



CELEBRATION OF LIFE

CANBERRA SOUTHERN CROSS CLUB

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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

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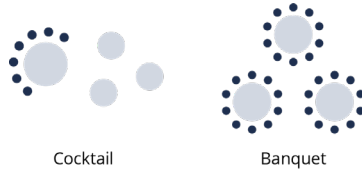
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Function Rooms



Room	Capacity	
	Cocktail	Banquet
Woden		
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
Tuggeranong		
The Brindabella Room	150	100
Jamison		
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 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
- 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**

