

Functions

Valid until the 31st of June, 2008



Functions

The Venue

Camp Clayton has excellent facilities for function catering. The main dining centre is a 27x17m area beautifully finished, with warm inviting colours and a professional nature mural that can only be described as outstanding.

A modern commercial kitchen and service area provides all the equipment and resources needed to present and serve high quality meals.

Capacity

Group sizes up to 250 can be catered for smoothly and professionally for most of the function menus offered in this guide.

Smaller groups (under 30) are well-accommodated in the Private Dining Room which is separate from other groups using the Centre.

Function Menus

Camp Clayton places great importance on presentation, efficiency (speed of meal service), quality and quantity of food. We understand that functions are for *special events* and the meal experience is critical.

All function meals (except buffet) are served to the tables by a waitressing team. Each menu includes drinks in the quoted price, as listed on the menu.

Wedding Functions

The Dining Centre is a beautiful setting for wedding functions, and extra care and work is taken to ensure a top quality service is given. Please note that a \$2 menu surcharge per person applies to weddings, above the quoted rates attached.

Regarding Alcohol

Camp Clayton is an alcohol free site. No alcohol should be brought on to or consumed on site. This is in support of our youth work at Camp Clayton

Dinner Menus

Create your group menu - two choices from each selection

2 Course \$32

3 Course \$38

4 Course \$42 (add soup of the day)

Entree

- Pesto and Parmesan Ravioli served in a creamy garlic sauce topped with parmesan cheese and sprinkled with pine nuts
- Mango and Chicken Kebabs served on a bed of greens topped with roasted macadamia
- Prawn Cocktail Salad served with shrimps on greens topped with a tangy seafood dressing and served with lemon
- Satay beef kebabs served on a bed of wild rice and topped with spicy peanut sauce
- Sesame chicken and watercress salad, sesame coated chicken strips on a bed of cress, asparagus, lebanese cucumber, cherry tomatoes drizzled with balsamic dressing.
- Warm garlic and Lime Prawn Salad served on a bed of greens and topped with aioli mayonnaise

Main Course

- Fillet of Beef served on potato, garlic and chive mash topped with a whole mushroom and drizzled with a rich jus sauce
- Mediterranean Chicken Breast filled with camembert cheese, sun-dried tomatoes and baby spinach wrapped in bacon and served on parsley and red pepper risotto topped with an aioli mayonnaise
- Fillet of Ocean Trout served on a rocket and red pepper risotto served with an aioli mayonnaise
- Chicken and Reef Scallop Parcel in a creamy béchamel sauce and rolled in a filo pastry and served with baby steamed potatoes
- Ocean and Earth Sirloin Steak topped with green prawns in a garlic sauce served on a layered potato stack
- Almond crumbed Chicken Fillet served with a Jarlsberg and basil sauce on a potato fritter

All served with side serve of garden vegetables

Sweets

- Caramel pecan tart served with old English toffee ice-cream
- Berry Brandy Snap Basket filled with seasonal fruit and a vanilla bean cream and drizzled with raspberry coulis
- Individual White Chocolate Cheesecake topped with a mixed berry sauce and a white chocolate web
- Warm individual steamed chocolate pudding served with a rich choc sauce and Chantilly cream
- Baked Apricot Cheesecake served with kiwi coulis and double cream
- Toffee Coated Choux Pastry Puff filled with raspberry ice-cream and berries served with chantilly cream and sweet raspberry sauce

Price includes:

White linen tablecloths

Napkins on tables

Table cutlery and crockery

Punch (3 jugs per table)

Ice Water on tables all evening

Black and white waitressing

Tea and coffee (self-serve)

GST

Does not include:

Extra drinks

Table centre arrangements

Sound Equipment or Entertainment

Candles (prefer candles not be used

due to carpet damage by hot wax.

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Set Dinner Menus

\$35 Set Menu

Entree

Warm Cajun Chicken Salad served on a bed of greens, with a splash of balsamic dressing
Or **Duo of Pumpkin and Leek soup** served with a warm crusty roll

Main Course

Mediterranean Chicken Breast filled with camembert cheese, sun-dried tomatoes and baby spinach wrapped in bacon and served on parsley and red pepper risotto topped with an aioli mayonnaise
Or **Fillet of Beef** served on potato, garlic and chive mash topped with a whole mushroom and drizzled with a rich jus sauce

Both served with a side serve of garden vegetables

Sweets

Baked Chocolate Tart served with double cream and white chocolate swirls
Or **Toffee Coated Choux Pastry Puff** filled with old English toffee ice-cream and berries served with chantilly cream and sweet raspberry sauce

\$33 Set Buffet Menu

For Starters

Soup of the Day

Served with a warm crusty roll (served to your table)

Hot Selection

A Choice of Roasts

Honey and mustard marinated Roast Beef
Traditional Roast Pork with apple sauce
Rosemary and garlic Roast Lamb

Served with a rich gravy, potatoes and a variety of garden fresh vegetables

Dessert Display

A Selection to choose from of homemade cheesecake, gateaux, fruit salad, pavlova and ice-cream cake

Price includes:

White linen tablecloths
Napkins on tables
Table cutlery and crockery
Punch (3 jugs per table)
Ice Water on tables all evening
Black and white waitressing
Tea and coffee (self-serve)

GST

Does not include:

Extra drinks
Table centre arrangements
Sound Equipment or Entertainment
Candles (prefer candles not be used
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Lunch Menus

Choose from four different menu options

\$17.00 for each menu choice (please choose one)
\$4.00 extra to add soup of the day

Menu 1

Main - Chicken and Mushroom Filo Or Spinach and Beef Lasagne

Both served with green mixed salad, coleslaw and pasta salad

Sweets – Gourmet Fruit Platter

Menu 2

Main - Tandoori Chicken Tenderloin Tortilla Wrap – Rolled together with cream cheese, rocket, sun dried tomatoes, Carrot, red onion and roasted peppers Or Beef, Mushroom and Shallot Rice Mould topped with cheese and sour cream

Both served with mixed green salad and a warm potato salad

Sweets – Chocolate Eclair

Menu 3

Main - Quiche Lorraine Or Creamy Chicken and Corn Crepe

Both served with Potato wedges and Caesar Salad

Sweets – Vanilla slice served with chantilly cream

Menu 4

Main - Marinated Shaved Roast Beef in a tortilla wrap with Coral lettuce, caramelised onion, cherry tomatoes, ricotta cheese and mustard. Or Warm Turkey and Cranberry Turkish bread served with Swiss cheese and coral lettuce.

Sweets – Seasonal Fruit platter with yogurt dipping sauce

Price includes:

Table cloths
Cutlery and crockery set on tables
Napkins on tables
Fruit juice and ice water
Waitressing
Tea and coffee (self-serve)
GST

Does not include:

Printed menus
Table centre arrangements
Sound Equipment or Entertainment

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Christmas Menu

\$32 Set Menu

Entree

Beef and Rosemary Kebab served on a rocket salad and topped with Bush Tomato Chutney

Or

Warm Garlic and Lime Prawn Salad served with aioli mayonnaise

Main Course

Traditional Roast Turkey served with cranberry and port demi-glace

Or

Garlic and Rosemary Marinated Baked Lamb served with a mint jus sauce

Dessert

Warm Christmas Pudding served with brandy custard and chantilly cream

Or

Individual Pavlova served with fresh fruit and kiwi and raspberry couli

Price includes:

Table cloths
Cutlery and crockery set on tables
Napkins on tables
Punch and ice water
Waitressing
Tea and coffee (self-serve)
Mints
Printed menus
GST

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Table centre arrangements
Sound Equipment or Entertainment

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Afternoon Tea's Or Suppers

Option 1 \$17.00 per person

Selection of Savouries

Mini chicken kebabs served with a satay dipping sauce

Gourmet club sandwiches

Chinese selection of won tons (shrimp dim sims), samosas (curry triangles) and mini spring rolls served with dipping sauce

Mini vol au vents filled with shrimp and cheese, chicken and asparagus, and bacon and corn

Selection of Sweets

Mini pavlovas topped with fresh berries and chantilly cream

Coffee and chocolate coated profiteroles

Individual fruit tarts

Mini chocolate mud cakes

Self Serve Drinks

Tea, coffee and fruit punch

Option 2 \$12.00 per person

Selection of Savouries

Homemade mini sausage rolls and quiche lorraine tarts

Selection of sandwiches

Chinese selection of won tons (shrimp dim sims), samosas (curry triangles) and mini spring rolls served with dipping sauce

Spicy meatballs served with dipping sauce

Selection of Sweets

Cream puffs dusted with icing sugar

Chocolate brownie squares

Lamingtons topped with rosette of chantilly cream

Jelly slice squares

Price includes:

Table cloths

Napkins on tables

Fruit juice and ice water

Tea and coffee (self-serve)

GST

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Added Extras

Maison—per bottle

\$4.50

Apple Cider—per bottle

\$3.00

Orange Juice—per keraj

\$2.00

Wine Glasses-Hire fee

\$45.00

*Tasmanian Cheese
and Fruit Platter*

A selection of cheddar, brie, camembert and fruit cheeses, pate, fresh fruit and berries served with crackers and crisp breads. \$49.50 per platter

Specialised Table Menus

If you required specialised menus to be made (eg. Wedding or special event) for your table. These can be professionally produced by us. Please contact us to see our sample book complete with prices

Nibbly Bits

Potato Chips and Nibbles

Main Course

A yummy plate of Chicken Dyno Nuggets, hot chips and tomato sauce

Sweets

Icecream Sundae

The kids' ultimate dessert: icecream dressed with topping, wafers, cream and choc bits!

Kid's Menu

The "Kids Menu" can be served with any adult menu selected, and includes either soft drink or punch

Normal kids' serve (primary school) **\$12.50**

½ Kids serve (suitable for toddlers) **\$ 6.50**

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