BACKYARD DINING

FUNCTION PACKAGE

backyarddiningconcord

Public Holiday Surcharge Applies 10%
Member Discounts Not Applicable



FUNCTIONS AT BACKYARD DINING

HAVE A SPECIAL EVENT COMING UP?

Whether you're planning a birthday, end-of-year sports presentation, corporate function, Christmas celebration or family gathering, the team at Backyard Dining is here to help.

Located at Briars Sports in Concord, our venue offers flexible spaces suited to both relaxed gatherings and larger events. With freshly prepared menus, flexible packages and friendly service, we can help create an event that suits your occasion, guest numbers and budget.

Our team will work with you to organise the important details, making the planning process simple so you can relax and enjoy the occasion.

Let's create a memorable event together.

BACKYARD DINING



CANAPE PACKAGES

6-PIECE | $32
Six standard canapés

6-PIECE | $34
Five standard & one substantial canapés

7-PIECE | $38
Six standard & one substantial canapés

8-PIECE | $42
Six standard & two substantial canapés

9-PIECE | $46
Seven standard & two substantial canapés

10-PIECE | $50
Eight standard & two substantial canapés

***Choose from our Standard or Substantial menu selections (next page).**

Pricing is per person. A minimum of 20 adults is required for all packages.











STANDARD CANAPE

HANDMADE BEEF SAUSAGE ROLLS
Tomato Sauce

MINI HIGH TOP CHUNKY BEEF PIES
Tomato Sauce

DUCK PANCAKES
Hoisin, Spring Onion & Cucumber

TEMPURA BARRAMUNDI (I)
Tartare Sauce

MALAYSIAN STYLE CHICKEN SATAY SKEWERS (GF)
Peanut Sauce

MUSHROOM & VEGETABLE SPRING ROLLS (V) (VE)
Thai Dipping Sauce

PORK SPRING ROLLS
Sweet Tamarind & Chilli Sauce

PUMPKIN & GOATS CHEESE ARANCINI (V)
Truffle Aioli & Parmesan

HONEY SOY WINGS

SPICY BUFFALO WINGS (GF)
Ranch Dipping Sauce

SOUTHERN FRIED CHICKEN TENDERS (GF)
Chipotle Mayonnaise

SALT & PEPPER SQUID (GF) (I)
Lime Aioli

CHICKEN DUMPLINGS
Sweet Soy Sambal

PORK NECK SKEWERS (GF)
Garlic & Sweet Chili Sauce

SUBSTANTIAL CANAPE

PEPPERED BEEF SKEWERS (GF)
Chimi Churri Sauce

PRAWN CURRY PUFFS (I)
Sweet Tamarind & Chilli Sauce

CRUMBED PRAWN CUTLETS (I)
Lemon & Tartare

POPCORN CAJUN CHICKEN TACO
Coleslaw & Pica De Gallo

CHEESEBURGER SLIDER
Angus Beef, Cheddar, Pickles, Burger Sauce

HALOUMI SLIDER (V)
Hot Honey & Avocado

CHICKEN SLIDER
Grilled Chicken, Asian Slaw & Aioli

FRIED BARRAMUNDI WITH CREAMY RISOTTO (I) (GF)
Confit Cherry Tomatoes & Lemon

RIGATONI ALLA VODKA
Creamy Tomato Vodka Sauce,
Chorizo, Parmesan & Basil

SEAFOOD ORIGIN
(A) AUSTRALIAN, (I) IMPORTED, (M) MIXED

DIETARY OPTIONS
(GF) GLUTEN FREE (V) VEGETARIAN (VE) VEGAN

GLUTEN FREE, DAIRY FREE & VEGAN OPTIONS
ARE AVAILABLE ON REQUEST

Patrons with food allergies or dietary requirements please inform wait staff before ordering. Although we endeavour to accommodate your dietary needs, we cannot be responsible for traces of allergens.

10% Surcharge is applied on public holidays

ADD ON'S

CURED MEATS | $75
Marinated Vegetables, Tomato Relish & Crackers

HOUSE-MADE DIPS | $50
Toasted Turkish Bread

CHEESEBOARD | $80
Quince Paste, Strawberries, Apples & Crackers **(V)**

CRUDITES & DIPS | $70
Crackers & Toasted Turkish Bread **(V)**

SEASONAL FRUITS | $60

GREEK SALAD | $50 (V)

GARDEN SALAD | $40 (V)

CAESAR SALAD | $65

WEDGES | $55 (GF) (V)

CHIPS | $40 (GF) (V)

***EACH PLATTER SERVES 8 PEOPLE**





PLATTER LIST

HANDMADE BEEF SAUSAGE ROLLS — $80
Tomato Sauce

MINI HIGH TOP CHUNKY BEEF PIES — $80
Tomato Sauce

DUCK PANCAKES — $80
Hoisin, Spring Onion & Cucumber

TEMPURA BARRAMUNDI (I) — $60
Tartare Sauce

MALAYSIAN STYLE CHICKEN SATAY SKEWERS (GF) — $80
Peanut Sauce

MUSHROOM & VEGETABLE SPRING ROLLS (V) (VE) — $60
Thai Dipping Sauce

PORK SPRING ROLLS — $60
Sweet Tamarind & Chilli Sauce

PUMPKIN & GOATS CHEESE ARANCINI (V) — $60
Truffle Aioli & Parmesan

HONEY SOY WINGS — $80/1kg

SPICY BUFFALO WINGS (GF) — $80/1kg
Ranch Dipping Sauce

SOUTHERN FRIED CHICKEN TENDERS (GF) — $80
Chipotle Mayonnaise

SALT & PEPPER SQUID (GF) (I) — $60/1kg
Lime Aioli

CHICKEN DUMPLINGS — $70
Sweet Soy Sambal

PORK NECK SKEWERS (GF) — $80
Garlic & Sweet Chili Sauce

PEPPERED BEEF SKEWERS (GF) — $90
Chimi Churri Sauce

PRAWN CURRY PUFFS (I) — $90
Sweet Tamarind & Chilli Sauce

CRUMBED PRAWN CUTLETS (I) — $80
Lemon & Tartare

POPCORN CAJUN CHICKEN TACO — $9ea
Coleslaw & Pica De Gallo

CHEESEBURGER SLIDER — $6ea
Angus Beef, Cheddar, Pickles, Burger Sauce

HALOUMI SLIDER (V) — $6ea
Hot Honey & Avocado

CHICKEN SLIDER — $6ea
Grilled Chicken, Asian Slaw & Aioli

FRIED BARRAMUNDI WITH CREAMY RISOTTO (I) (GF) — $8/serve
Confit Cherry Tomatoes & Lemon

RIGATONI ALLA VODKA — $8/serve
Creamy Tomato Vodka Sauce,
Chorizo, Parmesan & Basil

20 PIECES PER PLATTER

CELEBRATION OF LIFE

$30 PER PERSON

ASSORTED SANDWICHES

Curried Egg | Salad **(V)** | Chicken, Spring Onion & Mayonnaise

CHICKEN SLIDERS

Grilled Chicken, Asian Slaw & Aioli

HANDMADE BEEF SAUSAGE ROLLS

Tomato Sauce

MUSHROOM & VEGETABLE SPRING ROLLS (V)

Thai Dipping Sauce

CHICKEN SKEWERS (GF)

Lemon & Oregano

***MONDAY TO FRIDAY | DAY TIME ONLY**







PIZZA BANQUET

$40 PER PERSON

SALT & PEPPER SQUID (I)
Thai Dressing

BRUSCHETTA (V)
Tomato, Basil & Balsamic Glaze

RIGATONI ALLA VODKA
Creamy Tomato Vodka Sauce, Chorizo, Parmesan & Basil

SELECTION OF PIZZAS

**FROM 5PM FRIDAY,
ALL DAY SATURDAY & SUNDAY
Or on approval for large bookings**

KIDS PLATTERS

$14 PER CHILD

**SERVED PLATTER STYLE
OR INDIVIDUAL BASKETS
Includes a Zooper Dooper per child**

CHICKEN NUGGETS

BATTERED FISH (I)

CHEESEBURGER
*All Served with Chips

**HAWAIIAN OR
MARGHERITA PIZZA**



PLATED

ENTRÉE

PORK NECK SKEWERS (GF)
Garlic & Sweet Chili Sauce

LEEK & GRUYERE TART (V)
Herb Salad & Sherry Vinaigrette

SPICED LAMB, CARAMELISED ONION & CHEESE BREAD
Hummus Dip

PRAWN COCKTAIL (I) (GF)
Iceberg & Cocktail Sauce

CRAB & AVOCADO SALAD (I) (GF)
Romesco Sauce

MAIN

PESTO GNOCCHI (V)
Gnocchi Tossed in Basil Pesto with Cherry Tomatoes & Ribboned Zucchini

PAN SEARED SALMON (I) (GF)
Warm Potato Salad & Smoky Romesco Sauce

CHICKEN SUPREME (GF)
Bacon & Goats Cheese Mash, Tomato & Basil Salsa

LAMB RUMP (GF)
Crispy Chats, Charred Broccolini & Chimi Churri Sauce

BARRAMUNDI FILLET (I) (GF)
White Bean & Parmesan Puree, Confit Cherry Tomatoes & Asparagus

GRAIN FED RUMP (GF)
Potato Gratin, Tomato & Onion Relish

BRAISED LAMB SHANK (GF)
Himalayan Spices & Creamy Mash

GRAIN FED SIRLOIN (GF)
Chips & Brandy Mushroom Cream

DESSERT

BLUEBERRY CREME BRULEE
Biscotti

STRAWBERRY & PISTACHIO CREAM SHORTCAKE

STICKY DATE PUDDING
Butterscotch Sauce & Ice Cream

$60 PER PERSON TWO COURSE

$70 PER PERSON THREE COURSE

PLEASE SELECT TWO OPTIONS FROM EACH COURSE FOR ALTERNATE DROP





DRINKS PACKAGES

STANDARD DRINKS PACKAGE | $40PP

2 HOURS

ALL TAP BEERS

HOUSE WINE BY THE GLASS

POST MIX

PREMIUM DRINKS PACKAGE | $48PP

2 HOURS

ALL TAP BEERS

ALL WINE BY THE GLASS

POST MIX SOFT DRINK

SPIRITS (EXCLUDING RTDS)

*Drinks packages are subject to change without notice.





BAREFOOT BOWLS

For your next party or Corporate function

ADULTS - $20 PP

Barefoot Bowls is a fabulous, fun & casual team building experience. Great for Corporate Functions & Christmas Parties.

On arrival please see one of our friendly bar staff who will introduce you to a bowls representative. Your group will be given a short 15 minute briefing on how to play barefoot bowls & the rules of the game. The average barefoot bowls experience lasts 2-hours.

MAKE A BOOKING

To check availability &
make a booking, contact us on;
E: sports@briarssports.com.au
Ph: 02 9743 1907

PAYMENT

Please pay for your barefoot bowls session at the bar when you arrive, before going out onto the green.

CANCELLATION POLICY

If you are unable to make your barefoot bowls session we ask that you give us a days notice, so that we can inform our bowls representative about your cancellation.

