

—THE— CLUBHOUSE —HERVEY BAY—

The Best Little Club in the Bay!

FUNCTION PACKAGES



CARVERY

Oven Baked Pork w/ Crackling
Slow Roasted Lamb Leg
Mustard Crusted Roast Beef
Roasted Potatoes & Pumpkin
Buttered Steamed Greens
Fresh Bread Rolls & Condiments
Choice of 2 Meats

DESSERT

Sticky Date Pudding
w/ Butterscotch Sauce & Cream

Chocolate Fudge Brownies
w/ Fresh Cream & Chocolate Sauce

Tea & Coffee

\$33.50 per person

Minimum of 30 persons ~ All pricing is per person
Under 30 persons can be arranged at an extra cost.

*Although correct at time of printing, prices are subject to change without notification [January 2018]



BBQ BUFFET

Marinated Chicken Skewers
Grilled Beef Patties
BBQ Sausages
Caramelised Onion
American Slaw
Garden Salad
Creamy Potato Salad
Fresh bread rolls and condiments

\$24.50 per person

Minimum of 30 persons ~ All pricing is per person
Under 30 persons can be arranged at an extra cost.

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COLD BUFFET

Selection of Cold meats-
Ham, Roast Beef & Chicken
Garden Salad
Creamy Potato Salad
American Slaw
Mediterranean Pasta Salad
Fresh Bread Rolls & Condiments

\$24.50 per person

Minimum of 30 persons ~ All pricing is per person

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GOURMET BBQ

1824 Char Grilled Rump Steak
Thick Sausages
Marinated Chicken Skewers
Caramelised Onion
Creamy Potato Salad
American Slaw
Garden Salad
Mediterranean Pasta Salad
Fresh Bread Rolls & Condiments

\$29.90 per person

Minimum of 30 persons ~ All pricing is per person

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SMOKED BBQ & SPIT ROTISSERIE

Whole pig on the spit
Smoked point end Wagyu brisket
Smoked free range chickens
Wood smoked potato, sweet potato
BBQ sweetcorn
American Slaw
Garden salad
Assorted bread rolls
All the condiments to go with

Rotisserie BBQ only available after 3pm

\$40.00 per person

Minimum of 50 persons ~ All pricing is per person

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SHARE BANQUET

To start

Garlic breads, fresh baked bread with balsamic and olive oil

Main affair

Angus beef fillet

Baby back pork ribs w/ chefs bbq sauce

Buffalo wings ranch dressing

Beer battered prawns, tomato brandy horseradish sauce

Sides

Crushed chat potatoes

Bbq swwetcorn tabasco butter

Garden salad lemon vinagrette

Seasonal vegetables, toasted almonds

Add dessert platters @ \$40 per platter

\$35.00 per person

Groups of 20 or more

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1 OR 2 HOUR

Chef's selection of canapes

1 hour \$25.90

2 hour \$30.90

Followed by choice of 2 dishes

Crumbed whiting, chips and tartare

Chicken or beef sliders with chips

Seared beef or chicken with rice noodle salad

Dessert platters \$5 p/p extra

Minimum of 40 persons ~ All pricing is per person

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PLATED MENU OPTIONS

Entrée

- ♦ Soup of the day ♦ Seafood chowder
- ♦ Clubhouse prawn cocktail ♦ Goats cheese tartlet with wild rocket
- ♦ Beef carpaccio, truffle mayonnaise, baby herbs ♦ Pork hock terrine, crostini, mustard cress
- ♦ Lemon meryle & pink pepper corn calamari ♦ Cold smoked salmon, baby beets, fine herbs
- ♦ Chicken and wild mushroom terrine, smoked bacon
- ♦ Ham and cheese croquettes, tomato and chipotle dipping sauce
- ♦ Soft shell crab, daikon, cress, chilli vinaigrette ♦ Fried eggplant & zucchini, sesame dressing
- ♦ Watermelon BBQ pork belly, compressed fruit, herbs

Mains

- ♦ 18hr Slow cooked beef cheek, creamy polenta, and red wine jus
- ♦ Slow cooked lamb shank, creamy mash, smoked tomato, rosemary jus
 - ♦ Pork belly, scratching's, fennel salad apple mustard gel
 - ♦ Confit duck, polenta, greens, blueberry jus
 - ♦ Crispy skin salmon, chats, lime hollandaise
- ♦ Chicken supreme, prosciutto, garlic mash, lemon bure Blanc
- ♦ Korean BBQ lamb ribs, fragrant rice, choy sum ♦ Wild mushrooms risotto, pecorino, truffle oil
- ♦ Beef rending, coconut rice, fried shallots ♦ Sous vide lamb rump, ratatouille & jus
- ♦ Fillet of beef, sweet potato puree, & pearl onion jus (\$5 premium)

Desserts

- ♦ Vanilla bean pannacotta, berry gel, brandy snap shard
- ♦ Chocolate brownie, caramel mousse, mascerated strawberries
- ♦ Warm sticky date pudding, butterscotch sauce, Chantilly cream
- ♦ Coconut sago, citrus, coco toast ♦ Coffee crème brulee, macadamia praline
- ♦ Apple & rhubarb crumble, vanilla bean Icecream
- ♦ Dutch apple pie, Anglaise, Chantilly cream ♦ Cheese selection, fruits, and crackers
- ♦ Chocolate sphere, white chocolate mousse, berries ♦ Seasonal fruit, wild berry sorbet, flowers

2 Course \$45.00 per person 3 Course \$55.00 per person

Alternate drop ~ Choice of 2

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SMALL EATS

Sandwich platter chefs selection (12 rounds) \$70

Antipasti grilled vegies, pickles, marinated olives, cheese, dip, crackers \$60 Add cured meats \$20

Seasonal fruit platter \$60

Platters @ \$40 each

Thai fish cakes, Asian dipping sauce (15pcs)

Korean BBQ marinated chicken skewers (24pcs)

Southern fried chicken bites, ranch dipping sauce (50pcs)

Seafood aranchini w/ tomato relish (18pcs)

Salt and pepper calamari w/ aioli (25pcs)

Buffalo wings w/ ranch dressing and chefs BBQ sauce (30pcs)

Mini dumsims w/ ketchup manis (40 pcs)

Mini sausage rolls w/ tomato sauce (40pcs)

Mini pies, lamb and rosemary/ pepper steak/ curry chicken (18pcs)

Prawn twisters with sweet chilli sauce (18 pcs)

Panko crumbed calamari w/ lime aioli (18pcs)

Panko crumbed prawns w/ lime aioli (15pcs)

Crispy duck spring rolls w/ Asian dipping sauce (12pcs)

Mini vegetable spring rolls w/ sweet chilli sauce (45pcs)

Cheese burger sliders w pickles (12pcs)

Southern fried chicken and slaw sliders (12 pcs)

Sticky Asian BBQ lamb ribs (12 pcs)

Seared Hervey bay scallops lime and herb butter (15pcs)

Mini prawn cocktails (12pcs)

Roast beef crostini, truffle mayo and cress (15pcs)

Smoked salmon crostini, dill mayonnaise (15pcs)

Tomato bruschetta, balsamic glaze (20 pcs)

Mushroom and fetta bruschetta (20pcs)

Scallop ceviche w/ orange blossom (15pcs)

Chocolate dipped profita rolls (25 pcs)

Assorted cheese cakes (20 pcs)

Scones w/ jam and cream (14pcs)

Cake assortment (20pcs)

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FAIRWAYS ROOM

Overlooking 9th Green

Seated- Max 140

Stand up- Max 200

GREEN VIEW DECK

Overlooking 18th Green

Seated- Max 40

Stand Up- Max 50

(More catered for private function)

ROOM HIRE

Full Day- \$250

Half Day- \$150

Shorter function prices will be given upon quote.

Room hire includes linen & basic set up.

Extra charges will apply if you require further set up
i.e. decorations, chair covers, centre pieces, balloons, etc.

Wedding Set Up - \$300

Cakeage Charge \$4.50pp

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Responsibilities

All guests must be signed into the Club as per the QLD Liquor Licencing Laws & must observe the rules of The Clubhouse & the laws governing a registered Club.

The instructions of the Duty Manager of the Day are to be adhered to at all times

We are pleased you have selected The Clubhouse for your event. We will endeavor to make your event an outstanding success & an event to remember, if you need any further help we are only too happy to oblige.

I, the undersigned have read the above conditions & those on the following 2 pages, hereby agree to be bound by the same.

Signature

Date

Print Name

Member Number

Type of Function

Function Date

Confirmed Number Attending

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Deposit and confirmation of booking

To confirm a booking a security deposit equal to the venues hire fee is required to confirm the function & venue within 14 days of initial enquiry.

Cancellations

In the event of cancellations within 21 days of the function date the deposit paid is not refundable. In the event of cancellations out side the 30 days the deposit will be refunded, less a \$75.00 booking fee.

Final Numbers

Final numbers are required seven (7) days working days prior to the function. Charges will be based on the confirmed number. In the event of numbers increasing prior to the function date or on the day the added costs per person will apply. Confirmed numbers are to be in writing & signed by the person organising the function.

Payment

Payment in full is required seven (7) days prior to the function date. No reduction of costs or refunds will be given after this time if the number of guests decline. In the event of extra persons attending the function the added costs per person will be payable on the day of the event. In the event that a dry till beverage amount does not reach the paid limit, a refund Cheque for the balance will be available two (2) working days after the event. In the event of an estimated dry till beverage exceeding the nominated limit the balance must be paid at the completion of the function. Credit will not be extended without prior approval by the General Manager.

Menu

Should you require special meals please notify the Functions Department prior to your function. As you can appreciate there are now several types of meal requirements and these cannot be produced on demand. We require seven (7) days notice of ALL dietary requests. A Separate Price menu is applicable to Sunday & Public Holidays.

Beverage Requirements

Confirmed seven (7) working days prior to function. Beverages charged on consumption to a nominated limit on your bar tab. Cash Bar – Individuals pay for their own drinks.

Damage / Personal Property

The organiser is financially responsible for any damages sustained to the club or any club property for the duration of the function. The club prides itself on care of their guests belongings, however, it cannot accept responsibility for damage or loss of items left in function rooms before, during, or after the event. Any breakages, loss or damage to equipment or facilities will be charged to the organizers responsible for the function.

Cleaning

General and normal cleaning is included in the cost of the room hire charge, but additional charges may be payable if the function has created cleaning needs above & beyond normal cleaning. A \$50 cleaning fee may be charged at the discretion of the Manager. Confetti is not permitted in any area of the club.

Change of Function Room

In consultation with you, the club may change the function room designated to you if the area booked is, or becomes inappropriate or the expected number of guests decreases & can be accommodated in an alternative room.

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RESPONSIBLE SERVICE OF ALCOHOL

The Clubhouse adheres to our responsible Service of Alcohol policy and guests may be asked for photo identification to prove their age.

These are the 4 types of ID that are acceptable for proof of age:

1. Australian Drivers License or permit (not international license)
2. an Australian or Foreign Passport
3. A Government issued proof of age card (18+ card in Queensland)
4. Victorian keypass card

If patrons are deemed intoxicated due to the effects of alcohol or drugs they may be asked to leave the function.

Persons under the age of 18 years

Persons under the age of 18 years are welcome in nominated areas of the club.

Please be aware that all persons under the age of 18 years must be, at all times in the presence of a mature, responsible adult and must be under constant adult supervision. While children are welcome at your function, it is an offence for minors to approach or obtain service from a bar.

All alcohol must be supplied by The Clubhouse unless prior arrangements are made.

All persons under the age of 18 years must vacate the function room by 11.00pm.

Please note, if it is found that a minor has consumed alcohol, they and the person who supplied it will be asked to leave. Failure to do so will result in the function being closed.

The club must be notified, when confirming the booking if persons under the age of 18 years will be attending the function

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