

*Geelong Cemeteries Trust*

# Function Room

## Catering Guide



**GEELONG  
CEMETERIES TRUST**  
Caring for our Communities



**GEELONG MEMORIAL PARK, ARMSTRONG CREEK**





**FUNCTION  
ROOM**





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Geelong Cemeteries Trust offers after-funeral and event catering at the Function Room at Geelong Memorial Park, adjacent to the Chapel. We welcome Lady & the Fox catering and events as the exclusive caterer of the Trust, for the community we serve.

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At Lady & the Fox catering and events, we believe every celebration of life should reflect each individual's style and choices. Lady & the Fox catering and events understands diversity of cultures and that dietary requirements play a big role in catering. We are more than happy to personalise a menu to suit your requirements.







## Function Room

Our architecturally designed Function Room complements the existing Chapel at Geelong Memorial Park, providing the perfect location to hold your after-funeral catered event.

With an abundance of natural light and picturesque views of native, landscaped greenery, the reflection space features a private bar and has a capacity for 120 guests.

Complete with the latest technology, the space has a state-of-the-art audio visual system allowing live streaming for those who are unable to attend in person and options including photo presentations and music.

### Our Function Room Hire Fee is \$250

This fee includes a professional host working with the highly trained catering and wait staff to ensure the celebration of life is a memorable experience for you and your guests.

The friendly client services staff at Geelong Cemeteries Trust can assist with any enquiries, offer recommendations relating to catering and tailor functions to suit any requirement.

Lady & the Fox catering and events are more than happy to speak with clients directly to ensure no detail, no matter how small, is overlooked.

All packages and menus are a chef's choice menu and items listed are a guide only. Specific dietary requirements are available upon request. All items are subject to change according to seasonality and availability.





**Package One | \$15.50 Per Person**  
(5 pieces per person)

- Selection of homemade biscuits
- Mini cupcakes
- Fruit loaf
- Buttered fruit scones, jam & cream
- Fresh fruit

Served with orange juice, water, coffee & selection of teas.





## Package Two | \$19.00 Per Person (6 pieces per person)

- Selection of sandwich points
- Hot savoury items of mini tartlets, sausage rolls with tomato relish, egg & bacon tart and baby risotto cakes (or similar choice)
- Selection of slices & small sweets
- Buttered fruit scones, jam & cream
- Fresh fruit

Served with orange juice, water, coffee & selection of teas.





### **Package Three | \$22.00 Per Person** (7 pieces per person)

- Selection of sandwich points
- Hot savoury items of mini tartlets, braised beef & onion pies, sausage rolls or baby risotto cakes (or similar choice)
- Selection of slices & small sweets
- Buttered fruit scones, jam & cream
- Fresh fruit

Served with orange juice, water, coffee & selection of teas.





## Package Four | \$29.00 Per Person (7 pieces per person)

- Selection of sandwich points
- Hot savoury items of mini tartlets, peri peri chicken skewers or panko crusted calamari (or similar choice)
- Selection of slices & small sweets
- Fresh fruit
- One of the below substantial items:
  1. Sticky caramel chicken, pineapple rice, Asian greens (G)
  2. Ricotta gnocchi, burst cherry tomatoes, parmesan, basil oil (V)
  3. Tiger prawn cocktail, lemon guacamole, sesame wafer (G)

Served with orange juice, water, coffee & selection of teas.

(V) Vegetarian | (G) Gluten Free





## Greek Inspired Menu | \$31.50 Per Person (7 pieces per person)

- Kale, green pea & feta croquette, lemon & sumac aioli (V)
- Classic panko crusted calamari, lemon mayo (G)
- Spiced lamb kofta, saffron yoghurt (G)
- Battered flathead tails, chilli salt, tartare
- Roasted vegetable crostini, mushroom tapenade (V)
- Seasonal vegetable & mozzarella frittata, caramelised onion (V) (G)
- Amygdalota

Served with orange juice, water, coffee & selection of teas.

(V) Vegetarian | (G) Gluten Free





## Italian Inspired Menu | \$31.50 Per Person (7 pieces per person)

- Roasted vegetable crostini, mushroom tapenade (V)
- Spiced beetroot & goats cheese tart, toasted walnuts, fresh thyme (V) (G)
- Individual mini pizza, char vegetables & olives (V)
- Vegetable, pecorino, thyme risotto cakes, hot apple chutney (V) (G)
- Pork & fennel sausage rolls, tomato sauce
- Classic panko crusted calamari, lemon mayo (G)
- Custard filled cannoli

Served with orange juice, water, coffee & selection of teas.

(V) Vegetarian | (G) Gluten Free





## Asian Inspired Menu | \$31.50 Per Person (7 pieces per person)

- Japanese hand rolls, soy, wasabi, pickled ginger (G) (VA)
- Gyoza style vegetable dumpling, chilli caramel dipping sauce (V) (VE)
- Chicken, garlic & chive wontons, black vinegar sauce
- Chargrilled chicken skewers, sriracha sauce (G)
- Classic panko crusted calamari, lemon mayo (G)
- Bao bun, sticky pork, kimchi & sriracha sauce
- Cherry & lemon macaroons

Served with orange juice, water, coffee & selection of teas.

(V) Vegetarian | (G) Gluten Free | (VE) Vegan  
(VA) Vegetarian Available





## Catering Package Upgrade Options

Additional options available to add to any of the previous packages:

**Substantial Item - \$11.00 per person**

(refer to page 21 for the full list of menu items)

**Dips Platter - \$49.50 per platter**

Trio of Lady & the Fox dips, fresh vegetables, grissini, charred flatbread

**Fruit Platter - \$54.50 per platter**

Selection of seasonal fruits

**Sweets Platter - \$82.50 per platter**

Selection of our favourite slices, macaroons & mini muffins

**Tasting Platter - \$93.50 per platter**

Selection of cheeses, dips, olives, crisp bread, salami, prosciutto, mini tarts & roasted vegetables served sharing style

**Cheese Platter - \$98.00 per platter**

Selection of mature cheeses, water crackers, quince paste, dried fruit & nuts

**Charcuterie Platter - \$104.50 per platter**

Double smoked ham, sopressa, smoked sausage, pork terrine, prosciutto, pickled onions, crusty rolls, grain mustard (GA)

We recommend a selection of platters to add to the package of your choice. Please refer to the below platter-to-guest ratio recommendation:

2-3 platters for 30+ people

3-5 platters for 50+ people

5-7 platters for 80+ people

(GA) Gluten Free Available





## Substantial Items

1. Sticky caramel chicken, pineapple rice, Asian greens (G)
2. Ricotta gnocchi, burst cherry tomatoes, parmesan, basil oil (V)
3. Bao bun, sticky pork, kimchi & sriracha sauce (2 per person)
4. Tiger prawn cocktail, lemon guacamole, sesame wafer (G)
5. Battered flathead tails, fries, chilli salt, tartare
6. Classic panko crusted calamari, fries, lemon mayo (G)
7. Sticky beef brisket, beetroot slaw, piquillo & guacamole slider
8. Miso, soy & cumin tofu slider, peanut relish, carrot salad (V)
9. Moroccan vegetable & date tagine, jewelled rice, preserved lemon & pomegranate yoghurt (V) (G) (VE)

(V) Vegetarian | (G) Gluten Free | (VE) Vegan Available





## Catering Package Inclusions

- Lady & the Fox supervisor, wait staff and chefs
- Cocktail napkins
- Crockery, cutlery and all serving equipment supplied for your selected package
- White table linen
- Glassware with your selected beverage package
- Cater for special dietary requirements (to be advised prior)

## Minimum Spend

A minimum number of 30 people applies for catering.  
A setup fee of \$300 applies for bookings below 30 people.

## Surcharges

Please note a 20% surcharge applies for Sunday & public holidays. A minimum spend of \$500 applies for Saturday.





## Beverage Packages

### Silver Beverage Package

Tatachilla, Sparkling NV  
Tatachilla, Sauvignon Blanc  
Tatachilla, Shiraz Cabernet  
Peroni & Cascade Premium Light  
CAPI Soft Drinks & Mineral Water

1 Hour Beverage Service @ \$14.00 pp.

2 Hour Beverage Service @ \$18.00 pp.

### Local Beverage Package

Leura Park, Sparking NV  
Provenance, Sauvignon Blanc  
BAIE Wines, Shiraz  
Furphy Refreshing Ale & Flying Brick Original Cider  
CAPI Soft Drinks & Mineral Water

1 Hour Beverage Service @ \$27.50 pp.

2 Hour Beverage Service @ \$33.00 pp.





## Additional Beverage Options

### Beverage Tab

Beverages can also be available on consumption basis which will be payable at the conclusion of your event should this exceed the minimum spend of \$300. The beverages available on consumption are based on the 'Silver Beverage Package' on page 25. A Platinum Beverage Package list, as well as spirits, are available upon request.

This venue is fully licensed, and no BYO beverages are permitted onsite.

### Toast Of Your Choice

Upon request, we can arrange for a toast of your chosen beverage in honour of your loved one. Please contact the friendly client services staff at Geelong Cemeteries Trust for further details.





## Stocked Beverages List

### Wines

Tatachilla, Sparkling NV  
Tatachilla, Rosé  
Tatachilla, Sauvignon Blanc  
Tatachilla, Chardonnay  
Tatachilla, Shiraz Cabernet

### Beer

Peroni  
Furphy  
Cascade Light

### Soft Drinks

CAPI (Lemon, Blood Orange and Mineral Water)

### Spirits

Johnny Walker Scotch Whiskey  
Jack Daniels Whiskey  
Brandy  
Gordons Gin  
Jim Beam Bourbon  
Smirnoff Vodka  
Bundaberg Rum





**We look forward to assisting you  
with your catering needs!**

For all bookings and enquiries, contact Geelong Cemeteries Trust.  
**(03) 5249 3939 | [info@gct.net.au](mailto:info@gct.net.au) | [www.gct.net.au](http://www.gct.net.au)**



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