



BIRTHDAYS, ANNIVERSARIES, CHRISTMAS PARTIES, WEDDINGS, WAKES, CORPORATE FUNCTIONS & MUCH MORE.

GENERAL INFORMATION

ROOM HIRE

Board Room: \$50 per day. William Garden: \$100

Glencoe: \$100 | +\$100 for Bar (Free for groups of 20 or more) FREE room hire for Gold Social Members and charity groups

TABLE COVERINGS Plastic: Free. White linen: \$20 per table

AUDIO VISUAL

Available at no charge: Wi-Fi, Overhead Projector, TV, Whiteboard, Cordless Microphones, Lectern, Lapel Microphone, Butchers Paper.

PROMETHEAN SCREEN \$100 full day | \$50 half day (4 hours)

S E A T I N G C A P A C I T Y

GLENCOE	100
WILLIAM GARDEN	60
BOARD ROOM	10
BEER GARDEN	85
UNDERCOVER AREA	50

For larger functions, contact us directly to discuss room capacity

A PROUDLY PROFIT-FOR-PURPOSE COMMUNITY CLUB WITH A REWARDING HISTORY OF SUPPORTING LOCAL GROUPS, ORGANISATIONS & CHARITIES

+ the original home of Live Music!

GO BIG! SHAREA FEAST WITH THE CREW

Medium: Up to 15 people Large: Up to 25 people

m: \$120 | I: \$195 MENU 1

Party pies Calamari rings Fish Bites Wedges Cocktail Samosas Cocktail Spring Rolls Mini Dim Sims

MENU 2 m: \$150 | I: \$240

Sausage Rolls Party Quiches Sweet Chilli Tenders Nuagets Chicken Garlic Balls

MENU 3 m: \$140 | I: \$240

A variety of finger food provided to you at our kitchens discretion from Menu 1 & 2. Simply leave it all to us

\$24 p/p **OPTION 3**

Choose 4 of your favourites, plus a grazing board

Lemon Pepper Calamari (GF) Garlic, Sweet Chilli & Lime Prawns (GF)

Assorted Arancini Balls Gourmet Pies Bruschetta (V) Smoke Salmon Crostini Thai Chicken Meatballs



SET MENU OPTIONS

MENU 2

1 COURSE \$38 p/p

50/50 alternate drop

2 COURSE \$50 p/p

(Main & Dessert)

Select any 2x mains

250g Porterhouse w/ Pepper Sauce (GF on request)

Minimum 20 people

Chicken Breast w/ Creamy Bacon & Mushroom Sauce

Herb & Garlic Pork Loin w/ Gravy

All meals served with roasted potato.

Lemon Pepper Barramundi

pumpkin, seasonal greens & dinner roll

MENU 3

1 COURSE \$42 p/p

50/50 alternate drop

2 COURSE \$55 p/p

(Main & Dessert)

Select any 2x mains

300g Scotch w/ Mushroom

Sauce (GF on request)

Atlantic Salmon w/ Hollandaise Sauce

Chicken Supreme w/ Creamy Pesto Sauce

Pork Rib Eye w/ Sticky Apple Sauce

All meals served with roasted potato, pumpkin, seasonal greens & dinner roll

MENU 1

1 COURSE \$32 p/p

50/50 alternate drop

2 COURSE \$45 p/p

(Main & Dessert)

Select any 2x mains

Roast Beef (GF on request)

Roast Pork (GF on request)

Chicken Schnitzel

Chicken Parma

Beef Schnitzel

Beef Parma

Thai Beef Salad (GF)

Served with a bread roll, butter & traditional condiments

Potato & seasonal vegetables OR chips & salad

DESSERTS

Select any 2x from this menu

Apple Strudel with custard Sticky Date Pudding with butterscotch sauce Cheesecake variety

Citrus Tart

GF upon request

All served with ice cream or cream

Need a different option? Just ask the Chef!

SOMETHING SMALL?

FRUIT PLATTER m: \$75 | l: \$120

Selection of seasonal fruits

GRAZING BOARD m: \$215 | I: \$350

Full of cold meat, fresh fruit, pickled products, dip, marinated products, cheeses, nuts & crackers

SANDWICH PLATTER \$1.40 per point

Selection of freshly prepared assorted sandwiches. (GF on request)

SWEETS PLATTER m: \$90 | l: \$140

Selection of cakes, muffins, slices & biscuits