

CONTACT US:
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catering ^{HQ}
functions & events

BROTHERS LEAGUES CLUB
SOCIAL EVENTS



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01

choose
your space

C
—
H Q

Brothers Leagues Club

A vibrant community club at the heart of Cairns, offering members and guests a welcoming place to dine, socialise and connect. With a strong focus on quality hospitality, great food and community, the club provides a range of dining, entertainment and recreational experiences for locals and visitors alike.

DREAMS LOUNGE



RATE

FULL DAY - \$750
MINIMUM SPEND - \$3,400*

CAPACITY

SEATED - 150

AUDITORIUM



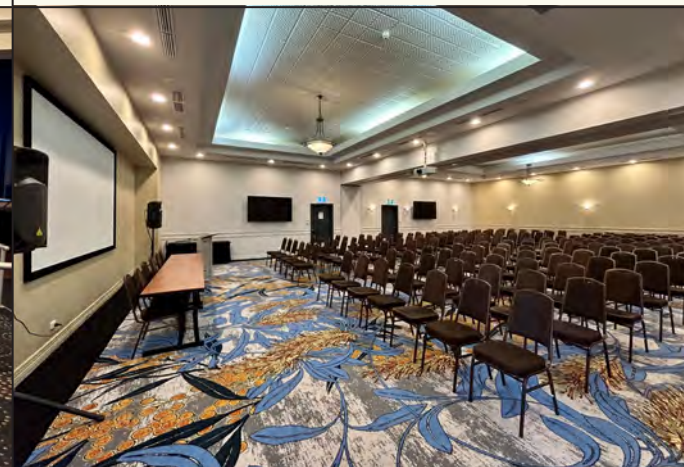
RATE

FULL DAY - \$1250
MINIMUM SPEND - \$5,000*

CAPACITY

BANQUET - 300
THEATRE - 487
STANDING - 800

PRESIDENTIAL ROOMS



RATE

HALF ROOM - \$500
MINIMUM SPEND - \$2,000*

FULL ROOM - \$1000
MINIMUM SPEND - \$4,000*

CAPACITY

HALF ROOM - 77#
FULL ROOM - 195#

FLOOR PLAN DEPENDANT

*If the minimum spend is met with pre-arranged food and beverage, the room hire fee will be waived. Kindly note this cannot be met with any food or beverage purchases made by guests, on the day of the event.

02

choose
your menu

C
—
H Q

cocktail party selections

CANAPÉ PACKAGES

Choice Of Six (6) Items.....\$35pp
 Choice Of Nine (9) Items.....\$48pp
 Choice Of Twelve (12) Items.....\$62pp
 Additional Items.....\$6pp Each



Cold Selections

Charred peach, bocconcini & prosciutto skewer, rocket *GF, NF*

Barramundi ceviche, aji amarillo, finger lime, saltbush *GF, DF, NF, PESC, M*

Peking duck pikelet, hoisin, cucumber, curly shallot, sesame

Tiger prawn skewer, citrus mayonnaise, lemon myrtle *GF, DF, NF, PESC, M*

Heirloom tomato bruschetta, basil pesto, balsamic glaze, nasturtium *V*

Caprese skewer, bocconcini, basil, heirloom tomato *V, GF, NF*

Beetroot samosa, goat's curd, black sesame *V, GF*

Seared sesame tuna, wasabi mayonnaise, ponzu dressing *DF, PESC, I*

Caramelised onion tart, peppered chèvre, chervil *V*

Whipped cod roe, puffed potato crisp, caviar, dill *GF, NF, PESC, M*

Wagyu bresaola crostini, truffle aioli, parmesan, mustard fruits

King crab thermidor tart, gruyère crumb, fried tarragon *PESC, M*

Compressed watermelon, whipped macadamia, mint, olive dust *VG, GF*

Caramelised onion scone, rare roast beef, horseradish crème, watercress *NF*

Hot Selections

Wagyu beef slider, American cheese, bush tomato relish

Salt & pepper squid, coriander and lime aioli *I*

Steamed scallop dumpling, yuzu kosho butter, chive, crispy shallot *I*

Potato-spun prawn, lemon aioli, chervil *I*

Lamb samosa, mint yoghurt, pomegranate

Al pastor pork taco, burnt pineapple, pickled onion, coriander

Vegetable & vegan cheese arancini, eggplant caviar, sugo, crisp basil *GF, VG*

Pulled herb chicken slider, aged cheddar, tomato conserve

Mini beef chimichanga, ancho chilli glaze, lime crema, pickled onion, coriander

Sesame pork bun, black vinegar glaze, chilli shallot *DF*

Crispy lasagne bite, truffled béchamel, smoked brisket, shaved pecorino

Wagyu gyoza, tare sauce, wasabi horseradish aioli, chives *DF, NF*

Lemongrass pork belly on cucumber, pickled carrot, coriander *GF, DF, NF*

Mini beef & red wine pie, bush tomato relish

MINIMUM 30 GUESTS
 Additional items can be added to your menu, price on your enquiry

DIETARY
 GLUTEN FREE, V - VEGETARIAN, VG - VEGAN, LF - LACTOSE FREE,
 DF - DAIRY FREE, PESC - PESCETARIAN, EF - EGG FREE, NF - NUT FREE

SEAFOOD ORIGIN
 A - AUSTRALIA, I - IMPORTED, M - MIXED

Gourmet beef roll, tomato chutney

Wild mushroom arancini, truffle aioli *V*

Traditional falafel, lemon tahini, fresh herbs *GF, VG*

Italian meatballs, parmigiano Reggiano, soft herbs *NF*

Spanakopita triangle, roast capsicum relish, micro herbs *V*

Hoisin duck crumpet, kewpie mayonnaise, pickled carrot, radish, coriander *DF*

Satay chicken skewer, traditional peanut satay sauce

Coconut prawn torpedo, lime nahm jim aioli *PESC, M*

Assorted gourmet pizzas *V OPTIONS AVAILABLE*

Spinach & fetta roll, honey, lemon and mint yoghurt *V*

cocktail party selections

MINIMUM 30 GUESTS

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Substantial.....\$18 each

Must be on a canapé party package to choose additional items from this menu

Sweet Canapé.....\$6 each

Substantial Canapé

Char siu pork belly brioche burger, caramelised onion, fermented chilli, crispy shallot, coriander

Chicken & prawn nasi goreng, fried egg, prawn crackers, cucumber, tomato *DF, M*

Lamb masala, jeera rice, naan crisp, mint raita

Crispy flathead fillets, salt and malt vinegar chips, tartare sauce, mushy peas *DF, NF, I*

Marinated lamb skewer, Greek salad, tzatziki *GF, NF*

Beef tortellini boscaiola, shiitake mushroom, tartufo manchego *NF*

Crispy tteok, miso-glazed eggplant, gochujang, black sesame *VG, DF*

Chicken 65 wing, coconut yoghurt, pickled green mango, curry leaf *GF, DF*

Charred brisket burger, smoked bacon, pickled jalapeño, liquid cheese, BBQ sauce, aioli

Steak frites, chimichurri

Sweet Canapé

Apple crumble tarts

Lemon meringue tarts

Banoffee tart

Mini orange cakes with rose buttercream

Mini brownies with hazelnut cream

Caramel slice bites

Mini meringues with mascarpone chantilly and fresh berries

Mini berry cheesecakes



pizza & pasta menu

Pizza & Pasta.....\$42pp



On Arrival

Garlic loaf bread

Greek salad

Mixed leaves with tomato, cucumber, onion, fetta, kalamata olives and balsamic vinaigrette

Chef's Selection of Pizzas

A combination of classic and gourmet pizzas

Pasta bar - Selection of Pasta

Choose your Pasta (Selection of one only)

Penne

Spaghetti

Pasta Bar - Selection of Pasta (cont)

Choose your Sauce (Selection of two only)

Primavera, roasted vegetables and chilli

Boscaiola, creamy bacon and mushroom

Homemade bolognaise

Napoletana, basil and Parmesan

Creamy pesto

Carbonara, bacon and Parmesan

Why not Upgrade

(Price based on Per Person)

Seafood marinara M.....\$6pp

Pesto prawn with rocket and.....\$6pp
sun-dried tomato I

Gnocchi, roast pumpkin, tomato, spinach.....\$5pp
and chicken

Arrabiata chicken and chilli.....\$5pp

Prawn, chorizo, capsicum and spinach I.....\$6pp

Spicy homemade meatballs.....\$4pp

MINIMUM 30 GUESTS

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grazing stations

WHAT YOU GET



Seafood Smorgasbord.....\$78pp

A cold smorgasbord of premium seafood featuring, Australian prawns, freshly shucked oysters, house cured gravlax, smoked mussels, charred baby octopus, marinated olives, taramasalata, skordalia, artisan breads and crisps, seasonal accompaniments. /

Farmhouse Cheese.....\$49pp Table

A farmhouse cheese table featuring a selection of Australian and contemporary cheeses, country preserves, artisan breads, grissini and lavosh, muscatels, honeycomb, market fresh and air-dried fruits, chutneys and roasted nuts.

Charcuterie Showcase.....\$65pp

A showcase of premium charcuterie featuring prosciutto, artisan salumi, cured ham, mortadella, pepperoni, rich chicken parfait, complimented by brie, vintage cheddar, chargrilled vegetables, marinated olives, house made dips, artisan dried and crisp breads, house pickles and accompaniments.

MINIMUM 30 GUESTS

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Platters

(Prices per platter, each platter serves 10)

Platters are available as an additional supplement to one of our function packages.

Fresh hand cut tortilla corn chips served.....\$45
warm, crudites and a trio of dips *VG, NF*

Seasoned potato wedges with sweet.....\$45
chilli sauce and sour cream *GF, V*

Market fresh fruit platter *VG, GF, NF*.....\$105

Chefs selection of cocktail food.....\$175
(5 varieties, 50 pieces)

Selection of farmhouse cheeses.....\$155
Dried fruits, nuts and grissini and lavosh

Mezze platter.....\$140
Beetroot and fetta dip, fried chickpea hummus, marinated olives, warm falafels, dolmades, lavosh and grissini *V*

Charcuterie board.....\$195
Fine selection of local and imported cured meats, chargrilled vegetables, artisan cheeses, balanced with sweet dill pickles, cocktail onions, marinated olives, grissini and lavosh

plated menus

Main and Dessert alternate serve.....\$62pp
Entrée and Main alternate serve.....\$68pp
3 Course alternate serve.....\$85pp

Please choose 2 options for each course which will be served as an alternate drop. Please note all meals come with bread rolls and in-room coffee services, organic and herbal teas.



Entrée

Pumpkin ravioli, spiced pumpkin velouté, whipped sheep's labneh, curry leaf pangrattato, curry oil *V, NF*

Confit leek tart, horse radish and chive mascarpone, pickled leek, soft herb salad, champagne vinaigrette, dill oil *V, NF*

Smoked salmon, olive crème fraîche, pickled cucumber, crispy capers, chive oil, martini dressing *GF, NF, EF, I*

Blushed lamb, artichoke silk, crisp artichoke, celery heart, lemon, caper and anchovy dressing, mint oil *GF, NF, DF*

Torched king prawn, handmade sesame prawn toast, XO butter, black vinegar and Chinese celery *PESC, NF, M*

Glazed pork belly, warm sauce gribiche, charred fennel, apple mostarda *GF, DF, NF*

Poached chicken breast, white miso beurre blanc, burnt leek, shimeji pickle, chicken crackle *GF, NF, EF*

Heirloom tomato salad, handmade stracciatella, basil, vincotto *V, GF, NF, EF*

Jamón serrano, charred pear, shaved fennel, orange, manchego, fennel fronds and orange sherry dressing *GF, NF, EF*

Warm peking duck breast, green apple and shiso salad, hoisin dressing, crispy shallot *DF, NF, EF*

Sub continent spiced butternut squash, coconut yoghurt, sambal, pickled shallot, crispy curry leaves, micro herbs *VG, GF, DF, NF, EF*

Main

Crisp salmon, crushed new potato, pickled cucumber and fennel, mustard and chive beurre blanc *PESC, GF, NF, EF, I*

Slow-roasted and rested angus beef, parsnip purée, king oyster mushroom, cavolo nero, confit onion butter *GF, NF, EF*

Spiced lamb, warm freekeh salad of broad beans, peas, walnut and olives, sheep's curd, chermoula and pomegranate *EF*

Oven-roasted barramundi, caramelised celeriac fondant, gai lan, clams, lemongrass and ginger broth, spring onion oil *GF, DF, NF, EF, PESC, I*

Pan-seared chicken breast, potato purée, roasted Dutch carrots, tarragon jus *GF, NF DF, EF*

Pressed glazed beef cheek, toasted buckwheat, cauliflower purée, glazed baby carrot, torched onion *GF, NF, EF*

Braised and glazed lamb, soft white polenta, peperonata, dried olive crumb, crisp rosemary, lemon evo oil *NF, EF*

Roasted chicken breast, white onion silk, charred Tuscan cabbage, roasted carrot, thyme and gruyère jus *GF, NF, EF*

Black vinegar-glazed pork belly, sesame potato fondant, ginger pumpkin purée, cabbage and apple kimchi, spring onion *DF, NF*

Tandoori cauliflower, coconut makhani, saffron potato, wilted spiced spinach, curry leaf oil *VG, NF, DF, EF, GF*

Oven-roasted barramundi, garlic potato purée, broccolini, spiced macadamia and lemon beurre noisette *GF, EF*

MINIMUM 30 GUESTS

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SEAFOOD ORIGIN

A - AUSTRALIA, I - IMPORTED, M - MIXED

plated menus

Main and Dessert alternate serve.....\$62pp
Entrée and Main alternate serve.....\$68pp
3 Course alternate serve.....\$85pp

Please choose 2 options for each course which will be served as an alternate drop. Please note all meals come with bread rolls and in-room coffee services, organic and herbal teas.

Dessert

Pistachio cake with white chocolate mousse and fresh raspberries

Orange and pecan polenta cake with salted pistachio and pecan brittle and pistachio ice cream

Lemon cake with candied lemon, raspberry coulis and berries sorbet *VG*

Tiramisu with coffee flavoured cream, toasted almonds and pistachio gelato

Baked raspberry cheesecake with fresh raspberry and whipped cream

Nutella cheesecake with mixed nut praline and chocolate sauce

Orange and almond cake with pistachio candied orange

Sticky date pudding with butterscotch sauce and vanilla ice cream

Chocolate fondant with warm chocolate sauce and whipped cream

Pear and frangipane tart caramel ice cream and toasted almond

MINIMUM 30 GUESTS

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buffet selections

SELECT YOUR PACKAGE



Buffet Package 1 \$60pp

Assorted bread rolls and butter

In-room espresso coffee service,
organic and herbal teas

Two chef curated salads

One refreshing cold dish

Two delicious hot dishes

Two perfectly paired sides

One Tooti's sweet dessert

Buffet Package 2 \$70pp

Assorted bread rolls and butter

In-room espresso coffee service,
organic and herbal teas

Three chef curated salads

Two refreshing cold dish

Two delicious hot dishes

Two perfectly paired sides

One Tooti's sweet dessert

MINIMUM 30 GUESTS
Additional items can be added to your menu, price on your enquiry

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Buffet Package 3 \$85pp

Assorted bread rolls and butter

In-room espresso coffee service,
organic and herbal teas

Three chef curated salads

Three refreshing cold dish

Three delicious hot dishes

Three perfectly paired sides

One Tooti's sweet dessert

buffet selections

CHOOSE YOUR SALADS AND COLD DISHES



Additional items can be added to your menu, price on your enquiry

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Salads

Baby cos, radicchio, green apple, radish, shaved parmesan, macadamia and chive vinaigrette *V, GF*

Roasted pumpkin, beetroot, ancient grains, goats' fetta, pepitas, maple vinaigrette *V, GF*

Penne pasta, crispy bacon, charred corn, roast Spanish onion, chimichurri and parmesan Reggiano *NF*

Tandoori cauliflower, cucumber, mint yoghurt, coriander, pomegranate and crispy sev *V*

Chicago chopped salad, iceberg, crispy pepperoni, provolone, tomato, cucumber, chickpeas and oregano vinaigrette *GF*

Ox heart tomatoes, roasted piquillo peppers, manchego, olives, sherry vinaigrette *V, GF, NF*

Roasted chat potato salad, crispy bacon, cornichons, cucumber, onion, dill, chives and wholegrain dijonnaise *GF, DF*

Traditional channa chat salad, chickpeas, tomato, cucumber, red onion, coriander-mint tamarind dressing and sev *V*

Edamame salad, avocado, cucumber, radish, spring onion, wakame, pickled ginger and sesame *VG, DF, NF*

Baby cos, crispy bacon, pickled cucumber, avocado, shaved egg, charred onion ranch and gruyère *GF, NF*

Traditional Greek chopped salad *GF, NF, V*

Lebanese fattoush salad, baby cos, cucumber, tomato, radish, mint, parsley, crispy pitta, sumac vinaigrette *DF, NF, VG*

Kachumber salad, cucumber, tomato, onion, coriander, lemon, chilli, cumin *GF, DF, NF, EF, VG*

Korean glass noodle salad, shiitake, onion, carrot, capsicum sesame and gochujang dressing *GF, DF, NF, EF, V*

Cold Dishes

Artisan charcuterie, cured meats, local and imported cheeses, olives, pickles and lavosh

Chilled Australian prawns, lemon wedges and thousand island *PESC, DF, NF, GF, A*

Marinated grilled vegetables, dolmades, falafel, whipped fetta, tapenade and pitta crisps *V*

Smoked salmon, crispy capers, pickled shallots, dill crème fraîche and lavosh *PESC, NF, EF, I*

Indian mezze platter, spiced murgh malai tikka, tandoori paneer, onion bhaji, papadums, mint chutney, tamarind chutney and mango pickle

Asian grazing platter, char siu pork, soy tea eggs, smashed cucumber, quick pickled daikon and carrot, chilli oil, hoisin, lettuce cups and prawn crackers *DF, NF*

Tapas platter, jamón serrano, queso manchego, patatas bravas, gordal olives, piquillo peppers, marcona almonds, romesco, tortilla corn crisps *GF*

buffet selections

CHOOSE YOUR HOT FOOD



Additional items can be added to your menu, price on your enquiry

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SEAFOOD ORIGIN

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Hot Dishes

Roasted barramundi, Sicilian caponata, salsa verde
GF, DF, NF, EF, I

Chermoula roasted chicken, roasted carrots and
preserved lemon labneh *GF, NF, EF*

Miso-glazed salmon, sesame, shallot, pickled
ginger *PESC, DF, EF, I*

Chargrilled chicken, tarragon jus, crispy leeks and
blistered tomatoes *GF, DF, NF*

Crispy-fried gnocchi, roasted peppers,
stracciatella, basil and pine nut crumb *V*

Zarzuela Spanish seafood stew with almond picada
PESC, GF, DF, I

Char-grilled beef, salsa verde, shaved pecorino
and lemon *GF, DF, NF, EF*

Slow-roasted lamb, rosemary and garlic pan jus *GF,
DF, NF, EF*

Rigatoni alla norma, roasted eggplant, tomato basil
and ricotta salata *V, NF, EF*

Chicken tikka masala with capsicum and onions
GF, EF

Chicken chettinad masala *GF, DF, EF*

Lamb bhuna *GF, DF, NF, EF*

Thai chilli basil beef stir-fry *DF, NF, EF*

Sri Lankan devilled prawns with roasted peppers
and onions *GF, DF, NF, EF, I*

Roast beef, whole grain mustard jus, Yorkshire and
parsley

Chinese lamb and cumin stir-fry, chilli coriander
sesame *GF, DF, NF, EF*

Lechon kawali, pickled cucumber, chilli, spring
onion (Filipino crispy pork belly) *GF, DF, NF, EF*

Yaki udon with oyster mushroom, shallots and
sesame seeds *DF, NF*

5 spice, salt and pepper chicken wings, with chilli,
spring onion, aioli *GF, DF, NF*

Roasted salmon, fennel lemon beurre blanc,
chervil *GF, NF*

Greek lamb moussaka *NF*

Chicken and chorizo paella *GF, DF, NF, EF*

Dal makhani, black lentils, tomato, butter and
cream *V, GF, NF, EF*

buffet selections

CHOOSE YOUR SIDES AND DESSERTS



Sides

French beans, eschalots, lemon parsley oil *V, GF, DF, NF, EF*

Honey roast carrots, crumbled fetta, dukkah *V, EF, GF*

Pomme purée, buttery French style mash with chives *GF, NF, EF, V*

Tallow roast potatoes with rosemary and garlic *DF, GF*

Fragrant vegetable biryani *VG, NF, DF, GF*

English-style roast root vegetables with garlic and sage *GF, DF, NF, VG*

Steamed basmati rice *VG, NF, DF, GF*

Wok-fried greens, shiitake, garlic and oyster sauce *DF, NF, EF*

Crispy Brussels, bacon, pecorino, hazelnut, brown butter and chives *GF*

Bombay potatoes, tomato, cumin and coriander

Cabbage thoran, coconut, mustard seed and curry leaf

Miso butter, roasted pumpkin, sesame spring onion and crispy shallots *V, NF*

Dessert

Brownie

Carrot cake

Vegan lemon cake *VG*

Hazelnut brownie *GF*

Opera slice

Tiramisu

White chocolate and pistachio cake

Fresh seasonal fruit

Selection of farmhouse cheeses, quince paste and lavosh

Additional items can be added to your menu, price on your enquiry

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Add a Little More

Complete your buffet with a selection of breads, savoury bites and traditional accompaniments

Western.....\$6

Warm garlic bread, rosemary focaccia, extra virgin olive oil & balsamic

Asian.....\$7

Steamed pork buns, vegetable spring rolls, vegetable gyoza and dipping sauces

Indian.....\$7

Naan, roti, masala khakhra, cucumber raita, lime pickle

Mediterranean.....\$7

Warm pitta bread, za'atar flatbread, spanakopita, beef sambousek

Selections are added to your buffet and catered to guest's numbers. Includes one portion of each listed bread or savoury item per person, with sauces condiments provided for sharing.

high tea menu

\$58 PER PERSON



MINIMUM 30 GUESTS
Additional items can be added to your menu, price on your enquiry

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Finger Sandwiches

Turkey and Swiss cheese
Egg and mayonnaise
Smoked salmon and dill sandwich /
Roast beef and semi-dried tomato

Savoury

Mini savoury quiche
Spinach and ricotta gourmet roll, honey
lemon and mint yoghurt

Sweet

Housemade scones, with fresh crème and jam
Tooti's petite tarts
Selection of Tooti's tea cakes

Beverages

In-room espresso coffee services, and a selection
of organic and herbal teas

school formal packages

MINIMUM 70 GUESTS

Additional items can be added to your menu, price on your enquiry

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\$58PP MENU OPTIONS

- + **Two course alternate seated dinner menu**
- + **Unlimited soft drink**
- + **Disc jockey included**



Main Course

(Choose 2 - Alternate serve)

Beef tortellini in tomato ragù with shaved parmesan

American-style beef cheeseburger with crispy fries

Rump steak with potato chips and gravy *GF, DF, EF, NF*

Chicken schnitzel with wedges

Grilled chicken salad *GF, DF, NF, EF*

Vegetarian spaghetti napolitana with roast capsicum and vegan parmesan *VG, NF, GF OPTION AVAILABLE*

Dessert

(Choose 2 - Alternate serve)

Chocolate fondant with warm chocolate sauce and whipped cream

Baked raspberry cheesecake with fresh raspberry and whipped cream

Sticky date pudding with butter scotch sauce and vanilla ice cream

Fresh seasonal fruits

school formal packages

SELECT YOUR PACKAGE AND MENU

Year 10 & 12



Package A (\$80 PP)

Mocktail on arrival
Continuous soft drinks and juice
Two course dinner
DJ
Chair covers

Entrée (Choose 2 - Alternate Serve)

Salt and pepper squid with lemon aioli *DF*
Poached chicken salad with slaw vermicelli noodle salad *GF, DF, NF, EF*
Bolognese arancini with tomato sugo and shaved parmesan
Tagliatelle carbonara
Roast zucchini and fetta tart, rocket, parmesan, and lemon dressing *GF, V*

Package B (\$90 PP)

Mocktail on arrival
Continuous soft drinks and juice
Three course dinner
DJ
Chair covers

Main (Choose 2 - Alternate Serve)

Chicken schnitzel, potato purée, sprouting broccoli, rich roast chicken gravy
Roast market fish, potato lyonnaise, baby carrots, lemon dill cream sauce *GF, NF, EF*
Herb roasted chicken breast, sweet potato purée, cavolo nero, jus *GF, NF, EF*
Rump steak, with garlic roast chat potatoes, broccolini and chimichurri *GF, DF, NF, EF*

Package C (\$105 PP)

Mocktail on arrival
Chefs selection of canapés
Continuous soft drinks and juice
Three course dinner
DJ
Chair covers and sash
Balloons

Dessert (Choose 2 - Alternate Serve)

Chocolate fondant with warm chocolate sauce and whipped cream
Baked raspberry cheesecake with fresh raspberry and whipped cream
Sticky date pudding with butter scotch sauce and vanilla ice cream
Fresh seasonal fruits

MINIMUM 70 GUESTS
Additional items can be added to your menu, price on your enquiry

DIETARY
GLUTEN FREE, V - VEGETARIAN, VG - VEGAN, LF - LACTOSE FREE,
DF - DAIRY FREE, PESC - PESCETARIAN, EF - EGG FREE, NF - NUT FREE

SEAFOOD ORIGIN
A - AUSTRALIA, I - IMPORTED, M - MIXED

beverage options

Price on your enquiry.

*We are happy to tailor packages to suit your requirements.

Additional items can be added to your menu.

THINGS YOU NEED TO KNOW

There are multiple options available for beverage service.

Beverages on consumption/bar tab. This is where you advise a limit you wish to put on the bar. Our staff will advise you when you are close to reaching this limit and give you the option to increase the amount or for guests to now purchase their own beverages.

Cash bar is also available where guests purchase their own drinks throughout the event.



Standard Beverage Package

2 hours.....	\$35pp
3 hours.....	\$45pp
4 hours.....	\$55pp

Includes:

- Tap beer
- Cabernet/Merlot
- Shiraz
- Chardonay
- Sauvignon blanc
- Sparkling
- Soft drink
- Juice

Premium Beverage Package

2 hours.....	\$55pp
3 hours.....	\$65pp
4 hours.....	\$75pp

Includes:

- Tap beer
- Cabernet
- Shiraz
- Chardonay
- Sauvignon blanc
- Prosecco
- Soft drink
- Juice

03

booking
your event

C
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HQ

booking your event

Price on your enquiry.

*We are happy to tailor packages to suit your requirements.

Additional items can be added to your menu.

THINGS YOU NEED TO KNOW



Cakes

You are welcome to provide your own cake for the event. We are happy to store this for you on the day until it is required. You have three options for the cutting of your cake:

1. Do it yourself, we will provide utensils and plates for you to cut and serve the cake yourself.
2. Cake service, for our chef to cut and place on a shared platter a \$2.50 per person charge will apply.
3. Cake service, for our chef to cut, individually plate and garnish a \$3.00 per person charge will apply.

Decorations

We are happy to organise decorations on your behalf through our suppliers (additional charges will apply) or you are welcome to organise your own decorations. Please advise your event specialist if you are organising your own decorations.

Entertainment

You are welcome to organise your own entertainment. Please advise your event specialist and get confirmation from them of the entertainment you wish to organise. Your event specialist is also happy to provide options and source entertainment for you.

We do ask if you are providing your own entertainment to provide a copy of their Public Liability to us.

TERMS AND CONDITIONS

The Registered Clubs Act requires that any person holding an event with Catering HQ must be a member of the Club. The member is then responsible for all non-members of the Club and anyone under the age of 18 years. Please contact the Club for membership information.

- Tentative booking dates are held for three (3) working days only.

- Confirmation of booking must be received by Catering HQ within three (3) working days of original reservation with the signed terms & conditions agreement. If confirmation is not received within this time, management reserves the right to release the space. The amount required for the deposit is the room hire fee. If the client fails to return the signed terms & conditions agreement with the payment of the deposit, then the company shall be entitled to allocate the event date and premises to another client.

- All prices are current at the time of quotation but may be subject to change based on rising costs.

The quoted prices include GST and upon receipt of your confirmation and deposit, fixed prices will be confirmed in writing.

FINALISING EVENT DETAILS

Catering HQ require all event details to be finalised ten (10) days prior to the event date.

At this time our Functions Team will discuss and confirm all Food & Beverage options, including: any specific dietary requirements, room setup, decorations, equipment hire, entertainment and any miscellaneous expenses or special instructions required.

FINAL NUMBERS AND PAYMENT

Confirmation of the final numbers of guests must be made no less than ten (10) days prior to the event date. Final numbers will be taken to be the minimum number of guests attending the event. Upon confirmation of final numbers a final invoice will be issued to the Event Organiser.

The final invoice payment is required ten (10) days prior to the event date. This payment can be made in Cash, Credit Card, EFTPOS or Bank Cheque only. Any additional guests in attendance on the event date, post final payment, will require approval by the Event Organiser and will be charged accordingly. The resulting balance owing must be settled on the day of the event.

In default of such prompt payment, you undertake to pay late payment fees of 2.5% per month on any amount outstanding and to indemnify us and pay all costs and expenses on a solicitor and own client basis if legal action is necessary, and/or EC Credit Control Pty Ltd's fees, which we may incur in recovering from you any overdue amount.

Non-refundable prepayment of the balance of the total estimated amount is payable 10 days prior to the event date. If the balance of the total estimated amount is not paid 10 days prior to the event date, the client will be deemed to have cancelled the event at that time.

The payment by any person of any fees & charges for such facilities, and the issue to any such person of any receipt for such sum and/or confirmation of the event shall be deemed to be an acknowledgement and acceptance by such person of the conditions contained herein.

The Client agrees that beverages will be charged according to Catering HQ records of consumption, or at the agreed amount in the case of a beverage package option being confirmed by the client.

Any variations in beverage consumption, any increase in confirmed numbers, extension of the event time and any other agreed additional costs incurred are payable via credit card on the day of the event.

The client must provide Catering HQ final menu choices and numbers of guests attending the event in writing no later than ten (10) Days prior to the event date.

FOOD & BEVERAGE

Catering HQ offers clients an exquisite range of menus to accompany any occasion. The Club does not permit clients to provide external food and beverage on the premises.

Clients are also advised that due to food safety liability standards, surplus food and beverage not consumed during the event is unable to be removed from the premises.

Prior arrangements for celebration cakes must be made with the Functions Team. When providing your own cake, we offer two plating options as follows:

1. Do it yourself, we will provide utensils and plates for you to cut and serve the cake yourself.
2. Cake service, for our chef to cut and place on a shared platter a \$2.50 per person charge will apply.
3. Cake service, for our chef to cut, individually plate and garnish a \$3.00 per person charge will apply.

When choosing from a Buffet Menu, children aged between five (5) and twelve (12) years will be charged at half the adult rate. Children below the age of five (5) years are free of charge.

Where events require the use of external contractors not employed by Catering HQ, the client will provide the Functions Team with a copy of the external contractors Public Liability Insurance when finalising the event details, twenty eight (28) days prior to the Event Date. All external contractors must liaise with the Functions Team in regards to delivery, setup and break down of equipment.

DELIVERY & COLLECTION OF GOODS

All deliveries and collections of goods to or from Catering HQ on the client's behalf can only be made by prior arrangement with the Functions Team. All deliveries must be clearly marked with the name of the event. Catering HQ will take all reasonable care but accept no responsibility for items delivered or left for collection.

SECURITY PERSONNEL

Our Functions Manager will provide advice to the extent considered necessary for the provision of security, crowd control or emergency requirements that need to be arranged for the event. Any costs associated with the requirement will be payable by the Client / Event Organiser. All security service arrangements are booked directly through Catering HQ and charged back to the client / Event Organiser at cost. All 21st birthday parties are required to have security. The club reserve the right to request security for any function and to be charged to the client.

Catering HQ will take no responsibility or liability for damage or loss of merchandise, goods or property of the client or their guest left at Catering HQ prior, during or after functions/exhibitions. The client and client contractors/suppliers must remove from Catering HQ immediately after the conclusion of the event all gifts, equipment and other items they may have brought onto or had delivered to the Club. Catering HQ shall not be liable in any way to the client or client contractors/suppliers for any loss or damage to such gifts, equipment and items whilst they are on Catering HQ property. Catering HQ may dispose (as it deems fit) of any gifts, equipment or items that are left behind at Catering HQ without being liable for consequential damages of any nature for any reason whatsoever.

EVENT CANCELLATION

For cancellations or postponements of confirmed bookings the following conditions apply:

1. Written notice is required for all booking cancellations.
2. Any confirmed booking cancelled or postponed more than sixty one (61) days prior to the event date, the client will be refunded the full amount of the deposit payment.
3. Any confirmed booking cancelled or postponed thirty one (31) to sixty (60) days prior to the event date, the client will forfeit 50% of the estimated cost of the event (including the deposit payment amount).
4. If cancellation or postponement of the confirmed booking occurs less than thirty (30) days prior to the event date, the Cancellation Fee will consist of the total estimated cost of the event and the deposit payment amount.
5. If cancellation or postponement of the confirmed booking occurs less than seven (7) days prior to the event date the cancellation fee will consist of the total estimated cost including the food and beverage component.

Where circumstances beyond Catering HQ control prevent Catering HQ from fulfilling any obligations under this contract, Catering HQ will be released from this contract without penalty.

Organisers are financially responsible for any damage sustained to their property or that of Catering HQ that is caused by the client or their guests prior, during or after functions/exhibitions. The use of drawing pins, staple guns or any fastening material on walls is strictly prohibited. Repair and replacement costs will be passed on to the client.

Public Holidays – 15% overall surcharge.

I understand that a cleaning fee of \$500.00 can be charged to the client after the events finalisation, as per the manager on the days discretion.

Catering HQ reserves the right to adjust any setup to ensure fire, life and safety codes are met.

Catering HQ reserves the right to charge for security on events as it deems necessary.

ROOM ACCESS

Access to the room is 2 hours prior to your start time. If you wish to have access earlier a room hire fee will be charged.

COMPLIANCE

All guests must comply with The Registered Clubs Association Laws which govern Catering HQ license conditions. Guests will be bound by Club entry requirements. Guests must either be a member of the Club, reside outside the five (5) kilometre radius from Club premises or be signed in by a member. All persons under the age of eighteen (18) years are prohibited from entering gaming and areas adjacent to licensed bar areas and must always be accompanied by and in the immediate presence of a responsible adult.

DRESS REGULATIONS & CONDUCT

The appearance of all members and guests must be neat and tidy at all times.

The following dress is not permitted at any time; thongs, bare feet, singlets, swimwear, offensive t-shirts and caps. The Management's decision will be final.

SMOKING AT VENUES

All Event rooms are 'Smoke Free' in accordance with the Smoke Free Environment Act. Clients, their guests and staff may use the designated smoking areas which are easily accessible from all Event areas.

INDEMNITY

The Client uses and occupies the Event Area, including but not limited to the area of the Event Venue in which the event is conducted, at their own risk. The Client hereby indemnifies Catering HQ and agrees to keep Catering HQ indemnified, against all actions, suits, proceedings, claims and demands, damages, costs and expenses whatsoever which may be taken or made against Catering HQ and/or incurred arising out of injury or damage to any person or property from or during the use of Catering HQ's facilities referred to in this agreement and the Event Confirmation.

EMERGENCIES & INDUSTRIAL ACTION

Catering HQ may cancel this agreement at any time if there exists an emergency or threat of danger to any person or of damage to property (or as a result of such damage or danger).

Similarly this agreement may be cancelled at any time by Catering HQ if the use of the Event Venue is prohibited or hindered by cessation or interruption of utility supplies (electricity or gas), failure of plant or equipment, unavailability of food items, any industrial action or other unforeseeable event or incident. Deposits paid by the client would be refunded or such proportion as is appropriate within seven (7) working days of the event date.

GOVERNMENT BY-LAWS

The Client shall conform to the requirements of the Local Government Act and any other relevant act, by-laws, rules or regulations and shall be liable for any breach of any such act, by-laws, rules or regulations.

RESPONSIBLE SERVICE OF ALCOHOL

Catering HQ is committed to the Responsible Service of Alcohol. Club management will not permit or suffer any riotous, disorderly, offensive or improper conduct in any of the event areas inside or adjacent to the event area or within its confines.

Any person believed to be approaching intoxication or involved in any riotous, disorderly, offensive or improper conduct will be escorted off the premises.

Catering HQ has a Responsible Service of Alcohol Policy. It is illegal to serve alcoholic beverage to any person in a state of intoxication and as such Catering HQ reserves the right to refuse service to any such persons and/or request their departure from the premises. It is illegal to serve alcoholic beverage to any person under eighteen years of age ☹ Catering HQ reserves the right to request suitable identification to this end.

If a guest or organiser is asked to leave no monetary compensation will be given and the client will be charged the full amount for the event.

catering ^{HQ}

contact for
functions & events

45 Rodeo Rd,
Gregory Hills NSW 2557

PHONE: 02 7253 0444

EMAIL: info@cateringhq.com.au
or events@cateringhq.com.au

formals



weddings



social



wakes



corporate

