

LEGENDS

FUNCTION PACKAGES



FUNCTION PACKAGES

SEATED DINING

Minimum number guests: 50

Two course \$45 – Three course \$55

Vegetarian (VEG), Dairy Free (DF), Gluten Free (GF) options available

ENTRÉE

OR

FOR THE TABLE TO SHARE

Beef carpaccio, truffle aioli, capers, grissini	DF
Pan fried gnocchi, tomato napoli, basil, parmesan	VEG
King prawn cocktail, spiced marie rose sauce	DF, GF
Grilled saganaki, spiced figs, rocket, lemon	VEG

Antipasto of cured meats, pickled vegetables	DF
Jerk salt and pepper squid, aioli	DF
Bruschetta, oven dried tomato, basil, olive oil	VEG, DF
Smoked buffalo chicken wings, tangy hot sauce	GF, DF

MAIN

Slow cooked lamb shoulder, paris mash, broccolini, pan jus	GF
Pan fried salmon, wilted greens, crushed potato, harissa dressing	GF
Charred eye fillet, gratin potato, blistered beans, red wine jus	GF
Pumpkin tortellini, roast pumpkin, sage, pecorino, amaretti	VEG
Roast chicken breast, butter chicken sauce, rice pilaf, cucumber salad	

DESSERT

Sticky date pudding, butterscotch sauce, vanilla bean ice cream	
Pavlova, seasonal fruits, chantilly cream	GF
Baked New York cheesecake, spiced berry compote	
Chocolate fondant, vanilla gelato	
Lemon tart, double cream	
Apple strudel, cinnamon anglaise	



FUNCTION PACKAGES

COCKTAILS & CANAPES

Minimum number guests: 50

Build your menu from the selections below. We recommend 6-8 pieces per person for 2 hrs. Extra pieces recommended for longer events (3hrs +).

SMALL PLATTER OPTIONS

\$60 (20 pieces per selection)

Jalapeno poppers, chipotle aioli	
Vegetarian spring rolls, sweet chili	VEG
Pea and mint arancini	VEG
Curry puffs, mango chutney	VEG
Pizza squares, margarita/hawaiian/calabrese	VEG
Spinach and ricotta pastizzi	VEG
Dim sum, sweet soy	

STANDARD PLATTER OPTIONS

\$120 (40 pieces per selection)

Lamb kofta, tzatziki dressing	GF
BBQ cajun chicken skewers, ranch	GF
Brisket sliders, brioche, bbq sauce	
Assorted mini quiche, tomato chutney	
Prawn cigars, lime aioli	

COLD PLATTER OPTIONS

\$100 (40 pieces per selection unless otherwise stated)

Antipasto of cured meats, pickled vegetables	DF
Assorted finger sandwiches (60 pieces)	
Selection of D&M mini cakes (30 pieces)	
Seasonal fruit platter	VEG, DF, GF
Local cheese platter, chutneys, lavosh	VEG

GOURMET PLATTER

\$140 (40 pieces per selection)

House selection of mini gourmet pies, tomato chutney	
Angus beef sausage rolls, green goddess	
Prawn gyoza, ginger spring onion dressing	DF
BBQ pork buns, black bean	
Southern fried chicken, creole dressing	



FUNCTION SPACES

SEATED DINING

OUR SPACES

Christmas party, birthday party or special get together – whatever the occasion, the team at Legends will make your event a memorable one.

Whether it be a sit-down dinner, cocktail party, or gala celebration – Legends is the perfect venue for your event.

OUR TEAM

Let our team help you plan a celebration to remember. Our chefs will create a menu to delight your guests, and our professional and friendly staff will provide seamless service to make your celebration run smoothly.

YOUR EVENT

Christmas party, Birthday party or special celebration; the team at Legends will make your event special. Whether it be a sit-down dinner, cocktail party, or gala celebration, Legends is the perfect venue for your event.





LEGENDS

Corner of Wilson & Thomas Streets, Moonee Ponds, VIC, 3039

Phone: 03 9326 1277

thevalley.com.au/clubs/mv-legends