



Functions & Events PACKAGE

Welcome to the Ettalong Diggers Club functions & events.

Featuring one of the largest ballrooms on the coast, superb food, a stunning location and dedicated event coordinators.

Whether you are looking to hold a cocktail party, engagement party, corporate event, birthday celebration, Christmas party, christening and so much more, the Ettalong Diggers is your ideal venue.

With a variety of menus to suit your occasion, let our experienced team help take the worry out of organizing your special event.

We look forward to helping you plan your special event.

***If you have a cause to celebrate, there can be
no better venue than the Ettalong Diggers.***



Functions Rooms

CAPACITIES

Room	Room Hire Fee	Area M ²	Cocktail	Banquet	Classroom	Theatre
Ettalong Room	\$250	130m ²	150	60	50	90
Patonga Room	\$250	150m ²	200	90	70	120
Ettalong Ballroom	\$500	280m ²	350	160	110	200
Seaview Room	\$250	160m ²	200	90	70	120
Pearl Beach Room	\$250	160m ²	200	90	70	120
Seaview Ballroom	\$500	320m ²	400	200	140	250
Broken Bay Ballroom	\$1000	700m ²	500	330	450	700
Pretty Beach Room	\$300	108 m ²	80	60	-	-
Peninsula Lobby	Not Available	100m ²	100	-	-	-

The height of all rooms is 3.2m. Room hire is based on groups having catering & beverage. Should you choose to not have catering or beverages the room hire fee may increase.

Finger Food OPTIONS

CHEESE PLATTER \$85.00

Vintage English cheddar, South Cape brie, Roarings 40s blue, grapes, chutney and crackers

ANTIPASTO PLATTER \$85.00

Salami, chorizo, olives, bocconcini, roasted vegetables, dips and sourdough

VEGAN PLATTER \$75.00

Falafel, roasted vegetables, olives, sun blushed tomatoes, dips and sourdough

FRUIT PLATTER \$50.00

Selection of seasonal sliced fruit

SEAFOOD PLATTER \$160.00

Whole prawns, smoked salmon, mussels, oysters, lemon and cocktail sauce (M)

Freshly baked Turkish bread with chef's selection of fillings (10) \$65.00

Assortment of filled sandwiches (10) \$65.00

Assortment of filled wraps (10) \$75.00

Suitable for between 15-20 people per platter

HOT FINGER FOOD

Indian vegetable samosa with raita (V)

Mushroom arancini with truffle aioli (V)

Salt and pepper prawns with lime and sweet chilli (I)

Pork and fennel sausage rolls with tomato chutney

Spanish vegetable empanadas (VG)

Prawn dumplings with soy and sweet chilli (I)

Popcorn chicken with spicy aioli

Selection of mini quiches

Chicken satay skewers with satay sauce (GF)

Please select 5 choices from the options above

\$12.00 per person for one of each selected

\$24.00 per person for two of each selected

\$30.00 per person for three of each selected

Price is based on a minimum of 20 adults

Canape Menu

OPTIONS

CANAPE MENU \$4.00 PER CANAPE

Tomato onion, basil bruschetta on sourdough (V)
Asian pork belly skewers with sweet soy and sesame (GF)
Tempura prawns, with saffron aioli (DF) (I)
Mushroom arancini with truffle aioli (V)
Crab, apple, and dill tart (I)
Coffin bay natural oyster (add \$1) (GF & DF) (A)
Onion bhaji with riata (V)
Sweetcorn fritters with lime and ginger (V)
Pork and fennel sausage roll with piccalilli puree
Beef carpaccio, potato crisp, truffle aioli and parmesan
Goats cheese and caramelised red onion tart (V)
Confit duck croquettes with cauliflower puree
Crispy pork and prawn wonton with plum sauce (I)

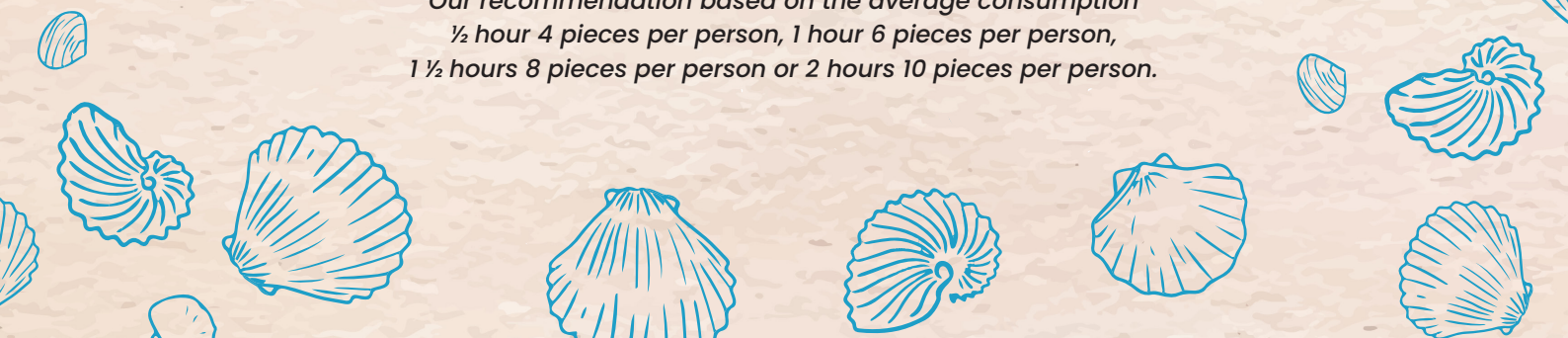
PLANT BASED CANAPES

Pumpkin arancini with vegan aioli
Wild mushroom bruschetta
Vegetable rice paper roll with lime and pickled ginger
Beetroot hummus, crispy chickpea, on sourdough crisp

SUBSTANTIAL CANAPE \$10.90

English fish and chips, tartare sauce and lemon (DF) (I)
Thai beef salad with lime chilli, crispy shallots (GF & DF)
Lamb cutlet, garlic, lemon with couscous salad and tzatziki
Butter chicken with fragrant rice and poppadom (GF)
Pulled beef slider with seasoned chips

*Our recommendation based on the average consumption
½ hour 4 pieces per person, 1 hour 6 pieces per person,
1 ½ hours 8 pieces per person or 2 hours 10 pieces per person.*



Set Menu

OPTIONS

Two Course – \$58 per person • **Three Course** – \$68 per person

Please choose 2 items from each course to be served alternately

ENTRÉE

- Asian chicken salad with fresh herbs, lime, and chilli dressing (DF & GF)
- Smoked salmon, roasted beetroot, sour cream and dill (GF) (I)
- Spanish croquettes with chorizo, aged parmesan and romesco
- Thai pumpkin and coconut soup with crispy shallots (GF)
- Crab cake with mango and chilli salsa (I)

MAIN

- Tasmanian salmon en croute, herb infused mash potato, baby carrot and saffron hollandaise (I)
- Roasted chicken breast, potato and cauliflower puree, crispy bacon, green beans and jus (GF)
- Traditional roast sirloin, chat potatoes, pumpkin, vegetables, Yorkshire pudding and rich gravy (GF)
- Mushroom risotto, sage crisps and aged parmesan (V & VGA)
- Confit duck leg, chorizo and bean cassoulet and green beans (GF)

DESSERT

- Chocolate tart with berry compote
- Eton mess, crisp meringue, cream and strawberries (GF)
- Vanilla pannacotta, mango and vanilla tuile (GF)
- Black Forest, cherry compote, topped with pistachio
- Strawberry tart with mango coulis
- Freshly baked Ciabatta roll and butter
- Freshly brewed tea and coffee station

Price is based on a minimum of 20 adults

Buffet Menu

OPTIONS

Beach Buffet \$58 per person

HOT SELECTION

Tandoori chicken skewers, coconut rice and masala sauce

Roast beef sirloin, roasted chat potatoes, roasted pumpkin and gravy (GF)

Barramundi fillet with lemon and herb crumb (DF) (I)

Chickpea and jackfruit tagine (VG)

SALADS

Moroccan vegetable salad (V & GF)

Mixed leaf salad with tomatoes, cucumber and Spanish onion (V & GF & DF)

Antipasto platter with salami, roasted vegetables and olives (GF)

DESSERT

Chefs' selection of mini sweet treats

ACCOMPANIMENTS

Condiments, sauces, dressing and freshly baked bread rolls

Freshly brewed tea and coffee station

Price is based on a minimum of 25 adults



Buffet Menu

OPTIONS

Island Buffet \$90 per person

FROM THE OCEAN

Whole cooked prawns, lemons and cocktail sauce (GF & DF) (M)

Coffin bay oysters served natural (GF & DF) (A)

Smoked salmon, and marinated baby octopus (GF & DF) (I)

FROM THE FARM

Chicken thigh with lemon fresh herbs (GF & DF)

Lamb rogan josh with steamed rice

Beef sirloin with mustard jus (GF & DF)

FROM THE FIELD

Roasted chat potatoes with thyme and garlic (GF & DF)

Pumpkin with honey glaze and dukkha (GF & DF)

Thai coconut vegetable curry (DF & V)

FROM THE GARDEN

Market garden salad with honey and mustard dressing (GF & DF)

Cous cous salad with roasted vegetables and pesto dressing

Antipasto platter with salami, roasted vegetables and olives (GF)

SWEET SELECTION

Chefs' selection of sweet treats

ACCOMPANIMENTS

Condiments, chutney, sauces, dressings and freshly baked bread rolls

Freshly brewed tea and coffee station

Price is based on a minimum of 25 adults

Children's Menu

OPTIONS

Set Menu \$16.00 per child aged 3 to 12 years

Maximum of two different choices per course served alternate

MAIN

Chicken nuggets and chips
Penne pasta with napolitana (v)
Fish and chips (l)
Hawaiian pizza
Fresh baked ciabatta rolls and butter

DESSERT

Fruit salad and ice cream
Vanilla ice cream with choice of topping

BUFFET MENUS

Beach buffet \$22.00 per child aged between 5 to 12 years
Island Buffet \$26.00 per child aged between 5 to 12 years

BUFFET BREAKFAST

0 to 4 years Complimentary
5 to 12 years - \$16.00

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 drink and orange juice for
children aged 5 to 12 years

Breakfast Menu

OPTIONS

Breakfast menu \$32 per person

HOT BUFFET

Smoked bacon (GF & DF)
Pork sausages
Scrambled eggs (GF)
Hash browns (DF)
Roasted tomatoes (GF & DF)
Roasted mushrooms (GF & DF)

COLD SELECTION

Fresh fruit salad (GF & DF)
Selection of cereals
Freshly baked Danishes
Natural Greek yoghurt (GF)
Homemade granola (DF)
Selection of breads
Chilled juices
Freshly brewed tea and coffee

Continental Breakfast \$18 per person

Fresh fruit salad (GF & DF)
Selection of cereals
Natural Greek yoghurt
Freshly baked Danishes
Mini muffins
Mini croissants
Selection of breads, butter, preserves and honey
Chilled juices
Freshly brewed tea and coffee station



Beverage Package OPTIONS

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

STANDARD

2 hours \$31.00pp | 3 hours \$35.00pp | 4 hours \$39.00pp | 5 hours \$43.00pp

Choice of 2 standard tap beers

House selection of red, white and sparkling wine

Assorted post mix soft drinks and orange juice

PREMIUM

2 hours \$39.00pp | 3 hours \$44.00pp | 4 hours \$49.00pp | 5 hours \$55.00pp

Choice of 2 premium tap beers

Choice of 2 bottled beers

Choice of a premium red, white and sparkling wine

Assorted post mix soft drinks and orange juice

PREMIUM PLUS

2 hours \$41.00pp | 3 hours \$49.00pp | 4 hours \$57.00pp | 5 hours \$65.00pp

Choice of 2 premium tap beers

Choice of 2 bottled beers

Choice of 2 premium red, white and sparkling wine

Assorted post mix soft drinks and orange juice

Dry till & cash bar options available.

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 & 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 – \$205.00 per bar person, per 5-hour event

Saturday – \$233.00 per bar person, per 5-hour event

Sunday – \$268.00 per bar person, per 5-hour event

EQUIPMENT HIRE

Stage \$200.00 per event

Dance Floor \$200.00 per event

G-Touch Smart Whiteboard/TV \$100.00

If you are requiring advanced audio visual the Ettalong Diggers team recommends the following provider;

BAX AV– Phone: (02) 4322 1455 / Email: info@baxav.com.au

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, is an easy 90-minute drive north of Sydney. Featuring 133 self-contained studio, one and two-bedroom apartments. The property is perfectly designed to enhance the surrounding waters, with an array of leisure & entertainment facilities making it a perfect seaside escape.

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

DFA | Dairy Free Available **GF** | Gluten Free **GFA** | Gluten Free Available

DF | Dairy Free **V** | Vegetarian **VG** | Vegan **VGA** | Vegan Option Available

I | Imported **A** | Australian **M** | Mixed

Not all ingredients are listed on the menu, inform your server of any dietary needs before ordering. Be aware that our menu contains allergens and is prepared in a kitchen handling nuts, shellfish, gluten, and eggs. While we make every effort to accommodate dietary needs, we cannot guarantee allergen-free food.