ROOM INFORMATION

AT THE MONASH CLUB, WE OFFER AN ARRAY OF DELICIOUS MEALS AND CANAPES, CREATED BY OUR TALENTED CHEFS, THAT HIGHLIGHT THE FINEST SEASONAL INGREDIENTS. OUR MENUS ARE DEPENDENT ON THE LOCATION, AS WELL AS THE TYPE OF EVENT YOU ARE HOSTING IN OUR SPACE.

OUR PRIVATE DINING ROOM, LONG ROOM, AND CLUB LOUNGE ARE ALL AVAILABLE FOR BOTH STANDING AND SEATED FUNCTIONS, WHILE OUR MEETING ROOMS CATER FOR SEATED FUNCTIONS ONLY. THESE SPACES CAN BE CONFIGURED TO YOUR LIKING, AND WE WILL WORK WITH YOU TO CREATE A MENU THAT FITS THE NEEDS OF YOUR EVENT AND YOUR GUESTS.

WE ALSO OFFER AN EXTERNAL FUNCTION AND MEETING CATERING SERVICE, AT SPACES AND OFFICES AROUND THE CLAYTON CAMPUS.
STANDING EVENTS

AVAILABLE IN

<table>
<thead>
<tr>
<th>Long Room</th>
<th>Min. 20 Ppl</th>
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</thead>
<tbody>
<tr>
<td>Private Dining Room</td>
<td>Min. 20 Ppl</td>
</tr>
<tr>
<td>Club Lounge</td>
<td>Min. 20 Ppl</td>
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Depending on the size of your event, we can offer the perfect space for you and your guests to mingle whilst roaming, bite-sized canapés circulate the room. Take your pick from our selection of one bite, three bite, and five bite items, and let us do the rest.
ONE BITE

TOMATO TART W ROCKET PESTO & GOATS' FETA (V) // 5.0
SALMON GRAVLAX W HORSERADISH CREAM, DILL CUCUMBER // 5.0
PRAWN TARTLETS W AVOCADO & SRIRACHA (GF, DF) // 5.0
CHORIZO CROSTINI W BAKED RICOTTA SALATA // 5.0
BEEFROOT TART W PEAR (VG, GF, DF) // 5.0
POLENTA BITES W MUSHROOM DUXELLE, SALSA VERDE (V) // 5.0
SWEET ONION TARTS W BLUE CHEESE (GF) // 5.0
MAC & CHEESE CROQUETTE W AIOLI (V) // 5.0
WILD MUSHROOM ARANCINI (V) // 5.0
SWEET POTATO & CASHEW EMPANADAS W KASUNDI (DF) // 5.0
SPANISH MEATBALLS W SOFRITO (GF, DF) // 5.0
WONDER PIE // 5.0

THREE BITES

CRISPY BUTTERMILK CHICKEN BITES W SRIRACHA DIPPING SAUCE // 5.5
GOURMET SAUSAGE ROLL (GF, DF) // 5.5
BEEF/CHICKEN PIES W TOMATO RELISH // 5.5
PRAWN & CHORIZO SKEWERS W CARAMELISED ONIONS (GF, DF) // 5.5
MISO GLAZED EGGPLANT SKEWERS (VG, DF)
CAULIFLOWER BITES W VEGAN RANCH (VG, GF, DF) // 5.5

FIVE BITES

SLIDERS // 8.0
BEEF BRISKET, AMERICAN CHEESE & PICKLE
CAROLINA PULLED PORK W BUTTERMILK SLAW
CRISPY CHICKEN W GREEN TOMATO & JALAPENO
PORTOBELLO MUSHROOM SLIDER W PURPLE CABBAGE (VG, DF)
CLASSIC FISH & CHIPS W HOUSE TARTARE (DF) // 8.0
PUMPKIN & PEARL COUSCOUS SALAD W HERB DRESSING (VG, DF) // 8.0
CAULIFLOWER & SWEET POTATO CURRY W RICE & LABNE // 8.0

SWEET BITES

PETIT FOURS // 5.5
LITTLE BERTHA PETITT ARTS // 5.5
SLICES // 5.5
FRESH SCONES W JAM & CREAM // 5.5

SHARE BOARDS (SERVES 1-6 PERSONS)**

HOUSE-MADE DIPS & BREAD // 13.0
SEASONAL FRESH FRUIT (VG) // 22.0
CRUDITÉS - SEASONAL VEGETABLES & DIP (VG, GF) // 26.0
CHARCUTERIE - CURED MEATS // 28.0
CHEESE - THREE KINDS OF CHEESE, FIG CRISPBREAD, QUINCE // 36.0

*V = VEGETARIAN, VG = VEGAN, GF = GLUTEN FREE, DF = DAIRY FREE, O = OPTION AVAILABLE
**SHARE BOARDS ARE ALSO AVAILABLE FOR SEATED AND CONFERENCE EVENTS
SEATED EVENTS

PRIVATE DINING EXPERIENCE

AVAILABLE IN

PRIVATE DINING ROOM  MIN. 20 PPL

THE PRIVATE DINING EXPERIENCE IS AN INTIMATE, FINE DINING AFFAIR LOCATED IN THE HEART OF THE CAMPUS. PRESENTED IN OUR STYLISH AND ELEGANT PRIVATE DINING ROOM, ENJOY FINE FOOD CURATED BY OUR TALENTED CHEFS, WITHOUT DISTRACTION.

55.0 P/P

AMUSE BOUCHE

POLENTA DISC W MEDITERRANEAN VEGETABLES & GREEN OLIVE TAPENADE  (GF, DF, VG)

MAINS - CHOICE OF;

PAN-FRIED LOCAL FISH FILLET SERVED W SAUTÉED BOK CHOY, BRAISED FENNEL & A MUSSEL SAUCE  (GF, DF)
ROASTED HARISSA CHICKEN W CRISPY KIPFLER POTATOES, GREEN OLIVES & LEMON  (GF)
WILD MUSHROOM RISOTTO W BABY SPINACH & PARMESAN  (V, VG, DFO)

SIDES

ROASTED BUTTERNUT PUMPKIN & KALE SALAD W CRANBERRIES, SMOKED ALMONDS & MAPLE VINAIGRETTE  (VG, GF, DF)
STEAMED BROCCOLINI W ALMONDS & NUT BROWN BUTTER  (GF, DFO)
ROASTED ROOT VEGETABLES W ROSEMARY SALT  (GF, DF)

DESSERTS - ALTERNATING

RASPBERRY & CHOCOLATE PUDDING SERVED W PERSIAN FAIRY FLOSS  (VG, GF, DF)
CREMA CATALAN W MACERATED MANDARINS & HOUSE-MADE PISTACHIO BREAD

***SEASONAL MENU SUBJECT TO CHANGE

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ALTERNATE DROP EVENTS

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<table>
<thead>
<tr>
<th>Room</th>
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<tbody>
<tr>
<td>Long Room</td>
<td>20</td>
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<tr>
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</tr>
<tr>
<td>Club Lounge</td>
<td>20</td>
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</tbody>
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Our alternate drop menu includes two dishes served alternately around the table for each course that you choose to serve. It's a way of giving your guests some flexibility without going to the expense & timing of a full course choice. Dietary requirements can be catered to, just inform us prior to the event and we can create an option for those guests.
TWO COURSES // 67.0 P/P
THREE COURSES // 72.0 P/P
ADD CHEESE COURSE // 5.5 P/P

ENTREES – CHOICE OF TWO
BUFFALO MOZZARELLA, HEIRLOOM TOMATO, BABY BASIL & BALSAMIC GLAZE (V, GF)
FLASH FRIED CALAMARI, CHILI JAM, CORIANDER & LIME SAMBAL (GF, DF)
SHALLOT TARTE TAN W GOATS’ FETA, BEETROOT & ROCKET (V, VGO, DF)
BAKED SCALLOPS IN THE HALF SHELL, CAULIFLOWER CREAM & CHORIZO CRUMB (DF)
CRISPY TOFU, PEA & COURGETTE SALAD W TENDRILS (VG, DF)

MAINS – CHOICE OF TWO
TWICE COOKED PORK BELLY, APPLE & FENNEL SALAD (GF, DF)
PAN-SEARED WILD BARRAMUNDI W SKORDALIA, GRILLED ASPARAGUS & LEMON (GF)
SLOW-COOKED BEEF CHEEK, CRISPY POLENTA, GLAZED SHALLOTS & SUGAR SNAP PEAS (DF)
CRISPY SKIN ATLANTIC SALMON, PEA PUREE & SOFT HERB SALAD (GF, DF)
BRAISED MUSHROOM SELECTION, SOFT POLENTA, KALE & POPPED WILD RICE (VG, DF)
POTATO GNOCCHI, CRISP PANCETTA, PUMPKIN PUREE, RICOTTA SALATA & SAGE (VGO)

ACCOMPANIMENTS – SERVED WITH
MEDITERRANEAN CHICKPEA SALAD (VG, GF, DF)
CONFIT POTATOES W LEMON & ROSEMARY SALT (V)
BABY GEM SALAD W BUTTERMILK DRESSING (V)

DESSERT - SERVED ALTERNATING
SESAME PANACOTTA W MAPLE TOFFEE CRISP (V)
WARM CHOCOLATE FUDGE BROWNIE, SALTED BUTTERSCOTCH SAUCE & VANILLA ICE CREAM (V)
CHOCOLATE & RASPBERRY PUDDING W FRESH BERRIES (VG, GF, DF)

OPTIONAL
CHEESE SELECTION (PLATTERS TO THE TABLE); BLUE, BRIE, CHEDDAR, LAVOSH, QUINCE (V, VGO)

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GRAZING BANQUET EVENTS

AVAILABLE IN

<table>
<thead>
<tr>
<th></th>
<th>MIN. 20 PPL</th>
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<tbody>
<tr>
<td>LONG ROOM</td>
<td></td>
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<tr>
<td>PRIVATE DINING ROOM</td>
<td></td>
</tr>
<tr>
<td>CLUB LOUNGE</td>
<td></td>
</tr>
<tr>
<td>MEETING ROOM</td>
<td></td>
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</tbody>
</table>

Our Grazing Banquet provides you, as the host, with the simplest option that will satisfy your guests. It offers amazing variety, caters for most dietary needs, and allows our chefs to showcase their delicious creations.

Simply choose the dishes that appeal to you before the event, and once your guests arrive, they can enjoy the food that stands out to them the most.
70.0 P/P

GRAZING - SELECT TWO

CHARCUTERIE - SELECTION CURED MEATS, PICKLED VEGETABLES & GRISINI (GFO)
CHEESE - SELECTION OF CHEESE FROM SAVOUR & GRACE W QUINCE, PICKLED FIGS, FRESH FRUIT, LAVOSH & BAROSSA BARK
CRUDITÉS - SEASONAL VEGETABLES, HOUSE DIPS & FRESH SELECTION OF BREAD & CRACKERS (VGO, GFO)
SUSHI SELECTION - SERVED W SOY, WASABI & GINGER

SEASFOOD - SELECT TWO

OYSTERS NATURAL WITH LEMON ( GF)
KING PRAWNS & MARIE ROSE ( GF)
HOT SMOKED SALMON, CREME FRAICHE, DILL & LEMON ( GF)
POACHED PRAWN CUTLETS W HOMEMADE CHIMICHURRI & LEMON

MAINS - SELECT THREE

STICKY SOY PORK, SCENTED RICE & ASIAN GREENS (GF)
SLOW COOKED LAMB SHOULDER W SPRING VEGETABLES, ROSEMARY & BABY SHALLOTS (GF)
JERKFRUIT & MUSHROOMS STEW W WITH HERB DUMPLINGS (VG, DF)
BBQ JERK CHICKEN W CARIBBEAN RICE & CHILI PINEAPPLE SALSA
LEMON & HERB BAKED SALMON W RED PEPPER PIPERADE

SIDES - SELECT TWO

MAC & CHEESE W PARMESAN CRUST
CONFIT POTATOES W LEMON & ROSEMARY SALT (V)
FENNEL & ORANGE QUINOA SALAD (VG, DF)
MEDITERRANEAN CHICKPEA SALAD (VG, GF, DF)

DESSERTS - SELECT THREE

FRESH FRUIT (VG, GF, DF)
TIRAMISU (V)
STICKY DATE PUDDING (V)
CHOCOLATE & RASPBERRY PUDDING W FRESH BERRIES & COCONUT YOGHURT (VG, GF, DF)
CHEESE - THREE CHEESES, FIG CRISPBREAD, QUINCE (V)

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CONFERENCE EVENTS

AVAILABLE IN

<table>
<thead>
<tr>
<th>Meeting Room</th>
<th>Capacity</th>
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</thead>
<tbody>
<tr>
<td>Room 1 or 2</td>
<td>Max. 16 ppl</td>
</tr>
<tr>
<td>Room 1 + 2</td>
<td>Max. 32 ppl</td>
</tr>
<tr>
<td>On Campus Catering*</td>
<td>Min. 5 ppl</td>
</tr>
</tbody>
</table>

Delivery fees may apply.

To complement your meetings and conferences, the Monash Club offers a variety of delicious dishes that can be served in our meeting rooms, or delivered to yours.

Available for morning and afternoon meetings, with both sweet and savoury options, simply decide on a selection of nibbles that best suits your event, and we'll serve it to you during the meeting so that there's no need to pause.
MORNING TEA
- Chia Puddings w Poached Berries & Nuts (VG, GF) // 6.5
- Seasonal Fruit Cups (VG, GF) // 6.5
- House Muesli w Poached Berries & Vanilla Yoghurt (V) // 6.5
- Freshly Baked Muffins (V) // 8.5
- Egg & Bacon Sliders // 8.5
- Halloumi & Egg Sliders // 8.5

LUNCH
- Point Sandwiches (GFO) // 8.5
- Ham, Cheese & Tomato
- Mustard Chicken
- Vegetarian
- Roast Pumpkin
- Vegetarian Baked Tart (V, GF) // 4.5
- Atlantic Salmon w Niçoise Style Salad (GF) // 8.5
- Monash’s Caesar w Poached Free Range Chicken // 8.5
- Sumac Grilled Lamb Skewers w Fattoush Salad (GF) // 8.5
- Garden Salad Cups (VG, GF) // 6.5

CAKES AND PASTRIES
- Fresh Baked Danishes (V) // 4.50
- Cake Selection (VGO, GFO) // 5.50
- Buttermilk Scones w Jam & Cream (V) // 6.50
- Little Bertha Petit Tarts & Slices (VGO, GFO) // 5.50

INDIVIDUAL AND SHARED BOARDS**
- Crudité - Mixed Raw Vegetables w House-Made Hummus (VG, GF) // 6.5 CUP // 26.0 BOARD
- House-Made Dips Served w Bread (VG, GFO) // 6.5 INDIVIDUAL SERVE // 13.0 BOARD
- Cheese - Selection of 3 Cheeses Served w Fruit & Crackers // 6.5 INDIVIDUAL SERVE // 36.0 BOARD
- Charcuterie - Selection of Cured Meats, Pickles & Bread (GFO) // 6.5 INDIVIDUAL SERVE // 28.0 BOARD

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# HIGH TEA

## AVAILABLE IN

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<th>Location</th>
<th>Max. PPL</th>
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<tbody>
<tr>
<td>Meeting Room 1 or 2</td>
<td>16 PPL</td>
</tr>
<tr>
<td>Meeting Room 1 + 2</td>
<td>32 PPL</td>
</tr>
<tr>
<td>On Campus Catering</td>
<td>5 PPL</td>
</tr>
<tr>
<td>Monash Club Lounge</td>
<td>5 PPL</td>
</tr>
<tr>
<td>Private Dining Room</td>
<td>50 PPL</td>
</tr>
<tr>
<td>Long Room</td>
<td>100 PPL</td>
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</table>

*Delivery fees may apply*

Enjoy the timeless tradition of high tea in any of the Monash Club’s spaces, or in the comfort of your own building within the campus.

Create your own menu from our collection of delicate sweet and savoury delights, all the while accompanied with a selection of tea and coffee. Add bubbly or punch for that extra touch.
25.0 P/P
INCLUDES SIX ITEMS (SAVOURY OR SWEET) AND TEA/COFFEE URN STATION
OR
PAY BY ITEM

SWEET
MINI DANISH (V) // 4.50
PETIT FOUR (V, GF) // 4.50
BANANA BREAD (V) // 4.50
CAKE (V, GFO) // 4.50
HOUSE SCONES W JAM & CREAM (V) // 4.50
MINI MUESLI CUP (VG, DF) // 4.50
MINI CHIA PUDDINGS W POACHED BERRIES & PRALINE (VG, GF, DF) // 4.50

SAVOURY
SAUSAGE ROLL // 4.50
VEGETARIAN QUICHE (V) // 4.50
STUFFED ZUCCHINI FLOWER W/ SAFFRON AIOLI (VG, GF, DF) // 4.50
HEIRLOOM TOMATO & STRACCIATELLA SALAD WITH BASIL AND BALSAMIC GLAZE (V, GF) // 6.50
BACON & EGG SLIDER // 6.50
RIBBON SANDWICH // 50
GLUTEN FREE WRAP (GF) // 6.50

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BEVERAGES
TEA AND INSTANT COFFEE URN (INCLUDED IN PRICE ABOVE)
TEA AND BREWED COFFEE URN STATION // 1.5 P/P
TEA AND COFFEE ORDER // 4+
1L SPARKLING MINERAL WATER // 9
JUG OF ORANGE JUICE // 9
JUG JASMINE ICED TEA // 15
SPRING PUNCH // 12 - NON-ALCOHOLIC
// 45 - ALCOHOLIC
WE HAVE A VARIETY OF HOT AND COLD DRINKS, AS WELL AS ALCOHOLIC BEVERAGES THAT ARE AVAILABLE FOR FUNCTIONS. THESE BEVERAGES CAN EITHER BE CHARGED ON CONSUMPTION, OR A DRINKS PACKAGE CAN BE PURCHASED. HOSTS ARE ABLE TO CREATE A SELECTION OF AVAILABLE DRINKS PRIOR TO THE MEETING IF THEY WISH.
DRINKS PACKAGE

25.0 p/p UNLIMITED DRINKS (2HRS – T/C: RESPONSIBLE SERVICE OF ALCOHOL)
SPARKLING MINERAL WATER
SOFT DRINK
JUICE
PRICKLY MOSES OTWAY LIGHT
FURPHY REFRESHING ALE
WHITE WINE – 2019 SANTA & D’SAS PINOT GRIGIO
RED WINE – 2017 CONCRETE & CLAY SHIRAZ
SPARKLING – SANTA & D’SAS PROSECCO

CHARGED ON CONSUMPTION

1L SPARKLING MINERAL WATER // 9.0
JUG OF SOFT DRINK // 9.0
JUG OF JUICE // 9.0
PRICKLY MOSES OTWAY LIGHT // 9.0
FURPHY REFRESHING ALE // 9.0
WHITE WINE – 2019 SANTA & D’SAS PINOT GRIGIO // 41.0
RED WINE – 2017 CONCRETE & CLAY SHIRAZ // 39.0
SPARKLING – SANTA & D’SAS PROSECCO // 43.0

*WINE SELECTION SUBJECT TO CHANGE

COFFEE AND TEA

TEA AND COFFEE URNS // 3.0 p/p
BARISTA MADE COFFEE // 4.0 +
T'S & C'S

OUR EVENT SPACES ARE BASED ON A MINIMUM SPEND. THIS MINIMUM SPEND CAN BE USED ON
THE EVENT, FOOD AND BEVERAGES CONSUMED WITHIN THE DESIGNATED EVENT SPACE AND
DURING THE ARRANGED TIME.

DATE CHANGES CAN BE ARRANGED, FREE OF CHARGE, IF THERE IS MORE THAN TWO WEEKS
NOTICE GIVEN.

CANCELLATION WITHIN 14 DAYS OF YOUR EVENT WILL INCUR A 25% CANCELLATION FEE
CANCELLATION OR RESCHEDULING WITHIN 7 DAYS WILL INCUR A 50% CANCELLATION FEE
ANY EVENTS THAT ARE CANCELLED OR RESCHEDULED WITHIN 48 HOURS OF THE DATE WILL INCUR A
100% CANCELLATION FEE

FEES APPLY FOR ACCESS TO THE SPACE PRIOR OR POST THE BOOKING TIME

IF YOU HAVE ANY ENQUIRIES, OR WISH TO BOOK A PRIVATE EVENT, PLEASE EMAIL
US AT MONASH.CLUB@MONASH.EDU, OR CALL 9905 0888