

CLUB YORK · SYDNEY CBD

Menu Book

a collection

Contents



Five menus, one in-house kitchen — from working lunches and canapés to plated set menus, buffet banquets and shared platters.

CANAPÉS

finger food, stations, late supper

EVENTS DAY

day delegate, working lunch, breaks

STANDARD SET

plated, two or three course

PREMIUM SET

plated, two or three course

BUFFET

shared banquet, served self-style

PLATTERS

shared platters, breakouts, drinks



SECTION 01

Canapés

finger food · stations · late supper

CRAFTED IN-HOUSE · CLUB YORK

Our Canapé Experience

*Three tiered packages built around our kitchen's seasonal canapés.
Choose your tier, your selections, and any add-on platters — we'll
handle the rest.*

CANAPÉ PACKAGES		
STANDARD	PREMIUM	DELUXE
<i>2 Cold · 2 Hot · 1 Premium</i>	<i>3 Cold · 3 Hot · 2 Premium</i>	<i>4 Cold · 4 Hot · 3 Premium</i>
\$59_{pp}	\$70_{pp}	\$82_{pp}

Minimum 40 guests · Dessert at additional cost · Prices per person

On Arrival

OPTIONAL ADD-ON PLATTERS

Bread & Dips \$8pp <i>Taramasalata, eggplant, tzatziki</i>	Antipasto Selection \$14pp <i>Cured meats, cheese, olives, roasted vegetables, pita</i>	Cheese Platter \$15pp <i>Hard & soft cheese, grapes, quince paste, crackers</i>
--	---	---



Our Selection

Choose your canapés to match your chosen package.

COLD

Roasted Pumpkin Bruschetta

vg, vo
Feta, balsamic glaze

Tomato Bruschetta

vg, vo
Basil, garlic, parmesan, balsamic

Gorgonzola, Walnuts & Grapes

vg
On crisp bread

Caprese Skewer

vg
Bocconcini, cherry tomatoes, basil,
extra virgin olives oil, balsamic glaze

Melon & San Daniele Prosciutto

San Daniele Prosciutto

Mascarpone, olive tapenade, crostini

Tasmanian Smoked Salmon

Capers, fennel, ricotta dill

Queensland Tiger Prawn

Avocado mousse on crisp bread

Gorgonzola & Beetroot Tartlet

vg

Beef Bresaola

Crostini, parmesan, truffle mayo

Grilled Chicken Caesar

gfo

Rocket, Pear & Parmesan

vg, vo

Passionfruit dressing

HOT

Crispy Arancini of the Day

Chicken Souvlaki Skewers

gf
Tzatziki

Cajun Chicken Skewers

gf Ranch dressing

Tiger Prawn Skewers

gf Garlic butter

Buffalo Chicken

Ranch sauce

Vegetable Spring Rolls

vg, vo

Sweet chilli

Vegetable Samosa

vg

Sweet chilli

NZ Salt & Pepper Calamari

Passionfruit glaze

Crispy Spinach & Ricotta Filo

vg

Pork & Fennel Sausage Rolls

Tomato relish

Cocktail Angus Beef Pies

Mushy peas

Crispy Chicken Bites

Lemon aioli

PREMIUM

Sydney Rock Natural Oyster

gf, df
Flying fish roe, seaweed, eschalot

Tasmanian Salmon Tartare

gf
Apple wasabi soy, green apple, chives

Grilled Lamb Souvlaki

gf
Tzatziki

Mini Wagyu Cheeseburger

Tomato relish, brioche slider

Grilled Halloumi Cheeseburger

vg

Eggplant, tomato relish slider

Herb-Crumbed Kurobuta Pork Belly

Apple purée, onion jam

Wagyu Beef Meatballs

Tomato sugo, parmesan mash

Rigatoni Pasta

gf, vg, vo

Pumpkin, cauliflower, Napoletana

Fish & Chips

gf

Tartare sauce

Wild Mushroom Risotto

gf, vg, vo

Apple Puree, parmesan,

mashed potato, roasted
pumpkin, caramelised onion

Dessert

\$10pp · CHOOSE 3 ITEMS

Chocolate Brownie · Cream chantilly, caramel

Nutella Chocolate Mousse Pot *gf*

Seasonal Fruit Skewer *gf*

Mini Pavlova · Seasonal fruits, passionfruit

Chocolate-Coated Strawberries *gf*



SECTION 02

Events Day

breakfast · working lunch · breaks

CRAFTED IN-HOUSE · CLUB YORK

Our Day Menu

*Day catering built for meetings, workshops and conferences.
Three sessions, priced per person — Choose by session
or pair them across the day.*

OUR DAY MENU — PRICED PER PERSON		
MORNING <i>Pastries, fruit, yoghurt</i> \$21_{pp}	LUNCH <i>Sandwiches, salads, hot bites</i> \$32_{pp}	TEATIME <i>Sweet selection, coffee & tea</i> \$18_{pp}

Minimum 10 pax · Coffee & tea included · Prices per person

Morning

INCLUDED IN THE MORNING SESSION

Museli & Yoghurt Pots
included

Hot Pastry
choose 1

*Mini danish pastries or ham & cheese
croissant*

Bakery pick
choose 1

*Slices, banana bread or mini muffins
or fruit cups or slices*

Teatime

INCLUDED IN THE TEATIME SESSION

Chocolate Cookies
included

House-baked, served warm

Sliced Sweets
included

*Caramel, brownie, carrot cake, cheese
cake*

Sweet of Choice
choose 1

*Tiramisu, lamingtons, cupcakes,
friands or mini danishes*

Lunch Menu

Full item selections across each session — served buffet style or as individual portions. Final menu confirmed prior; all dietaries catered for on request.

LUNCH

CHOOSE 3 OPTIONS

Selection of Mini Wraps

Selection of Sandwiches

choose 3

Chicken, turkey, tuna, smoked salmon, egg, ham, vegetable

Selection of Salads

choose 2 · gf, vgo, A

Garden, tuna, chicken caesar, pasta, smoked salmon & avocado

Steak Sandwiches

Rocket, mustard mayo, tomato, cheese, onion jam

Mini Mushroom Risotto

gf, vg

Mini Pasta

gf

Seafood, chicken, bolognese or lamb ragu

Grilled Chicken Skewer

gf

With lemon aioli

F

vg vegetarian · vo vegan option · v vegan · gf gluten free · gfo gluten free option · df dairy free



SECTION 03



Standard Set

plated · alternate drop · two or three course

CRAFTED IN-HOUSE · CLUB YORK

Standard Set Menu

A seated, plated experience. Select two options from each course for guests to choose from on the night.

SET MENU PACKAGES	
TWO COURSE <i>Entrée + Main / or / Main + Dessert</i> \$70_{pp}	THREE COURSE <i>Entrée + Main + Dessert</i> \$82_{pp}

Please select 2 options from each course accordingly · Prices per person

Optional Add-On

AVAILABLE WITH EVERY SET MENU

Bread Roll & Butter — \$4 pp

Available until 1st November 2026 · Prices and items subject to change without notice

Standard Selection

Please select two options from each course.
All dietaries catered for on request.

ENTRÉE

- Antipasto Plate**
Selection of cured meat, cheese, olives, grissini
- Tasmanian Smoked Salmon & QLD Prawn**
gf, A
Crème fraîche, dill horseradish, potato, fennel, gremolata
- Wagyu Meat Balls**
Roasted cauliflower puree, Napoletana sauce, parmesan cheese
- Queensland Grilled King Prawn**
gf, A
Buffalo mozzarella, tomato, basil
- Saffron Arancini**
vg
Fior di latte cheese, Pernod beurre blanc

MAIN

- Double Cooked Angus Beef Cheek**
gf
Braised red wine, cauliflower puree, seasonal green, mashed potato, parmesan crisp, red wine jus
- Chargrilled Angus Sirloin Steak**
gfo
Cooked medium, chives mashed potato, seasonal greens, pepper sauce
- Grilled Cone Bay Barramundi Fillet**
A
Green peas, potato, creamy dill white wine velouté
- Grilled Free Range Chicken Supreme**
gf
Fondant potato, baby carrots, mushroom sauce
- Chargrilled Kurobuta Pork Fillet**
Apple puree, parmesan mashed potato, roasted pumpkin, caramelised onion jus

DESSERT

- Tiramisu**
Creamy mascarpone, coffee soaked savoiardi biscuit, chocolate bits sprinkle
- Vanilla Panna Cotta**
gf
Mixed berries compote
- Pavlova**
Cream Chantilly, seasonal fresh fruits, passionfruit coulis
- Chocolate Brownies**
Cream Devonshire, walnut crumble, caramel sauce

VEGETARIAN OPTION

ENTRÉE

- Roasted Beetroot & Pumpkin Salad**
gf, vg, vo
Goat cheese, radish, walnut, honey mustard dressing

MAIN

- Roasted Pumpkin & Cauliflower Rigatone**
gf, vg, vo
Napoletana, parmesan crisp

DESSERT

- Fruit Plate**
vg, vo
Selection of seasonal fruits, cream Devonshire, passionfruit coulis

A Australian · I Imported · M Mixed · vg vegetarian · vo vegan option · v vegan · gf gluten free · gfo gluten free option · df dairy free



SECTION 03

Premium Set

plated · alternate drop · two or three course

CRAFTED IN-HOUSE · CLUB YORK

Plated Set Menu

A seated, plated experience for occasions that ask for something elevated. Select two options from each course for guests to choose from on the night.

SET MENU PACKAGES	
TWO COURSE <i>Entrée + Main / or / Main + Dessert</i> \$82_{pp}	THREE COURSE <i>Entrée + Main + Dessert</i> \$94_{pp}

Please select 2 options from each course · Prices per person

Optional Add-On

AVAILABLE WITH EVERY SET MENU

Bread Roll & Butter — \$4 pp

Available until 1st November 2026 · Prices and items subject to change without notice

Premium Selection

Please select two options from each course.
All dietaries catered for on request.

ENTRÉE

- Antipasto Plate**
Selection of cured meat, cheese, olives, grissini
- Mini Burrata & San Danielle Prosciutto**
gf
Grapes, chargrilled eggplant, balsamic glaze
- Tasmanian Smoked Salmon & QLD Prawn**
gf, A
Crème fraîche, dill, horseradish, potato, fennel, gremolata
- Blue Swimmer Crab & Prawn Tian**
df, gfo, M
Avocado mousse, crostini, caviar oil, micro herbs
- Seafood Zucchini Flower Fritter**
Saffron aioli
- Gulf Spencer Grilled King Prawn**
gf, A
Buffalo mozzarella, tomato, basil
- Saffron Arancini**
vg
Fior di latte cheese, Pernod beurre blanc

MAIN

- Chargrilled Angus Tenderloin Steak**
Cooked medium, parmesan croquette, broccolini, semidried tomato sauce
- Roasted Free Range Chicken Supreme**
gf
Stuffed ricotta, spinach, baby carrots, chives mashed potato, lyonnaisie sauce
- Oven Baked Pepitas Herb Crusted Cone Bay Barramundi**
A
Green peas, lemon chives mashed potato, lemon capers, dill butter sauce
- Grilled Kurobuta Pork Fillet**
gf
Apple puree, parmesan mashed potato, roasted pumpkin, caramelised onion jus
- Braised Lamb Shank Milanese**
gf
Saffron risotto, parmesan, green peas
- Grilled Veal Tenderloin**
gf
White polenta chips, cauliflower puree, seasonal green, montepulciano sauce

DESSERT

- Pistachio Tiramisu**
Pistachio creamy mascarpone, coffee soaked savoiardi, pistachio crumbs
- Espresso Panna Cotta**
gf
Pistachio crumble, caramel sauce
- Eton Mess**
gf
Cream Chantilly, meringue shard, seasonal fruits, raspberry coulis
- Chocolate Brownies**
Vanilla ice cream, walnut crumble, caramel sauce

VEGETARIAN OPTION

ENTRÉE

- Roasted Beetroot & Pumpkin Salad**
gf, vg, vo
Goat cheese, radish, walnut, honey mustard dressing

MAIN

- Roasted Pumpkin & Cauliflower Rigatone**
gf, vg, vo
Napoletana, parmesan crisp

DESSERT

- Fruit Plate**
vg, vo
Selection of seasonal fruits, cream Devonshire, passionfruit coulis

A Australian · I Imported · M Mixed · vg vegetarian · vo vegan option · v vegan · gf gluten free · gfo gluten free option · df dairy free



SECTION 04

Buffet

shared banquet · self-serve

CRAFTED IN-HOUSE · CLUB YORK

Our Buffet Experience

*A self-serve banquet built around our kitchen's seasonal best.
Choose Standard or Premium — build your selection
from our salad station, hot mains and sides.*

BUFFET PACKAGES	
<p>STANDARD</p> <p><i>Salad Station · Hot · Hot Sides</i></p> <p>£82_{pp}</p>	<p>PREMIUM</p> <p><i>Salad Station · Hot · Hot Sides · Hot Premium</i></p> <p>£94_{pp}</p>

Minimum 50 guests · Prices per person

Optional Add-Ons

AVAILABLE WITH EVERY BUFFET

<p>Bread Roll & Butter</p> <p>\$4 pp</p> <p><i>Served warm with cultured butter</i></p>	<p>Rotisserie</p> <p>+\$10 per item, pp</p> <p><i>Add a hand-carved roast to your buffet</i></p>	<p>Dessert</p> <p>+\$10 pp</p> <p><i>Six-piece dessert station, served at finish</i></p>
---	--	--

Available until 1st November 2026 · Prices and items subject to change without notice

Buffet Selection

Choose your selection to suit the package.
Dietary requirements catered for on request.

SALAD STATION

Please choose 3

Caesar Salad

gf, vgo, vo

Cos lettuce, bacon, crouton, parmesan

Greek Salad

gf, vg, vo

Tomato, cucumber, feta, olives, EVOO, balsamic

Rocket, Pear & Parmesan Salad

Basil mustard vinaigrette dressing

Rigatoni Pasta Salad

gf, vg, vo

Tomato, parmesan, basil, EVOO

HOT SIDES

Roast Potato

Roast Mixed Vegetables

HOT

Shepherd Pies

gf

Baked mince lamb topped with golden mashed potatoes

Wagyu Beef Lasagna

Wagyu Beef Meatballs

Napoletana sauce, parmesan

Grilled Chicken Scaloppini

gf

Mushroom sauce

Grilled Barramundi Fillet

gf, A

Lemon, burnt butter sauce

Creamy Mushroom Risotto

v

HOT PREMIUM

Premium buffet only

Grilled Veal Tenderloin

gf

Green peppercorn sauce

Creamy QLD Prawn Cutlet

gf, A

Rigatoni Lamb Ragù

gf

ROTISSERIE

Extra \$10 per item, per person

Roasted Leg of Lamb

gf

Roasted Kurobuta Pork Striploin

gf

Roasted Angus Beef

gf

Braised Lamb Shoulder

gf

Premium buffet alternative only

Dessert

EXTRA \$10 PER PERSON

Tiramisu · Chocolate Brownies · Chocolate Nutella Pistachio Tartlets · Strawberry Custard Tartlet ·
Mini Pavlova · Fruit Platter

A Australian · I Imported · M Mixed · vg vegetarian · vo vegan option · v vegan · gf gluten free · gfo gluten free option · df dairy free



SECTION 05

Platters

shared boards · breakouts · supper

CRAFTED IN-HOUSE · CLUB YORK

Shared Platters

Platters made for sharing — bites, skewers and seafood from our kitchen. Order by the platter and pair across the table to your guest count.

VEGETABLE BITES

Caprese Skewer

vg · 20 pcs
EVOO, balsamic glaze
\$105

Vegetable Spring Rolls

vg · 20 pcs
Sweet chilli sauce
\$70

Vegetable Samosa

vg · 20 pcs
Sweet chilli sauce
\$75

Spinach & Ricotta Pastry

vg · 20 pcs
\$75

Arancini of the Day

20 pcs
Arrabbiata sauce
\$95

FROM THE GRILL

Wagyu Meatballs

20 pcs
Napoletana sauce
\$105

Grilled Chicken Skewer

gf · 20 pcs
Tzatziki
\$120

Grilled Lamb Souvlaki

gf · 20 pcs
Tzatziki
\$120

Garlic Butter Queensland Prawn Skewer

A · 20 pcs
\$120

FROM THE SEA

NZ Salt & Pepper Calamari

I
Passionfruit glaze, tartare sauce
\$140

Sydney Rock Natural Oysters

A · per dozen
Eschalot red wine vinaigrette
MP

Minimum order \$300 · One week notice required

A Australian · I Imported · M Mixed · vg vegetarian · vo vegan option · v vegan · gf gluten free · gfo gluten free option · df dairy free

Boards, Bowls & Sliders

*Larger boards for grazing, hot bowls for the table,
and brioche sliders for the in-between hours.*

THE BOARDS

Antipasto Platter
Selection of cured meats
\$165

Cheese Selection
vg
With fruit platters
\$175

THE BOWLS

Mini Mushroom Risotto
gf, vg · 10 bowls
\$95

Mini Penne Pasta
gf · 10 bowls
*Choice of Lamb Ragù, Wagyu Bolognese
or Vegetarian*
\$120

Mini Penne Pasta
gf · 10 bowls
*Queensland Prawn cutlet, garlic, chilli,
napoletana*
\$165

THE SLIDERS

Wagyu Cheeseburger Slider
10 pcs
Served on brioche
\$120

Haloumi & Eggplant Slider
vg · 10 pcs
Served on brioche
\$120

Minimum order \$300 · One week notice required · Available until 1st November 2026

A Australian · I Imported · M Mixed · vg vegetarian · vo vegan option · v vegan · gf gluten free · gfo gluten free option · df dairy free

WE LOOK FORWARD TO HOSTING YOU

Until then.



THE CLARENCE ROOM · CLUB YORK

95–99 York Street, Sydney NSW 2000
events@clubyork.com.au · (02) 8296 6410
yorkevents.com.au

EST. 1928