



PARTY FOOD
SELECTIONS

POLISH CLASSIC PARTY

BREAD & LARD PLATTER **\$55**

Polish Style sourdough bread, Pork Lard Spread, Brine Cucumber

VEGGIE PLATTER **\$15**

Available options

- fresh tomato and cucumber garnished with onion (VG,GF)
- selection of pickles (cucumber, mushroom, capsicum) (VG, GF)

VEGGIE SALAD (Jarzynowa) **\$35(1I)**

Mix of finely chopped cooked vegetables including carrots, potatoes, peas, and pickles, with hard-boiled eggs and a mayonnaise dressing. (V, GF)

HERRINGS (Śledź) **\$35 (0.5I)**

Available options

- Classic (oil and onion)(V, GF)
- Cream (cream, onion, apple) (V, GF)

HUNTER STEW (Bigos) **\$45 (1I)**

Sauerkraut, cabbage, pork meat, sausage stew. Served hot. (GF)

RATATOUILLE (Leczo) **\$32 (1I)**

Stew made with a capsicum, zucchini, tomatoes, onions (V,GF).
+ sausages(GF) \$6

CABBAGE ROLLS (Gołąbki) **\$14 / pcs**

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

CHICKEN ASPIC (Galaretka) **\$3.5/pcs**

Tender pieces of chicken set in a savoury, clear gelatin made from rich chicken broth. (GF)

EGG & MAYO **\$3/pcs**

Hard-boiled eggs halved and topped with a dollop of mayonnaise (GF)

DUMPLINGS (Pierogi) **\$4/pcs**

Available options

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

COLD SELECTION

CANAPES PLATTER

\$165 / 48pcs
\$110 / 24

pcs

Selection of 4

- Continental (mortadella, pickled pepper, olives)
- Beet hummus (beet hummus, peas, carrots on) (VG)
- Shrimp with Pineapple (shrimp, pineapple, chilli mayo)
- Tuna (tuna, cucumber, lettuce, mayonnaise)
- Prosciutto (prosciutto, olive cream cheese dip)
- Camembert (camembert, cranberry sauce, roasted sunflower seeds)
- Smoked Salmon (smoked salmon, cream cheese, horseradish, dill)
- Pulled Chicken (chicken, apple, mayonnaise, mustard, lettuce)
- Egg (egg, mayonnaise, radish, chives on) (VG)
- Chicken Pate (Chicken Pate, Gherkin, Dried Plum)
- Herring (pickled herring, red onion, mayonnaise) (V)
- Mushrooms (mushrooms, chives, mayonnaise) (V)

AUSSIE GRAZING PLATTER

from \$100

Assorted cold Meat, antipasto, cheese, dried fruit, nuts & crackers.
Serves from 6-10 People

POLISH MEAT PLATTER

from \$150

Selection of Polish cold cuts (e.g., pate, sausage, bacon, ham), horseradish, polish cheeses, pickled veggies,
Serves from 6-10 People.

HUMMUS DIP PLATTER

\$35

Hummus dip served with freshly cut carrot, capsicum, cucumber, celery & cauliflower.

WRAP PLATTER

\$60

5 rounds of wraps cut into 10 halves filled with chicken, tuna, salads & vegetarian alternatives.

SANDWICH PLATTER

\$55

9-10 rounds of sandwiches cut into halves or quarters fillings including chicken, salami, ham & cheese, hummus, tuna.

BREAD & BUTTER BASKET

\$18

Available options

- Polish Style bread
- Dark Rye bread

HOT SELECTION

SPRING ROLLS

\$35

60 vegetarian spring rolls served with sweet chilli sauce.

PIE & SAUSAGE ROLLS

\$45

24 assorted cocktail beef pies and sausage rolls. Served with tomato and BBQ sauce.

POTATO WEDGES

\$20

Potato wedges served with sour cream sauce

CHICKEN TENDERS

\$80

Crumbed seasoned Chicken Strips. Served with BBQ sauce.

CHICKEN WINGS

\$60

Marinated Chicken wings.

BEEF MEAT BALLS

\$90

Ground beef and garlic meat balls

SALADS

POTATO SALAD

\$38(1I)

Potato, onion, pickle, mayonnaise

GREEK SALAD

\$35(1I)

Tomato, cucumber, feta cheese, onion, olives.

RISOINI & MUSHROOM SALAD

\$35(1I)

Risoni pasta, mushroom, pickles, onion, mayonnaise.

COLESLAW SALAD

\$35(1I)

Cabbage, carrot, onion, dressing

DESSERTS

FRUIT PLATTER

\$35

Assorted seasonal fruits

CAKE PLATTERS

\$65

Assorted home made cakes

COFFE & TEA STATION

+\$5pp

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.