

Club Functions Package

2024/2025



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 Room

Seats up to 90 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 28 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 20 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 2024-25 financial year and is subject to change.

Cocktail Packages

Basic	6 canape items	39.0 pp Members	50.0 pp Non-Members
Standard	6 canapes, 2 sliders	63.0 pp Members	75.0 pp Non-Members
	4 canapes items	30.0 pp Members	38.0 pp Non-Members

Cold Canapes

7.50p/item Members

9.50 p/item Non-Members

Peking duck and spring onion pancakes, hoi sin

Stuffed mushroom, cheddar crumb

Salmon rillette en crouete, salmon roe

Cheddar and bacon scones, chive cream

Rare roast beef, brioche, onion jam, horseradish

Kingfish ceviche spoon, chili, lime, coriander

Smoked salmon, avocado cream, spinach crouton

Balsamic tomato, pesto puff tarts

Prawn, tomato aioli, crisp bread

Goats curd, honeyed walnut, shortbread

Sliders

12.50 p/item Members

15.50p/item Non-Members

Pulled beef, red cabbage slaw, horseradish aioli

Panko calamari, pickled cucumber, lime and dill aioli

Fried chicken tender, pickled red onion, tomato mayonnaise.

Grilled sweet potato, taleggio, red pepper salsa.

Platters (Serves 10 – 12)

120.0 Members 145.0 Non-Members

Three house made dips, warm olives, toasted pita

Cheese, selection of brie, blue, cheddar, chefs' accompaniments, lavosh

Ploughman's - salami, grilled chorizo, smoked leg ham, vintage cheddar, pickles, condiments, sour dough

Seafood, oysters, prawns, smoked salmon, marinated squid, lemon, tomato aioli, crisp bread **(\$35 surcharge)**

Hot Canapes

7.50 p/item Members

9.50 p/item Non-Members

Cheddar and asparagus quiche

Fillet mignon, mushroom, brioche

Tempura prawn, lime aioli

Savoury lamb meatballs, lemon yoghurt

Forest mushroom arancini, garlic aioli

Roast capsicum, goat curd, basil paste tart.

Tandoori chicken skewer, mint coriander yoghurt

Crispy spiced chicken, lemon custard

Scallop, brown butter, orange

Parmesan beignets', cheddar cream

Cocktail Platters (Serves 10 – 12)

120.0 Members 145.0 Non-Members

Forest mushroom arancini, basil pesto cream

Chorizo sausage rolls, tomato relish

Garlic oregano lamb kebab, tzatziki

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 beef meatballs, tomato chutney

Sit Down Menu

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

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

Menu Packages

Entrée - Main - Dessert	91.0 pp Members	101.0 pp Non-Members
Entrée - Main	70.0 pp Members	80.0 pp Non-Members
Main - Dessert	70.0 pp Members	80.0 pp Non-Members
Extra choices	9.0 pp per course	
Alternate drop	7.0 pp per course	
Coffee, tea and Chocolates	5.50 pp	

((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, charred corn panna cotta, pea tendril salad.
- House smoked duck breast, frisée walnut roasted beetroot salad, tarragon vinaigrette.
- Candied pumpkin, fetta, baby rocket, spiced pumpkin seeds, pickled roasted cauliflower – fig balsamic dressing.

Hot Entrée

- Confit duck leg braised red cabbage, caramelised apple glaze.
- Warm baked goats curd, walnut and leek tart, micro salad, burnt maple glaze.
- Warm crab corn chowder, chive oil, chorizo crumb
- Herb crust Tommy Ruff fillet, pea puree, pickled red onion, lemon aioli.
- Crispy pork belly, Asian vermicelli salad, sticky glaze



Main Course Selection

Beef

Chargrilled Sirloin of beef, spiced roasted potato, mushroom fricassee - red wine jus

Chargrilled beef tenderloin, potato cheddar galette, caramelised pumpkin, Pedro Ximenez jus

Slow cooked beef rib eye, colcannon mash, seared banana shallot, mushroom glaze

Pork

Roasted loin of pork, braised red cabbage green apple, seeded mustard jus

Chargrilled pork cutlet, potato bacon galette, caramelised apple, witlof, apple glaze

Chicken

Chicken ballotine, smoked ham, brie, spinach pea puree, seared asparagus, parsley cream

Seared chicken breast, truffled leek mash, roasted cauliflower, cep jus

Duck

Pan roasted duck breast, white bean puree, roasted broccoli chorizo, sticky balsamic

Lamb

Slow roasted lamb rump - crushed herbed new potatoes, braised zucchini, red pepper olive tomato sauce.

Grilled lamb loin, pea emulsion, ratatouille, roasted cauliflower

Seafood

Atlantic salmon - tarragon potato creme - asparagus tart - red pepper coulis

Seared barramundi - cauliflower rice - tempura broccoli - coconut kaffir lime sauce

Pan roasted salmon - asparagus bean fricassee - parsley baby potato - orange hollandaise

Sides to the table

Broccolini and beans garlic butter

Duck fat - rosemary roasted potatoes

Sea salt roasted kipfler potatoes - thyme

Honey roasted carrots - parsnip curry oil

Greek salad - tomato - fetta - olives - iceberg - cucumber - oregano

Mixed leaf salad - cherry tomatoes - shallots - mustard and verjuice vinaigrette

Dessert / To Finish

Chocolate salted caramel parfait dome - chocolate crumb - shards

Hazelnut coffee brûlée- hazelnut biscotti

Lemon rosemary scented panna cotta - lemon gel - vanilla tuile

Passionfruit cheesecake - white chocolate shard- passionfruit syrup

Brioche berry pudding- raspberry coulis- berry sorbet

Warm apple rhubarb tart- rhubarb leather- 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 (Club wines are served, including beers and soft drinks)

	2 hour	3 hour	4 hour	5 hour
Members	38.0 pp	52.0 pp	62.0 pp	72.0 pp
Non Members	43.0 pp	57.0 pp	67.0 pp	77.0 pp

Premium Beverage Package(wine list available to choose from)

	2 hour	3 hour	4 hour	5 hour
Members	48.0 pp	62.0 pp	73.0 pp	85.0 pp
Non-Members	59.0 pp	68.0 pp	78.0 pp	90.0 pp



Delegates Package

All Day Package

78.0 Members 95.0 Non-Members

Freshly brewed coffee and a selection of teas

Morning tea

Luncheon

Half Day Package

60.0 Members 70.0 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

[Please select one salad or side]

Salads

Potato – chorizo – spring onion – red onion – sour cream dressing

Tomato and charred corn – roma tomatoes – red onion – coriander – mint

Caesar – baby cos – croutons – aged parmesan – pancetta – anchovies

Garden – mixed leaf – shallot – radish – verjuice dressing

Sides

Steamed broccolini aged parmesan balsamic syrup

Lunch

[Please select two hot items]

Hot

Chicken or fish curry – fragrant rice – cucumber raita and poppadum's

Lamb, chickpea and date tagine – almond apricot mograhiah – preserved lemon yoghurt

Roast loin of pork – braised savoy cabbage – buttered potatoes – mustard cider glaze

Moroccan spiced salmon – pearl couscous – spiced sweet -potatoes – peas – chermoula

[Please select one cold item]

Cold

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

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

Cold seafood platter – seeded wafers – tomato aioli

Cheese board – selection of brie – blue – cheddar – chefs accompaniments – lavosh

Upgrade Options

Sparkling Water on tables 17.50 pp

Jugs of soft drink or juice 17.50 pp

Additional item from morning/afternoon tea menu 9.5 pp

Additional item from lunch menu 17.50 pp