





Meetings and Seminars

Morning and Afternoon Tea Breaks

Your choice of two of the following items, freshly brewed tea and coffee, orange juice and iced water

Sliced fruit	Carrot cake
Mini muffins	Assorted Danishes
Caramel Slice	Frinds
Banana bread	Chocolate brownies

\$16.90 per person

Light Lunch

One selected lunch from the following menu, freshly brewed tea and coffee, orange juice and iced water

Mixed Sandwich Plate

Including an assortment of gourmet sandwiches and wraps, side of mixed salad

Lunch Buffet 1

Tiger prawns
Honey-glazed leg ham
German potato salad
Caesar Salad
Served with fresh bakery basket

Lunch Buffet 2

Thai red chicken curry
Steamed jasmine rice
Wok fried greens
Served with fresh bakery basket

Lunch Buffet 3

Roast beef with red wine jus
Garlic and rosemary buttered potatoes
Steamed vegetables
Served with fresh bakery basket

\$24.90 per person

Conference packages

Half day buffet package 5/6hours

Tea break on arrival
Morning or Afternoon tea break
Light working lunch buffet
Basic audio visual hire
\$58.00 per person

Full day buffet package 6/8hours

Tea break on arrival
Morning tea break
Light working lunch buffet
Afternoon tea break
Basic audio visual hire
\$65.00 per person

Half day plated package 5/6hours

Tea break on arrival
Morning or Afternoon tea break
Plated lunch
Basic audio visual hire
\$68.00 per person

Full day plated package 6/8hours

Tea break on arrival
Morning tea break
Plated lunch
Afternoon tea break
Basic audio visual hire
\$75.00 per person



LEVEL 14 131 MACQUARIE STREET SYDNEY NSW 2000 AUSTRALIA
TEL +61-2 9241 2015 FAX +61-2 9251 4658 WWW.THEAMERICANCLUB.COM.AU
ABN 53 000 061 450



Cocktail Menu

Cold Canapés

Beef Tataki with wasabi mayonnaise
Sydney rock oyster with cucumber relish
Blini with smoked salmon and caviar
Peking duck and green tea noodle salad
Roast pork belly en croute with Dijon
Potato pancake with smoked Ocean Trout and creme fraiche
Prawn cocktail in a filo cup
Vegetable frittata with pesto
Confit cherry tomato, baby basil with balsamic reduction on a spoon
Sushi rolls with wasabi mayo

Hot Canapés

Crispy chicken dumplings with plum sauce
Lamb kafta with Raita
Gorgonzola and fennel tartlets
Vegetable Arrancini with Bella Rose salsa
Fish goujons with lime aioli
Peking duck spring rolls
Chicken satay with peanut sauce
Goat's cheese and lyonnaise tarts
Thai fish cakes with Nam jim
Braised lamb shank & rosemary pie
Fish & chip boxes
Char siu Pork and hokkien noodle box
Vegetarian quiche
Chicken leek & mushroom pies

A selection of 6 canapés per person \$29.50
A selection of 8 canapés per person \$36.50
A selection of 10 canapés per person \$40.50
A selection of 12 canapés per person \$48.50
A selection of 16 canapés per person \$56.00



Beverage Packages

All beverage packages are inclusive of unlimited beer, wine, soft drink and juice.

Standard

\$32.00 per adult for 2 hours
\$40.00 per adult for 3 hours
\$48.00 per adult for 4 hours
\$56.00 per adult for 5 hours

Premium

\$40.00 per adult for 2 hours
\$50.00 per adult for 3 hours
\$58.00 per adult for 4 hours
\$64.00 per adult for 5 hours

Exclusive

\$66.00 per adult for 2 hours
\$80.00 per adult for 3 hours
\$94.00 per adult for 4 hours
\$108.00 per adult for 5 hours





Banquets Menu

Entrées

Carnaroli risotto with smoked ocean trout, snow peas and roasted sweet corn
Pitiver of roasted root vegetables with sweet potato puree and char grilled asparagus
Moroccan marinaded lamb loin with char grilled Turkish bread and smokey beetroot relish
Roasted gorgonzola and fig tart tatin, crisp carrot ribbons and wild baby rocket
Smoked ocean trout Caesar salad

Mains

Char grilled fillet of beef, pumpkin puree and sautéed shiitake jus
Pancetta wrapped supreme of chicken, cauliflower mousse, pink peppercorn glaze
Queensland Barramundi, rosemary new potatoes, glazed baby carrots and salsa Verde
Slow roasted lamb rump, wilted baby spinach, merlot jus and parmesan potato gratin
Atlantic salmon fillet, on dill and corn fritter, with chardonnay cream

Desserts

White chocolate panna cotta with biscotti and orange compote
Warm sticky date and pear pudding with butterscotch sauce and double cream
Lemon meringue pie with passionfruit sauce and roasted hazelnut dust
Seasonal sliced fruit plate with blueberry mascarpone sauce
Milk chocolate mille feuille with raspberry glaze

2 course meal \$55.00

3 course meal \$70.00

4 course meal \$80.00

Alternate servings are \$4.00 additional per person/course.



Venue Hire Specifications

Room	Setup Style	Maximum Capacity	Less than 2 Hours		Half Day (4 hours)		Full Day (8 hours)	
			Non-member	Member	Non-member	Member	Non-member	Member
The NY Room	Boardroom	8 Guests	\$100.00	\$50.00	\$200.00	\$100.00	\$400.00	\$200.00
The Indian Room	Boardroom	8 Guests	\$100.00	\$50.00	\$200.00	\$100.00	\$400.00	\$200.00
Meeting Room 1	Boardroom	8 Guests	\$100.00	\$50.00	\$200.00	\$100.00	\$400.00	\$200.00
Meeting Room 2	Boardroom	8 Guests	\$100.00	\$50.00	\$200.00	\$100.00	\$400.00	\$200.00
Meeting Room 1 & 2	Boardroom Theatre	10 Guests 15 Guests	\$250.00	\$125.00	\$500.00	\$250.00	\$700.00	\$350.00
The Presidents Room	Boardroom U-shape Theatre Cabaret Banquet	22 Guests 24 Guests 50 Guests 24 Guest 30 Guests	N/A	N/A	\$800.00	\$400.00	\$1,100.00	\$550.00
Barnum's	Boardroom U-shape Theatre Cabaret Banquet	22 Guests 24 Guests 50 Guests 24 Guest 30 Guests	N/A	N/A	\$1,000.00	\$500.00	\$1,500.00	\$750.00
The Thomas Jefferson Room	U-shape Theatre Banquet Cocktail	50 Guests 110 Guests 80 Guests 120 Guests	N/A	N/A	\$1,200.00	\$600.00	\$1,800.00	\$900.00
The Botanical Room	Banquet Cabaret Cocktail Theatre	140 Guests 104 Guests 300 Guests 200 Guests	N/A	N/A	\$2,000.00	\$1,000.00	\$3,000.00	\$1,500.00