

Functions

at the Drouin Country Club



A private and modern function room with panoramic views overlooking the manicured greens, fairways, gardens of the famous Drouin Golf Course and Picnic Race Track.

McGlone Road, off the Old Princes Highway,
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Over the years, our function centre has played host to countless private dinners, parties, seminars, expos, birthdays, meetings, launches, celebrations, training workshops, presentations, weddings, engagements, charity and fundraising events, professional gatherings, funeral services, wakes and special events.

Our flexible approach means we can tailor a package to perfectly complement your unique event. From breakfast to cocktail or sit-down menus and seating arrangements our skilled staff will ensure your event runs smoothly.

Standard features:

- Fully licensed and serviced bar
- Venue cleaning
- Adjacent outdoor terrace
- Dance floor
- Round and/or rectangle tables
- Lectern
- Modern audio visual facilities
- White linen table clothes
- Tea and Coffee station
- Chilled water
- White serviettes
- Ample parking
- Can cater for up to 150 people seated or 200 people cocktail style

Venue Hire

Half Day \$350

Full Day/Night \$500 5 Hours

Beverages

All our house wine and champagne comes from the Yarra Valley and Mildura, we also have other brands available at all times – wine lists are on display at the bar.

We are happy to order in your requests if we do not stock it. Please make sure you let us know 7-14 days before your function date.

You have the choice of a drinks package, a cash bar (guests pay their own way) or a bar tab.

Phone (03) 5625 1330 for an appointment or queries.

Entrees

Select Two

Views Caesar Salad (GFA)
Pork & Pistachio Terrine (GF)
Smoke Salmon, Dill Lemon Mayonnaise & Fresh Cucumber (GF)
Roasted Beetroot & Goats Cheese Salad with Toasted Almonds (GF) (V)

Soup

Select Two

Smoked Cauliflower (GF) (V)
Minestrone (GFA) (V)
Spiced Pumpkin (GF) (V)

Mains

Select Two

All served with Roast Garlic Potatoes, Baby Carrots, Broccolini and Gravy.

Braised Beef Cheeks
Roast Beef
Roast Mustard Chicken Breast
Slow Cooked Lamb
Roast Pork Belly
Vegetable Frittata (V)
(All GF)

Desserts

Select Two

Banana Passionfruit Brandy Snap Baskets (GF)
NY Baked Cheesecake
Peanut Butter Parfait
Chocolate Lovers (GF)
Summer Eton Mess (GF)

Buffet Style

Mains

Choice of 2 roast meats - Beef, Chicken, Lamb or Pork
All served with roast potato, pumpkin & carrots
Penne Bolognese
Vegetable Frittata
Garden Salad
Bread Roll & Butter

Dessert

Platters of finger food sweets

Cocktail Menu

7 pieces per person

10 pieces per person

Savory

Potato & Zucchini Frittata
Fried chicken, Pumpkin Hummus
Beef & Mustard Croquettes
Arancini
Smoke salmon croute
Cornish pasties
Moroccan lamb filo
Party pies – assorted flavors
House made sausage rolls
Almond & Pumpkin Samosa
Sliders – Pork or Beef
Beef meatballs
Spring roll
Pork skewers
Chicken skewers

Sweet

Profiteroles
Chocolate Cake/Carrot Cake
Cheesecake
Rum balls
Pannacotta & Berries
Tartlets
Macaroons

2 Course Alternate

Entrée & Main *OR* Main & Dessert

P.O.A.

3 Course Alternate

Choice of Soup or Entrée, Main & Dessert

Buffet Style

Buffet Main Course & Dessert Station

Children's menu U/10 available on request

Additions

Canapés

A selection of canapés for your guests to enjoy upon arrival. .

3 pieces per person

5 pieces per person

Antipasto Platter *(tailored to your individual needs)*

ask for details

Soup OR Entrée