

FUNCTIONS



Celebrate Every Occasion at Country Club Hotel

Whether you're hosting a corporate function, wedding, or milestone celebration, Country Club Hotel combines contemporary spaces with relaxed country charm. With versatile event spaces, refined menus, and genuine hospitality, every event is thoughtfully tailored to create unforgettable experiences.

PLATTERS

Country Clubs Gourmet Paninis

Freshly toasted paninis with a mix of classic favourites and chef-selected fillings.

\$90

The Aussie

A delicious mix of hot favourites, from party pies and sausage rolls to lemon pepper calamari, mini pizzas, and mac & cheese bites.

\$90

The Asian

A generous selection of Asian favourites, featuring spring rolls, samosas, dim sims, dumplings and gyozas.

\$90

Chefs Gourmet Sliders

A crowd-pleasing selection of gourmet sliders, with beef and chicken fillings served on soft brioche buns.

\$90

2 COURSE

ENTREES

Choice of 1

Lemon Pepper Squid

Served with romesco sauce & fresh lemon

OR

Peking Duck Spring rolls

Served with lime, chilli & coriander dipping sauce

MAINS

Choice of 2

Our Famous 14HR Slow Cooked Beef Cheek

Served with Mashed Champ potatoes, pickled beet root pure, blistered cherry tomatoes & topped with red wine jus.

200G Black angus Rump

Served with, chefs selection of seasonal veg and potato bake or chips & salad - choice of sauce

Humpty Doo Barramundi

Served with Mashed Potato, Garlic Butter Sauteed Brocolini & topped with fresh avo & Hollandaise

\$42.9

3 COURSE

ENTREES

Choice of 1

Lemon Pepper Squid

Served with romesco sauce & fresh lemon

OR

Peking Duck Spring rolls

Served with lime, chilli & coriander dipping sauce

MAINS

Choice of 2

Our Famous 14HR Slow Cooked Beef Cheek

Served with Mashed Champ potatoes, pickled beet root puree, blistered cherry tomatoes & topped with red wine jus.

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DESSERTS

Choice of 1

Caramel Apple Pie

Served warm with ice Cream, custard & berry coulis

OR

Sticky Date Pudding

Served warm with ice cream & house made butterscotch

\$49.9

Enquire about our Christmas 3 course option

WAGYU & WINE GRAZERS DINNER

A 2 Course Wagyu dinner - Each course paired with one
of our local Granite belt region wines.

ENTREE

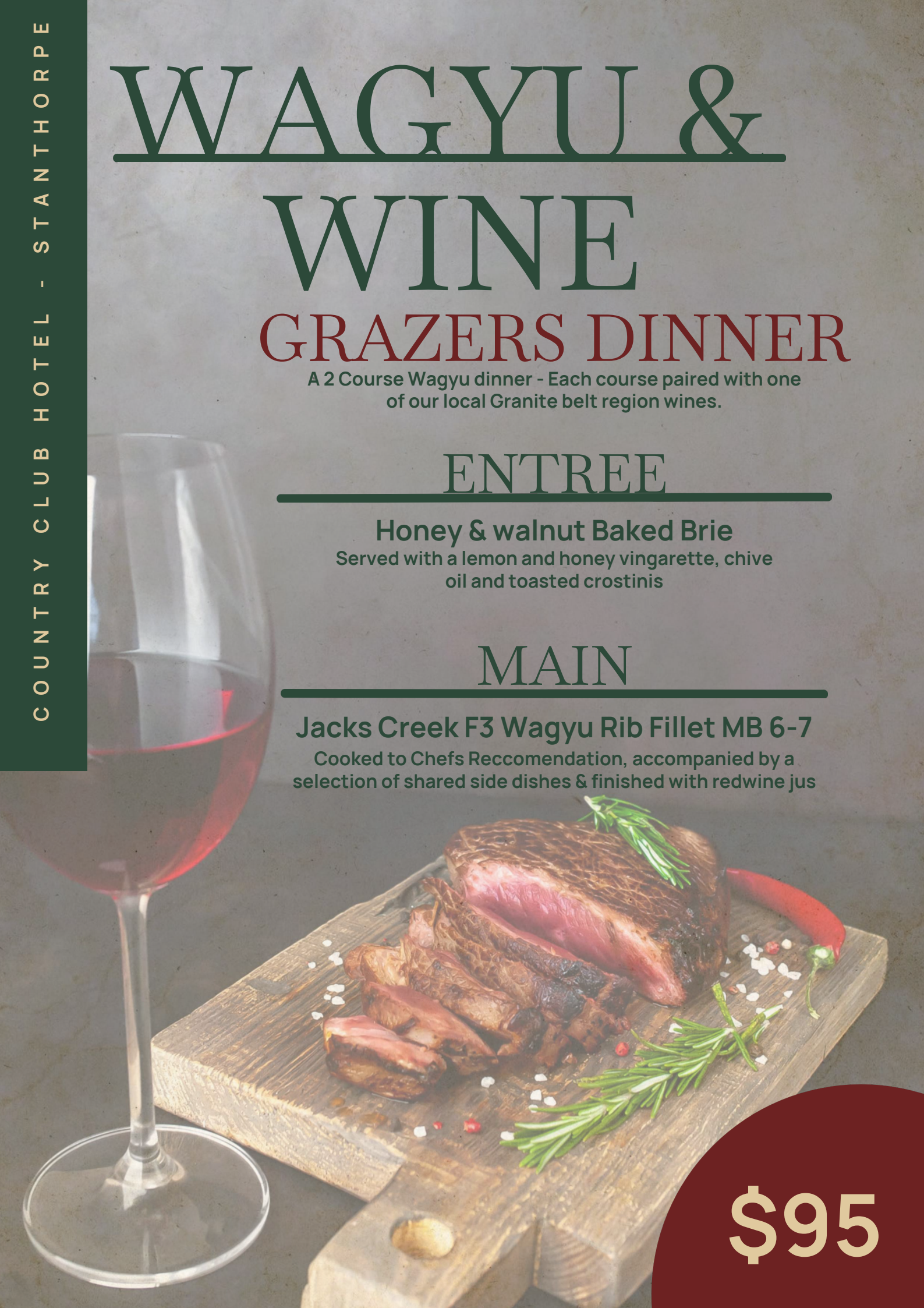
Honey & walnut Baked Brie

Served with a lemon and honey vingarettre, chive
oil and toasted crostinis

MAIN

Jacks Creek F3 Wagyu Rib Fillet MB 6-7

Cooked to Chefs Reccomendation, accompanied by a
selection of shared side dishes & finished with redwine jus



\$95