



MEMORIAL PACKAGES

HONOURING YOUR LOVED ONE

A HEARTFELT TRIBUTE

Scots Club extends its sincere condolences to you and your family on the passing of a loved one.

During this difficult time, the dedicated functions team will guide you through the emotional and logistical aspects of planning a heartfelt memorial service to honour your loved one's memory. Every detail is handled with care and compassion, easing the pressure and allowing you the space to grieve.

Additional touches, such as flowers, tasteful balloons, photo slideshow tribute or soft background music, can be arranged to further honour and reflect on your loved one's life.

On the day, the staff will greet you with a warm and respectful welcome whilst ensuring the day runs smoothly.

Remember, celebrate and reflect on the life of someone special right here at Scots Club.



AUDITORIUM

The Auditorium offers a serene and private setting for both intimate and larger gatherings, allowing friends and family to come together in a meaningful way.

Conveniently located on the ground floor, the Auditorium features a dedicated bar to serve beverages, with bathroom facilities just outside for easy access. A welcoming foyer and outdoor terrace provide a peaceful space for quiet reflection or to gather with loved ones in the fresh air.

For those wishing to share memories or speak from the heart, the Club offers AV equipment, including a microphone for speeches and a smart screen for a photo slideshow. The room is spacious, allowing for a tasteful setup of personal displays to celebrate your loved one's life in a way that best reflects their spirit.

Room hire is included in the catering prices when minimum spend is reached.

130 - 150 SEATED

180 STANDING



CANAPÉS

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, hoisin 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 Marie 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 gelato cones **VG**

Lemon meringue tartlets **VG**

GRAZING PLATTERS

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
Serves approximately ten guests.



BEVERAGES

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**





CONTACT

The experienced functions team is here to support you through this challenging and time-sensitive process. Get in touch today to discuss your needs and arrange a site visit.



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