

Functions Package



The Naval, Military and Air Force Club of SA

Incorporating The South Australia Club Pty Ltd

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Naval, Military & Air Force Club

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Naval, Military & Air Force Club of SA

The Naval, Military and Air Force Club of South Australia was formed in 1879 as "The Militia Officers' Club of South Australia" in the old barracks behind the present State Library. In 1894 the name was changed to the "Naval and Military Club of South Australia" with the introduction of the South Australian Naval Officers. To fully reflect the membership of the time, "Air Force" was added in 1943.

The Club has now grown to its current format of a much wider membership that embraces professional and business men and women, as well as serving and retired officers from all three services.

Whilst maintaining many aspects of military and some significant historical memorabilia, modern amenities and service ensure an elegant, inviting and friendly environment for both younger and older members. Situated on the eastern side of the city the Club is within easy walking distance of the central business district, cultural and entertainment attractions and shopping.

Function Areas

Gardens

Seats up to 140 guests on round tables
Cocktail party up to 200 guests
Marquees welcome

Imperial Room

Seats up to 50 guests in an E or U shape
Long rectangle table seat up to 28 guests
Round individual tables seat up to 50 guests
Cocktail party up to 100 guests

Colonel Downes Dining Room

Seats up to 86 guests on an E or a U shape
Long Rectangle table seats up to 30 guests
Round individual tables seat up to 75 guests
Cocktail party up to 100 guests

Airforce Room

Seats up to 25 guests on a U shape table
Seats up to 20 guests on a rectangle table
Cocktail party up to 40 guests

Gallipoli Room

Long table seats up to 18 guests
Square table up to 12 guests
Cocktail party up to 30 guests

Ward Room

Rectangle table seats up to 16 guests
Square table seats up to 12 guests
Cocktail party up to 20 guests



Canapes

Our menu includes an assortment of canapes, platters and formal three course sit down menu.

All pricing is reflective of the 2019-20 financial year and is subject to change.

Cocktail Packages

Basic	6 canape items	30.0 pp Members	39.0 pp Non-Members
Standard	6 canapes, 2 sliders	48.0 pp Members	55.0 pp Non-Members

Cold Canapes

5.5 p/item Members 7.0 p/item Non-Members

Pickled vegetable cold rolls
Peking duck and spring onion pancakes, hoi sin
Salmon rillette en croute, salmon roe
Cheddar and bacon scones, smoked chicken cream
Rare roast beef, brioche, onion jam, horseradish
Prosciutto, blue cheese, fig jam, sour dough
Crispy wonton cup, spiced chicken, mango chutney
Kingfish ceviche spoon, chilli, lime, coriander
Beef tartare, cornichon, olive wafer
Sesame crusted tuna, wasabi, wakame
Smoked salmon, avocado cream, spinach crouton

Hot Canapes

5.5 p/item Members 7.0 p/item Non-Members

Chicken Caesar croquettes, anchovy aioli
Cheddar and leek quiche, tomato chutney
Tempura prawn, lime aioli
Fried pork belly, apple syrup, crackling dust
Three cheese polenta squares, red pepper powder
Forest mushroom arancini, basil pesto cream
Pork, apple and sage sausage rolls, tomato relish
Tandoori chicken skewers, mint and coriander chutney
Spiced fish cake, tamarind and lime aioli
Gourmet pies and pasties tomato relish
Vegetable spring rolls, soy and sweet chilli
Salt and pepper squid, tamarind and lime sauce
Spiced meatballs, preserved lemon, labna

Sliders

9.5 p/item Members 11.0 p/item Non-Members

Pulled beef, red cabbage slaw, horseradish aioli
Salt and pepper squid, jalapeno, chipotle aioli
Fried chicken tender, pickled red onion, tomato mayo
Salmon burger, pickled cucumber, lemon aioli
Grilled sweet potato, taleggio, red pepper salsa

Platters (Serves 10 – 12)

107.0 Members 117.0 Non-Members

Three house made dips, warm olives, toasted pita
Cheese, selection of brie, blue, cheddar, chef's accompaniments, lavosh
Ploughman's – salami, grilled chorizo, smoked leg ham, vintage cheddar, pickles, condiments, sourdough
Seafood, oysters, prawns, smoked salmon, marinated squid, lemon, tomato aioli, crisp bread

Sit Down Menu

Under 30 guests – set menu and alternately placed meals area available only.

Over 30 guests – choice meals may be ordered as part of dinner packages

Menu Packages

Entrée - Main - Dessert	76.5 pp Members	82.0 pp Non-Members
Entrée - Main	57.0 pp Members	62.0 pp Non-Members
Main - Dessert	57.0 pp Members	62.0 pp Non-Members
Extra choices	7.0 pp per course	
Alternate drop	5.0 pp per course	

Complimentary tea, coffee and Club chocolates on all 3-course meals

Entrée Selection

Cold Entrée

Salmon tartare, beetroot paste, fried capers, lime aioli, walnut, date wafers

House cured Kingfish, avocado panna cotta charred corn, chilli, red onion salsa, beetroot dust

House smoked duck breast, pickled mushrooms, fennel orange salad, burnt orange glaze

Candied pumpkin, feta, baby rocket, spiced pumpkin seeds, pickled roast cauliflower, pomegranate

Hot Entrée

Roasted pork belly, compressed green apple spiced carrot puree, crackling dust

Warm baked goats curd, walnut and leek tart, micro salad, burnt maple glaze

Braised lamb shoulder, spiced pearl barley, pumpkin hummus, pomegranate molasses

Seared duck breast, celeriac puree, caramel beets, licorice jus

Seared ocean trout, pea puree, banana shallot, gremolata



Main Course Selection

Beef

Sirloin of beef, smoked potato puree, braised Dutch carrots, mushroom fricassee, red wine jus

Chargrilled beef tenderloin, potato and bacon galette, caramelised witlof, madeira glaze

Slow cooked beef short rib, leek puree, seared shallow, green beans, cep jus

Pork

Confit of pork belly, parsnip puree, toffee apple, potato fondant, cider glaze

Chargrilled pork cutlet, potato and bacon galette, caramelised apples, witlof, mustard sauce

Lamb

Slow roasted lamb rump, truffled leek mash, roasted cauliflower, mint jus

Pressed shoulder of lamb, panko crumbed, paprika potato, eggplant paste, cherry jam, jus

Grilled lamb loin, pea emulsion, red pepper salsa, potato galette, lamb jus

Chicken

Chicken ballotine, brie and hazelnut crumble, corn puree, braised spinach, hollandaise sauce

Seared chicken breast, baked polenta, braised brussel sprouts, red pepper and olive sauce

Duck

Confit duck leg, cassoulet, gruyere grissini

Seafood

Atlantic salmon, charred corn puree, asparagus tart, red pepper coulis

Seared barramundi, cauliflower rice, bok choy, coconut kaffir lime sauce

Pan roasted salmon, beetroot emulsion, beans, lime hollandaise

Sides to the table

Broccolini and beans, orange oil

Duck fat, rosemary roasted potatoes

Sea salt roasted kipfler potatoes, thyme

Honey roasted carrots, parsnip curry oil

Cauliflower au gratin

Greek Salad

Mixed leaf salad

Dessert / To Finish

Passionfruit parfait dome, passionfruit curd, white chocolate biscotti

Cappuccino brulee, burnt meringue, chocolate sticks

Salted caramel panna cotta, macaron, candied orange

Chocolate mint cheesecake, ganache, pickled raspberries, wafer

Brioche, berry, dark chocolate pudding, raspberry sauce, vanilla bean ice cream

Warm citrus pudding, lemon curd, lime glaze, blood orange sorbet

Toffee, date pudding, coffee glaze, vanilla bean ice cream

Beverages

Please ask for the current wine options

Beverages on consumption is also available from the dining room wine list.

Standard Package

	2 hour	3 hour	4 hour	5 hour
Members	29.0 pp	40.0 pp	45.0 pp	55.0 pp
Non Members	33.0 pp	44.0 pp	52.0 pp	60.0 pp

Premium Beverage Package

	2 hour	3 hour	4 hour	5 hour
Members	39.0 pp	49.0 pp	55.0 pp	62.0 pp
Non-Members	43.0 pp	52.0 pp	60.0 pp	69.0 pp



Delegates Package

All Day Package

65.0 Members 75.0 Non-Members

Freshly brewed coffee and a selection of teas

Morning tea

Luncheon

Afternoon tea

Half Day Package

54.0 Members 64.0 Non-Members

Freshly brewed coffee and a selection of teas

Morning tea or afternoon tea

Luncheon

Morning/Afternoon Tea

Please select one of the following

Fruit scones, chantilly cream, Beerenberg preserves

Triple chocolate, blueberry, and orange and poppyseed mini muffins

Danish pastries – cherry, custard, apricot, apple, cinnamon, maple pecan.

Mini French croissants – butter, chocolate, almond

Banana bread, served with organic butter and Beerenberg preserves

Gourmet mini pies, pasties and sausage rolls, with tomato chutney

Traditional and vegetarian quiches served with tomato chutney

Feta, red pepper and spinach frittata

Vegetable curry puffs with tamarind sauce

Salads

Potato, chorizo, spring onion, red onion, sour cream dressing.

Tomato and charred corn, roma tomatoes, red onion, coriander, mint.

Caesar, baby coz, croutons, aged parmesan, pancetta, anchovies.

Garden, mixed leaf, shallot, radish, verjuice dressing

Sides

Cauliflower au gratin

Honey roasted carrots, parsnip curry oil

Lunch

Hot

Chicken or fish curry, fragrant rice, cucumber raita and pappadums.

Lamb, chickpea and date tagine, almond apricot moghrabieh, preserved lemon yoghurt.

Roasted Porchetta, braised savoy cabbage, buttered potatoes, mustard cider glaze

Moroccan spiced salmon, pearl couscous, spiced sweet potatoes, peas, chermoula

Cold

Dip platter, house dips, warm olives, toasted flat bread

Ploughman's platter – salami, grilled chorizo, smoked leg ham, vintage cheddar, pickles, condiments, sourdough

Cheese board – selection of blue, brie, cheddar, chef's accompaniments, lavosh

Upgrade Options

San Pellegrino on tables 10.5 pp

Jugs of soft drink or juice 12.5 pp

Additional item from morning/afternoon tea menu 7.5 pp

Additional item from lunch menu 12.0 pp