

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



*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 *GF/DF*

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

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*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*

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*Freshly baked Ciabatta roll and butter*

*Freshly brewed tea and coffee*

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**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

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**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 GF/DF*

*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*

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**Prices based on a minimum of 25 adults**



## *Island Buffet* \$85.00 per person

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### **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 VG/GF*

### **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*

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**Prices based on a minimum of 25 adults**



# Children's Menu

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**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

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## 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 tap beers

*Tooheys New, XXXX Gold, Hahn Premium Light,  
Hahn Superdry 3.5*

*Rothbury Estate Sparkling Cuvee*

*Rothbury Estate Chardonnay or  
Rothbury Estate Semillon Sauvignon Blanc*

*Rothbury Estate Cabernet Shiraz or  
Rothbury Estate Cabernet Merlot*

*Post mix soft drinks and orange juice*

## Premium

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

### Choice of 4 beers

#### Please select 2 tap beers:

*Tooheys New, XXXX Gold, Hahn Premium Light,  
Hahn Superdry or Superdry 3.5*

#### Please select 2 bottle beers:

*Tooheys Extra Dry, XXXX Summer,  
5 Seeds Bright Apple Cider*

*Wolf Blass Red Label Sparkling Pink Moscato*

*Seppelt The Drives Chardonnay or  
Upside Down Sauvignon Blanc*

*Seppelt The Drives Shiraz*

*Post mix soft drinks and orange juice*

## Premium Plus

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

### Choice of 4 beers

#### Please select 2 tap beers:

*Tooheys New, XXXX Gold, Hahn Premium Light,  
Hahn Superdry, James Squire One Fifty Lashes Pale Ale*

#### Please select 2 bottle beers:

*Tooheys Extra Dry, XXXX Summer, Heineken or  
5 Seeds Bright Apple Cider*

*T'Gallant Prosecco, Penfolds Max's Chardonnay  
or Squealing Pig Sauvignon Blanc*

*Wynns The Gables Cabernet Sauvignon or  
Rosemount Little Berry Shiraz*

*Post mix soft drinks and orange juice*

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

## Soft Drink

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

*A selection of post mix soft drinks and orange juice*

# *Additional Information*

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## **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](mailto:info@baxav.com.au) | Web: [www.baxav.com.au](http://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 236 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**

