GLADES

DINING

FUNCTION PACKAGE

gladesvillerslclub

gladesvillersl

Public Holiday Surcharge Applies 10%



FUNCTIONS AT GLADES DINING

PLANNING A SPECIAL OCCASION?

Whether it's a birthday, engagement celebration, corporate event, Christmas party or something in between, the team at Glades Dining is here to help make your event memorable.

Located within Gladesville RSL, our venue offers a selection of versatile function spaces suited to everything from intimate gatherings to larger celebrations. With flexible menu options, welcoming service and spaces that can be tailored to suit your event, we'll help bring your plans to life.

From choosing the right space to organising the food and finer details, our team will work with you to create a relaxed and enjoyable experience for you and your guests.

Let's make your next event one to remember.

GLADES DINING



CANAPE PACKAGES

6-PIECE | $32
Six standard canapés

6-PIECE | $34
Five standard & one substantial canapés

7-PIECE | $38
Six standard & one substantial canapés

8-PIECE | $42
Six standard & two substantial canapés

9-PIECE | $46
Seven standard & two substantial canapés

10-PIECE | $50
Eight standard & two substantial canapés

***Choose from our Standard or Substantial menu selections (next page).**

Pricing is per person. A minimum of 20 adults is required for all packages.







KIDS PLATTERS

$14 PER CHILD

SERVED PLATTER STYLE
OR INDIVIDUAL BASKETS
Includes a Zooper Dooper per child

CHICKEN NUGGETS

BATTERED FISH (I)

CHEESEBURGER

*All Served with Chips

STANDARD CANAPE

HANDMADE BEEF SAUSAGE ROLLS
Tomato Sauce

MINI HIGH TOP CHUNKY BEEF PIES
Tomato Sauce

DUCK PANCAKES
Hoisin, Spring Onion & Cucumber

TEMPURA BARRAMUNDI (I)
Tartare Sauce

MALAYSIAN STYLE CHICKEN SATAY SKEWERS (GF)
Peanut Sauce

MUSHROOM & VEGETABLE SPRING ROLLS (V) (VE)
Thai Dipping Sauce

PORK SPRING ROLLS
Sweet Tamarind & Chilli Sauce

PUMPKIN & GOATS CHEESE ARANCINI (V)
Truffle Aioli & Parmesan

HONEY SOY WINGS

SPICY BUFFALO WINGS (GF)
Ranch Dipping Sauce

SOUTHERN FRIED CHICKEN TENDERS (GF)
Chipotle Mayonnaise

SALT & PEPPER SQUID (GF) (I)
Lime Aioli

CHICKEN DUMPLINGS
Sweet Soy Sambal

PORK NECK SKEWERS (GF)
Garlic & Sweet Chili Sauce

SUBSTANTIAL CANAPE

PEPPERED BEEF SKEWERS (GF)
Chimi Churri Sauce

PRAWN CURRY PUFFS (I)
Sweet Tamarind & Chilli Sauce

CRUMBED PRAWN CUTLETS (I)
Lemon & Tartare

POPCORN CAJUN CHICKEN TACO
Coleslaw & Pica De Gallo

CHEESEBURGER SLIDER
Angus Beef, Cheddar, Pickles, Burger Sauce

HALOUMI SLIDER (V)
Hot Honey & Avocado

CHICKEN SLIDER
Grilled Chicken, Asian Slaw & Aioli

FRIED BARRAMUNDI WITH CREAMY RISOTTO (I) (GF)
Confit Cherry Tomatoes & Lemon

RIGATONI ALLA VODKA
Creamy Tomato Vodka Sauce,
Chorizo, Parmesan & Basil

SEAFOOD ORIGIN
(A) AUSTRALIAN, (I) IMPORTED, (M) MIXED

DIETARY OPTIONS
(GF) GLUTEN FREE (V) VEGETARIAN (VE) VEGAN

GLUTEN FREE, DAIRY FREE & VEGAN OPTIONS ARE AVAILABLE ON REQUEST

Patrons with food allergies or dietary requirements please inform wait staff before ordering. Although we endeavour to accommodate your dietary needs, we cannot be responsible for traces of allergens.

ADD ON'S

CURED MEATS | $75
Marinated Vegetables, Tomato Relish & Crackers

HOUSE-MADE DIPS | $50
Toasted Turkish Bread

CHEESEBOARD | $80
Quince Paste, Strawberries, Apples & Crackers **(V)**

CRUDITES & DIPS | $70
Crackers & Toasted Turkish Bread **(V)**

SEASONAL FRUITS | $60

GREEK SALAD | $50 (V)

GARDEN SALAD | $40 (V)

CAESAR SALAD | $65

WEDGES | $55 (GF) (V)

CHIPS | $40 (GF) (V)

***EACH PLATTER SERVES 8 PEOPLE**





CELEBRATION OF LIFE

$30 PER PERSON

ASSORTED SANDWICHES
Curried Egg | Salad **(V)** | Chicken, Spring Onion & Mayonnaise

CHICKEN SLIDERS
Grilled Chicken, Asian Slaw & Aioli

HANDMADE BEEF SAUSAGE ROLLS
Tomato Sauce

MUSHROOM & VEGETABLE SPRING ROLLS (V)
Thai Dipping Sauce

CHICKEN SKEWERS (GF)
Lemon & Oregano

***MONDAY TO FRIDAY**
DAY TIME ONLY







PLATED

ENTRÉE

PORK NECK SKEWERS (GF)
Garlic & Sweet Chili Sauce

LEEK & GRUYERE TART (V)
Herb Salad & Sherry Vinaigrette

SPICED LAMB, CARAMELISED ONION & CHEESE BREAD
Hummus Dip

PRAWN COCKTAIL (I) (GF)
Iceberg & Cocktail Sauce

CRAB & AVOCADO SALAD (I) (GF)
Romesco Sauce

MAIN

PESTO GNOCCHI (V)
Gnocchi Tossed in Basil Pesto with Cherry Tomatoes & Ribboned Zucchini

PAN SEARED SALMON (I) (GF)
Warm Potato Salad & Smoky Romesco Sauce

CHICKEN SUPREME (GF)
Bacon & Goats Cheese Mash, Tomato & Basil Salsa

LAMB RUMP (GF)
Crispy Chats, Charred Broccolini & Chimi Churri Sauce

BARRAMUNDI FILLET (I) (GF)
White Bean & Parmesan Puree, Confit Cherry Tomatoes & Asparagus

GRAIN FED RUMP (GF)
Potato Gratin, Tomato & Onion Relish

BRAISED LAMB SHANK (GF)
Himalayan Spices & Creamy Mash

GRAIN FED SIRLOIN (GF)
Chips & Brandy Mushroom Cream

DESSERT

BLUEBERRY CREME BRULEE
Biscotti

STRAWBERRY & PISTACHIO CREAM SHORTCAKE

STICKY DATE PUDDING
Butterscotch Sauce & Ice Cream

$60 PER PERSON TWO COURSE

$70 PER PERSON THREE COURSE

PLEASE SELECT TWO OPTIONS FROM EACH COURSE FOR ALTERNATE DROP



