



# CELEBRATION OF LIFE

**CANBERRA SOUTHERN CROSS CLUB**

02 6283 7216 • 02 6283 7265 • [events@csccl.com.au](mailto:events@csccl.com.au)

# Welcome to the Canberra Southern Cross Club

We know that losing a loved one is a difficult and stressful time. Our experienced team can take a weight off your shoulders and help ensure that your event is a fitting send off for your loved family member or dear friend.

From intimate gatherings to as many as 1,000 guests, we have a range of versatile function rooms.

Our Chefs have developed an extensive range of affordable options for you to choose from, or if you prefer, we can work with you to tailor a menu, allowing of course for any special dietary requirements.

Our Woden venue offers free undercover parking and is close to public transport which makes attending your event that little bit easier for your guests.

Our Tuggeranong and Jamison venues also have private rooms well suited to celebrations of life.

Talk to us about how we can assist you at this difficult time.

We look forward to hearing from you.

## Contact

**Nicole Lieschke**  
Senior Sales and Events Manager

02 6283 7265  
nicole.lieschke@csccl.com.au

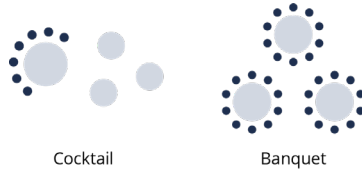
**Sharen Lim**  
Sales and Events Coordinator

02 6283 7216  
sharen.lim@csccl.com.au

## Contents

Function Rooms	3	Sharing Platters	7
Celebration of Life Packages	4	Beverage List	8
Additions	6		

# Function Rooms



Room	Capacity	
	Cocktail	Banquet
<b>Woden</b>		
The Corinna Ballroom	1000	700
Corinna Room 1	500	320
Corinna Room 2	300	150
Corinna Room 3	70	50
Corinna Room 4	35	20
The Top of the Cross	400	250
The Orion Room	150	100
The Private Dining Room	80	50
<b>Tuggeranong</b>		
The Brindabella Room	150	100
<b>Jamison</b>		
The Catchpole Room	-	80

\*Our Function rooms require a catering spend per person, based on a minimum of 30 guests. A surcharge will apply for groups with less than 30 attending. Please speak to our team for more details.

Please note a 10% surcharge applies on Sundays and Public Holidays.

Our Clubs open at 9am, access prior to 9am will incur a \$50 per hour surcharge.

Visit [www.csc.com.au/celebration-of-life](http://www.csc.com.au/celebration-of-life) to view our rooms.

## Audio Visual

The audio visual equipment and lighting in our function rooms are managed by Elite Event Technology. Please contact Mr Neil Whiteley to discuss your requirements and he will provide you with a detailed quote:

- [Neil@eetechnology.com.au](mailto:Neil@eetechnology.com.au)
- 02 6260 2311

AV costs associated with Elite Event Technology are applied to your total event cost.



# Celebration of Life Packages

## Classic

### \$35 per person

- Guests' selection of one cold and three hot canapés
- Selection of traditional sandwiches inclusive of the below fillings:
  - Chicken with mayonnaise on classic white bread
  - Egg, salad and mayonnaise on classic white bread **V**
  - Ham and cheese on classic white bread
  - Tuna, dill, chive and mayonnaise on brown bread
- Freshly brewed Vittoria coffee and a selection of tea

## Premium

### \$45 per person

- Guests' selection of one cold and three hot canapés
- Selection of gourmet sandwiches and wraps (Guests' selection of four fillings)
  - Chicken wrap, avocado, shredded cheddar, carrot, lettuce and ranch dressing
  - Grilled zucchini, caramelised onion, mozzarella cheese in ciabatta **V**
  - Roast chicken mayonnaise, mesclun leaves in baguette
  - Roast pumpkin, feta and rocket in Turkish bread **V**
  - Smoked salmon, dill, cream cheese, capers and baby spinach in Turkish bread
  - Smoked turkey wrap, creamy avocado, pickles and aioli with mixed leaves
- Freshly brewed Vittoria coffee and a selection of tea

**V** | Vegetarian **VE** | Vegan **GF** | Gluten Free  
**NF** | Nut Free **DF** | Dairy Free **O** | Optional



## Canapé selection

### COLD

- Chicken and sundried tomato tartlet with dill pickles
- Compressed pineapple, pickled cucumber and chilli lime syrup [VE, GF, NF](#)
- Dill marinated prawns with Marie Rose sauce [GF, DF, NF](#)
- Mushroom and cream cheese tarts with fresh herbs [V](#)
- Smoked salmon and cream cheese croûte with fresh herbs [NF](#)
- Tandoori chicken, minted yoghurt and baby spinach pinwheel sandwich
- Vine ripened tomato, basil and Persian feta bruschetta on sourdough croûte [V](#)

### HOT

- Chicken and shitake mushroom dumplings with soy sauce
- Lamb and rosemary pie with tomato relish
- Lamb kofte with cumin yoghurt [GF](#)
- Pork and chive gyoza with soy saue
- Ricotta and spinach pastizzi with arrabiata sauce [V](#)
- Salt and pepper squid with nam jim dipping sauce [DF, NF](#)
- Tandoori chicken skewers with minted yoghurt [GF](#)
- Truffle porcini arancini [V](#)
- Vegetable spring rolls [VE, V, DF](#)

# Additions

## Additional Hot or Cold Canapés

\$8 per canapé

## Additional Dessert Canapés

\$8 per canapé

- Apple crumble shortcake with whipped cream **V**
- Citrus curd tartlet with raspberry **V**
- Dark chocolate mousse with caramel crunch **V**
- Mini strawberry tartlets **V**
- Passionfruit tartlet with fresh mint **V**
- White chocolate panna cotta with raspberry **V, GF**

## Additional Substantial Canapés

\$12 per canapé

- Butter chicken and steamed rice **GF**
- Fish and chips
- Fish taco with salsa
- Pulled beef slider with cheese and aioli
- Spinach and feta sausage roll **V**
- Teriyaki chicken with seaweed salad and steamed rice

## Charcuterie Grazing Station on Arrival

\$40 per person

- A selection of crackers and crispbreads
- Accompaniments including quince paste and fig jam **V**
- Grilled, marinated and pickled vegetables **V**
- House cured smoked meats including a selection of salami, prosciutto, coppa, collo, mortadella, smoked ham and smoked wagyu beef
- Local and imported cheeses **V**
- Seasonal fresh and dried fruits **V**
- Selection of dips **V**
- Selection of sweet treats
- Smoked salmon with dill crème fraîche mini bagels
- Stuffed and marinated olives **V**

## Grazing Station Addition

\$17 per person

- Fresh prawns, oysters, and Tasmanian smoked salmon



# Sharing Platters

Our Sharing Platters are suitable for tables of 10 people to share.  
Available as an upgrade to any Celebrations of Life package.

## Assorted Ribbon Sandwiches

**\$87 per platter**

20 assorted ribbon sandwiches of:

- Egg, salad and mayonnaise **V**
- Ham and cheese
- Roast chicken and mayonnaise

## Assorted Wraps

**\$87 per platter**

Assorted wraps of:

- Roast chicken, mayonnaise and mesculin leaves
- Roast pumpkin, feta and rocket **V**
- Smoked turkey, creamy avocado, pickles and aioli with mixed leaves

## Assorted Vegan and Vegetarian Ribbon Sandwiches

**\$90 per platter**

Assorted vegan and vegetarian ribbon sandwiches **V, VE**

## Charcuterie Platter

**\$127 per platter**

Artisan cured meats served with a selection of pickles, marinated olives, two cheeses and lavosh

## Fresh Sliced Fruit Platter

**\$70 per platter**

Seasonal fruits served with passionfruit yoghurt **V, GF, NF**

## Local Artisan Cheeses

**\$115 per platter**

Served with a selection of three NSW cheeses, dried muscatel clusters, marinated olives, nuts, lavosh, water crackers and quince paste **V**

## Rice Paper Rolls

**\$90 per platter**

Assorted chicken, prawn and vegetable rice paper rolls served with nuoc cham dipping sauce

## Sushi Platter

**\$90 per platter**

Assorted hand cut sushi rolls served with wasabi, pickled ginger and soy

## Vegetable Crudit  Platter

**\$60 per platter**

Fresh seasonal vegetables served with three dips and condiments **V, GF**

# Beverage Packages

You can either select one of our beverage packages, or you are welcome to set up an on-consumption bar tab with a set dollar limit and pre-selected drinks. Otherwise, your guests can purchase and pay for their own drinks on the day.

## Classic

**3 hours \$30 | 4 hours \$34 | 5 hours \$38**

- Carlton Dry
- Great Northern
- Tatachilla Brut NV
- Tatachilla Sauvignon Blanc
- Tatachilla Shiraz Cabernet
- Soft Drink and Juice

## Premium

**3 hours \$38 | 4 hours \$43 | 5 hours \$48**

- Carlton Dry
- Great Northern
- Asahi Super Dry
- Croser Blanc de Blancs NV
- Mud House Rapaura Sauvignon Blanc
- Petaluma White Label Pinot Gris
- Hardys Tintara Cabernet Sauvignon
- St Hallett Garden of Eden Shiraz
- Soft Drink and Juice

## Canberran

**3 hours \$44 | 4 hours \$50 | 5 hours \$56**

- Capital Brewing Co. Coast Ale
- Capital Brewing Co. Rock Hopper IPA
- Collector Effervescence Blanc de Blanc
- Mount Majura Pinot Gris
- Moppity Shiraz
- Soft Drink and Juice

## Platinum

**3 hours \$44 | 4 hours \$50 | 5 hours \$56**

- Carlton Dry
- Great Northern
- Crown Lager
- Corona
- Croser Blanc de Blancs NV
- Mud House Rapaura Sauvignon Blanc
- Mt Majura Pinot Gris
- Grant Burge Thorn Riesling
- De Bortoli Tumbarumba Chardonnay
- De Bortoli Rosé Rosé
- Ta Ku Pinot Noir
- Moppity Shiraz
- St Hallett Garden of Eden Shiraz
- Soft Drink and Juice

## Cocktail Hour

**\$15 per person**

Available as an addition to any of our beverage packages. Speak to our team for more information.



# Our Beverage List

	glass	bottle		glass	bottle
<b>Sparkling</b>			<b>Rosé</b>		
Yarra Burn Premium Cuvee Brut 200ml (Yarra Valley, VIC)		13	St Hallett Rosé (Barossa Valley, SA)	10	40
Tatachilla Sparkling (McLaren Vale, SA)	8	32	De Bortoli Rosé Rosé (King Valley, VIC)	12	54
De Bortoli Prosecco (King Valley, VIC)	12	54	<b>Red Wine</b>		
Croser Blanc de Blancs (Adelaide Hills, SA)	15	67.5	Tatachilla Shiraz Cabernet (McLaren Vale, SA)	8	32
<b>White Wine</b>			Ta Ku Pinot Noir (Marlborough, NZ)	10	45
Tatachilla Sauvignon Blanc (McLaren Vale, SA)	8	32	Katnook Founder's Block Merlot (Coonawarra, SA)	10	45
Mud House Rapaura Sauvignon Blanc (Marlborough, NZ)	11	44	Grant Burge Cameron Vale Cabernet Sauvignon (Barossa Valley, SA)	10	45
Houghton Sauvignon Blanc Semillon (Margaret River, WA)	10	45	Katnook Founder's Block Cabernet Sauvignon (Coonawarra, SA)	13	58.5
Amberley Kiss & Tell Moscato (Margaret River, WA)	10	45	Hardys Tintara Cabernet Sauvignon (McLaren Vale, SA)	14	63
Petaluma White Label Pinot Gris (Adelaide Hills, SA)	11	49.5	St Hallett Garden of Eden Shiraz (Barossa Valley, SA)	13	58.5
Mt Majura Pinot Gris (Canberra Region)	13	58.5	Moppity Shiraz (Canberra Region)	13	58.5
Grant Burge Thorn Riesling (Eden Valley, SA)	12	54			
Tatachilla Chardonnay (McLaren Vale, SA)	8	32			
De Bortoli Tumbarumba Chardonnay (Tumbarumba, NSW)	13	58.5			
<b>Beer on Tap</b>			<b>Bottled Beers</b>		
	middy	schooner	Peroni Nastro Azzurro	11	
Carlton Draught	7.5	8.5	Corona	10	
Carlton Dry	8	9	Guinness Draught Can	13	
Balter XPA	10	11.5	Cascade Premium Light	6.5	
Great Northern Mid Strength	7	8	Victoria Bitters	8.5	
Brookvale Union Ginger Beer	11	12.5	Crown Lager	11	
Asahi Super Dry 400ml		13.5			
<b>Ciders, Coolers &amp; RTDs</b>					
Vodka Cruiser		13			
Vodka Cruiser DBL Sour Grape 375ml		14			
Billson's Vodka 355ml		14			
Jack Daniel's and Cola 330ml		15			
Jim Beam White and Cola 375ml		14			

# Our Beverage List

## Non-alcoholic

### WINE

Lyres Classico 250ml can (Sydney, NSW)	11
Giesen NV Sauvignon Blanc (Marlborough, NZ) 750ml	47
Giesen Merlot 0% (NZ) 750ml	41

### BEER

Asahi 0.0% 330ml	7
Heaps Normal Quiet XPA >0.5% 375ml	8
Heaps Normal Another Larger 375ml	8

## Spirits

### GIN

Gordon's (England)	7.5
Bombay Sapphire (England)	9

### VODKA

Smirnoff Red (New South Wales)	7.5
Grey Goose (France)	12

### TEQUILA

Jose Cuervo Blanco (Mexico)	9
1800 Añejo (Mexico)	13

### BOURBON & RYE

Bulleit Bourbon (USA)	9
Jack Daniel's Old No.7 (USA)	8
Maker's Mark 46 (USA)	9

### RUM

Bundaberg UP Rum (Queensland)	7
Bacardi White (Puerto Rico)	8
Sailor Jerry Spiced Rum (USA)	8

## Soft Drinks

Soft Drink	from 4.5
Coke, Coke Zero Sugar, Sprite, Fanta, Lift, Dry Ginger Ale	
Juice	from 4.5
Apple, Orange, Pineapple, Cranberry	
Mt. Franklin Lightly Sparkling Water	5

## WHISKEY | WHISKY

Johnnie Walker Red (Scotland)	8
Johnnie Walker Black (Scotland)	10
Jameson (Ireland)	9

## LIQUEUR

Baileys Original Irish Cream (Ireland)	6
Kahlúa (Mexico)	6
Malibu (Barbados)	7

## APERITIF

Aperol (Italy)	6
----------------	---

Serving size is 30ml, does not include mixer

Add a mixer 2