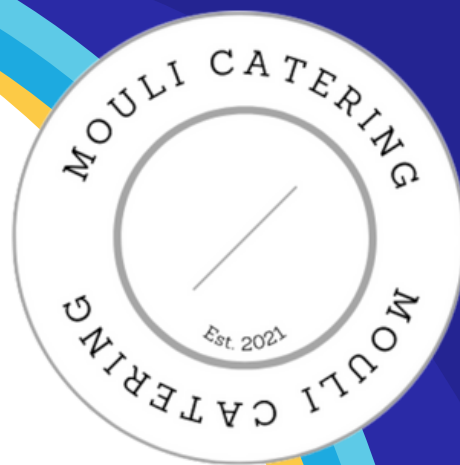


Club  Chermside

2025 CATERING PACK





OUR CATERER

Mouli Catering had been operating at Club Chermside since 2021. When Owner and Operator Glen Withers' eldest daughter was diagnosed with Coeliac Disease, he realised just how big the gap in the market was for safe gluten free dining options. As a chef of 20+ years, he has been involved with a wide range of special dietary needs throughout his career and he decided to fill that gap. Mouli Catering has a wide range of gluten free options within their bistro and catering menu.

We can meet most dietary requirements, please inquire with our team if you can't find something in our menu that suits your needs.

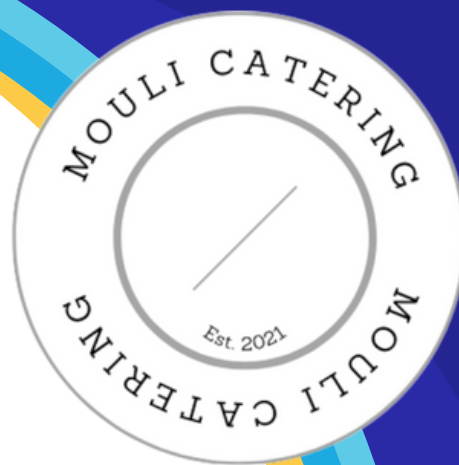
GUIDE

GF = Gluten Free

GFO = Gluten Free Option Available

V = Vegetarian

VG = Vegan



BISTRO MENU

Order from our Bistro Menu during our kitchen opening hours. Our menu range will satisfy just about every dietary requirement with majority of our menu being gluten free.

CATERING MENU

For groups of 10 people or more, we recommend ordering from the catering menu which offers a wide range of platters, set menu's and buffet options. Please note all catering menu options must be ordered and paid for prior to your booking date through our caterer.

Please note: Platters and set menus can be served outside of kitchen hours if ordered and paid for in advance. Please speak to our caterer for more details.

KITCHEN HOURS

Lunch 11:30am - 2:00pm (Thursday to Sunday)

Dinner 5:30pm - 8:00pm (Wednesday to Saturday)

Please note: Sandwiches are available at the bar on Tuesday & Wednesdays while the kitchen is closed (while stocks last).



PLATTERS

SERVES 8-10 PEOPLE

ASIAN

- Cocktail Spring Rolls (VG)
- Vegetable Samosas (VG)
- Prawn Shao Mai
- Lemon Pepper Calamari (GF)
- Garlic, Ginger & Soy Chicken Wings (GF)

\$75

PARTY

- Party Pies
- Mini Sausage Rolls
- Pumpkin Arancini (V, GF)
- Smokey BBQ Meatballs
- Smoked Paprika Chicken Wings (GF)

\$70

CHEESE

- Brie, Blue & Aged Cheddar Cheese (V)
- Grapes (V)
- Dried Fruit (V)
- Nuts and Crackers (V, GF)

\$65

SEASONAL FRUIT

- A Selection of Fresh & Seasonal Fruit (VG, GF)

\$50

SANDWICHES

- An Assortment of 9 Mixed Sandwiches (GFO)

\$65



PLATTERS

SERVES 8-10 PEOPLE

ANTIPASTO

\$85

- A Selection of Cured and Smoked Meats
- Cheeses (V)
- Grilled and Marinated Vegetables (VG)
- Pesto, Bread, Olive Oil (V)
- Balsamic Vinegar (GF)

SLIDERS

\$60

Choose from

- Pulled Pork & Coleslaw (GFO)
- Roast Beef & Gravy (GFO)

GOURMET MINI PIES

\$80

- A Mixture of Gourmet Filled Pies

SPINACH & RICOTTA PASTIZZI \$55

- Flaky Pastry Filled with Spinach & Ricotta (V)

CAKES

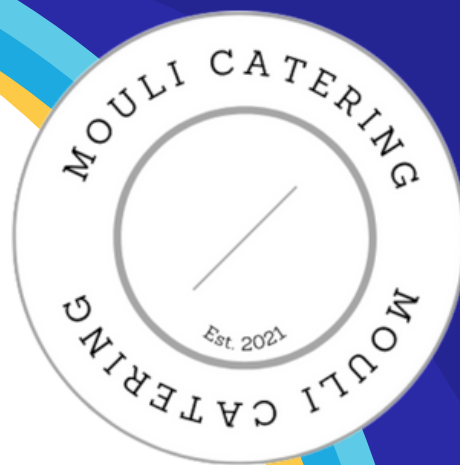
\$60

- A Selection of Cake Slices (V, GFO)

TEA, COFFEE & BISCUITS

\$5pp

- Unlimited Tea, Coffee & Biscuit Station (min 10 people)



SET MENU

MINIMUM OF 20 PEOPLE
SERVED ALTERNATE DROP

TWO COURSE

\$39pp

THREE COURSE

\$49pp

ENTREE (Choose Two)

- Vegetable Lasagne (V)
- Coconut Curry Beef Kebabs with Steamed Rice (GF)
- Herb Chicken Salad with Rocket, Red Onion, Parmesan & Pesto Dressing (GF)

MAIN (Choose Two)

- Atlantic Salmon w/ Fondant Potato, Green Beans & Garlic Cream (GF)
- Wild Mushroom Risotto w/ Parmigiano Reggiano & Truffle Oil (V, GF)
- 250g Rump Steak w/ Rosemary Roasted Potato, Broccolini & Red Wine Jus (GF)
- Chicken Mignon w/ Creamy Mash Potato, Broccolini & Mixed Mushroom Sauce (GF)

DESSERT (Choose Two)

- Vanilla Bean Panna Cotta with Mixed Berry Compote (V, GF)
- Pavlova with Chantilly Cream, Fresh Berries and Passionfruit (V, GF)
- Chocolate Mudcake with Raspberry Coulis (V, GF)

BUFFETS

MINIMUM OF 20 PEOPLE



BBQ BUFFET

\$29pp

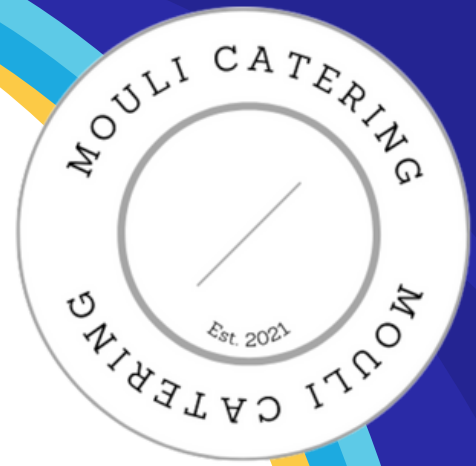
- Bread Rolls & Butter (V),
- Garden Salad (VG, GF)
- Coleslaw (V, GF)
- 100g Grain Fed Rump Steak
- 2 Gourmet Sausages
- Caramelised Onion (VG)
- Rosemary Roast Potatoes (VG)
- Sauces and Condiments

ROAST BUFFET

\$45pp

- Bread Rolls & Butter (V),
- Garden Salad (VG, GF)
- Coleslaw (V, GF)
- Rosemary Roast Potatoes (VG, GF)
- Steamed Seasonal Vegetables (VG, GF)
- Braised Chicken & Vegetables
- Roast Pork with Crackling, Gravy & Apple Sauce (GF)
- Chefs Selection of Cakes and Sweet Treats (V, GFO)

CATERING TERMS & CONDITIONS



HEALTH & SAFETY

No drinks or glass are permitted on the green at any time. No food or drinks are allowed to be brought into the club including function rooms unless agreed by the venue manager prior to attending our club. No food or beverages can be removed from the venue unless purchasing as a takeaway.

FINAL NUMBERS & PAYMENT

Tentative bookings will only be secured once payment of the invoice has been received for catering. Payment must be no later than 10 days prior to the event. Final numbers and catering requirements must be given no later than 7 days prior to the event. Payment can be made via credit card, cash or direct deposit.

CANCELLATIONS

Any cancellation can be made up to 10 days prior to the event and a full refund will be given. Any cancellations outside of this time frame will incur full charges unless agreed upon by the venue manager.

CONTACT US



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Glen Withers (Chef)



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