



ST. GEORGE
LEAGUES CLUB

MEMORIAL PACKAGES

Honouring your loved one

A HEARTFELT TRIBUTE

St. George Leagues Club extends its sincere condolences to you and your family on the passing of a loved one.

During this difficult time, the dedicated functions team will guide you through the emotional and logistical aspects of planning a heartfelt memorial service to honour your loved one's memory. Every detail is handled with care and compassion, easing the pressure and allowing you the space to grieve.

Additional touches, such as flowers, subtle balloons, photo slideshow tribute or soft background music, can be arranged to further honour and reflect on your loved one's life.

Your family and friends will find plenty of free onsite parking, as well as a front door drop off point, for a convenient and stress-free arrival. Once inside, the staff will greet you with a warm and respectful welcome whilst ensuring the day runs smoothly.

Remember, celebrate and reflect on the life of someone special right here at St. George Leagues Club.



"We would like to compliment the team for the excellent attention and service they provided. It was an emotional day, and their help with the organisation and attention to detail made everything easier. Everything was perfect, including the food. We've received many compliments on how well the day went. We wouldn't hesitate to use your services again. Thank you for a job well done."

DOROTHY & DEBORAH

SPACES

Choose a room that captures the significance of your loved one.

Room hire is included in the catering prices when minimum spend is reached.



MAHOGANY

130 SEATED | 180 STANDING

For a peaceful and intimate setting, the Mahogany offers complete privacy with dedicated bathroom and bar facilities as well as natural light streaming through the large windows.



THE GRANGE

150 SEATED | 300 STANDING

The Grange offers ample room for guests to share stories of your loved one. It features integrated AV for a slideshow tribute, outdoor terrace for fresh air and dedicated bar facilities.



SPIRIT OF THE RED V MUSEUM

50 SEATED | 150 STANDING

If your loved one was an avid Dragons fan, honour their passion for the game surrounded by 100 years of memorabilia from their sporting heroes.

CANAPÉS

CLASSIC \$40 per person – Selection of five hot or cold canapés

DELUXE \$45 per person – Selection of five hot or cold canapés + one substantial

PREMIUM \$55 per person – Selection of five hot or cold canapés + two substantial

OPTIONAL EXTRAS \$7 per canapé \$10 per substantial \$6 per sweet treat

COLD

Tomato, olive and buffalo fetta tostada **VG**

Goat's cheese and caramelised onion tart **VG**

Sydney rock oysters, green onion, flying fish roe **GF, DF**

Brie, cranberry and prosciutto crostini

Smoked salmon, crème fraîche, jalapeno, crispy wonton

Peking duck pancakes, cucumber, hoi sin sauce **DF**

HOT

Sea scallops, cauliflower crème, pine nut salsa **GF**

Prawn toast, black vinegar chilli dipping sauce

Barbecue lamb kofta, cucumber and mint salsa, yogurt dressing **GF**

Cauliflower popcorn, sesame, sticky gochujang sauce, kewpie mayo **GF, DF, VG**

Pork and fennel mini sausage rolls, smoked tomato relish **DF**

Persian fetta and spinach puffs **VG**

Spiced red lentil fritters, green yoghurt **VG**

Wild mushroom and truffle arancini, parmesan dust, aioli **VG**



SUBSTANTIAL

Prawn bun, spicy maire rose, pickled cucumber **DF**

Wagyu beef cheeseburgers, pickles, American cheese, Coney Island sauce

Mini fish tacos, jalapeno, slaw, mayonnaise **DF**

Pork belly bites, green onion, salted chilli caramel **DF**

Barbecue Balinese style chicken skewer, lemongrass, turmeric, and ginger **GF, DF**

SWEET TREATS

Mini cupcakes **VG**

Bambino cones **VG**

Lemon meringue tartlets **VG**

LIVE FOOD STATION

FRESH SEAFOOD

Freshly shucked Sydney rock oysters, smoked salmon, local cooked prawns and selection of condiments **GF, DF**

\$150 per platter

CHEESE BOARD

Assortment of soft and hard cheeses, dry fruits, nuts, crackers, grapes, quiche paste, strawberries and selection of condiments

\$22 per person

CHARCUTERIE BOARD

Prosciutto, salami, gypsy ham, Danish salami, olives, cornichons, peppers, baguettes, pita, sourdough and selection of condiments

\$22 per person

SPANISH PAELLA

Spanish seafood paella with local seafood, chicken and chorizo slowly cooked with bomba rice, smoked paprika and saffron served with garden leaf salad, lemon and aioli **GF, DF**

\$22 per person

CHOCOLATE HEAVEN

Milk chocolate fountain with a selection of fresh fruits, marshmallows and wafers

Price on application



GRAZING PLATTERS

AMERICAN DINER PLATTER

\$150 per platter

Hot BBQ buffalo chicken wings, wagyu cheeseburger sliders, mini hot dogs with ketchup and mustard

ORIENTAL PLATTER

\$150 per platter

Peking duck spring rolls, steamed seafood dumplings, Thai chicken satay skewers and condiments **DF**

CHEF'S SELECTION PLATTER

\$140 per platter

An assortment of hot finger foods served with condiments **DF, VG**

ARTISAN CHEESE PLATTER

\$120 per platter

Farmhouse cheese, quince paste, grapes, dried fruits, crackers, lavosh **VG**

ANTIPASTO PLATTERS

\$120 per platter

Selection of cured meats, olives, marinated vegetables, artisan breads **GF, DF**

MIDDLE EASTERN DIP PLATTER

\$60 per platter

Hummus, baba ghanoush, and tzatziki, pickles, olives, pita bread **VG**

GOURMET SANDWICHES AND WRAPS

\$120 per platter

A selection of gourmet filled sandwiches and tortilla wraps
Gluten free options on request +\$4 per person

DESSERT PLATTER

\$120 per platter

Array of mini pavlovas, bambino ice cream cones, chocolate mousse and sour cherry shots **VG**

FRUIT PLATTER

\$90 per platter

Selection of seasonal fruit **GF, DF, VG**



BEVERAGES

BAR TAB

Set your limit and choice of drinks and allow guests to order at the bar

CASH BAR

Guests pay as they go so you can offer a wider selection without breaking the budget

WHITE WINE

Morgans Bay Chardonnay

South Eastern Australia

Morgans Bay Semillon Sauvignon Blanc

South Eastern Australia

Cape Schank Pinot Grigio

Mornington Peninsula VIC

Squealing Pig Sauvignon Blanc

Marlborough NZ

821 South Sauvignon Blanc

Squealing Pig Rosé

RED WINE

Rothbury Estate Cabernet Merlot

South Eastern Australia

Rosemount Estate Little Berry Shiraz,

McLaren Valley SA

Wynns The Gables Cabernet Sauvignon

Coonawarra SA

Devils Lair Cheeky Devil

Cabernet Sauvignon, *Margaret River WA*

Pepperjack Shiraz

Barossa Valley Vic

Squealing Pig Pinot Noir

SPARKLING WINE

Morgans Bay Sparkling

South Eastern Australia

Chandon Brut NV Brut

Squealing Pig Prosecco

BOTTLED BEER

Asahi

Carlton Dry

Cascade Light

Coopers Pale Ale

Corona

Crown Lager

James Squire Pale Ale

Pure Blonde

Carlton Zero

COCKTAILS

Cosmopolitan

Classic Margarita

Aperol Spritz



SPIRITS & LIQUEURS

Bacardi Rum

Grey Goose Vodka

Smirnoff Vodka

Bundaberg UP Rum

Captain Morgan Spiced Rum

Gordons Dry Gin

Bombay Sapphire Gin

Sierra Tequila

Baileys Irish Cream

Kahlua

Midori

Malibu

Hendricks

Galliano Sambuca

WHISKY & SPIRITS

Johnnie Walker Black Label

Jack Daniels

Southern Comfort

Chivas Regal

Wild Turkey

Jim Beam

Johnnie Walker Red Label

Glenfiddich

Canadian Club

Jameson

Fireball

NON-ALCOHOLIC

Soft drinks and juices

Sparkling water

Tea and coffee



CONTACT

The experienced functions team is here to support you through this challenging and time-sensitive process. Get in touch today to discuss further and arrange a site visit.



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