Functions Package

The Naval, Military and Air Force Club of SA
Incorporating The South Australia Club Pty Ltd
Contact Details

Naval, Military & Air Force Club
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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

<table>
<thead>
<tr>
<th>Gardens</th>
<th>Airforce Room</th>
</tr>
</thead>
<tbody>
<tr>
<td>Seats up to 140 guests on round tables</td>
<td>Seats up to 25 guests on a U shape table</td>
</tr>
<tr>
<td>Cocktail party up to 200 guests</td>
<td>Seats up to 20 guests on a rectangle table</td>
</tr>
<tr>
<td>Marquees welcome</td>
<td>Cocktail party up to 40 guests</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Imperial Room</th>
<th>Gallipoli Room</th>
</tr>
</thead>
<tbody>
<tr>
<td>Seats up to 50 guests in an E or U shape</td>
<td>Long table seats up to 18 guests</td>
</tr>
<tr>
<td>Long rectangle table seat up to 28 guests</td>
<td>Square table up to 12 guests</td>
</tr>
<tr>
<td>Round individual tables seat up to 50 guests</td>
<td>Cocktail party up to 30 guests</td>
</tr>
<tr>
<td>Cocktail party up to 100 guests</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Colonel Downes Dining Room</th>
<th>Ward Room</th>
</tr>
</thead>
<tbody>
<tr>
<td>Seats up to 86 guests on an E or a U shape</td>
<td>Rectangle table seats up to 16 guests</td>
</tr>
<tr>
<td>Long Rectangle table seats up to 30 guests</td>
<td>Square table seats up to 12 guests</td>
</tr>
<tr>
<td>Round individual tables seat up to 75 guests</td>
<td>Cocktail party up to 20 guests</td>
</tr>
<tr>
<td>Cocktail party up to 100 guests</td>
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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

<table>
<thead>
<tr>
<th></th>
<th>Basic</th>
<th>Standard</th>
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</thead>
<tbody>
<tr>
<td></td>
<td>6 canape items</td>
<td>6 canapes, 2 sliders</td>
</tr>
<tr>
<td>Members</td>
<td>30.0 pp</td>
<td>48.0 pp</td>
</tr>
<tr>
<td>Non-Members</td>
<td>39.0 pp</td>
<td>55.0 pp</td>
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</tbody>
</table>

Cold Canapes

5.5 p/item Members   7.0 p/item Non-Members
Pickled vegetable cold rolls
Peking duck and spring onion pancakes, hoisin
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

Menu Packages

<table>
<thead>
<tr>
<th>Course</th>
<th>Members</th>
<th>Non-Members</th>
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<tr>
<td>Entrée - Main - Dessert</td>
<td>76.5 pp</td>
<td>82.0 pp</td>
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<tr>
<td>Entrée - Main</td>
<td>57.0 pp</td>
<td>62.0 pp</td>
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<tr>
<td>Main - Dessert</td>
<td>57.0 pp</td>
<td>62.0 pp</td>
</tr>
<tr>
<td>Extra choices</td>
<td>7.0 pp per course</td>
<td>7.0 pp per course</td>
</tr>
<tr>
<td>Alternate drop</td>
<td>5.0 pp per course</td>
<td>5.0 pp per course</td>
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</tbody>
</table>

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 mush rooms, 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

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
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

**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

**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

**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

**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

**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.

<table>
<thead>
<tr>
<th></th>
<th>2 hour</th>
<th>3 hour</th>
<th>4 hour</th>
<th>5 hour</th>
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<tbody>
<tr>
<td><strong>Standard Package</strong></td>
<td></td>
<td></td>
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<tr>
<td>Members</td>
<td>29.0 pp</td>
<td>40.0 pp</td>
<td>45.0 pp</td>
<td>55.0 pp</td>
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<tr>
<td>Non Members</td>
<td>33.0 pp</td>
<td>44.0 pp</td>
<td>52.0 pp</td>
<td>60.0 pp</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th></th>
<th>2 hour</th>
<th>3 hour</th>
<th>4 hour</th>
<th>5 hour</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Premium Beverage Package</strong></td>
<td></td>
<td></td>
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<td></td>
</tr>
<tr>
<td>Members</td>
<td>39.0 pp</td>
<td>49.0 pp</td>
<td>55.0 pp</td>
<td>62.0 pp</td>
</tr>
<tr>
<td>Non-Members</td>
<td>43.0 pp</td>
<td>52.0 pp</td>
<td>60.0 pp</td>
<td>69.0 pp</td>
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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

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