



About us

Pick Up Stix is a large modern cafe and sports bar located at the Lyneham Hockey Centre. We pride ourselves on breaking the mould from other sporting facilities. We are a cafe by day featuring amazing locally roasted coffee and house made cakes. By night we transform into a relaxed sports bar with Foxtel showing on many large flat screen TV's, a fully equipped bar and modern American style food on the menu.

Our facilities are large and enable us to host in-house catered events all year round.

Location

We are conveniently located at the National Hockey Centre Lyneham. We have 300+ free car parking spaces on site.

Contact us

The best contact for us is via email to pickupstix@hockeyact.org.au

Catering

We can cater for just about any budget, check out some of our great options below.

If you can't find something suitable for your catering, contact us and we can customise a package just for you.

Please note that external catering is not permitted within Hockey ACT premises

Our Private rooms

We have 4 private rooms that can be used for catered events or booked out for meeting etc.

Decorations are allowed as long as the room is returned to how it was before the event so best keep them simple and easily removable.

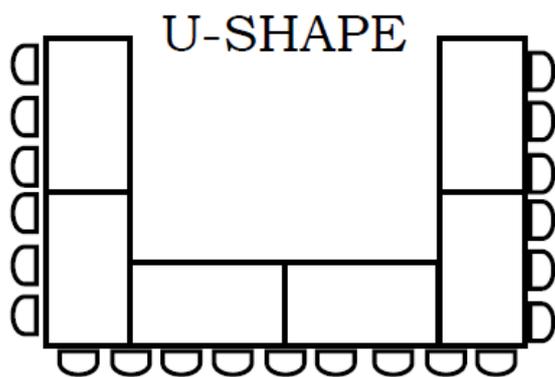
For meetings where a static setup is required please see the below table showing each setup style and the capacity of each room.

Please fill out a booking form and send it to:

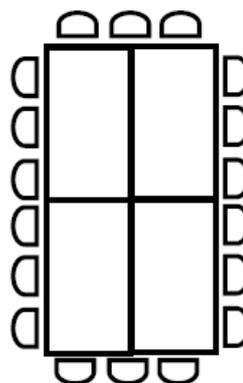
pickupstix@hockeyact.org.au

Security requirements

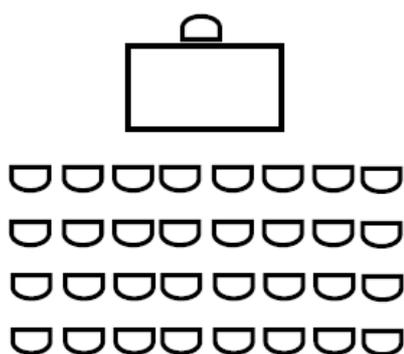
Some events may require security guards or security deposits before booking. Security comes at a cost of \$64/hour per guard, deposits are fully refundable and are \$500-\$1000 depending on the scale of your event.



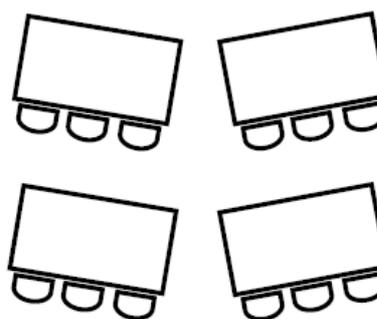
Boardroom



Theatre



Classroom



Room	Capacity	Setup Options
Strikers	54	U-Shape, Boardroom, Classroom, Theatre
Lakers	64	U-Shape, Boardroom, Classroom, Theatre
Strikers + Lakers	118	U-Shape, Boardroom, Classroom, Theatre
Yeend	47	Boardroom
Club	12	Boardroom

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Organisers Name:

Function Date:

Number of Attendants:

...../...../.....

Email address:

Start Time:

Catering Required:

Yes

No

Contact Number:

Finish Time:

.....

Room Required	Capacity	Setup Options (please select one)
Strikers	54	<input type="checkbox"/> U-Shape <input type="checkbox"/> Boardroom <input type="checkbox"/> Classroom <input type="checkbox"/> Theatre
Lakers	64	<input type="checkbox"/> U-Shape <input type="checkbox"/> Boardroom <input type="checkbox"/> Classroom <input type="checkbox"/> Theatre
Strikers + Lakers	118	<input type="checkbox"/> U-Shape <input type="checkbox"/> Boardroom <input type="checkbox"/> Classroom <input type="checkbox"/> Theatre
Yeend	47	<input type="checkbox"/> Boardroom
Club	12	<input type="checkbox"/> Boardroom

Room Hire Charges

If catering of \$600 or more is purchased then all room hire charges will be waived.

Room	Capacity	Price up to 4 hours	Price 4 hours +
Strikers	54	\$150	\$300
Lakers	64	\$160	\$300
Stikers & Lakers	118	\$300	\$500
Yeend	47	\$100	\$200
Club	12	\$50	\$100

Catering Options

Conferencing Packages

Option 1

\$35.00 per person

Morning tea

Assorted mini gourmet quiches
Fresh baked mini muffins

Lunch

Mixed gourmet wraps
Mixed sandwiches
Mini house made sausage rolls

Afternoon Tea

Fresh seasonal fruit platter
Cheese platter with crackers and fresh berries

Option 2

\$30.00 per person

Morning Tea/Breakfast

House made natural yoghurt with berry coulis
Toast station with mixed spreads

Lunch

Mixed gourmet wraps
Fresh seasonal fruit platter

Afternoon Tea

House made sweets plater



Build Your Own Package

Morning Tea Options

- Mini gourmet quiche
- Mini house made muffins
- Mini assorted danishes
- Bircher muesli cups with berry coulis
- House made natural yoghurt cups with honey and muesli
- Fruit cups
- Fresh seasonal fruit platter
- Toast station with mixed spreads

Lunch Options

- Mixed gourmet wraps
- Mixed gourmet sandwiches
- Mixed gourmet paninis
- Buffalo wings
- House made mini sausage rolls
- Fresh seasonal fruit platter
- Individual Thai style salad with coconut poached chicken

Afternoon Tea Options

- Cheese platter with crackers and fresh berries
- Cake plater of house made sweets
- Fresh seasonal fruit platter
- Mini assorted fresh baked danish plater

Unlimited Barista made tea/coffee Add \$8.50



Buffet/Banquet Options

Roast \$18/head

choose 2 meat options and 2 salad options

- ◆ Tender roast chicken seasoned with Moroccan spice
- ◆ Juicy roast beef topped with red wine gravy
- ◆ Succulent roast pork served with gravy and apple sauce
- ◆ Crispy roast potato and pumpkin
- ◆ Steamed seasonal greens

Pasta \$20/head

choose 3 main dishes and 2 salad dishes

- ◆ House made beef lasagna with cheesy béchamel sauce
- ◆ House made vegetable lasagna with pumpkin, eggplant and a cauliflower béchamel
- ◆ Traditional French ratatouille, served with penne pasta
- ◆ Pesto chicken penne pasta with roasted capsicums and sliced olives
- ◆ Creamy wild mushroom, pumpkin risotto

Salads

- ◆ Green salad
- ◆ Potato salad
- ◆ Pasta salad
- ◆ Greek salad
- ◆ Pumpkin beetroot salad



Build Your Own Tacos & Nachos \$24/head

- ◆ Paprika roasted pulled pork
- ◆ Taco seasoned beef mince
- ◆ Chilli corn salsa
- ◆ Tomato salsa
- ◆ House made guacamole
- ◆ Sour cream
- ◆ Shredded iceberg lettuce
- ◆ Corn chips
- ◆ Soft flour tortillas
- ◆ Hard taco shells
- ◆ Lime and lemon wedges
- ◆ Warm American liquid cheese

Curry \$22/head

Choose 3 main options

- ◆ Creamy butter chicken
- ◆ Massamam beef
- ◆ Vegetarian green
- ◆ Burmese chicken laksa
- ◆ Lamb rogan josh

- ◆ Steamed Jasmin rice
- ◆ Papadams

Cocktail Style Catering Options



Keep it simple

Price Per Item \$3.00

(minimum 30 people)

- ❖ Cheese and garlic pizzas
- ❖ Vegetable spring rolls served with sweet chilli
- ❖ Mini gourmet beef and stout, chicken and brie or curry cauliflower party pies served with tomato sauce
- ❖ House made mini gourmet quiches: Caramelised onion and feta, Ham cheese and tomato, bacon and brie or pumpkin spinach and feta
- ❖ Moroccan chicken skewers served with confit garlic aioli
- ❖ Tandoori chicken skewers served with tangy garlic yoghurt
- ❖ Tomato, Bocconcini, basil and balsamic caprese bites
- ❖ Cheesy polenta chips served with chilli capsicum dip
- ❖ Zucchini puffs served with house made tzatziki

Middle ground

Price Per Item \$4.50

(minimum 25 people)

- ❖ Lamb Kofta skewers served with a house made tzatziki
- ❖ Salt and pepper crispy squid served with garlic aioli
- ❖ Mini Mediterranean bruschetta with roast pumpkin, red capsicum, rocket, feta and balsamic glaze
- ❖ House made buffalo wings served with blue cheese aioli
- ❖ Mini smoked salmon, avocado and quince tacos
- ❖ Sweet chilli marinated prawns with avocado and balsamic glaze on croutons
- ❖ House made vegetarian samosas



Go All Out

Price Per Item \$6.00

(minimum 20 people)

- ✦ House made hoisin pork bao buns with capsicum, coriander, carrot and kewpie mayo
- ✦ House made chicken liver pate tartlets with cherry balsamic glaze
- ✦ House made black pudding with tomato salsa topped with cherry balsamic glaze
- ✦ Pear and gorgonzola arancini balls
- ✦ Hickory pulled pork slider with coleslaw and garlic aioli
- ✦ Mini Ruben sandwiches with sauerkraut, corned beef, Swiss cheese and Russian dressing
- ✦ Tuna ceviche spoons served with cucumber and lime granita
- ✦ Seared pepper crusted tuna with grilled asparagus and kabayaki sauce
- ✦ Pickled octopus with grilled chorizo and tomato salsa

Beverage options

Pick up Stix has a full bar and we can offer various ways for you and your guests to enjoy. Choose from one of these options below:

- Cash bar-you and your guests just order and pay as you go
- Bar tab-let us know how much you want as your tab limit and we will end the bar tab when it reaches your limit.
- Or for full peace of mind you can select one of the drinks packages below.



House Drinks Package:

Tap Beers

House Red and White wines

House Cuvee

Soft Drinks

Juice

2 hour	\$28
3 hour	\$32
4 hour	\$35
5 hour	\$38

Premium Drinks Package:

Tap & bottled premium beers

House spirits

All Red and White wines

House Cuvee

Soft Drinks

Juice

2 hour	\$34
3 hour	\$38
4 hour	\$41
5 hour	\$45

Alternate Serve Menu

This style is a formal way to enjoy our catering. Food is served on individual plates at your table.



Basic Range (\$35/head)

minimum 20 people

Entree

(Choose 2)

- ❖ Balsamic caramelised onion and feta tart served with a parmesan rocket salad
- ❖ Coconut poached chicken served with a Thai style salad
- ❖ Mediterranean style bruschetta with chargrilled capsicum, roast pumpkin, rocket and mint finished with crumbled feta and balsamic glaze
- ❖ Lamb Kofta served with tzatziki and a couscous tabbouleh

Main

(Choose 2)

- ❖ Beef sirloin served with potato puree, steamed green beans and topped with a rich red wine jus
- ❖ Crispy chicken supreme served with roast pumpkin, seasonal steamed vegetables and finished with a white wine cream sauce
- ❖ Pan seared barramundi served with rosemary roasted kiplar potatoes, steamed broccolini and finished with a beurre noisette.
- ❖ Roast vegetable stack served with sautéed mushrooms, rocket, napolitana sauce, finished with crumbled feta and balsamic glaze

Top End Range

minimum 20 people

Entree

(Choose 2)

- ◆ Seared pepper crusted tuna resting atop char grilled asparagus spears and finished with a kabayaki sauce
- ◆ Tuna ceviche with house made lavosh and cucumber and lime granita
- ◆ House made chicken liver pate with cherry balsamic glaze, celeriac remoulade and toasted artisan sourdough
- ◆ Creamy wild mushroom gnocchi served with a beetroot puree and parmesan glass
- ◆ Beef carpaccio topped with a salad of mint and sliced radish. Finished with a capper crumble



Main

(Choose 2)

- ◆ Seared kangaroo loin atop curry flavored risotto and steamed boc choy
- ◆ Fillet minion wrapped in crispy bacon atop a garlic potato puree with pan seared beans and finished with a classic béarnaise sauce
- ◆ Sage and pumpkin risotto served with a chilli capsicum salsa and cauliflower chips
- ◆ Pan seared Australian cod on a bed of pea, mint and crispy potatoes topped with charred fennel
- ◆ Pan seared Atlantic salmon served with charred squash, tomato consume and finished with basil oil
- ◆ Prosciutto wrapped chicken supreme served with burnt carrot puree, smashed kiflar potatoes, asparagus spears and finished with a fresh salsa verde

Desserts

- ◆ Rich chocolate tart served with macerated strawberries and a lavender Chantilly cream
- ◆ Chilli poached pineapple served with black sesame ice-cream and brandy snaps

Celebration Cakes

Pick Up Stix Can also make a cake just for you. Each cake is made to the size you need, decorated by our Chefs. We can also assist with cutting, patterning or plating the cakes up for no extra charge. If you want a different flavor then the list below just ask!

cake	0-20 people	20-40 people	40-80people	80-100 people
Glazed caramel mud cake with a salted caramel filling	\$60	\$75	\$100	\$150
Decadent chocolate cake with a chocolate ganache icing and butter cream filling	\$60	\$75	\$100	\$150
Black forest cake layered with Chantilly cream and Morello cherries. Finished with chocolate shavings	\$70	\$85	\$115	\$160

