



# **BUFFET MENU SELECTION**

**\$65 per person**

**\*min 15 guests**

For private functions and events after normal restaurant and Club opening hours, additional service fee may occur.

# SALADS - PICK2

## **COLESLAW SALAD**

Cabbage, carrot, onion, dressing (V, GF)

## **CHINESE CABBAGE SALAD**

Chinese cabbage, dill, dressing (V, GF)

## **GREEK SALAD**

Tomato, cucumber, feta cheese, onion, olives (V, GF)

## **POTATO SALAD**

potato, onion, pickle, mayonnaise (V, GF)

# SIDES - PICK2

## **ROASTED VEGGIES**

Selection of seasonal veggies (VG, GF)

## **POTATO WEDGES**

potato wedges (VG, GF)

## **CAULIFLOWER WITH CHEESE SAUCE**

Tender cauliflower florets draped in a rich and creamy cheese sauce, then baked to golden perfection (V)

## **BLANCHED GREEN VEGGIES**

A mix of seasonal green vegetables, topped with golden breadcrumbs and butter (V)

## MAINS - PICK2

### **ROAST PORK or BEEF WITH GRAVY**

Juicy roasted pork scotch fillet, served with a rich and savoury gravy (GF)

### **CHICKEN SCHNITZEL**

Chicken drumsticks marinated with aromatic spices, then baked to a crispy, golden finish (GF)

### **PORK STROGONOF**

Tender strips of pork cooked in a rich and creamy mushroom sauce with onions and a touch of paprika. Beef option +\$5pp

### **BEEF LASAGNE**

Layers of tender pasta, rich meat sauce, and creamy béchamel, baked to golden perfection with a generous topping of melted cheese.

### **CREAMY MUSHROOM CHICKEN**

Chicken pieces braised in a rich and creamy mushroom sauce (GF)

## DESSERTS - PICK2

### **CHEESECAKE**

A classic Polish apple pie with a buttery, flaky crust.

### **MINI LEMON POUND CAKE**

A moist and tender mini pound cake with a bright, zesty lemon flavour.

### **CHOCOLATE MOUSSE**

Velvety chocolate mousse, made with the finest dark chocolate and whipped to a light and airy texture.

# ADD-ONS

## **GRAZING PLATTERS**

**+25\$/pp**

Assorted cold meat (incl. traditional Polish cold cuts), antipasto, cheese, crackers, veggies and dip, bread.

## **DUMPLINGS**

**+\$4/pcs**

Available options

- SAUERKRAUT & MUSHROOM (VG)
- POTATO & COTTAGE CHEESE (V)
- BEEF

## **CABBAGE ROLLS**

**+\$14/pcs**

Cabbage leaves stuffed with a savoury mixture of ground pork and beef and rice, baked to perfection. Served with creamy tomato sauce.

## **COFFE & TEA STATION**

**+\$5/pp**

# Terms and Conditions

## **Deposit & Cancellation Policy:**

- A deposit is required to confirm your booking. The deposit amount will be deducted from your final bill. Full payment need to be paid 72h before event.
- If cancellation occurs less than 7 days before the event, the deposit is non-refundable.
- If cancellation occurs less than 48 hours before the event, full payment will be required based on the confirmed guest count.
- Please note that for bookings made more than 3 months in advance, we reserve the right to adjust the final price in case of significant changes in market prices or supplier costs.

## **Final Numbers & Payment:**

- Final guest numbers must be confirmed at least 72 hours before the event.
- A \$50 per guest charge applies for any reduction in numbers notified less than 24 hours before the event.
- If no notification is given within 24 hours of the event, full payment will be required for the originally confirmed number of guests

## **Food & Beverage Policy**

- Strictly no BYO food is allowed on the premises of Polish Club Sikorski, except for a birthday or occasion cake.
- Any unauthorised outside food brought onto the premises may result in additional charges or refusal of service.
- Due to Australia's food safety regulations, any food displayed on buffets, grazing tables or shared platters cannot be taken away, and all leftovers must be discarded for safety reasons. This policy also applies to external catering: once food is delivered or displayed outside refrigeration, it must follow the 2-hour/4-hour food safety rule and be discarded afterwards. The client is responsible for safe handling after delivery, and we cannot take responsibility for food consumed beyond the safe time limit.

## **Catering Service & Equipment**

- Food quantities are calculated to provide each confirmed guest with a full meal, allowing for standard variation in portion sizes. This is not an unlimited service — once the prepared food has been served, no additional portions will be provided.
- Outside of normal restaurant opening hours, all catering is served in disposable packaging.
- If table service and proper plating are required, an additional service fee applies. The service fee is determined individually based on the options selected.
- Staffing cost: \$65 per staff member per hour (minimum 3 hours per staff member).

## **Venue & Additional Charges**

- Additional venue hire fees may apply depending on the duration and nature of the event.
- Any damages to the property or excessive cleaning required after the event will incur extra charges.

*By confirming your catering order, you agree to the above terms and conditions.*