



CRAIGIEBURN
Sporting Club

FUNCTION PACKAGES

Effective as of 15 Jan 2026

WELCOME

Operating on the picturesque surrounds of Craigieburn Golf Course since 1991. The Craigieburn Sporting Club is the perfect destination to hold your next event.

We have a multiple function spaces and catering packages to suit any event, from corporate presentations to weddings receptions, engagements, birthdays and much more.

We invite you to book an appointment with our Functions Manager to view our venue and discuss our package in more detail.

Let us help you make your next event an unforgettable one.

Craigieburn Sporting Club
Functions & Event Team





FUNCTIONS ROOMS

Function Room <i>(Capacities)</i>	Cocktail Style	Seated	Conference	Minimum Spend
Acacia Room	70-130	50-110	50-100	\$3000*
Golf View Room	100-220	70-160	75-250	\$4000*
The Grand Room	220 - 350	180-280	250+	\$7500*

*Venue minimum spend is calculated as the aggregate of the individual departmental minimums required for the event.

COCKTAIL MENU

CHOICE OF 6

- Mini Chicken Kiev
- Battered Pork with Plum Sauce
- BBQ Meatballs
- Bruschetta
- Battered Chicken with Sweet n Sour Sauce
- Party Pies
- Thai Fish Cakes
- Homemade Pizza
- Pork Dumplings
- Vegetarian Spring Rolls & Samosa
- Fried Goats Cheese
- Panko Crumbed Fish Fillets
- Freshly Crumbed Calamari
- Gourmet Sandwiches
- Homemade Quiche
- Sweet Chili Chicken Strips
- Garlic Prawn Spring Rolls
- Pumpkin & Spinach Tarts
- Sausage Rolls
- Steamed Mini Dim Sims
- Macaroni & Cheese Balls
- Prosciutto Grissini Sticks
- Cajun Spiced Chicken Balls
- Barramundi Bites with Truffle Aioli
- Crumbed Prawns with Lemon Tartare
- Thai BBQ Chicken Pieces
- Mini Lamb Skewers with Tzatziki

\$28.50 PER PERSON



MINI MEAL MENU

CHOICE OF 5

- Hoisin Chicken Stirfry with Noodles
- Fish & Chips
- Beef Sliders
- Penne Pasta with your favourite Sauce
- Chicken and Mushroom Risotto
- Satay Chicken
- Battered Pork with Plum Sauce and Rice
- Homemade Arancini Balls
- Thai Chicken Curry served with Basmati Rice
- Vegetarian or Beef Lasagne
- Greek Lamb Salad
- Steamed BBQ Pork Buns
- Sweet n Sour Chicken
- Salt n Pepper Calamari Salad
- Wok Style Pork Stir Fry with Rice
- Homemade Pizza
- Mini Homemade Chunky Pies
- Pulled Beef and Gravy Brioche Rolls
- Italian Arancini Balls
- Bao Buns Chicken and Colelaw
- Lamb Kofta with Rice and Minted Yoghurt
- Vegan Curry with Pumpkin and Sweet Potato
- Chicken Skewers
- Mini Chicken Parma
- Roast Pork Rolls with Gravy and Fries

\$32 PER PERSON



COCKTAIL DESSERTS

CHOICE OF 3

- Black Forest Cake
- Berry Cheesecake
- Oreo Mousse
- Apple Pie Bites
- Choc Hazelnut Empanada
- Cheesecake Pillow
- Nutella Panna Cotta
- Strawberries and Cream
- Carrot Cake
- Mixed Cheesecakes
- Tiramisu

\$7.50 PER PERSON





FUNCTIONS ROOMS

ROOM HIRE CHARGES

GRAND ROOM – \$600

GOLF VIEW ROOM – \$500

ACACIA ROOM – \$450

All rooms include wireless microphone, bluetooth speaker. Comb Tea & Coffee station.

ADDITIONAL FEES:

Tablecloths \$8 per cloth
(black/white)

FOOD

Cocktail Menu – \$28.50 pp
Mini Meals Menu – \$32 pp
Addition Finger Food Item – \$5 pp
Additional Mini Meal Item – \$6 pp

Seated Alternate Service

Two Course | Three Course
Entrée & Main – \$70
Entrée, Main & Dessert – \$80
Main & Dessert – \$70

Children's Price's

Cocktail Menu – \$12.50
Mini Meals Price – \$12.50
Kids 2 Course Seated – \$25.00
Kids 1 Course Seated – \$20.00

BEVERAGES:

The minimum Bar Spend for any function is \$750. Non Alcoholic Package \$14 p.p includes: soft drink, water, orange juice, apple juice.

OPTION 1 – ON CONSUMPTION

Drinks are charged at an on-consumption basis to a nominated value.

OPTION 2 – INDIVIDUAL PAYMENT

Guest purchase their own drinks at bar prices

OPTION 3 – BEVERAGE PACKAGE \$50 – 4.5 HOUR PACKAGE

House Beer, Wine, Soft Drinks & Juice. Excludes Spirits. These can be purchased outside the package price



FUNCTION ROOM INCLUSIONS

GOLF VIEW ROOM

Features include:

- 86 inch Screen with HDMI connectivity
- Complimentary Car Parking
- Dance Floor
- Cake Table/Present Table
- Tea/Coffee Station
- View overlooking our beautiful Golf Course
- High quality Bluetooth Speaker
- Central Microphones

This room is perfect for:

Cocktail Parties for 110 – 250

Seated Function 70 – 160

Conferencing 75 – 250

WEDDINGS AT CRAIGIEBURN SPORTING CLUB

All wedding packages include:

- Banquet Dinner – Large Choice of Menu items
- Bridal Table
- Guests Tables with white full linen
- Cake Table with Silver Cake Knife
- Dance Floor
- Private Foyer (Only for Grand Room Reservations)
- Table Service
- 5 hour reception

ACACIA ROOM

Features include:

- Dance Floor
- Large Screen with HDMI Connectivity
- Cake Table/Present Table
- Tea/Coffee Station
- High quality Bluetooth Speaker
- Central Microphones

This room is perfect for:

Cocktail Parties for 70 – 130

Seated Function 50 – 110

Conferencing 50 – 100

SIT-DOWN MENU

ALTERNATE SERVICE (CHOICE OF 2)

ENTREE

SALMON SALAD

Smoked Salmon salad with rocket, Spanish onion, goats cheese with a lime caper dressing

BEEF LASAGNE

House made beef lasagne

NICOISE SALAD

Chicken nicoise with cos lettuce, fresh green beans, sliced egg, kalamata olives and a creamy dressing

GREEK KEFTEDES

Keftedes Greek meat balls in a Napoli and tzatziki sauce

LAMB SALAD

Lamb salad with haloumi with red and green lettuce mix, cherry tomatoes, Lebanese cucumber and a basil pesto dressing

ARANCINI

Italian cheese Arancini croquettes served on tomato concasse

SCALLOPS

Seared Sea scallops in a lime and chive butter with mango droplets

TERIYAKI CHICKEN

Marinated Chicken pieces with a sesame ponzu dressing

CHAR SUI PORK

BBQ Pork with a pickled cucumber salad

SPANISH GAMBAS PRAWN SALAD

Sauté prawns with garlic, olive oil, Spanish onion served on a salsa

CHORIZO BRUSCHETTA

Italian chorizo with truss tomato, red onion, grilled halloumi, roasted garlic on ciabatta bread

THAI CHICKEN

Thai style chicken skewers on buckwheat noodles with a sweet soy, ginger, chilli dressing



MAIN MEALS

ALTERNATE SERVICE (CHOICE OF 2)

LAMB LOIN

Lamb Loin served on creamy mash potato charred capsicum and roma tomato puree and roasted vegetable medley

LAMB SHOULDER

12 hour slow cooked lamb shoulder served on creamy polenta mash potatoes and mirepoix vegetables

BEEF CHEEK

Braised beef cheek cooked in a red wine jus served with a parsnip and potato puree and Dutch carrots

LAMB RUMP

Lamb rump cooked medium served moghrabieh beans, baked zucchini, carrots and rosemary jus

PORK BELLY

Crispy Pork belly with a plum glaze, poppy green beans and apple coleslaw

FRENCHED CUT CHICKEN BREAST

French cut chicken breast on diced roasted vegetables, fried leek, sweet potato crisps, topped with a fetta and romesco sauce

BEEF FILLET

Roasted fillet of beef on a potato and pumpkin stack, Chinese broccoli and beans

SNAPPER

Baked snapper fillet on a squid ink risotto with lemon and herbs

CHICKEN BREAST

Oven baked breast of chicken with wild mushrooms, smokey bacon, sea salted chats and a white wine sauce



DESSERTS

ALTERNATE SERVICE (CHOICE OF 2)

LEMON MERINGUE

Lemon meringue pie with vanilla ice cream

NYC CHEESECAKE

New York cheesecake with a berry compote and passionfruit couli

APPLE CRUMBLE

Apple crumble topped with toffee shards and cream

VANILLA PANACOTTA

Vanilla panacotta served with choc biscuit crumb

SPORTYS INDIVIDUAL DESSERT PLATTER

An arrangement of small desserts presented on platters

STICKY DATE

Sticky Date pudding topped with caramel sauce and double whipped cream

CHOCOLATE CARAMEL TARTS

With a dollop of caramel cream

RED VELVET CHOCOLATE TART

Baked crispy tart filled with a creamy chocolate filling, freeze dried raspberries served with thickened cream

CHOCOLATE FLAKE CARAMEL DELIGHT

Layers of chocolate cake, caramel fudge, finished with crumbled flake

CHOCOLATE LOVER

Chocolate cake filled with ganache served warm with fudge sauce



SIT DOWN FUNCTION EXTRAS

CANAPÉS ON ARRIVAL
\$7 PER PERSON

3 TIER ANTIPASTO STANDS
\$75 PER STAND

*Assorted house made dips, cured meats,
cheese board, julienne vegetables*





CRAIGIEBURN
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Craigieburn Road West, Craigieburn VIC 3064

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CONFERENCE PACKAGES

FULL DAY CONFERENCE PACKAGE \$65 PER DELEGATE

*Morning Tea, Working Lunch &
Afternoon Tea
Up to 8 hours duration*

HALF DAY CONFERENCE PACKAGE \$55 PER DELEGATE

*Morning Tea and Working Lunch
or Working Lunch and afternoon Tea
Up to 5 hours duration*

Inclusions:

- Room hire
- Tea and Coffee Station
- Screen
- Wi-Fi
- Pens and Notepads
- Water Station
- Microphones

Available Monday to Friday

MENU

MORNING OR AFTERNOON TEA

- Assorted Sweet muffins
- Lamingtons
- Fresh fruit
- Assorted Slice

LUNCH

Your choice of any two main meals
from the Sit Down Menu

CONFERENCE PACKAGES

Monday to Friday

ROOM HIRE

Golf view \$350

Acacia room \$350

Grand room \$400

Room hire includes:

Table linen, tea and coffee station, water station, large tv screen, stage if required, white board, flip charts, pens

MORNING OR AFTERNOON TEA

\$15.50 (SELECT 3 ITEMS)

- Fresh Fruit Platters
- Carrot Cake
- Tiramisu
- Lamingtons
- Cheesecake
- Biscuits,
- Muffins,
- Scones
- Fruit Basket
- Choc Brownie
- Coconut Slice
- Lemon Slice
- Assorted Tea





CONFERENCE PACKAGES

OPTION 1

\$18.50 PP (minimum 10 guests)

- Assorted sandwiches, wraps and baguettes
- Gluten free option extra \$3

OPTION 2

\$45.00 PP (minimum 10 guests)

- Morning or afternoon tea
- Soft drink with lunch
- Assorted sandwiches, pizza ,hot food platters
- **Pizza** (Select 2):
 - ◊ Vegetarian
 - ◊ BBQ Chicken
 - ◊ Margarita
 - ◊ Hot n Spicy
 - ◊ Hawaiian
- **Hot Food Choices** (Select 3):
 - ◊ Vegetarian Tarts
 - ◊ Thai Spring Rolls
 - ◊ Indian Samosa
 - ◊ Crumbed Barramundi
 - ◊ Mini Pies
 - ◊ Fried Goats Cheese
 - ◊ Panko Calamari
 - ◊ BBQ Meatballs
 - ◊ Quiche

OPTION 3

\$45.00 PP (minimum 30 guests)

- Morning tea or afternoon tea
- Soft drink with lunch
- 50/50 alternative mains .
- Numbers under 30 guests will have an a la carte menu provided

Select 2 Mains:

- 280g Scotch Fillet served with chips and salad
- Chicken Scallopine with vegetables
- Lightly Fried Calamari Salad with coriander and lime dressing
- Battered or Grilled Fish of the Day
- Chicken Parmigiana with chips and salad
- Pasta Carbonara, Bolognese or vegetarian
- Beef Lasagna served with salad
- Chicken and Mushroom Risotto
- Quiche

OPTION 4

\$45.00 PP (minimum 50 guests)

- Morning tea or afternoon tea

Hot Grazing Table (Select 6):

- Mini Homemade Chunky Beef Pies
- Chicken and Mushroom Risotto
- Panko Crumbed Fish
- Penne or Ravioli with a roasted capsicum and baby spinach sauce
- Beef Sliders
- Pulled Roast Lamb Rolls
- BBQ Pork Bao Buns
- Salt n Pepper Calamari Salad
- Roasted Vegetable and Couscous Salad
- Duck Spring Rolls
- Vegan Arancini Balls
- Crumbed Prawn Cutlets
- Vegetable Samosa
- Tandoori Chicken Skewers
- Caramelized Leek and Mushroom Quiche