipment including screens, data projection, audio, lighting, drapes, staging and conference equipment.

Event Styling & decorations - Pricing available on request

Internet

Wi-Fi is \$20.00 upfront per connection per day with a capped fee of 5 connections (\$100) for

Business grade connections.

Accommodation

Mantra Ettalong Beach is located on the Central Coast of New South Wales, an easy 90-minute drive north of Sydney. Featuring 127 deluxe studio, one and two bedroom suites, all rooms have balconies with water or hinterland views and spa baths in all rooms except wheelchair access rooms. Experience the advantages of a purpose-built venue with accommodation directly above Ettalong Diggers Club.

For all accommodation enquiries please contact Mantra Ettalong Beach on 02 4344 8888

