



Weddings

Celebrations

Parties

Corporate

# 2010 Function Package

VICTORIA POINT SHARKSPORTING CLUB

325 Colburn Avenue, Victoria Point QLD 4165

Phone: (07) 3207 7865 Fax: (07) 3207 7838

[www.sharksclub.com.au](http://www.sharksclub.com.au)



## Breakfast Menus

### Light Continental Breakfast

*Minimum 60 people*

**\$20.00 per person**

Ham & cheese croissants

Seasonal fruit platter

Selection of muffins – sweet and savoury

Coffee and assorted teas

Orange juice

Water

### Hot Breakfast

**\$24.00 per person**

#### *Option One:*

Scrambled eggs

Grilled smoked bacon

Hash browns

Savoury chipolatas

Grilled tomato

Seasonal fruit platter

Assortment of muffins

Coffee and assorted teas

Orange juice

Water

#### *Option Two:*

Turkish bread with avocado

Grilled tomato

Poached eggs

Grilled smoked bacon

Seasonal fruit plate

Assortment of muffins

Coffee and assorted teas

Orange juice

Water



*Option Three:*

Large whole field mushroom  
Spinach  
Grilled Roma tomato  
Poached eggs  
Seasonal fruit plate  
Assortment of muffins  
Coffee and assorted teas  
Orange juice  
Water

## Hot Breakfast – Deluxe

**\$28.00 per person**

*Option One:*

Tasmanian smoked salmon  
Scrambled eggs  
Rindless smoked bacon  
Hash browns  
Savoury chipolatas  
Grilled tomato  
Seasonal fruit platter  
Selection of muffins and petite Danishes  
Coffee and assorted teas  
Orange juice  
Water

*Option Two:*

Warm ham & cheese croissant  
Grilled tomato  
Scrambled egg  
Seasonal fruit plate  
Assortment of muffins and petite Danishes  
Coffee and assorted teas  
Orange juice  
Water

*Option Three:*

Smoked salmon & cream cheese foccacia  
Poached egg with Béarnaise sauce  
Seasonal fruit plate  
Assortment of muffins and petite Danish  
Coffee and assorted teas  
Orange juice  
Water

*Menus subject to change due to seasonal availability*



## Day Delegate Package

**Package One** \$25.00 per person – minimum 40 guests

**Package Two** \$28.00 per person – minimum 40 guests

**Package Three** \$30.00 per person – minimum 40 guests

**Package Four** \$35.00 per person – minimum 40 guests

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### Package One

#### **UPON ARRIVAL**

Freshly brewed coffee, tea and iced water

#### **MORNING TEA**

Selection of gourmet biscuits

Freshly brewed coffee, tea, orange juice and iced water

#### **LUNCH**

1½ rounds per person

*The following selections served on an assortment of closed sandwiches or mini subs*

Red salmon & cucumber

Ham & sweet pickle

Tuna & mayonnaise & chive

Chicken & Swiss cheese

Pastrami & salad

Chicken, chive and mayonnaise

Salad

Roast beef & chutney

Ham & standard salad

Egg & lettuce

Freshly brewed coffee, tea, orange juice and iced water

#### **AFTERNOON TEA**

Fresh fruit platters

Freshly brewed coffee, tea, orange juice and iced water

*Menus subject to change due to seasonal availability*



## Package Two

### **UPON ARRIVAL**

Freshly brewed coffee, tea, orange juice and iced water

### **MORNING TEA**

Gourmet sweet Danishes, selection of gourmet biscuits  
Freshly brewed coffee, tea, orange juice and iced water

### **LUNCH**

1½ rounds per person

*The following selections served on an assortment of closed sandwiches or mini subs*

Turkey / Cranberry / Alfalfa / Swiss Cheese  
Haloumi / Semi-dried Tomato / Grilled Eggplant / Pesto / Mescaline  
Honey Glazed Ham / Tomato Pickle / Artichoke / Vine Tomatoes  
Hommus / Artichoke Hearts / Olives / Roasted Red Capsicum /  
Baby Spinach Leaves / Swiss Cheese  
Smoked Salmon / Baby Spinach Leaves / Cream Cheese / Capers  
Pastrami / Rocket / Onion Jam  
Tuna / Salsa Verdi / Swiss Cheese / Cucumber  
Tandoori Chicken / Vine tomato / Garlic Aioli / Rocket  
Freshly Brewed Coffee, Tea, Orange Juice and Iced Water

### **AFTERNOON TEA**

Australian cheeses and fresh fruits with water crackers  
Freshly brewed coffee, tea, orange juice and iced water

*Menus subject to change due to seasonal availability*



## Package Three

### **UPON ARRIVAL**

Freshly brewed coffee, tea, orange juice and iced water

### **MORNING TEA**

Gourmet sweet Danishes, selection of gourmet biscuits, assortment of muffins  
Freshly brewed coffee, tea, orange juice and iced water

### **LUNCH**

#### **Cold Platters**

Chicken Breast nibbed w lemon myrtle wrapped in prosciutto

Carved Honey Roasted Ham w sweet mustard & dill sauce / fresh melon

Roasted Fillet of Beef w seeded mustard & dill crust / Dijon mustard condiment

Potato w capers / red onions / chives / crispy bacon in a creamy mustard mayo

Tomato & Cucumber w lime & mint dressing

Baby Salad Leaves w roasted red pimento / crumbed feta / Mt Zero olives

Fresh fruit platters

Freshly brewed coffee, tea, orange juice and iced water

### **AFTERNOON TEA**

Australian cheeses and fresh fruits with water crackers

Freshly brewed coffee, tea, orange juice and iced water



## Package Four

### **UPON ARRIVAL**

Freshly brewed coffee, tea, orange juice and iced water

### **MORNING TEA**

Gourmet sweet Danishes, Selection of gourmet biscuits, assortment of muffins

Freshly brewed coffee, tea, orange juice and iced water

### **LUNCH**

Hot and Cold buffet and salads

#### **Cold Platter**

Carved Honey Roasted Ham w sweet mustard / fresh melon

#### **Hot Selection**

*Please choose 3 dishes*

Roast Beef w seeded mustard & red wine jus

Medallions of Lamb w mint & redcurrant port wine sauce

Roasted Pork Loin w apple & sage scented gravy

Lemon & Tarragon Chicken Breast w a cream & butter sauce

Indian Beef Korma w coconut milk and scented jasmine rice

Pan Fried Reef Fish Fillets w lime / coriander / coconut milk sauce

Slow Cooked Lamb w Moroccan spices / saffron & ginger cous cous

Pork Stir Fry w macadamia nuts / oyster mushrooms / red capsicums / snow peas

Medallions of Beef in a wild mushroom & cream sauce topped with pancetta

#### **Salads**

*Please choose 3 salads*

Potato w capers / red onions / chives / crispy bacon in a creamy mustard mayo

Tomato & Cucumber w lime & mint dressing

Baby Salad Leaves w roasted red pimento / crumbed feta / Mt Zero olives

Cous Cous – saffron scented w fresh herbs / ginger dressing / diced cucumber / capsicum

Pasta w Mt Zero olives / pesto / sun dried Roma tomato / mushrooms / herb dressing

Coleslaw – shredded carrot & cabbage w creamy whole egg mayo & chives

Caesar – cos lettuce / bacon / croutons / creamy anchovy dressing

Asparagus w hollandaise

Freshly brewed coffee, tea, orange juice and iced water

### **AFTERNOON TEA**

Australian cheeses and fresh fruits with water crackers

Freshly brewed coffee, tea, orange juice and iced water

Menus subject to change due to seasonal availability



## Canapé Menu

- (6 selections) \$12.50 per person –minimum 40 guests
- (8 selections) \$13.50 per person –minimum 40 guests
- (10 selections) \$14.50 per person –minimum 40 guests
- (12 selections) \$15.50 per person –minimum 40 guests
- (14 selections) \$16.50 per person –minimum 40 guests

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**Canapé Selection v - Denotes Vegetarian Choices**  
**g - Denotes Gluten Free Choices**

### Cold Selection

- Caramelised red onion & spinach tartlet topped with char grilled capsicum
- g** Natural Oysters with lime & soy
- Sour dough tartlet filled with Salmon mousse
- Mediterranean antipasto tartlets topped with roasted eggplant & capsicum
- Smoked Salmon & Camembert tartlet topped with fresh dill
- g** Rare Beef wrapped around asparagus finished with French mustard
- Italian vegetable tartlet served with a Provencal sauce
- g** Smoked Turkey & cranberry on a cucumber round
- Beef Fillet with pesto on a potato frittata
- Sushi - Nori roll selection
- v/g** Thai style vegetables wrapped in rice paper / hoi sin marinade
- Fresh Crab served on a toasted brioche
- Tandoori Chicken served on a naan blini with a mint yoghurt sauce
- Bocconcini / semi dried tomato / olives / caper salsa tart

### Hot Selection

- Vegetarian Chinese spring rolls served with an oriental dip
- g** Chicken kebab marinated in Indian spices, natural yoghurt, coriander & fresh mint
- Crumbed Calamari with a lemon, seafood sauce
- Spinach & Ricotta Filo Tartlets
- g** Thai Fish Cakes – red chilli / lemon grass / green beans / sweet rice / vinegar & chilli dip
- g** Spiced Lamb Koftas with minted yoghurt
- Thai Chicken Peanut Sate Skewers – kaffir lime / green chillies / coconut milk
- Flame Grilled Basil & Sesame Seed Meatballs w hickory smoked BBQ sauce
- Crispy Fried Prawn with Lemon / dill / sweet chilli salsa
- v/g** Mushroom, Parmesan and Chive Risotto balls
- Loin Fillet of Lamb on a potato cake with mint salsa
- Parmesan Fish Strips served with a red pepper dip
- Selection of Miniature Pies
- Selection of Miniature Quiches
- v** Skewered Crumbed Clive and Mozzarella cheese

Menus subject to change due to seasonal availability



## Beverage Package

### Standard Drinks Package

2 hours = \$22 per person—Minimum 40 guests

3 hours = \$25 per person —Minimum 40 guests

4 hours = \$29 per person —Minimum 40 guests

## Package includes

Draught Beer: Carlton Mistrength, Cascade Light, VB, Pure Blonde, Carlton Draught and Blue Tongue

Wine: RF Orlando Range: Chardonnay, Shiraz and Brut Curve (Sparkling)

Soft Drinks: Post-mix and Orange Juice

## Pre Dinner Drinks

1 hour = \$10 per person

Spirits will be available to your guests on a cash basis unless specifically requested, in which case we recommend a bar tab

Bar Tabs need to be pre-arranged



## Cocktail Party Menu

Canapé Menu Standard + Beverage Package

(8 selections) + 2 hours = \$34.50 per person – Minimum 40 guests

(10 selections) + 3 hours = \$39.50 per person - Minimum 40 guests

(12 selections) + 4 hours = \$44.50 per person - Minimum 40 guests

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### Noodle Boxes

You can add these to your cocktail party to make your function more substantial.

### Dessert Options

Adding a dessert option to a savoury function is a real treat.

## Canapé Menu

v – Denotes Vegetarian Choices

g – Denotes Gluten Free Choices

### Cold Selection

Caramelised Red Onion & Spinach Tartlet topped with char grilled capsicum

**g** Natural Oysters with lime & soy

Sour dough tartlet filled with Salmon mousse

Mediterranean Antipasto tartlets topped with roasted eggplant & capsicum

Smoked Salmon & Camembert tartlet topped with fresh dill

**g** Rare Beef wrapped around Asparagus finished with French mustard

Italian vegetable tartlet served with a Provencal Sauce

**g** Smoked Turkey & Cranberry on a cucumber round

Beef Fillet with pesto on a potato frittata

Sushi - Nori roll selection

**v/g** Thai Style Vegetables wrapped in rice paper / hoi sin marinade

Fresh Crab served on a toasted brioche

Tandori Chicken served on a naan blini with a mint yoghurt sauce

Bocconcini / semi dried tomato / olives / caper salsa tart

### Hot Selection

Vegetarian Chinese Spring Rolls served with an oriental dip

**g** Chicken Kebab marinated in Indian spices, natural yoghurt, coriander & fresh mint

Crumbed Calamari with a lemon, seafood sauce

Spinach & Ricotta filo tartlets

**g** Thai Fish Cakes – red chilli / lemon grass / green beans / sweet rice / vinegar & chilli dip

**g** Spiced Lamb koftas with minted yoghurt

Thai Chicken Peanut Sate Skewers – kaffir lime / green chillies / coconut milk

Flame Grilled Basil & Sesame Seed Meatballs w hickory smoked BBQ sauce

Crispy Fried Prawn with lemon / dill / sweet chilli salsa

**v/g** Mushroom, Parmesan and Chive Risotto Balls

Loin fillet of lamb on a potato cake with mint salsa

Parmesan Fish Strips served with a red pepper dip



## **Noodle Boxes**

**\$7.50 each Please choose one or two selections per function:**

Oriental Beef Stir fry with soy sauce & hokkien noodles

Vermicelli noodles with broccolini, chilli, ginger, soy sauce garnished with bean sprouts

Chicken Teriyaki with steamed rice

Sweet & Sour Pork with shallots & steamed rice

Medley of Seafood served with rocket & chilli & lemon

Butter Chicken with Coconut rice toasted cashews & coriander

Beef Stroganoff served with Pilaf rice

Penne Pasta with a rich tomato, olive & basil sauce

Rice Noodles with warm duck salad & shitake mushrooms

## **Desserts**

**\$3.80 each**

Caramel Tart

Fruit Tartlet

Apple Crumble

Petite Mango Cheesecake

Chocolate Profiteroles

Macadamia Slice

Lemon Meringue

Apple Tea Cake

Baci

Tiramisu

Black Forest Slice

Sacher Slice

Chef's Selection of Sweet Canape's



## Buffet Menu Prices

### **Buffet Package One: \$29.50 Minimum 40 guests**

- Choose any 4 canapés
- Choose any 4 hot or cold main selections
- Choose any 4 salads or vegetable selections
- Choose any 4 desserts

### **Buffet Package Two: \$31.50 pp**

- Choose any 5 canapés
- Choose any 5 hot or cold main selections
- Choose any 5 salads or vegetable selections
- Choose any 5 desserts

### **Buffet Package Three: \$37.50 pp**

- Choose any 6 canapés
- Choose any 6 hot or cold main selections
- Choose any 6 salads or vegetable selections
- Choose any 6 desserts

### **Seafood Option: In addition to Buffet Packages**

- Cold Platters: \$14.00 per person
- Oysters – natural with lemon wedges / lime wedges / seafood sauce (2 per person)
- King Prawns – tail on with lemon wedges (2 per person)
- Tasmanian Salmon with baby capers (2 slices per person)

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**Canapé Menu v – Denotes Vegetarian Choices**  
**g – Denotes Gluten Free Choices**

### **Cold Selection**

- Caramelised Red Onion & Spinach Tartlet topped with char grilled capsicum
- g** Natural Oysters with lime & soy
- Sour dough tartlet filled with Salmon mousse
- Mediterranean Antipasto Tartlets topped with roasted eggplant & capsicum
- Smoked Salmon & Camembert tartlet topped with fresh dill
- g** Rare Beef wrapped around Asparagus finished with French mustard
- Italian vegetable tartlet served with a Provencal Sauce
- g** Smoked Turkey & Cranberry on a cucumber round
- Beef Fillet with pesto on a potato frittata
- Sushi - Nori roll selection
- v/g** Thai style vegetables wrapped in rice paper / hoi sin marinade
- Fresh Crab served on a toasted brioche
- Tandoori Chicken served on a naan blini with a mint yoghurt sauce
- Bocconcini / semi dried tomato / olives / caper salsa tart



### Hot Selection

Vegetarian Chinese Spring Rolls served with an oriental dip  
g Chicken Kebab marinated in Indian spices, natural yoghurt, coriander & fresh mint  
Crumbed Calamari with a lemon seafood sauce  
Spinach & Ricotta filo tartlets  
Char Grilled Beef Pancakes with caramelised red onion / tomato salsa  
g Thai Fish Cakes – red chilli / lemon grass / green beans / sweet rice / vinegar & chilli dip  
g Spiced Lamb koftas with minted yoghurt  
Thai Chicken Sate – kaffir lime / lemon grass / green chillies / coriander / coconut milk  
Flame Grilled Basil & Sesame Seed Meatballs w hickory smoked BBQ sauce  
Crispy Fried Prawn with lemon / dill / sweet chilli salsa  
Loin fillet of lamb on a potato cake with mint salsa  
Parmesan Fish Strips served with a red pepper dip  
Selection of Miniature Pies

### Buffet Mains

#### Cold Platters

Succulent Turkey Breast w cranberry / orange slices  
Chicken Breast nibbed w lemon myrtle wrapped in parma ham  
Carved Honey Roasted Leg of Ham w french mustard  
Roasted Fillet of Beef w seeded mustard & dill crust / Dijon mustard condiment

### Hot Selection

Roast Beef w seeded mustard & red wine jus  
Medallions of Lamb w mint & redcurrant port wine sauce  
Roasted Pork Loin w apple & sage scented gravy  
Lemon & Tarragon Chicken Breast w a cream & butter sauce  
Pan Fried Reef Fish Fillets w lime / coriander / coconut milk sauce  
Slow Cooked Lamb w Moroccan spices / saffron & ginger cous cous  
Indian Beef Korma w coconut milk and scented jasmine rice  
Red Emperor Fillets w asparagus / red capsicum & cream sauce  
Pork Stir Fry w macadamia nuts / oyster mushrooms / red capsicums / snow peas  
Medallions of Beef in a wild mushroom & cream sauce topped with pancetta

### Salads

Potato w capers / red onions / chives / crispy bacon in a creamy mustard mayo  
Tomato & Cucumber w lime & mint dressing  
Baby Salad Leaves w roasted red pimento / crumbed feta / mt zero olives  
Cous Cous – saffron scented w fresh herbs / ginger dressing / diced cucumber / capsicum



Pasta w mt zero olives / pesto / sundried roma tomato / mushrooms / herb dressing

Coleslaw – shredded carrot & cabbage w creamy whole egg mayo & chives

Caesar – cos lettuce / bacon / croutons / creamy anchovy dressing

Asparagus w hollandaise

### Potatoes & Vegetables

Rosemary Roasted Potato – slow roasted with paprika

Idaho Potatoe – topped with Sour Cream

Garlic & Cream Potatoes – oven baked with a creamy sauce

Vegetable Medley – seasonal vegetables steamed & mixed with a herb butter

Stir Fry Vegetables – w water chestnuts / soy sauce

Freshly Baked Breads

### Desserts

Australian Cheese Platter—served with tropical fruits and water crackers

Tropical Fruit Platters—An Array of tropical fruits with double Island Cream

Selection of Petite Individual Desserts placed on platters

Baked American Cheesecake—Glazed with fruit served with a creamy chocolate sauce and fresh cream

Profiteroles au Chocolate—filled with Grand Marnier custard sitting on a layer of vanilla cream

Individual Pavlova—topped with fresh blueberries and cream

Double Chocolate Gateau garnished with raspberries

*Menus subject to change due to seasonal availability*



## Sit Down Menus

### Standard Package

Canapés on Arrival Choose 5 selections

Entrée

Main Course

Dessert

**Total \$47.50 per person – minimum 40 guests**

### Deluxe Package

Canapés on Arrival Choose 6 selections

Entrée

Main Course

Dessert

**Total \$58.50 per person – minimum 40 guests**

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## Canapé Menu

**v – Denotes Vegetarian Choices**

**g – Denotes Gluten Free Choices**

### Cold Selection

Caramelised Red Onion & Spinach Tartlet topped with char grilled capsicum

**g** Natural Oysters with lime & soy

Sour dough tartlet filled with Salmon mousse

Mediterranean Antipasto tartlets topped with roasted eggplant & capsicum

Smoked Salmon & Camembert tartlet topped with fresh dill

**g** Rare Beef wrapped around Asparagus finished with French mustard

Italian Vegetable Tartlet served with a Provençal Sauce

**g** Smoked Turkey & Cranberry on a cucumber round

Beef Fillet with pesto on a potato frittata

Sushi - Nori roll selection

**v/g** Thai style vegetables wrapped in rice paper / hoi sin marinade

Fresh Crab served on a toasted brioche

Tandoori Chicken served on a naan blini with a mint yoghurt sauce

Bocconcini / semi dried tomato / olives / caper salsa tart

### Hot Selection

Vegetarian Chinese Spring Rolls served with an oriental dip

**g** Chicken Kebab marinated in Indian spices, natural yoghurt, coriander & fresh mint

Crumbed Calamari with a lemon, seafood sauce

Spinach & Ricotta filo tartlets

**g** Thai Fish Cakes – red chilli / lemon grass / green beans / sweet rice / vinegar & chilli dip

**g** Spiced Lamb koftas with minted yoghurt



Thai Chicken Peanut Sate Skewers – kaffir lime / green chillies / coconut milk  
Flame Grilled Basil & Sesame Seed Meatballs w hickory smoked BBQ sauce  
Crispy Fried Prawn with lemon / dill / sweet chilli salsa  
v/g Mushroom, Parmesan and Chive Risotto Balls  
Loin fillet of lamb on a potato cake with mint salsa  
Parmesan Fish Strips served with a red pepper dip  
Selection of Miniature Pies  
v Skewered Crumbed Olive and Mozzarella Cheese

### Standard Entrée

**- can be served as an alternate drop, (please select one or two options)**

Smoked Atlantic Salmon & Avocado - smoked salmon layered on top of a half avocado

finished with a seafood medley

Tartlet of Mixed Seafood with béarnaise sauce and king island brie

Beef with rocket and semi dried tomato with a coriander dressing

Vegetable and Goats Cheese Frittata with a rocket salad and lime hollandaise dressing

Asparagus & Eggplant Tartlet topped with a parmesan rocket salad with a sweet tomato confit

Sesame Chicken in a mango yoghurt dressing coated in sesame seeds grilled and tossed through rocket salad

Smoked Chicken, cos lettuce served with bacon, croutons, anchovies, egg and parmesan cheese

### Standard Main

**- can be served as an alternate drop, (please select one or two options)**

**All mains are served with seasonal vegetables**

Baked Breast of Chicken on a bed of garlic parmesan mash finished with mango salsa

Rib Fillet with bacon and field mushrooms with a peppercorn glaze on a bed of sweet potato mash

Lamb Loin on a bed of roasted garlic polenta with a minted red wine jus

Honey Roasted Macadamia Crusted Reef Fish finished with a lime hollandaise sauce on roasted sweet potato

Char Grilled Pork Cutlets on a ginger and herb mash with a honey and pear glaze

Vegetarian Filo - filled with asparagus, sweet corn, caramelised onions, red cap-sicum all

sautéed in Cajun spices

Chicken Mignon on sweet potato, lemon & thyme mash topped with garlic chive cream sauce

Atlantic Salmon on dill and sun dried tomato risotto with saffron aioli



### Standard Dessert

**- can be served as an alternate drop, (please select one or two options)**

Selection of Petite Individual Desserts placed on tables on platters  
Lemon Meringue with crème fraiche and a berry coulis  
Individual Mango Brulee Cheesecake with mango coulis  
Brandy Snaps filled with crème patisserie topped with fresh fruit on chocolate sauce  
Tropical Fruit Pavlova - individual pavlova filled with freshly diced fruit on a raspberry coulis  
Profiteroles au Chocolate with a rich chocolate sauce and fresh strawberries  
Rich Chocolate Mud Cake with a hazelnut anglaise  
Sticky Date Pudding served with a caramel sauce

### Deluxe Entrée

**- can be served as an alternate drop, (please select one or two options)**

Rosettes of Tasmanian Smoked Salmon on a potato galette / napped with a lemon caper & dill vinaigrette  
Seared Sea Scallops w sautéed apple sliced over baby greens / char grilled capsicum  
Chicken Tenderloin w Asian greens / teriyaki sauce wild rocket and ripened tomatoes with lemon and cracked pepper.  
Finely sliced Beef Fillet w mustard / onion / baby tomato / spinach salad  
Baby Octopus marinated in garlic & a light olive oil then lightly sautéed on a bed of salad leaves & olive oil  
King Prawn Salad with a coconut and tamarind dressing  
Barbeque Lamb Loin on a bed of baby spinach / caramelised apples / w a redcurrant & mint jus

### Deluxe Main

**- can be served as an alternate drop, (please select one or two options)**

**All mains are served with potato and seasonal vegetables**

Sautéed Breast of Chicken nestled on sweet potato mash w coriander pesto sauce  
Prime Fillet of Beef topped w king prawns & dill mustard béarnaise sauce  
Rack of Lamb w redcurrant & mint jus  
Oven Basted Turkey Breast w cranberry hollandaise  
Veal Medallion / forest mushroom / red wine jus  
Chicken Breast filled with feta cheese, sun dried tomatoes and basil, served with a capsicum and ginger jam  
Atlantic Salmon Steak / champagne & lemon jus  
Sautéed Sirloin Steak w brandy butter sauce / forest of wild mushrooms  
Barramundi—Fresh fillets topped with a lemon cream dill sauce  
Skinless, Boneless Chicken Kiev—250 g breast of chicken pocketed with a garlic butter with a garlic cream sauce



### Deluxe Dessert

**- can be served as an alternate drop, (please select one or two options)**

Selection of Petite Individual Desserts placed on tables on platters

Chocolate Tulip Basket – filled w Swiss chocolate mousse / raspberry coulis

Baci – Individual rich hazelnut marquise on a layer of chocolate sponge finished w ganache & chocolate scrolls

Light Lemon Meringue Tartlet – nestled on a crème anglaise w fresh berries

New York Raspberry Cheesecake with chocolate sauce

Brandy Snaps filled w crème patisserie / strawberries / mango / passionfruit coulis

Profiteroles au Chocolate filled w grand manier cream w strawberries / blueberries / chocolate coulis

Tiramisu – individual Italian dessert of mascarpone / coffee / chocolate sponge / dusted with cocoa

Tropical Fruit Pavlova – individual pavlova filled with seasonal fruits on raspberry coulis

Sticky Date Pudding w caramel sauce



## Booking Form

Please return this form with your deposit and signed terms and conditions

Dear Functions Manager,

I wish to confirm my function booking with the following details:

Function day and date: \_\_\_\_\_

Type of function: \_\_\_\_\_

Commencement time of function: \_\_\_\_\_

Approximate number of guests: \_\_\_\_\_

Membership number: \_\_\_\_\_

Client name: \_\_\_\_\_

Client Address: \_\_\_\_\_

Client home phone: \_\_\_\_\_ Mobile phone: \_\_\_\_\_

Business phone: \_\_\_\_\_ Email address: \_\_\_\_\_

Company name: \_\_\_\_\_

Kind Regards,

\_\_\_\_\_

\_\_\_\_\_

(please sign and date)



## Booking Agreement Terms and Conditions

The following Booking Agreement must be signed by the client as acceptance of the outlined terms and conditions.

### Tentative Booking:

A tentative booking can be held for up to fourteen(14) days. If after fourteen(14) days the event is not confirmed, Victoria Point Sharks Sporting Club may release the booking hold without notice.

### Confirmation of Booking

The agreement must be signed and returned within fourteen(14) days along with the appropriate room hire cost to secure your booking which will constitute your deposit. If your agreement and deposit are not received in that time Management reserve the right to reallocate the room.

### Pricing

#### Room Hire:

All functions are limited to a five (5) hour period only, except for 18th and 21st where it will be a period of four (4) hours finishing at eleven (11)pm. All functions exceeding this time will incur an additional charge of \$150.00 per hour or part thereof prior to midnight.

### FUNCTION ROOM HIRE SUMMARY

Room	Member's		Non-Member's		Corporate*	
	Mon-Sat	Sunday and Public holiday's	Mon-Sat	Sunday and Public holiday's	Standard	Night/W'end
<b>Full room</b> 200 people max seated. 400 max cocktail style.	\$400	\$650	\$500	\$700	\$220	\$300
<b>Half room</b> 50-80 people max	\$250	\$450	\$300	\$500	\$110	\$150
<b>Boardroom</b>	<b>Up to 3 hours</b>		<b>Up to 5 hours</b>		<b>Up to 10 hours</b>	
Price	\$60		\$85		\$160	

*\*Corporate rate is for meetings and seminars only where no food or beverage packages are selected and there are no direct staffing requirements. If more than the standard room is required, the normal rates outlined above will apply. Standard Corporate rate is Monday – Friday 6am til 6pm and Monday – Wednesday night. Room capacity stated is maximum – capacity may vary depending on room configuration.*



### Security Bond:

For any room hire a \$300.00 Security bond will also be required with your final payment. This bond is refundable according to the conditions outlined below under cleaning and damages, decoration and signage clauses.

### Security Staff Surcharge:

A security surcharge will be applied to all evening functions.

Parties up to 50 people: \$100.00, 50 to 100 people: \$200.00, over 100 people: \$300.00

### Cancellations:

All cancellations must be advised in writing. Where a client cancels a booking within twelve (12) weeks of the confirmed date, Victoria Point Sharks Sporting Club will retain the deposit.

### Time:

For functions which require our catering services, please take into consideration the time of your meals to coincide with the normal running hours of our bistro: 11.30am-2.30pm for lunch functions and 5.30pm-9.00pm for dinner functions. Should your start or finish times differ to these they will need to be advised in advance.

### Final Numbers:

An indication of the number of guests will be required during your initial enquiry and a more accurate figure at your planning meeting with the Functions Manager. Final numbers will be required at least seven (7) days prior to your function date - this will constitute your minimum number of guests for pricing purposes. Once your final numbers have been confirmed, no alteration to those numbers is permitted. Charges will be rendered according to the number of guests attending the function or the confirmed number - whichever is greater.

### Payment:

All monies (including catering, and any other costs) must be paid at least seven (7) days prior to booked date.

Payment can be made by cash, cheque (payable to "Victoria Point Sharks Sporting Club") or credit card (Master Card, Bankcard, Visa). Please retain your receipt for proof of payment. Cheques must be cleared by the due date of payment, therefore if paying by cheque you should allow at least five (5) working days for clearance.

Interest at the rate of 20% per annum calculated daily will accrue on any late payment from the date of default to the date of payment.



### Storage:

Victoria Point Sharks Sporting Club will take particular care with any goods delivered to the premises prior to your event however will not accept responsibility for any loss or damage to property left on the premises prior to, during or after an event. However, delivery of goods can not be more than two days before your function. We will endeavour to meet reasonable storage requests, however we have limited storage space available and all storage requests must be made at least seven (7) days prior to your event.

### Signage and Decoration:

You are permitted to display signs in the function rooms subject to obtaining the prior written consent of the Victoria Point Sharks Sporting Club. Under no circumstances are you or your employees, agents, contractors or guests allowed to use nails, screws, staples, tape, blu-tak or any other adhesive to any wall, door, ceiling or other surface or part of the building. You are liable for any loss or damage caused by the placement or the removal of any signs or decorations in accordance with this clause.

### Damages and Losses:

The client at the time of making the final payment is required to pay a security bond in cash, bank cheque or credit card in the sum stated above to be applied to against any loss or damage incurred by Victoria Point Sharks Sporting Club as a consequence or in the course of holding the function or in consequence of the actions of any guest prior to, during or after the function. If the security bond is insufficient to pay for such loss or damage, the client will pay the estimated short fall within five (5) days of a request in writing to do so.

### Cleaning:

There will be an additional cleaning charge if confetti, rice, sprinkles etc are used. Additionally there will be a cleaning charge if soiling or damages occur to carpets and/or furniture or if there is an unreasonable amount of cleaning to be done following your function.

### Licensing:

#### Liquor:

Victoria Point Sharks Sporting Club is a licensed premises. Victoria Point Sharks Sporting Club is committed to The Responsible Service of Alcohol and reserves the right to refuse service to underage, intoxicated or abusive guests in events or functions. Victoria Point Sharks Sporting Club reserves the right to exclude or eject any guest from the function or from the premises without refund to the client.



Guests may be asked to produce proof of age identification. This should be a current Australian Driver's Licence, Passport or Department of Transport issued 18+ card. If a person cannot produce appropriate identification they will be considered underage. Any underage drinking detected will be treated as a serious offence and management reserve the right to cease the function without refund to the client. Where appropriate, armbands will be supplied for your guests.

All parties drinking alcohol must remain with their drinks inside the designated Club areas and can not take drinks outside those areas.

Under the responsible service of alcohol guidelines, it is a requirement that a minimum of 2 hot and 2 cold canapé platters per 50 guests are served each hour of the function period if no other food is served.

Event organisers and their guests are strictly prohibited from bringing alcohol or food onto the property and/or into function rooms.

#### Permits:

Event organisers shall be liable at their own expense to obtain all permits and consents as required for the conduct of the event or any part thereof, over and above those already held by Victoria Point Sharks Sporting Club with prior approval by Victoria Point Sharks Sporting Club; and shall indemnify Victoria Point Sharks Sporting Club in respect of all losses incurred as a consequence of any failure by the client to obtain any such permit or consent. Victoria Point Sharks Sporting Club shall be at liberty to prevent any activity for which any required permit or consent is not obtained by the client, without being liable to the client for any loss occasioned by such prevention.

#### Club entry:

All guests to the Victoria Point Sharks Sporting Club must sign in at Reception. The only people not required to sign in are current financial members of the Victoria Point Sharks Sporting Club. You will be provided with paperwork to complete and return prior to your event with your guest's names and addresses, which they must sign on arrival at the Victoria Point Sharks Sporting Club. This is strongly encouraged, especially if you have a large number of guests as this will simplify their entry to the club. Alternatively, guests will be required to sign in under normal procedures at reception.

#### Dress Code:

A dress code applies to all guests and it is the responsibility of the client to ensure their guests comply with these regulations on the day of the function. Please refer to the Club Welcome brochure for full dress regulations.



### Smoking:

Smoking is not permitted in any part of our function rooms. Smoking is permitted in the signed outdoor areas of the club. Please use the ashtrays provided and do not use our gardens as ashtrays. Smoking bans have been applicable to all internal areas of the club since July 1<sup>st</sup>, 2006.

### Children:

We welcome children at the Victoria Point Sharks Sporting Club. We have a fully supervised Children's room open at certain hours, available to financial members of the club. Memberships are \$5.00. Children between the ages of 3-12 are permitted to use the children's room for a maximum of two (2) hours. All children need to be signed in and out of the room and Parents/Guardians must remain on the premises at all times. When not in the Children's room, children must be supervised at all times. Guests under the age of 18 must be accompanied by an adult at all times, this person must be considered to be of 'parental decision making age' to the under 18 year old.

Children under the age of five (5) years attending functions are free of charge, however are not provided with a meal or beverage. Children 5-12 years of age may be provided with a children's package for food and beverage. Children thirteen years and older are charged at adult price. Please advise if a highchair is required.

### Room Allocation:

Victoria Point Sharks Sporting Club reserves the right to make changes to room allocations based on anticipated final numbers and room availability. Where possible, the client will be informed of any changes.

### Standard Inclusions:

- Microphone, Lectern and internal PA system
- Dancefloor
- White linen table cloths
- White linen napkins
- Tables
- Private outdoor garden area with water feature
- CD player for background music
- Ample car parking
- Function room set up by our experienced staff
- Dedicated function supervisor for the duration of the function



I have read and agree to abide by the terms and conditions listed above:

Name/s: \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

Client Signature/s: \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

Date: \_\_\_\_\_

Functions Manager Signature: \_\_\_\_\_

Date: \_\_\_\_\_



## Security Bond Report

Date: \_\_\_\_\_

Name: \_\_\_\_\_

Address: \_\_\_\_\_

Contact Details: (h) \_\_\_\_\_ (w) \_\_\_\_\_

(m) \_\_\_\_\_

Date of function: \_\_\_\_\_

Type of function: \_\_\_\_\_

No of guests: \_\_\_\_\_

Payment Method:  Cash  Credit Card  Cheque

Customers bank details for refund purposes:

BSB: \_\_\_\_\_ A/C no \_\_\_\_\_

Name of Bank: \_\_\_\_\_

A/C name: \_\_\_\_\_

Customer Credit Card Details for refund purposes:

Card no: \_\_\_\_\_

Expiry date: \_\_\_\_\_ Name on card: \_\_\_\_\_

Type of card: \_\_\_\_\_

The following damages were recorded:

Item	Cost

Security comments: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

Total refund applicable: \$ \_\_\_\_\_

Date of refund: \_\_\_\_\_

Functions Manager: \_\_\_\_\_

Client: \_\_\_\_\_