



Scots
CLUB

FUNCTION PACKAGES

WHERE THE LOCALS CELEBRATE

WELCOME

Thanks for considering Scots Club for your next function.

Whether you're celebrating a private or corporate event, you'll find a welcoming space and catering package to suit any style and budget.

You and your guests will be greeted by the friendly staff on arrival, creating a relaxed atmosphere where everyone can focus on having a great time.

The key essentials are covered in the room hire fee, so you don't have to worry about a thing—room setup, tablecloths, smart screen, microphone and more are all included.

Optional extras can be arranged on your behalf to take the stress out of planning, including decorations, chair covers, a professional DJ, photo booth and more.

Scots Club offers convenient public transport links with Arncliffe Train Station directly opposite.

Gather your family, friends, or colleagues and create lasting memories at your local.



AUDITORIUM

Whether you're celebrating a milestone birthday, anniversary, end-of-year sports presentation, or corporate event, the stylish Auditorium offers privacy for both large and small gatherings.

Convenience is key, with easy ground-floor access, a dedicated bar to keep the drinks flowing, bathroom facilities located just outside the room, and both a foyer and outdoor terrace for fresh air or pre-function mingling with canapés.

Adding entertainment is effortless, with AV equipment available, including a microphone for speeches and a smart screen for presentations. There's also plenty of space for a DJ or band and dance floor.



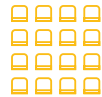
COCKTAIL

180



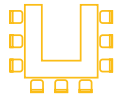
BANQUET

130-150



THEATRE

140



U SHAPE

30



CLASSROOM

40

HALF DAY \$300

FULL DAY \$400



CANAPÉS

Perfect for informal standing room events for guests to eat, drink and mingle.

CLASSIC \$40 per person – Selection of five hot or cold canapés

DELUXE \$45 per person – Selection of five hot or cold canapés + one substantial

PREMIUM \$55 per person – Selection of five hot or cold canapés + two substantial

OPTIONAL EXTRAS \$7 per canapé \$10 per substantial \$6 per sweet treat

COLD

Tomato, olive and buffalo fetta tostada **VG**

Goat's cheese and caramelised onion tart **VG**

Sydney rock oysters, green onion, flying fish roe **GF, DF**

Brie, cranberry and prosciutto crostini

Smoked salmon, crème fraiche, jalapeno, crispy wonton

Peking duck pancakes, cucumber, hoi sin sauce **DF**

HOT

Sea scallops, cauliflower crème, pine nut salsa **GF**

Prawn toast, black vinegar chilli dipping sauce

Barbecue lamb kofta, cucumber and mint salsa, yogurt dressing **GF**

Cauliflower popcorn, sesame, sticky gochujang sauce, kewpie mayo **GF, DF, VG**

Pork and fennel mini sausage rolls, smoked tomato relish **DF**

Persian fetta and spinach puffs **VG**

Spiced red lentil fritters, green yoghurt **VG**

Wild mushroom and truffle arancini, parmesan dust, aioli **VG**



SUBSTANTIAL

Prawn bun, spicy maire rose, pickled cucumber **DF**

Wagyu beef cheeseburgers, pickles, American cheese, Coney Island sauce

Mini fish tacos, jalapeno, slaw, mayonnaise **DF**

Pork belly bites, green onion, salted chilli caramel **DF**

Barbecue Balinese style chicken skewer, lemongrass, turmeric, and ginger **GF, DF**

SWEET TREATS

Mini cupcakes **VG**

Bambino cones **VG**

Lemon meringue tartlets **VG**

ALTERNATE SERVE MENU

For formal sit-down dinners and luncheons. Select two items from each course to be served as an alternative drop.

TWO COURSES \$60 per person

THREE COURSES \$70 per person

ENTRÉE

Salt and togarashi calamari, green onions, lime aioli **GF**

Wild mushroom and truffle arancini, smoked tomato relish, parmesan dust **VG**

Beetroot cured salmon crudo, avocado crema, crispy capers, dill and citrus dressing **GF**

Gnocchi formaggio, parmesan, pecorino, gorgonzola sauce **VG**

Chicken karaage, slaw, toasted sesame, kewpie mayo

Accompanied by warmed dinner roll, salted butter

MAIN

Braised lamb shoulder, colcannon mash, semi dried tomato tapenade, rosemary jus **GF**

Chermoula roasted chicken breast, pearl cous cous, broccolini florets, minted yoghurt **GF**

Oven baked market fish fillet, romesco sauce, roasted potatoes, rocket and salsa verde **GF, DF**

Crispy skin pork belly, creamed and roasted cauliflower, crispy kale **GF**

Braised beef cheek, creamy Paris mash potato, charred onions and red wine jus **GF**

Roasted cauliflower, hummus, olives, crispy kale **VG**

DESSERT

Lemon curd and meringue tartlet **VG**

Sticky date pudding, brandy caramel sauce, double cream **VG**

Pavlova, fresh strawberries, passionfruit compote **GF, VG**

Belgium chocolate panna cotta, raspberries, fairy floss **GF, VG**

Pavlova, fresh strawberries, passionfruit compote **V, DF**

GF gluten free **DF** dairy free **V** vegetarian **VG** vegan on request



GRAZING PLATTERS

Perfect for a casual dining experience, these platters are served as a live food station for guests to help themselves. Serves approximately ten guests.

AMERICAN DINER PLATTER \$150 per platter

Hot BBQ buffalo chicken wings, wagyu cheeseburger sliders, mini hot dogs with ketchup and mustard

ORIENTAL PLATTER \$150 per platter

Peking duck spring rolls, steamed seafood dumplings, Thai chicken satay skewers and condiments **DF**

CHEF'S SELECTION PLATTER \$140 per platter

An assortment of hot finger foods served with condiments **DF, VG**

ARTISAN CHEESE PLATTER \$120 per platter

Farmhouse cheese, quince paste, grapes, dried fruits, crackers, lavosh **VG**

ANTIPASTO PLATTERS \$120 per platter

Selection of cured meats, olives, marinated vegetables, artisan breads **GF, DF**

MIDDLE EASTERN DIP PLATTER \$60 per platter

Hummus, baba ghanoush, and tzatziki, pickles, olives, pita bread **VG**

GOURMET SANDWICHES AND WRAPS \$120 per platter

A selection of gourmet filled sandwiches and tortilla wraps
Gluten free options on request +\$4 per person

DESSERT PLATTER \$120 per platter

Array of mini pavlovas, bambino ice cream cones, chocolate mousse and sour cherry shots **VG**

FRUIT PLATTER \$90 per platter

Selection of seasonal fruit **GF, DF, VG**

GF gluten free **DF** dairy free **V** vegetarian **VG** vegan on request



BEVERAGES

Cheers to a fabulous event with a glass of wine, beer, soft drink and more. There's a wide selection of beverages to choose from to suit any budget.

BAR TAB	Set your limit and choice of drinks and allow guests to order at the bar
CASH BAR	Guests pay as they go so you can offer a wider selection without breaking the budget

- **WHITE WINE**
- **RED WINE**
- **SPARKLING WINE**
- **BOTTLED BEER**
- **COCKTAILS**
- **SPIRITS & LIQUEURS**
- **WHISKY & SPIRITS**
- **NON-ALCOHOLIC**



CONFERENCE PACKAGES

For business meetings and corporate seminars.

MORNING TEA

\$22 per person

Freshly baked muffins and assortment of biscuits **DF, VG**

Mini ham and cheese croissants and assortment of mixed quiche

Fresh seasonal fruit platter **GF, DF, VG**

Selection of teas, coffee and fresh fruit juice

HOT LUNCH BUFFET

\$35 per person

Freshly baked bread rolls

Chicken scaloppini, mushroom, white wine and cream

Rigatoni pasta, tomato, chilli, basil and olives and parmesan cheese **V**

Basil pesto potato salad **GF, DF**

Seasonal green leaf salad with balsamic dressing **GF, DF**

AFTERNOON TEA

\$22 per person

Traditional finger sandwiches and wraps

Scones served with strawberry jam and cream

A selection of sweet petite cakes

Selection of teas, coffee and fresh fruit juice

OPTIONAL EXTRAS

Mini granola pots with yoghurt and berry compote \$9 per person

Fresh seasonal fruit cups \$9 per person

Selection of mini pastries \$7 per person

Freshly baked mini croissants \$7 per person

Assortment of mini Danishes \$7 per person

Toasted banana bread \$7 per person

GF gluten free **DF** dairy free **V** vegetarian **VG** vegan on request



BUNDLE & SAVE

MORNING TEA PACKAGE

\$50 per person

Includes morning tea and hot lunch buffet

AFTERNOON TEA PACKAGE

\$50 per person

Includes hot lunch buffet and afternoon tea

ALL DAY PACKAGE

\$70 per person

Includes morning tea, hot lunch buffet and afternoon tea



CONTACT

Thanks again for considering Scots Club for your next function. The booking process is super simple, and the experienced functions team are here to help and guide you every step of the way. Get in touch today to learn more and book a venue tour.



(02) 9556 4500



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Opposite Arncliffe Train Station



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WWW.SCOTSCLUB.COM.AU



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