

Function Pack



Large Function Room



Cost:

\$250 non-member

Complimentary for members who have been financial for over 12 months Maximum 5 hour hire

Includes:



60 - 120 guests



Fully serviced bar & bar tender



(1)) Microphone & podium



Large screen for presentations



†|† Own toilets

Extra options:

Sit down alternating meals - 2 courses \$50 per guest

Sit down alternating meals - 3 courses \$60 per guest

Cocktail canapes - 6 items \$24 per guest

Cocktail canapes - 8 items \$30 per guest

Platters - \$150 per platter (minimum 6)



🖰 Tea & Coffee Station \$100



月 Music Sound System \$100



Tablecloths \$120

Cake cutting & plating \$2.50 per head

Small **Function Room**



Cost:

\$150 non-member

Complimentary for members who have been financial for over 12 months Maximum 5 hour hire

Includes:



40 - 60 guests



Fully serviced bar & bar tender



(1)) Microphone & podium



Large screen for presentations



* Own toilets

Extra options:

Sit down alternating meals - 2 courses \$50 per guest

Sit down alternating meals - 3 courses \$60 per guest

Cocktail canapes - 6 items \$24 per guest

Cocktail canapes - 8 items \$30 per guest

Platters - \$150 per platter (minimum 4)



🖰 Tea & Coffee Station \$75



月 Music Sound System \$100



Tablecloths \$80



Cake cutting & plating \$2.50 per head

Cricket **Function Room**



Cost:

\$100 non-member

Complimentary for members who have been financial for over 12 months Maximum 5 hour hire

Includes:



 \square Up to 40 guests



TV screen for presentations

Extra options:

Platters - \$150 per platter (minimum 2)

Option to order off Bistro menu



Tea & Coffee Station \$50



Table clothes \$50

Cake cutting & plating \$2.50 per head





Alternating Meals:

Pick 2 Entree Meals which will be served alternate to your guests

Bruschetta:

with Vine Ripened Tomatoes, Basil, Spanish Onion, Extra Virgin Olive Oil and Balsamic Glaze Topped with Parmesan Cheese (V)

Roasted Pumpkin Soup:

with Parmesan Crouton (V) (GF no Bread)

Tomato, Baby Spinach and Feta Tart:

with Balsamic Reduction (V)

Vegetable Spring Rolls:

with Julienne Vegetables and Sweet Chilli Sauce (V)

Prawn Dumplings:

with Chilli Oil and Sweet Soy Sauce





Alternating Meals:

Pick 2 Main Meals which will be served alternate to your guests

Lamb Rump:

with Roasted Chat Potatoes and Green Beans, Drizzled with a Rosemary Honey Gravy (GF)

Oven Baked Salmon:

with Roasted Chat Potatoes and Green Beans Topped with a Bearnaise Sauce

Slow Cooked Roast Beef:

with Roasted Chat Potatoes and Green Beans Topped with Rich Gravy

Chicken Mignon:

Chicken Breast Wrapped in Bacon Served with Roasted Chat Potatoes and Green Beans Topped with Garlic Mushroom Cream Sauce (GF)

Vegetable Lasagne

Vegetable Filling layered between Lasagna Sheets with a Creamy Bechamel Sauce, topped with Parmesan Cheese, Served with Salad





Alternating Meals:

Pick 2 Dessert Meals which will be served alternate to your guests

Flourless Chocolate Hazelnut Cake:

Smooth chocolate cake decorated with ganache (G/F)

Mars Bar Layered Chocolate Cake:

Chocolate cake layered with chocolate mousse and caramel fudge. Smothered with ganache and chocolate gratings.

Lemon Lime Pear Tart:

Vanilla pastry tart filled with lemon and lime curd and topped with caramelised pear slices.

Tim Tam Cheesecake:

Baked white chocolate & caramel cheesecake with dripped chocolate & shards.

Cocktail Canapé Options

Option of 6 or 8 items per guest

Mini Party Pies with Tomato Sauce
Party Sausage Rolls with Tomato Sauce
Mini Dim Sims with Sweet Soy Sauce
Vegetable Spring Rolls with Sweet Chilli Sauce
Assorted Mini Quiche
Mixed Sandwiches
Herb Crumbed Fish Bites with Tartare Sauce
Arancini Balls with Garlic Aioli
Satay Chicken Skewers with Peanut Sauce (G/F)
Spinach and Feta Puffs
Chicken Nuggets with Tomato Sauce
Vegetable Samosa with Mint Yoghurt

Chocolate Cake
Orange Cake
Lemon Cake
Banana Cake

Cocktail Platter Options

Approximately 50 pieces per Platter

We cannot mix platters

Mini Party Pies with Tomato Sauce
Party Sausage Rolls with Tomato Sauce
Mini Dim Sims with Sweet Soy Sauce
Vegetable Spring Rolls with Sweet Chilli Sauce
Assorted Mini Quiche
Mixed Sandwiches
Herb Crumbed Fish Bites with Tartare Sauce
Arancini Balls with Garlic Aioli
Satay Chicken Skewers with Peanut Sauce (G/F)
Spinach and Feta Puffs
Chicken Nuggets with Tomato Sauce
Vegetable Samosa with Mint Yoghurt

Chocolate Cake
Orange Cake
Lemon Cake
Banana Cake

Function House Policy



We are committed to delivering a safe and successful function. We have legal obligations relating to alcohol which we must abide by and conditions stipulated on our liquor licence. In addition, we will manage the function using the measures outlined below to reduce any risk and harm to guests, staff and the community.

Whilst it is our responsibility to manage the service of alcohol we require that you nominate a "go to" person at the function (must be over 18), who we can call upon to assist with any issues which may arise during the function.

All our staff are trained in the Responsible Service of Alcohol (RSA).

The bar closes 30 minutes before the function is scheduled to finish and alcohol will not be suplied after this time. All drinks must be consumed before the scheduled finish time of the function.

Alcohol:

- will not be served to persons under the age of 18 years.
- we reserve the right to view ID.
- will only be served in standard drink sizes.
- will not be served as a shot.
- will not be served unless non-alcoholic and low alcoholic beverages are available.
- will only be served and consumed in the designated function area.
- is not permitted in the toilets or outside the venue.

Function House Policy



We will:

- ask for acceptable forms of identification as proof of age.
- not serve alcohol to intoxicated guests.
- stop serving alcohol if guests show signs of intoxication.
- not serve alcohol to intoxicated or disorderly guests and, as required by law, they will be asked to leave the venue.
- ask each guest prior to re-filling their glass with alcohol.
- adhere to the trading hours listed on our liquor licence.
- collect unattended drinks and empty glasses regularly.

Minors must be accompanied by a parent/responsible person at all times.

If minors are found consuming alcohol, that parent/responsible person will be contacted to manage the situation and may be ask to leave.

Food will be available during the entire time or at regular intervals when alcohol is being served.

It is policy of the Club not to hold 18th & 21st Birthdays.

Thank you for your cooperation and assistance in advance.





Confirmation of Bookings: Your booking is not confirmed until we receive a signed copy of this Funciton Booking Agreement and a deposit. We hold tentative bookings for seven (7) days only, and if we do not receive confirmation and a deposit we will release the space without further notice.

Payment: The contract signatory is liable to pay all money due under this Agreement. We do not provide credit. All function accounts must be paid with Eftpos or Credit Card at least five (5) days before the date of the Function. Bar Tabs are to be settled prior to conclusion of the Function.

Cancellations: Cancelling a Function after a deposit has been paid can only be done by consulting directly with the Function Manager and only by the person who paid the initial deposit. Any cancellations made within a period of four (4) weeks of the date of the Function will forefeit the deposit. Any cancellations made within seven (7) days of the Function will forfeit the full value of the Function plus any costs associated with third party hire. If the Venue feels that any Function/Event will affect the smooth running of the Business, Security or Reputation, Managament reserves the right to cancel at their discretion without notice or liability.





Room Hire Charges: The Cost of Room Hire is \$250 for large room, \$150 for small room and \$100 for Cricket room. Room Hire fees are waived if the person booking the Function is a Financial Member at least twelve (12) months prior to booking.

Tea/Coffee Station: The cost of our Tea/Coffee Station is \$100 for the large room \$75 for small room and \$50 for Cricket room.

Function Time: All Functions will run to a maximum of five (5) hours unless there has been prior approval of Tooradin & District Sports Club.

Time Extension: Any function going beyond the five (5) hours will incur an additional charge of \$100 per hour

Minors: Minors are only permitted on the premises in the company of their parents or legal guardian. Minors are to remain in the room reserved and are to be supervised at all times whilst within the venue, including using facilities such as foyers and public restrooms.





Damage: Please be advised that organisers are financially responsible for the damage, theft, breakage or vandalism sustained to the Function Room or Venue premises by guests, invitees or other person attending the Function. Should extra cleaning be required to return the premise to a satisfactory standard, this will be charged to the client. The venue does not accept responsibility for damage or loss of property left at the venue prior to, during, or after the Function.

Signage, Decorations, External Suppliers: Any additional equipment/ entertainment/ decorations or props required, other than those supplied/recommended by the venue, must be confirmed with Management a minimum of two (2) weeks prior to the date of the Function. No items are to be attached to any surface within the venue by means of pins/ glue, nails, screws or sticky tape. The Venue must approve any and all equipment and decorations, and reserves the right to disallow any material deemed offensive or dangerous. Please note the Venue does not allow smoke machines. It is the responsibility of the host to ensure any additional equipment, decorations etc are removed from the venue at the completion of the Function.

Function Booking Agreement



Function Conduct and Client Responsibility: It is required that the organiser will conduct the Function in an orderly manner and comply with requests as directed by Venue Managment. All normal venue policies, procedures and legal responsibilities apply to any and all persons attending functions at all times, including total compliance to all responsible service of alcohol guidelines and standards. Management reserves the right to remove and eject uncooperative and intoxicated guests from the venue at their discretion without recourse. It is the organiser's responsibility to read all the Terms and Conditions listed and ensure the compliance of all Function guests.

I can confirm that I		have
read and understood the above Term Policy and agree to comply.	ns and Conditions c	and the House
Signed	Date/_	/