



# Harmonie German Club

# Special Occasions Package

Thank you for your enquiry with Harmonie German Club. We look forward to working with you planning your next special occasion. We're confident that Harmonie German Club has something to suit the needs and tastes of you and your guests.

Our Experienced staff are on hand to assist with all the details, from the preliminary

site inspection and quotation through to execution, making sure your event is a complete success.

We hope you find this information beneficial and if you have any queries or would like to discuss options for your event, please do not hesitate to contact us. We look forward to hearing from you soon.

## Room Capacity

	Rounds Table		Rectangle Tables		Cocktail Stand Up
	With Dance Floor	With out a Dance Floor	With a Dance Floor	Without a Dance Floor	
Auditorium	180	200	200	250	350
Half Auditorium	50	70	80	100	150
Keller Bar		50	100	120	150
Pool Room				80	100
Outdoor Deck			70	70	100
Board Room				20	

## Room Hire Prices

	Monday to Thursday With Catering	Monday to Thursday Without Catering	Friday to Sunday With Catering	Friday to Sunday With out Catering
Auditorium	\$500.00	\$700.00	\$1000.00	\$2000.00
Half Auditorium	\$250.00	\$400.00	\$500.00	\$1000.00
Keller Bar	\$200.00	\$250.00	\$300.00	\$600.00
Board Room	\$100.00	\$100.00	\$100.00	\$100.00
Outdoor Deck	\$150.00	\$200.00	\$200.00	\$400.00

## **THE GERMAN PARTY**

### **Buffet Style**

**\$23.00pp** (based on 1.3 serves per person)

**Minimum 20 People**

### **Entree**

Soft Salted Pretzels Served with Cultured Butter And Dips

### **Mains**

German Sausages Served On

Crusty Bread Rolls

- Bratwurst (Pork)
- Double Smoked Kransky (Pork)
- Weisswurst (Veal and Pork)
- Vienna Sausage (German Frankfurt)

### **Trimmings**

- Sauerkraut,
- Fried onions,
- German mustard,
- Tomato Sauce

## **COCKTAIL MENU**

**4 Canape Selection - \$24.00pp**

**6 Canape Selection - \$33.00pp**

**4 Canape & 2 Substantial - \$37pp**

**6 Canape & 3 Substantial - \$53pp**

**Substantial Items - \$6.50 each**

**2 Dessert Canapes - \$10pp**

### **Cold**

- Mini Bruschetta (v)
- Caprese skewers (v) (gf)
- Duck pancakes
- Smoked Salmon on Mini toast
- Pacific Oyster Served Natural (gf)

### **Hot**

- Homemade Sausage Rolls
- Mini Spring Rolls (v)
- Vegetable Samosas (v)
- Mini Quiche (v)
- Fish cocktails
- Homemade salt and pepper Squid
- Sate Chicken skewers
- Mini Beef kebabs
- Panko crumbed chicken tenders
- Spinach and Feta pastry (v)

### **Substantial**

- Pork belly and coleslaw Bao Bun
- Pulled Pork Slider
- Mini Hamburger
- Baby Bratwurst Roll
- Mini 'Fish n Chips'
- Mini Currywurst
- Mini Leberkase on a Roll  
(German Meatloaf)

## **THE GERMAN FEAST**

**Served as Table Share**

**\$40.00 pp**

**Plater severs 3 guests**

**Minimum 20 People**

### **Entree**

Soft Salted Pretzels Served with cultured butter and dips

### **Mains**

- Our Signature Pork Knuckle
- Bratwurst (Pork)
- Double Smoked Kransky (Pork)
- Vienna Sausage (German Frankfurt)
- Pork Schnitzel
- Leberkaese (German Meatloaf)
- Smoked Pork Loin

### **Sides**

- Sauerkraut
- Red Cabbage,
- Spaetzle (German Noodles)
- Fried Onions
- Fried Eggs
- Potato Salad

### **Sauces**

- German mustards
- Red Wine Gravy

## **THE GERMAN BUFFET**

**Buffet Service**

**\$50.00 pp**

**Minimum 30 People**

### **Entree**

Soft Salted Pretzels Served with cultured butter and dips

### **Mains**

- Bratwurst (Pork)
- Double Smoked Kransky (Pork)
- Vienna Sausage (German Frankfurt)
- Pork Schnitzel
- Leberkaese (German Meatloaf)
- Pulled Pork Knuckle

### **Sides**

- Sauerkraut
- Red Cabbage,
- Mashed Potato
- Fried Onions
- Potato Salad

### **Sauces**

- German mustards
- Red Wine Gravy

### **Dessert**

- Apple Strudel served with custard
- Black forest cake served with berry compote and cream

## **CARVERY BUFFET**

**\$44.00 pp**

**Minimum 30 People**

### **Mains**

Served with Bread Roll & Butter

- Prime Roast Beef
- Roasted Chicken Marylands (Lemon & Tyme)
- Roast Leg Of Pork

### **Sides- Choice of 3**

- Roast Pumpkin
- Roast Potatoes
- Roast Carrots
- Califlower Bake
- Grilled Buttered Corn on the Cob
- Baby Green Beans In Butter With Almonds
- Minted Peas
- Garlic Mash
- Asian Vegetables in Oyster Sauce
- Stemaed Honey Carrots

### **Sauces and Condiments**

- Red Wine Gravy
- Creamy Peppercorn Sauce
- Mustards

### **Dessert- Choice of 2**

- Baked Cheesecake
- Pavlova With Mixed Berry Compote
- Carrot Cake
- Amaretto Marinated Fruit Salad
- Tiramisu Cake

## **DELUXE CARVERY BUFFET**

**\$54.00pp**

**Minimum 30 People**

### **Starter**

Charcuteire Board

### **Mains**

Served with Bread Roll & Butter

- Prime Roast Beef
- Roasted Chicken Marylands (Lemon & Tyme)

### **Sides- Choice of 3**

- Roast Pumpkin
- Roast Potatoes
- Roast Carrots
- Califlower Bake
- Grilled Buttered Corn on the Cob
- Baby Green Beans In Butter With Almonds
- Minted Peas
- Garlic Mash
- Asian Vegetables in Oyster Sauce
- Stemaed Honey Carrots

### **Salads- Choice of 2**

- Potato
- Caesar
- Coleslaw
- Garden
- Greek

### **Sides**

- Red Wine Gravy
- Peppercorn Sauce
- Mustards

### **Desserts - Choice of 2**

- Baked Cheesecake
- Pavlova With Mixed Berry Compote
- Carrot Cake
- Amaretto Marinated Fruit Salad

## **THE AUSSIE BBQ**

### **Buffet Service**

**\$39.00pp**

**Minimum 30 People**

#### **Mains**

Served with Bread Roll & Butter

- Prime Scotch Fillet
- Marinated Chicken  
Honey Soy Or Lemon Thyme
- Pork Sausage
- Bacon
- Fried Onions

#### **Salads - Choice of 3**

- Potato
- Caesar
- Coleslaw
- Garden
- Greek

#### **Sauces**

- Creamy Peppercorn
- Tomato Chutney

## **THE PREMIUM BBQ**

### **Buffet Service**

**\$49.00pp**

**Minimum 30 People**

#### **Mains**

- Prime scotch fillet
- Marinated Chicken  
Honey Soy Or Lemon Thyme
- Rosemary and lemon lamb cutlets
- Pork sausage

#### **Sides**

- Grilled Onions & Capsicum
- Grilled Buttered Corn
- Sauteed Mushrooms

#### **Salads - Choice of 3**

- Potato
- Caesar
- Coleslaw
- Garden
- Greek

#### **Sauces**

- Creamy Peppercorn
- Red Wine Gravy
- Tomato Chutney

#### **Dessert - Choice of 2**

- Baked Cheesecake
- Pavlova With Mixed Berry Compote
- Carrot Cake
- Amaretto Marinated Fruit Salad
- Tiramisu Cake

## **PREMIUM PLATE MEALS**

**1 course - \$38.00 pp**

**2 course - \$46.00 pp**

**3 course - \$54.00 pp**

### **Entree**

- Homemade Pumpkin Soup with Sour Cream And Garlic Croutons (V)
- Sate Chicken Marinated Chicken Skewers Served On Jasmin Rice with Peanut Sauce
- Tomato Brushetta (V) Roma Tomato, Onion & Coriander Salsa with Greek Feta, Balsamic Glaze Rested On Grilled Turkish Bread.
- Arancini Balls (V) Served W/ Napolitana Sauce Roquette And Parmesan Salad

### **Main**

- Grilled Chicken Breast Served On A Hokkien Noodle Salad with Thai Dressing And Steamed Greens
- Barramundi Fillet Served On A Chick Pea, Sundried Tomato And Capsicum Salad and Potato Rosti Topped With Mint Yoghurt Dressing.
- Scotch Fillet Char Grilled Served with Thyme And Pink Peppercorn Butter With Roasted Chats And Steamed Greens.
- Homemade Vegetable Lasagne Served W/ Garden Salad And Chips W/ A Napoli Sauce.
- Roast Lamb Rump, Sweet Potato Mash, Steamed Asparagus Bundle And Mint Jus.

### **Dessert**

- Pavlova W/ Ice Cream And Marinated Berries.
- Traditional Black Forest Cake Served W/ Vanilla Ice Cream Cherry Chocolate Sauce
- Amaretto Marinated Fruit Salad Served

## **DELUXE PLATE MEALS**

**1 course - \$40 pp**

**2 course - \$49.00pp**

**3 course - \$58.00pp**

### **Entree**

- Warm Thai Beef Salad Marinated Beef Tossed with Asian Vegetables And Aromatics (Mild)
- Chicken Caesar Salad with Cos Lettuce, Bacon, Parmesan And Cheesy Garlic Croutons
- Prawn Cocktail Served with Avocado And Tomato Salsa, Spicy Cocktail Sauce
- Balsamic Walnut Salad (Gf) (V) Fresh Garden Salad Served with Pine Nuts And Crumbled Feta

### **Main**

- Chicken Breast Wrapped In Filo Pastry Stuffed with Camembert & Sundried Tomato, Served with Harrissa Sauce and a Potato & Spinach Galette
- Eye Fillet Wrapped In Bacon Served with Pommes Fondante Steamed Broccolini And A Horseradish Cream
- Pan Fried Atlantic Salmon Fillet Served On Rossti Potato, Wilted Spinach, Roasted Cherry Tomatoes And Hollandaise
- Lamb Salad Char Grilled Lamb Rump Served In A Baby Spinach, Walnut, Fetta And Roast Baby Beet Salad with a Balsamic Glaze.

### **Dessert**

- Chocolate Fondant served with Chocolate Sauce And Vanilla Ice Cream
- Tiramisu Charlotte Served with Chantilly Cream.
- Apple Strudel W/ Rum Custard And Vanilla Ice Cream.

# Catering Packages

## **LIGHT LUNCH**

**\$35.00pp**

- Fresh Fruit Juice Selection
- Freshly Brewed Tea and Coffee
- Chefs Selection of Sweet Treats
- Assorted Wraps and Sandwiches

## **SOMETHING TRADITIONAL**

**\$28.00pp**

- Freshly bakes Scones with Jam and Cream
- Chef Selection of slices
- Freshly Brewed Tea and Coffee

## **POSH IT UP, HIGH TEA**

**\$45.00 pp**

**Minimum numbers 20 people**

### **Inclusions**

- A glass of Sparkling Wine or Juice on arrival
- A selection of delicious Sandwiches
- Chef's selection of Hot Finger Foods
- Light and Fluffy Scones with Butter, Cream & a selection of Jams
- A selection of Mini Cakes and Slices
- Selection Teas & Freshly Brewed Coffee

### **Notes**

4 Hour Room Hire Included  
Food Served Over 2 Hours

## **GET THE PARTY STARTED**

**\$3300**

**Suitable for 60 guests**

### **Room Hire**

Private Room Hire

### **\$500 Bar Tab**

- With your choice of restrictions

### **DJ Hire**

- 4 hours

### **Decorations**

- 50 floating helium balloons

### **Canape Buffet**

- 6 Canape Selection



# Package Extra's

## **Food & Beverage**

**Prawns & Oysters Starters - \$20pp**

**30 min of pre Dinner Canapes (Selection of 3) - \$20pp**

**Dessert Buffet - \$20pp**

**Lolly Buffet - \$5pp**

**3 Hour Beverage Package - \$35pp**

**Beer Tower on Table - \$45 per Tower**

**House Bottle of Wine on Tables - \$22 Per Bottle**

## **Decorations**

**Table Center Pieces - \$20 per Table**

**Chair Covers (Black or White) - \$3 per Chair**

**Chair Sashes - \$3 per Sashes**

**Chair Cover & Sashes - \$5 per Chair**

**Roof Canopy - \$600**

## **Entertainment**

**DJ Hire - \$400.00 (5 Hours)**

**Karaoke - \$400.00 (5 Hours)**

**DJ Hire & Karaoke - \$600 (5 Hours)**

**Josh Illusions Master of Ceremony - \$200.00 min**



# Harmonie German Club

49 Jerrabomberra Avenue, Narrabundah ACT

[www.harmonieclub.com.au](http://www.harmonieclub.com.au)

PH: 02 6295 9853

[events@harmonieclub.com.au](mailto:events@harmonieclub.com.au)