



*The* **BENDIGO**

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INC

*The Friendliest Club*

**Corporate  
Function Information**

The Bendigo Club is the ideal choice for your next function. We have five separate areas available for use, and the entire venue is surrounded by beautiful gardens. Whatever size or style of event you're looking for, we can cater for every need. Listed beneath is some short information on each of the spaces we have available, but feel free to drop in for a tour if you'd like further details.

### **Naismith Room**

Our main function room is located to the right as you enter The Bendigo Club, overlooking the bowling green and gardens. Catering for up to 180 guests, the room offers a large dance floor, and full bar with a variety of local and imported drinks. This room is perfect for formal dinners, birthdays, engagements, weddings, and large conferences

### **Woodbury Room**

The Woodbury Room is suited to smaller meetings from 10 to 30 guests (boardroom style) or up to 100 cocktail). The room has full audio visual setup and catering and bar service are also available. Bifold doors can be removed to join this and the Naismith Room together.



### **Garden Court**

Garden Court is located in our Bistro area. Lunch is available between 12:00pm and 2:30pm each day and dinner from 6pm. Our bistro offers an extensive menu to cater for everyone's tastes.

The area is also suited to smaller parties and dinners and overlooks the Club's beautiful gardens and terrace area.

### **The Terrace**

The terrace boasts a large paved area complete with water fountain and surrounded by lush vegetation. Ideal for a laid back lunch on a summer day, a gourmet BBQ, or a cocktail party under the stars, the Terrace can cater for up to 70 guests.

### **The Members Bar**

The old Member's bar at the rear of the club has been recently renovated and is suited for smaller parties, dinners, and meetings. Full bar service is available and several LCD televisions line the walls around the room. The bar is available all times, except for when any bowls tournaments or members nights are scheduled.

# Function Spaces

## Room Capacities

	Naismith	Woodbury	Member's Bar	Garden Court	The Terrace
Cocktail	180	100	80	50	70
Banquet	140	80	50	30	40
Classroom	100	50	40	-	-
Theatre	110	60	40	-	-
Boardroom	60	30	30	-	-
U-Shape	60	30	25	-	-

## Room Charges

	Naismith	Woodbury	Member's Bar	Garden Court	The Terrace
Hourly	\$35	\$30	\$25	-	-
Daily	\$150	\$120	\$100	-	-
	\$230		\$200		

## Equipment & Services

Lectern	Complimentary
Projector & Screen	\$50 per day
42" LCD Television	\$60
Wireless Microphone (lapel mic or roaming)	\$30 each
Large Whiteboard	\$40
Small Whiteboard	\$20
Flip Chart	\$50
Laptop Computer	\$60
Wireless Internet	\$15 per day
Photocopying	30c per B&W, \$1 per Colour A4
Fax	\$2 first page, \$1 per subsequent

## Morning or Afternoon Tea

### Traditional Fare

Chef's selection of homemade biscuits  
Mixed house baked muffins  
Chef's selection of danishes  
Freshly baked scones  
Cheese and chive scones  
Mixed Slices

Two Options \$5 per person  
Three Options \$6 per person

### Platters

(Feeds Approximately 8 people)

Classic Sandwich Platter	\$40
Gourmet Baguettes and Wraps	\$60
Housemade Dips and Turkish Bread	\$35
Antipasto	\$60
Cheese, Kabana, and Dried Fruit	\$50
Fresh Seasonal Fruit	\$58
Mini Gourmet Burger Platter	\$32
Dessert - Mixed miniature cakes and slices	\$40

# Break Time

## Something Light

(pricing is per person)

Classic Sandwiches and Wraps	\$5.50
Club Sandwich Assortment	\$6.50
Gourmet Baguettes and Foccacias	\$7.50
Ploughman's Lunch	\$17.90
Sourdough Bread, Homemade Flat Bread, Chef's Selection of Cheese & Meats	

## Finger Food

Choose up to seven of the following  
\$14.50 for approximately 7 pieces per person

- Nori Rolls
- Chicken Skewers
- Miniature Arancinis
- Prawn Twisters
- Onion Tartlets
- Miniature Quiches
- Chicken Kiev Balls
- Smoked Salmon w/ Creme Fraiche
- Gourmet Chicken Party Pies
- Jamaican Prawn Cutlets
- Roast Lamb Rolls with Mint Jelly
- Miniature Moroccan Lamb Balls
- Salt and Pepper Squid
- Beef Carpaccio En Croute
- Thai Fish Cakes w/cucumber dip
- Miniature Hot Dogs
- Barramundi Twisters
- Gourmet Lamb & Rosemary Party Pies

## Gourmet BBQs

### Finger Food (Choice of two)

- Turkish bread and dips
- Cheese and Kabana
- Mini Bruschetta

### BBQ Items (Choice of three)

- Lamb, fetta and mint sausages
- Caramelised onion & seeded mustard rissoles
- Marinated chicken skewers
- Marinated chicken wings
- Porterhouse steak

### Salads (Choice of two)

- Pasta Salad
- Classic Green Salad
- Potato Salad
- Curry Salad

### Desserts

- Mini Pavlovas
- Cheesecake
- Fruit Salad
- Chocolate Mousse

Finger Food and BBQ \$17.50  
Finger Food, BBQ and Dessert \$22.00

# Lunch Time

## Buffet Meals

### Silver

\$28 per person

#### Soup: Choose 1

- Thai Pumpkin
- Potato and Bacon
- Minestrone
- Sweet Corn & Chicken

#### Carvery: Choose 2

- Beef with seasoned gravy
- Pork with apple sauce
- Turkey with cranberry sauce
- Honey Glazed Ham
- Chicken with seasoned gravy

#### Hot Buffet: Choose 3

- Scalloped Potatoes
- Cauliflower and White Sauce
- 3 Green Mix (beans, broccoli & zucchini)
- Roasted Root Vegetables
- Tossed Green Salad
- Gourmet Potato Salad
- Traditional Caesar Salad

#### Desserts: Choose 2

- Lemon Meringue Pie
- Sticky Date Pudding
- Peaches and Cream Tart
- Chocolate Fondant
- Caramel Tart

### Gold

\$36 per person

#### Soup: Choose 1

- Thai Pumpkin
- Potato and Bacon
- Minestrone
- Sweet Corn & Chicken

#### Carvery: Choose 3

- Beef with seasoned gravy
- Pork with apple sauce
- Turkey with cranberry sauce
- Honey Glazed Ham
- Chicken with seasoned gravy
- Lamb with mint jelly

#### Meats: Choose 2

- Marinated Chicken Drumsticks & Wings
- Beef Stroganoff
- Beef and Guinness Casserole
- Traditional Beef Lasagne
- Chicken and Mushroom Penne

#### Hot Buffet: Choose 4

- Scalloped Potatoes
- Cauliflower and White Sauce
- 3 Green Mix
- Roasted Root Vegetables
- Tossed Green Salad
- Gourmet Potato Salad
- Traditional Caesar Salad

#### Desserts: Choose 3

- Lemon Meringue Pie
- Sticky Date Pudding
- Miniature Pavlovas
- Chocolate Fondant
- Pear Tarte Tatin

## Set Menus

### Sapphire Package

Two Courses \$29 per person  
1 entree followed by 2 mains (served alternately), or 2 mains followed by 1 dessert

Three Courses \$35 per person  
1 entree, 2 mains (served alternately), and 1 dessert

### Diamond Package

Two Courses \$32 per person  
2 entrees followed by 2 mains (both served alternately), or 2 mains followed by 2 desserts

Three Courses \$39 per person  
2 entrees, 2 mains, and 2 desserts (all served alternately)

(Add soup to your package as an extra course for only \$3.50 per person)

### Entrees

**Garlic Prawns**  
Served with steamed jasmine rice and rocket salad

**Vegetable Stack**  
Homemade potato cake, pumpkin, eggplant, caramelised onion, slow roasted pimentom and zucchini  
Topped with haloumi cheese

**Antipasto Selection**  
Chef's selection of cured meats, dips, vegetables, and cheeses

**Pumpkin Soup**

**Potato and Bacon Soup**

**Zucchini, Mint, and Lemon Salad**  
Topped with haloumi cheese

**Miniature Chicken Caesar Salads**  
Cos lettuce, crispy bacon, parmesan cheese and egg with a creamy caesar sauce

**Chicken and Pine Nut Terrine**

**Chicken and Mushroom Penne**  
Penne pasta coated in a creamy wild mushroom and chicken sauce. Finished with fresh parmesan

**Roasted Duck and Wild Mushroom Risotto**

**Lamb Shaslicks**

# Dinner Time

## **Mains**

### **Vegetarian Lasagne**

Filled with sweet potato, zucchini, spinach, and eggplant. Served with fresh seasonal vegetables

### **Pork Ribeye**

Served on smashed kippers and wilted spinach with a cherry and grappa glaze

### **Stuffed Chicken Breast**

Filled with sun-dried tomatoes, brie, and baby spinach

Wrapped in prosciutto and served atop a smoked bacon risotto with a creamy basil and pine nut sauce

### **Lamb Shanks**

Slow cooked and served on a bed of creamy mash. Topped with a tomato and red wine reduction

### **Beef Wellington**

Eye fillet steak and mushroom duxelles wrapped in puff pastry and roasted. Served with roasted root vegetables

### **Grilled or Fried Fish of the Day**

Served with chips and salad or vegetables.

### **Trio of Roasts**

Served with roasted vegetables and all the trimmings

### **Chicken Mignon**

Chicken thigh fillet wrapped in bacon and oven roasted

Served with asparagus, fresh seasonal vegetables, and garlic butter

### **Moroccan Lamb Rump**

Marinated and grilled. Served atop a traditional Greek style salad

### **Barramundi**

Pan fried and served on a lemon and thyme risotto

### **Crispy Skinned Ocean Trout**

Served atop steamed beans and asparagus with a poached egg and drizzled with hollandaise sauce

### **Oven Roasted Sirloin**

Cooked medium and served with a pink peppercorn sauce and roasted root vegetables

## **Desserts**

### **Lemon Meringue Pie**

Served with candied lemon, vanilla ice cream, and lang de chat biscuit

### **Chocolate Fondant**

Served with raspberries and double cream

### **Vanilla Bean Panna Cotta**

Served with a mocha sauce and finished with fresh raspberries

### **Brandy Snap Baskets**

Served with fresh fruit salad and finished with chantilly cream

### **Mini Pavlovas**

Topped with whipped cream and served with berry coulis

### **Coffee Brulee**

Served with whipped cream

## Standard Inclusions

Setup for your event by our highly trained function staff

Room hire

Basic AV equipment hire (Projector, Screen, Microphones)

Water and Mints set on tables

Tea and Coffee Supplied for the duration of your event

### Catering

Morning Tea - Chef's Selection of muffins and biscuits

Lunch - Choice of four of the following

- Classic sandwiches
- Gourmet baguette and wrap selection
- Gourmet party pies
- Homestyle miniature pasties
- Homestyle miniature sausage rolls
- Miniature quiches
- Yum cha selection
- Risotto balls

Afternoon Tea - Chef's selection of muffins and biscuits

**\$29.50 per person**

(Minimum of 25 attendees)

# Silver Package

## Standard Inclusions

Setup for your event by our highly trained function staff

Room hire

Basic AV equipment hire (Projector, Screen, Microphones)

Notepads and pens for attendees

Water and mints set on tables

Tea and Coffee Supplied for the duration of your event

### Catering

Morning Tea - Chef's Selection of muffins and biscuits

Lunch - Choice of five of the following

- Classic sandwiches
- Gourmet baguette and wrap selection
- Gourmet party pies
- Homestyle miniature pasties
- Homestyle miniature sausage rolls
- Miniature quiches
- Yum cha selection
- Risotto balls
- Penne Carbonara
- Ploughman's Platters

Afternoon Tea - Chef's selection of muffins and biscuits

**\$34.50 per person**

(Minimum of 25 attendees)

# Gold Package

## Standard Inclusions

Setup for your event by our highly trained function staff

Room hire

Equipment hire

Water and Mints set on tables

Tea and Coffee Supplied for the duration of your event

### Catering

Morning Tea - Chef's Selection of muffins, danishes, and biscuits

Lunch - Choice of six of the following

- Classic sandwiches
- Gourmet baguette and wrap selection
- Gourmet party pies
- Homestyle miniature pasties
- Homestyle miniature sausage rolls
- Miniature quiches
- Yum cha selection
- Risotto balls
- Penne Carbonara
- Vegetarian Lasagne
- Beef Lasagne
- Ploughmans Platters

Afternoon Tea - Chef's selection of cheeses, cured meats, and fruit

**\$39.50 per person**

(Minimum of 25 attendees)

# Platinum Package

The Bendigo Club Incorporated

22 Park Street  
Strathdale  
Vic, 3550

For any further information or to  
arrange a booking please contact us on

**P: (03) 5443 0780**  
**E: [functions@bendigoclub.com.au](mailto:functions@bendigoclub.com.au)**

