

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 2021-22 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
	4 canapes items	20.0 pp Members	25.0 pp Non-Members

Cold Canapes

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

Pea and prawn crostini
Smoked salmon on rye with dill cream
Mini Yorkshire pudding, rare roast beef, horseradish
Chicken mousse tartlets
Smoked trout on rosti, avocado cream
Peking duck and spring onion pancake, hoi sin
Fried chicken and cucumber sushi, teriyaki sauce
Salmon and avocado sushi, kewpie mayo
Scallop ceviche spoon, chili, lime, coriander
Pumpkin scone with whipped goats curd
Cucumber rounds with beetroot hummus

Hot Canapes

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

Pumpkin and spinach arancini, garlic aioli
Vegetable or duck spring rolls, sweet chili
Honey soy chicken skewers, honey chili glaze
Asparagus puffs, lemon aioli
Cheddar and zucchini slice, tomato aioli
Prosciutto and goat curd quiche
Pea, feta and mint fritters, tzatziki
Chicken, mushroom and thyme pies
Panko crusted squid, tartare sauce
Gourmet pies and pasties, tomato chutney
Pork, apple and sausage rolls, tomato sauce

Sliders

10.0 p/item Members 12.0 p/item Non-Members

Homemade beef patty, cheese, bacon, tomato chutney
Panko crusted squid, pickled cucumber, tomato, lemon aioli
Grilled sweet potato, zucchini, feta cheese, red pepper aioli
Fried chicken tender, cheddar cheese, avocado puree, tomato aioli

Platters (Serves 10 – 12)

110.0 Members 110.0 Non-Members

Three house made dips, warm olives, toasted pita
Cheese, selection of brie, blue, cheddar, chef's accompaniments, lavosh
Ploughman's – salami, prosciutto, smoked leg ham, cheddar cheese, mustard pickle, cornichons, sourdough
Oyster platter – 18 Kilpatrick, 18 natural with lemon

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	79.0 pp Members	85.0 pp Non-Members
Entrée - Main	60.0 pp Members	65.0 pp Non-Members
Main - Dessert	60.0 pp Members	65.0 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

Gin cured salmon, pickled carrot, pea and herb salad, lemon glaze

House smoked duck breast, poached shiitake mushroom, baby carrot, mirin soy dressing, nori crisp

Poached prawns, avocado cream, oak leaves, tomato jelly, lemon crumb, Marie Rose sauce

Chick pea and zucchini torte, pumpkin hummus, lemon mascarpone

Hot Entrée

Warm baked pumpkin goats curd tart, micro salad, spiced honey syrup

Seared salmon, pea puree, red pepper salsa, crispy skin

Confit pork belly, cauliflower puree, pickled fennel, apple glaze

Seared duck breast, carrot puree, roasted baby carrot, scratchings, pink pepper jus



Main Course Selection

Beef

Sirloin of beef, potato and bacon galette, braised baby leeks, asparagus, bearnaise sauce

Sous vide, chargrilled beef tenderloin, confit potato, baked mushroom, cep jus

Roasted beef rib, Jerusalem artichoke puree, seared broccolini, peppered jus

Pork

Roasted pork belly, potato puree, caramelised apple, cider glaze

Chargrilled pork porterhouse, parsnip puree, fondant potato, sweet red onion jam, madeira glaze

Chicken

Chicken ballotine with brie and pistachio, charred corn puree, asparagus, pistachio crumble, tomato hollandaise

Seared chicken breast, soft polenta, caponata, napolitana sauce

Duck

Roast duck, caramelised baby beetroot, roast kipfler potatoes, glazed dutch carrots, orange aniseed syrup

Confit duck leg, white bean cassoulet, fried kale, grilled fennel seed toast

Lamb

Chargrilled lamb loin, pea emulsion potato galette, mint jus

Duo of lamb – pressed lamb shoulder, lamb cutlet panko crumbed, fried spiced potatoes, babaganoush, red capsicum sauce

Slow roasted lamb rump, smoked potato puree, braised green beans

Seafood

Pan roasted salmon, charred corn puree, asparagus, lime hollandaise

Seared barramundi, beetroot emulsion, roast cauliflower florets, dill butter sauce

Teriyaki glazed baked salmon, warm soba noodle salad, soy brasied beans

Sides to the table

Broccolini and beans, balsamic vincotto

Duck fat, rosemary kipfler

Sea salt sage roasted chats

Buttered roast dutch carrots

Greek salad

Green leaf salad

Dessert / To Finish

Citrus tart, lemon sorbet, lemon crumb

Mango semi freddo dome, mango curd, candied mango

Honey yoghurt panna cotta, raspberry coconut tartlet, dried berries

Vanilla brulee, almond biscotti

Warm apple pudding, caramelised apple, vanilla ice cream

Blueberry cheesecake, blueberry syrup, roast almond crumb

Brioche, orange and chocolate pudding, sticky orange glaze, jaffa 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	31.0 pp	44.0 pp	50.0 pp	60.0 pp
Non Members	35.0 pp	47.0 pp	56.0 pp	65.0 pp

Premium Beverage Package

	2 hour	3 hour	4 hour	5 hour
Members	42.0 pp	53.0 pp	60.0 pp	65.0 pp
Non-Members	45.0 pp	56.0 pp	62.0 pp	70.0 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

Homemade Portuguese tarts

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

Mini French croissants – butter, chocolate, almond

Homemade 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

Blueberry pancakes with fresh berries and chantilly cream

Mini hot dogs with cheese and mustard

Salads

New potatoes, baby spinach, grain mustard and basil pesto

Tomato, pickled red onion, basil and white balsamic dressing

Caesar salad of baby cos, croutons, pancetta, aged parmesan and anchovies

Garden salad of mixed leafy greens, shallot, radish and verjuice dressing

Baby beets, radicchio, soft boiled eggs and horseradish dressing

Sides

Cauliflower au gratin

Buttered roast dutch carrots

Lunch

Hot

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

Sweet and sour tofu served with bok choy, Chinese cabbage and fried rice

Homemade chicken and mushroom pies with creamy mash and buttered broccolini

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

Roast sirloin of beef with roasted potatoes, baby carrots and homemade gravy

Pork, cashew, chilli and mint stir fry with steamed Jasmin rice

Cold

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

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

Cold seafood platter – oysters, prawns, smoked fish, marinated olives, seafood sauces, pickled onions, capers and crispbread

Cheese platter – local cheeses, lavosh and chef's accompaniments

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