



**Weddings
Celebrations
Parties
Corporate**

2010

Function Package

**325 Colburn Avenue,
Victoria Point QLD 4165**

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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

Menus subject to change due to seasonal availability



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 –

Package Two \$28.00 per person –

Package Three \$30.00 per person –

Package Four \$35.00 per person –

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

Menus subject to change due to seasonal availability



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 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
- 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 = \$25 per person—Minimum 40 guests
- 3 hours = \$30 per person —Minimum 40 guests
- 4 hours = \$35 per person —Minimum 40 guests

Package includes

Draught Beer: Carlton Midstrength, 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

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

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

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

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

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

Menus subject to change due to seasonal availability



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

Menus subject to change due to seasonal availability



Buffet Menu

Buffet Package One: \$31.50 Minimum 40 guests

- Choose any 3 canapés
- Choose any 3 hot or cold main selections
- Choose any 3 salads or vegetable selections
- Choose any 3 desserts

Buffet Package Two: \$37.50 pp

- 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 Three: \$43.50 pp

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

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)

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
- Menus subject to change due to seasonal availability**



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

Menus subject to change due to seasonal availability



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 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

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

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

g Spiced Lamb koftas with minted yoghurt

Menus subject to change due to seasonal availability



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 capsicum 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

Menus subject to change due to seasonal availability



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

Menus subject to change due to seasonal availability



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 / with 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

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

Sticky Date Pudding w caramel sauce

Menus subject to change due to seasonal availability



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: _____

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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
Full room 200 people max seated. 400 max cocktail style.	\$400	\$650	\$500	\$700	\$220	\$300
Half room 50-80 people max	\$250	\$450	\$300	\$500	\$110	\$150
Boardroom	Up to 3 hours		Up to 5 hours		Up to 10 hours	
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: \$160.00, 50 to 100 people: \$300.00, over 100 people: \$400.00

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: 11.00am-2.00pm for lunch functions and 5.30pm-8.30pm 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 1st, 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: _____