



BEAUDESERT

Function Package

23-25 William Street

Beaudesert QLD 4285

PH: 55411 810

EMAIL: wanita@theclubbeaudesert.com.au

www.theclubbeaudesert.com.au



Welcome

*Thank you for considering
having your function at
The Club Beaudesert.*

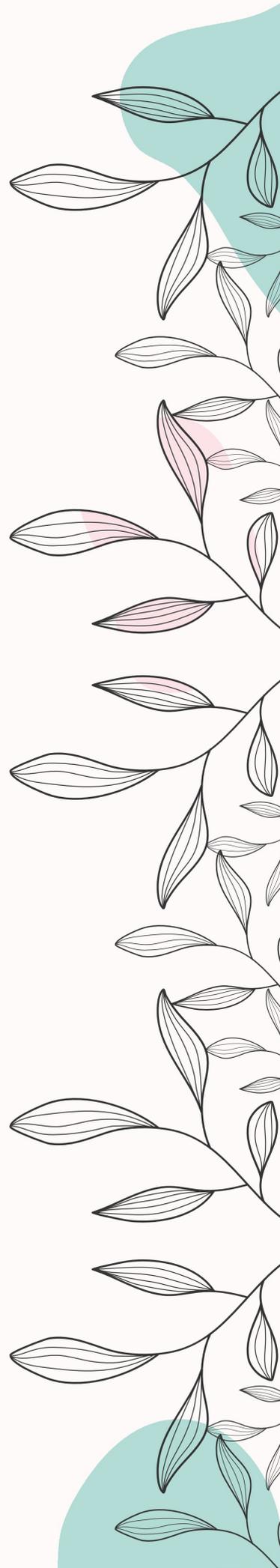
At The Club we strive to make sure that your function will be one that your guests remember. With our friendly staff to assist you, organising your function will be stress free. We are committed to providing a function tailored to your individual requirements.

Should you wish to view the function areas or you have any further enquiries; please do not hesitate to contact us Monday to Friday during business hours to make an appointment, or feel free to email us at anytime.

Function Co-ordinator

Email: wanita@theclubbeaudesert.com.au

PH: (07) 5541 1810



Rooms & Charges

Room	Capacity	Cost (- 3hrs)	Cost (3 + hrs)
Bistro Thr3e (not private)	10-60 guests during Lunch or Dinner with other diners	Catered Function FREE ROOM HIRE	Catered Function FREE ROOM HIRE
Function Room (private)	10-120 guests Square Tables	Catered Function \$50.00	Catered Function \$100.00
		Room Only \$100.00	Room Only \$150.00
	50-120 guests Round Tables or Theatre Style	Catered Function \$100.00	Catered Function \$150.00
		Room Only \$200.00	Room Only \$250.00

LINEN CHARGE

Linen can be provided at a cost of \$8.00 per tablecloth if required.

STAFFING

For functions under 50 guests requiring a bar attendant there will be a charge of \$150.00.

PUBLIC HOLIDAYS & SUNDAYS

An extra surcharge of 15% will be charged to all functions booked on a public holiday and/or Sunday.

FACILITIES

Wireless Microphone, Lectern, Data Projector (\$50), Dance Floor, Whiteboard with Pens & Eraser, Helium Balloons (\$3ea), Internet Access, Bluetooth Speakers.

SECURITY

Security is required for certain types of functions only. This will be an additional cost if required.

MENUS

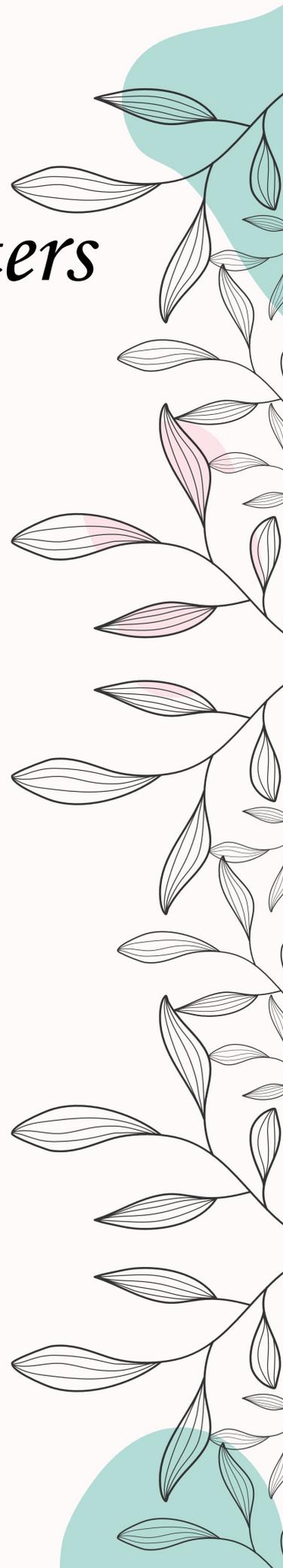
This package contains our most popular menus however we can tailor something specifically for your event if required.

All Prices within this Function Package are Subject to Change

Light Refreshment Platters

Each platter serves approximately 10 people, please note platters are self serve.

Mini Muffins Platter (V) Assorted bite size muffins	\$35
Scone Platter (V) House-made scones topped with strawberry jam & fresh cream	\$35
Cake Platter (V) Indulge in the Chef's selection of assorted cakes & slices	\$65
Sandwich Platter A selection of freshly made sandwiches	\$60 Gluten Free \$85
Mini Wrap Platter A selection of freshly made mini wraps	\$70
Cheese & Crackers Platter A selection of cheeses with kabana, pickled onions, dried fruit, crackers & dips	\$85
Bruschetta Platter (V) Turkish bread topped with tomatoes, Spanish onion & basil, finished with a balsamic reduction	\$42
Party Platter Mini gourmet pies, mini quiches, spring rolls, vegetable samosas & Asian money bags with condiments	\$85
Seafood Delights Platter Prawn twisters, tempura prawns, battered whiting, salt & pepper calamari, crumbed seafood claws and crumbed scallops with condiments	\$100
Trio of Sliders Platter A selection of chicken, beef & pulled pork sliders (6 of each)	\$85
Kebab Platter A selection of chicken satay skewers, beef with capsicum & onion skewers & lamb koftas	\$95
Ribs & Wings Platter Slow cooked smoky BBQ pork riblets & crispy coated chicken wings	\$85
Grazing Platter (GF) Pumpkin arancini balls, sweet potato croquettes, falafel balls, chicken tenders, hummus dip, sweet chilli sauce & rice crackers	\$80
Mexican Platter (GF & V) Corn Chips, salsa dip, guacamole, sour cream & taquitos	\$80
Tea & Coffee Station On Arrival \$1.75p/p Continuous \$3.75p/p	





Plated Menu Options

Minimum 30 Guests

Select two items from each course to be served alternatively

V - Vegetarian GF - Gluten Free

Other Special Dietary Requirements can be catered for.

ENTREES \$7EA

Soup of the Day (GF)

Bruschetta

Battered Whiting with Salad

Garlic Bread

ENTREES \$12EA

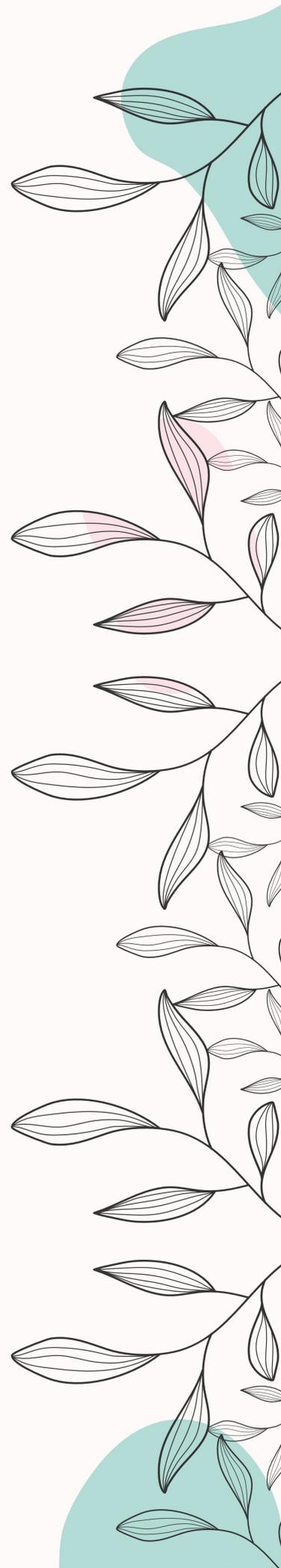
Caramelized Onion and Cheese Tart with Balsamic Glaze

Calamari Greek Salad: Marinated Calamari Strips served over a Greek Salad

Duck Spring Rolls with Plum Sauce and Salad

Beef Ravioli in a Napoli sauce with Kalamata Olives, Roast Red Capsicum and shaved Parmesan

Yumm Char plate: a selection of Spring Rolls, Samosas, Money Bags, Pork Wontons and Sweet Chilli Sauce



Plated Menu Options

Minimum 30 Guests

Select two items from each course to be served alternatively

MAINS \$22EA

All mains include a Freshly Baked Crusty Roll with Creamy Butter

200g Rump Steak with Creamy Garlic Sauce served with Chips & Salad (GF)

Classic Chicken Parmigiana served with Chips & Salad

Beef Lasagne served with Chips & Salad

Grilled Barramundi with Hollandaise Sauce served with Seasonal Vegetables

Vegetarian Lasagne served with Seasonal Vegetables (V)

Gnocchi in a Napoli sauce with Roast Red Capsicum, Pesto, Semi Dried Tomatoes and Pine Nuts (V)

MAINS \$32EA

Filet Mignon served on a Potato Rosti with Balsamic and Garlic sautéed Mushrooms and a Red Wine Jus

Chicken Breast wrapped in Bacon served on a Spanish Omelette topped with Napoli Sauce (GF)

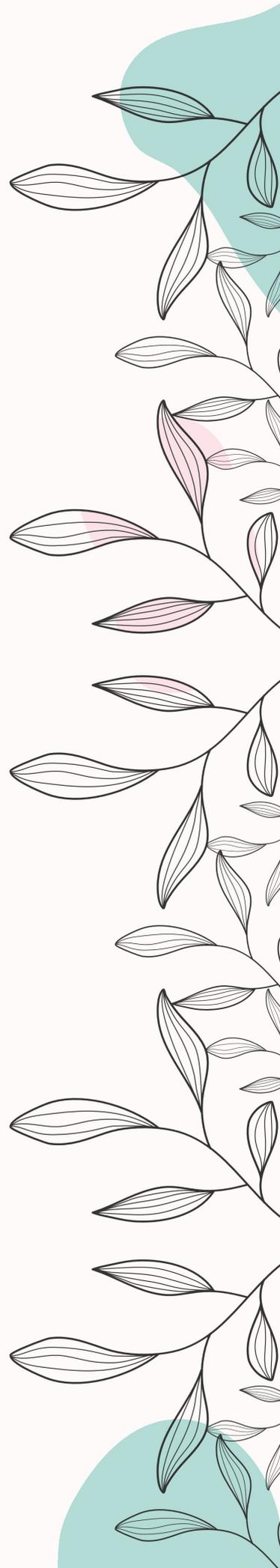
Atlantic Salmon served on Gratin Potatoes with Greens and Hollandaise Sauce

Slow cooked Pork Belly on Creamy Mash Potato with European style Braised Cabbage and a Creamy Mustard and Garlic Sauce (GF)

Vegan Curry Filo with Tomato Relish served on a Vegetable Frittata (V)

Gnocchi Stack: Char grilled Pumpkin Slices stacked up with grilled Field Mushrooms and topped with Potato Gnocchi in a creamy Basil Pesto and Spinach Sauce, finished with Pine Nuts, Parmesan Cheese and Balsamic Glaze

Herb crusted 3 bone Lamb Rack served on a bed of roast Potato Cubes sautéed with Roast Red Capsicum, Red Onion and Spinach with a Minted Demi Glaze (GF)





Plated Menu Options

Minimum 30 Guests

Select two items from each course to be served alternatively

DESSERTS \$10EA

Pavlova with Berries, Passionfruit Coulis & Cream (GF)

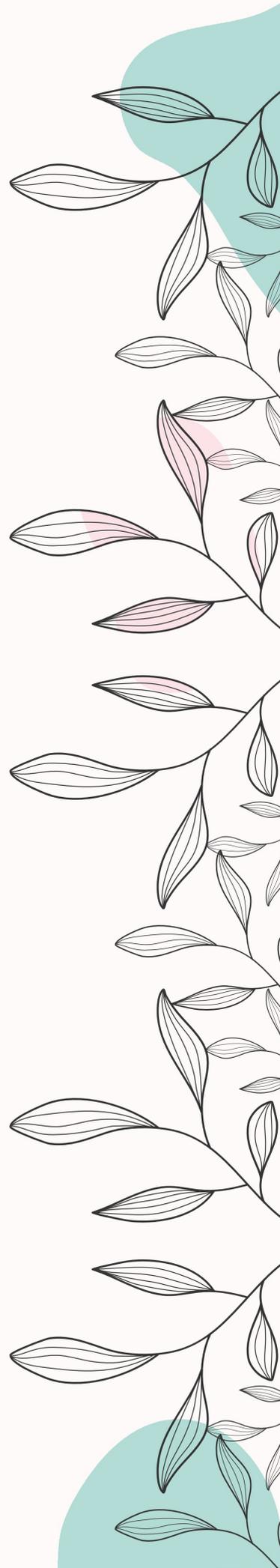
Warm Apple Crumble served with Custard

Baked New York Cheesecake with a Mixed Berry Coulis & Cream

Warm Sticky Date Pudding served with Butterscotch Sauce

Panna Cotta with Mango Coulis, Berries & Cream (GF)

Chocolate Mousse with Cream & Chocolate Fudge Sauce (GF)





Roast Menu Options

Minimum 30 Guests

Select two items from each course to be served alternately

Includes Freshly Baked Crusty Rolls with Creamy Butter

MAINS

Pork with Apple Sauce & Crackle (GF)

Beef with American Mustard (GF)

Lamb with Mint Jelly (GF) (\$2 extra per person)

Honey Glazed Ham (GF)

All served with Baked Potato, Pumpkin, Seasonal Steamed Vegetables & Gravy

Vegetarian Option - Vegetable Lasagne

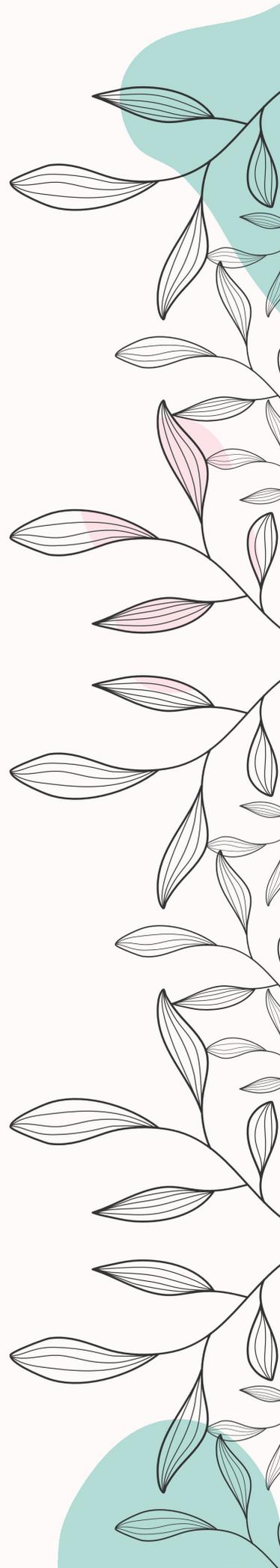
DESSERTS

Pavlova with Berries, Passionfruit Coulis & Cream (GF)

Vanilla Pana Cotta with Berries & Cream (GF)

Sticky Date Pudding with Caramel Butterscotch Sauce

\$28.00 per person





Children's Options

MAINS

Cheese Burger and Chips
Dino Nuggets and Chips
Ham and Pineapple Pizza and Chips
Mini Dagwood Dogs and Chips
Spaghetti Bolognese

DESSERT

Children's Ice-Cream with Sprinkles & Topping

\$10.00 per child





Terms & Conditions

TENTATIVE BOOKINGS

Tentative bookings will be held for a period of 14 days. We reserve the right to cancel any unsecured bookings after this time if confirmation has not been received.

CONFIRMATION & DEPOSIT

On confirmation of your booking an invoice will be sent to you for the deposit amount which is payable in full within two weeks of the confirmation. Management reserves the right to cancel bookings that are not confirmed at this time. We will also require an estimate of numbers at this time.

CANCELLED BOOKINGS

Please note all cancellations must be made at least 30 days prior to the date of your function. No refund will be given if a cancellation is made with less than 30 days notice.

CATERING

All menu choices must be made 10 days prior to your function. Please note that all functions on a Sunday or public holiday incur a 15% surcharge. Dietary Requirements are also required when booking your menu choice 10 days out from the function date. Whilst great care will be taken in preparing meals for guests with allergies The Club Beaudesert will not be held responsible for any errors that may occur.

CHILDREN

Only Children under the age of 12 can order from the Children's Options.

CONFIRMATION OF NUMBERS

We require final numbers seven working days prior to your function. Final numbers are the number of guests that you will be charged for or the final count, whichever is greater.

PAYMENT

On confirmation of final numbers an invoice will be sent to you and payment in full must be received prior to your function. Bar accounts will need to be settled at the close of your function.

ENTERTAINMENT

We can take care of all your entertainment needs, should you decide to bring your own entertainment we ask that they have their own insurance and we would require proof on request.

SECURITY

The Club Beaudesert will not accept responsibility for the loss of any equipment, gifts or merchandise on the premises prior to, during or after the function.

DAMAGES

Clients will assume responsibility for all damages caused during the function by any of their guests or any other persons attending the function. If necessary, repair or replacement charges may be passed on.

MEDIA

The Club Beaudesert may take photos of the room and decorative features for marketing and advertising purposes. Please advise in writing prior to the event if you do not consent to this.

ODE

Please be aware that the "Ode of Remembrance" is recited throughout the Club at 5.00 pm each evening and guest will be required to stand at this time.

CLUB RULES & REGULATIONS

All guests are subject to the General Rules and Regulations of The Club Beaudesert.

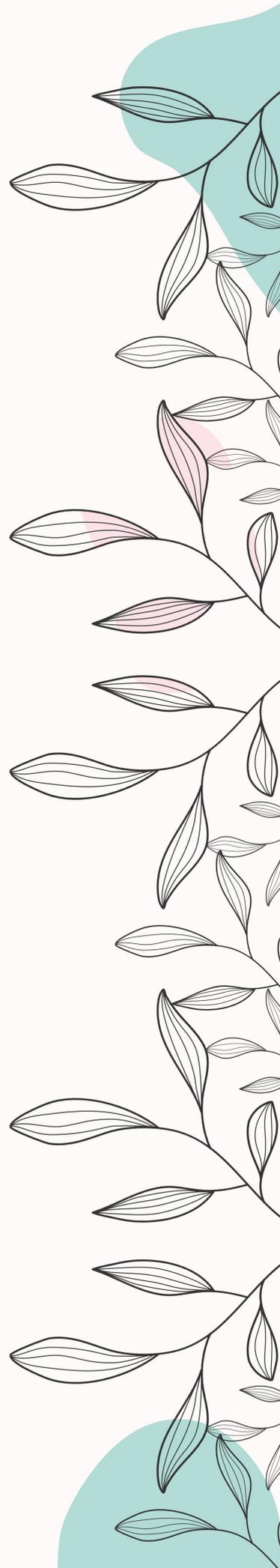
Dress standards are applicable, and Management reserves the right to refuse entry to any persons. Shoes must be worn at all times.

Management reserves the right to refuse entry to anyone unruly or intoxicated into The Club.

Identification must be produced on request.

No food or drink is to be brought into the Club (specialty cakes such as wedding cakes and birthday cakes are accepted)

The Club Beaudesert practices the responsible service of alcohol and any person judged by the staff and management to be in a inebriated state must vacate the premises immediately.



Confirmation of Booking

Please complete the below & return to confirm your booking:

FUNCTION NAME

DATE OF FUNCTION & ARRIVAL TIME

APPROX. GUEST NUMBERS

REQUESTED SPACE **FUNCTION ROOM** **BISTRO**

ROOM SETUP

CATERING REQUIREMENTS & SERVING TIMES

AUDIO/VISUAL REQUIREMENTS

ADDITIONAL

CONTACT NAME

CONTACT NUMBER

CONTACT EMAIL

BILLING ADDRESS

I have read and accept the terms and conditions stated on the previous pages.

SIGNED **DATE:** / /

STAFF ONLY

STAFF NAME _____ DATE _____

SIGN _____ INVOICED _____

