



JADE ROOM

The Jade Room is located at the rear of The Terrace Restaurant and is the ideal, fully air-conditioned environment for your next conference, workshop or function.

Room Hire (up to 8 Hours)

\$350.00

Room Capacities*

Theatre Style	120
Cocktail Style	120
Seated Dining	90
Classroom Style	80

*Capacities may vary according to individual needs.

Room Hire Includes the Use of:

Projector and Screen
Lectern
Whiteboard
Wireless Microphone
Free Wi-Fi
Chilled Water and Mints



Corporate Packages

Minimum 15 people

Half-Day Conference

\$35.00pp

- **Tea & Coffee Station, chilled water & mints on arrival**
(Unlimited filtered coffee and a variety of tea)
- **Morning Tea** – Mini Danish (1 per person) or Mini Muffins (2 per person)

- **Lunch**

Option 1 — Lunch Platters:

Assorted Sandwich Platter
Assorted Fresh Wrap Platter

**Finger Food Platters are available at extra cost, please refer to the menu*

Option 2 — Corporate Lunch Menu:

Big Bopper Burger

Beef patty, lettuce, tomato, cheddar, gherkins and our secret recipe mayo sauce
Vegetarian patty and GF bun available

Chicken & Avocado Salad

Crumbed chicken, lettuce, tomatoes, Spanish onions, roasted peppers, avocado, almonds & honey aioli dressing

Angus Rump 200g

Cooked medium with chips, salad & gravy

Vegetarian Stir Fry

Served with rice

**Corporate Lunch Menu is served in The Terrace Restaurant*

Full Day Conference

\$41.00pp

Including the above Tea & Coffee Station, Morning Tea,
Lunch Options (1) or (2) and Afternoon Tea

- **Afternoon Tea** – Assorted Petite Cakes or Seasonal Fruit Platter

Tea & Coffee Station Only

Unlimited Filtered Coffee and a Variety of Tea

Up to 20 people	\$70.00
Up to 40 people	\$90.00
Up to 60 people	\$120.00
Up to 100 people	\$150.00



Platters

Hot Platter (38 pieces)	\$75.00
Assorted mini party pies, assorted mini quiches*, and bite size sausage rolls	
Hot Platter Extra Large (54 pieces)	\$85.00
Assorted mini party pies, assorted mini quiches* and bite size sausage rolls	
Asian Hot Platter (90-100 pieces)	\$85.00
Spring rolls, curry puffs, samosas, dim sims and vegetarian money bags	
Assorted Sandwich Platter* (12 rounds)	\$80.00
Assorted Fresh Wrap Platter* (40 pieces)	\$90.00
Cheese Platter	\$60.00
Cubed mild cheese, sliced kabana and crackers	
Gourmet Cheese Platter	\$80.00
Assorted gourmet vintage cheese and crackers	
Antipasto	\$90.00
Dried fruit, stuffed olives, pickled onion, salami, ham, twiggy sticks, sweet peppers stuffed with feta, marinated antipasto assortment and crackers	
Seasonal Fruit Platter	\$80.00
Assorted Cream Cookies (60 pieces)	\$60.00
Danish Platter (30 pieces)	\$90.00
Mini Muffin Platter (60 pieces)	\$120.00
Assorted Petite Cake Platter (60 pieces)	\$120.00

**Gluten free option and vegetarian sandwiches are available on request.*



Functions Set Menu

Pre-Function Canapés (Up to 45 minutes)

\$14.00pp

A chef's selection of 2 cold and 2 hot canapés

Entrees

Thai beef salad DF GF	\$14.00
Haloumi and grilled vegetables stack V GF	\$12.00
Char-grilled chicken Caesar salad DF	\$14.00
Thai calamari and lime mayo DF	\$14.00
BBQ pork stir fry DF GF	\$16.00
Twice cooked grain fed pork belly with cauliflower puree GF	\$18.00

Mains

Char-grilled chicken breast medallion, smoked bacon, Mediterranean cous cous, seasonal greens and Dijon sauce GF	\$28.00
250g Angus beef rump, Paris mash, seasonal vegetables and beef jus GF	\$30.00
Grilled Atlantic salmon, potato rosti, blistered cherry tomatoes and smoked lemon butter sauce	\$28.00
Porcini and field mushrooms and truffle risotto V GF	\$28.00
Thai coconut and coriander vegetable curry with scented jasmine rice	\$24.00
Braised pork belly, blanched Tuscan kale, mash potato and apple jus GF	\$32.00
Twice cooked pork belly with truffled mash, seasonal greens, crackling and port jus DF GF	\$36.00
Roasted lamb rack with sweet potato mash, beetroot relish and red wine jus	\$34.00
Slow cooked beef cheek with truffled mash, glazed shallots and gremolata	\$28.00

Dessert

Chocolate mud cake, vanilla ice cream and berry coulis	\$9.00
White chocolate cheesecake	\$8.00
Individually plated cheese plate with dried fruits and lavosh	\$12.00



Functions Set Menu

Side Dishes (centre served)

\$3.00pp per item

Vegetables honey glazed carrots **DF GF**

Green beans with fried onion **DF GF**

Mixed spinach in brown butter **GF V**

Corn kernels with lemon butter **GF**

Cauliflower gratin **GF**

Salads (centre served)

\$3.00pp per item

Salad of mesclun greens with balsamic dressing, tomatoes, Spanish onion and feta **GF V**

Classic Caesar salad with crispy bacon, croutons, boiled eggs and Caesar dressing

Salad nicoise with boiled baby potatoes, green beans and Kalamata olives **GF**

One Course

A La Carte Price

Two Course

\$42.00pp

Three Course

\$50.00pp

50/50 Alternate Drop Available

extra \$3.00pp



Dinner Buffet

Served from the buffet

\$38.00pp

Cold Selection — Select four

Rice salad with lemongrass, egg, toasted coconut and tamarind dressing **DF GF**

Chickpea salad with broad beans, preserved lemon and ricotta **GF V**

Caprese salad with heirloom tomatoes, bocconcini pearls and basil **GF V**

Roast beetroot, radicchio, gorgonzola and rocket **GF V**

Pulled beef and couscous salad with harissa dressing

Roasted chat potato, French shallot, paprika and wholegrain mustard **V DF**

Rocket, shaved parmesan, toasted pine nuts and honey balsamic dressing **V**

Thai noodle with bean sprouts, radish and coriander **GF**

Vegan roasted pumpkin, green beans, toasted walnuts and dukkah **GF V**

Mild salami with chickpea and tandoori yoghurt dressing

Pulled pork with Thai basil and pomelo dressing **DF GF**

Romaine lettuce, shaved parmesan, crispy bacon, herbed chicken and garlic croutons

Feta cheese, kalamata olives, mixed mesclun leaves and tomato salad **GF V**

Classic garden salad with fresh seasonal vegetables, vinaigrette **DF GF V Vegan**

Hot Selection — Select two

Chargrilled teriyaki chicken with steamed nori and sesame rice

Thai green chicken curry with fragrant jasmine rice **DF GF**

Slow cooked Moroccan lamb tagine with saffron rice **DF GF**

Penne pasta, sun dried tomato tapenade and parmesan cheese **V**

Roasted barramundi fillets with Beerwah pineapple salsa and olive mashed potato **DF GF**

Beef stew braised with potato and carrot **DF GF**

Beef stroganoff with new potatoes

Baked snapper fillet with lemon butter and steamed chat potatoes **GF**

Baked penne in Napolitano sauce, basil and parmesan cheese **V**

Panache of market vegetables tossed in virgin olive oil **DF GF V Vegan**

Dessert — Select two

Seasonal sliced fruits **DF GF V Vegan**

Flourless chocolate hazelnut cake **GF**

Pavlova with fruit and double cream **GF**

Honey mascarpone mousse **GF**

Vanilla cheesecake **V**

Dark chocolate mud cake **V**

Apple crumble **V**

Chef's selection of cheese served with lavosh crackers, dates, dried fruits and nuts **V**



Sandwich Buffet

Served from the buffet

\$26.00pp per item

Includes chef's choice of assorted salads (2 varieties)

Gourmet Point Sandwiches — Select two

Pastrami, mustard, grilled vegetables **DF**

Grilled vegetables, hummus, Roma tomato **DF V**

Roast Darling Downs beef, horseradish cream, caramelised onion, rocket **DF**

Smoked ham, aged cheddar, tomato relish

Smoked salmon, cream cheese and cucumber

Free-range egg, mayonnaise, watercress **DF V**

Tuna, Spanish onion, basil aioli **DF**

Smoked chicken, herb mayonnaise, baby spinach leaves **DF**

Lime and pepper spiced chicken, citrus mayonnaise, mixed leaves **DF**

Gourmet Wraps and Rolls — Select two

Roast Darling Downs beef, bush tomato chutney, aged cheddar, artisan roll

Tandoori chicken, cucumber, onion, spice yoghurt wrap

Smoked ham, brie, bush tomato chutney on baguette

Pastrami, mustard, grilled vegetables on rye bread

Roasted red pepper, pumpkin, Baba Ganoush and rocket wrap **V**

Tuna, sweet corn and basil aioli wrap **DF**

Curried free-range egg, baby watercress on Turkish bread **V**

Smoked salmon, cream cheese and cucumber bagel

Smoked turkey, avocado and cucumber ribbons on French baguette

Prosciutto and semi dried tomato panini

Tasmanian smoked salmon, caper berries and Spanish onion on herb focaccia

Grilled Moroccan eggplant, cucumber and tomato basil pesto on light rye bread **V**

Dessert — Select two

\$6.00pp

Please choose two options

Tropical fruit salad **DF GF V Vegan**

Selection of whole fruits **DF GF V Vegan**

Flourless vanilla slice **GF V**

Chocolate mud cake **V**

Pavlova with fruit and double cream **GF V**

Passionfruit cheesecake **V**

Apple & rhubarb crumble **V**

Beverages include soft drinks and mineral water with brewed coffee and selection of teas



Sandwich Buffet

Build Your Own Sandwich Bar (Served from the buffet)

\$19.00pp

The Sandwich Bar is a DIY, buffet style sandwich and salad bar. Minimum 20 and Maximum 100 people. Guests can build their own personalised sandwiches

Artisan rolls, panini, brioche buns **V**

Smoke house cold cuts of champagne ham, pastrami, Danish salami and smoked turkey **DF**

Artisan greens **DF GF V Vegan**

Sliced tomato, cucumber and Spanish onion **DF GF V Vegan**

Sliced cheddar cheese **GF V**

Grilled Mediterranean vegetables **DF GF V Vegan**

Assorted spreads and pickles

Dessert — Select two

\$9.00pp

Seasonal fresh fruit platter **DF GF V Vegan**

Flourless vanilla slice **GF V**

Pavlova with fruit and double cream **GF V**

Stanthorpe apple and rhubarb crumble **V**

Brewed coffee and selection of teas

\$3.00pp



Barbeque Menu

Minimum 50 people

\$40.00pp

Cold Selection

Tossed summer green salad with balsamic dressing **DF GF V Vegan**

Greek salad with olives, feta, cucumber and tomatoes with light vinaigrette **V**

Traditional coleslaw **V**

Baby chat potatoes **DF GF V Vegan**

Basket of assorted breads

Grilled Favourites

Barramundi marinated in lemon myrtle **DF GF**

Chicken breast with thyme and garlic **DF GF**

Rump steaks with sea-salt and cracked pepper **DF GF**

Dessert Selection

Pavlova with double cream and fruit **GF V**

Dark chocolate mud cake

Beverages include brewed coffee and a selection of teas

Add to Your Barbeque

Grilled lamb cutlets **DF GF**

\$9.00pp

Grilled marinated ocean king prawns **DF GF**

\$9.00pp

Grilled Mediterranean vegetables **DF GF V**

\$5.00pp

Selection of cheese with lavosh crackers, dried fruits and nuts **V**

\$6.00pp



Premium Cocktail Canapé Menu

Minimum 60 people

Cold Canapés

\$4.50pp per item

Scallop with pineapple salsa **GF**

Salmon caviar with free-range egg, crème fraîche and dill **GF**

Antipasto skewer with olive, semi dried tomato and fresh mozzarella **V GF**

Pork terrine with saffron aioli and baby cress **DF GF**

Shredded chicken and nam chim tart

Crostini with smoked salmon rillettes

Charcoal cone with mushroom and truffle duxelle

Whipped king island brie with toasted almonds and fruit chutney **V**

Roast beef roulade with whipped horseradish mousse on petit toast

Mini bruschetta with goats curd and sweet bell peppers **V**

Homemade dip with crackers and grissini **V**

Steak tartare with cornichon and toast **DF**

Whitebait, kewpie mayo with ponzu dressing and herb crumb **DF**

Peppered tuna loin with avocado mousse and chive petals

Hot Canapés

\$4.50pp per item

Coconut crusted prawn with lime chilli dip

Potato spun tiger prawn with basil aioli

Beef on sugarcane with sesame

Moneybag scallop

Butternut pumpkin arancini with basil aioli **V**

Slow roasted beef with red onion jam **GF**

Char siew pork puff

Spinach and ricotta involtini **V**

Chicken Tikka with cucumber yoghurt **GF**

Peri peri chicken skewer

Slow roasted pork belly with leek puree **GF**

Thai spiced chicken with coriander and coconut dip **DF**

Moroccan lamb kofta with eggplant and tomato chutney

Smoked cod croquette with lemon chilli aioli

Chinese chilli meatball with soy and ginger glaze

Masala fried fish fingers with curried mayonnaise



Premium Cocktail Canapé Menu

Additional Items

Chips, Nuts and Pretzels Selection

\$3.50pp

Platters (12 pieces per platter)

\$40.00 per platter

Mini assorted pizzas

Chefs' selection of petite pies

Vegetable spring rolls **V**

Indian vegetable samosas **V**

Dim sums

Curry puffs

More substantial (Minimum 50 people)

\$10.00 per box/bowl

Classic chicken Caesar salad

Panko whiting fillets and chips

Teriyaki chicken and hokkien noodle box

Butter chicken with basmati rice **GF**

Thai green chicken curry with jasmine rice

Burgundy beef with herb mash potatoes **GF**

Spinach and ricotta ravioli with basil Napoli **V**

Sliced slow cooked grain-fed beef with kumara mash **GF**

Mild chicken rendang with lemongrass scented jasmine rice **DF GF**

Spinach and ricotta tortellini with mushroom alfredo sauce and parmesan cheese **V**

Premium Finger Food Menu

Savoury

\$3.00 each

Prawn cutlet wrapped in potato string with aioli **GF**

Hand made peri-peri chicken tender with mustard mayo

Steamed scallop dumpling with Thai dipping sauce **GF**

Wok cooked Asian vegetable ball encased in potato string with dipping sauce

Oven baked pumpkin arancini with pesto aioli

Barramundi spring roll with tartare sauce **GF**

Char siew pork puff with hoi sin sauce

Tempura prawn with soy dipping sauce

Satay chicken kebab with peanut sauce

Petit beef mignon

Assorted pin wheel wrap

Assorted gourmet sandwich

Sweet

\$2.50 each

Assortment of petit fours

Assorted macarons



Beverage Packages

Premium Beverage Package (Prices Per Person)

Includes a choice of 1 premium red, 1 premium white, 1 premium sparkling wine, premium beer and a non-alcoholic selection (Coke, Sprite, Coke Zero, orange juice, sparkling water)

1 hour	2 hour	3 hour	4 hour	5 hour
\$28.00	\$35.00	\$42.00	\$46.00	\$49.00

House Beverage Package (Prices Per Person)

Includes a choice of 1 red, 1 white, 1 sparkling wine, heavy beer, mid-strength beer, light beer and a non-alcoholic selection (Coke, Sprite, Coke Zero, orange juice, sparkling water)

1 hour	2 hour	3 hour	4 hour	5 hour
\$22.00	\$29.00	\$36.00	\$41.00	\$45.00

Non-Alcoholic Packages (Prices Per Person)

Includes chilled juices (orange and apple) and soft drinks (Coke, Sprite, Coke Zero, sparkling water)

1 hour	2 hour	3 hour	4 hour	5 hour
\$7.00	\$11.00	\$15.00	\$19.00	\$22.00

**Wine vintage may change, subject to availability*

A la Carte - Wines

A la Carte - Spirits and Beers

Cocktail Reception Packages

Cocktail Reception Package (1)

\$44.00pp

Includes one hour house beverage package plus your choice of three cold and three hot canapés

Upgrade to premium beverage package

\$6.00pp extra

Cocktail Reception Package (2)

\$55.00pp

Includes two hour house beverage package plus your choice of three cold and three hot canapés

Upgrade to premium beverage package

\$8.00pp extra

Cocktail Reception Package (3)

\$77.00pp

Includes three hour house beverage package plus your choice of three cold and three hot canapés plus one substantial item

Upgrade to premium beverage package

\$10.00pp extra



Terms & Conditions

Bookings

Tentative booking will be held for one week from the date of the booking. A written notice of confirmation will be required to confirm your booking. Please note confirmation on times for Morning Tea, Lunch and Afternoon Tea is required seven (7) days prior to the event.

Payment

A deposit equivalent to the room hire, unless specified otherwise, is required to confirm your booking along with a signed copy of this document. All fixed costs to the function are to be paid seven (7) days prior to the day of event, unless specified otherwise through the Functions Coordinator. Please note that failing to make the final payment will result in cancellation of your booking.

Cancellation

We understand that circumstances may occur occasionally for cancellation. A written notice one month prior to the day of the event is accepted for full refund; or cancellation fee equivalent to 50% of the deposit may apply.

Guaranteed Numbers

Final guest numbers are required seven (7) days prior to the function. All charges will be calculated on this number and applied to all menus and packages.

Responsibilities & Damages

1. Every due care is taken, however Sunnybank Community & Sports Club cannot accept responsibility for lost or damaged goods.
2. No dangerous goods are to be brought into the Club. In accordance with the Work Health and Safety (WHS) Act 2011 (Qld), all visitors to the Club are asked to take reasonable care for their own health and safety and that of other persons who may be affected by their actions or omissions, whilst visiting the Club.
3. Visitors are asked to co-operate with any actions taken by the Club to comply with WHS Act and Regulation.
4. The client will be responsible for the loss or destruction of, or any damage to, any Sunnybank Community & Sports Club property or for any claim for any loss, damage or injury however caused by the client, its employees, agents, contractors or guests.
5. No items are to be nailed, screwed, stapled or adhered to walls, doors or other surfaces at the Sunnybank Community & Sports Club.
6. The Function shall commence and conclude at the agreed times, and guests and attendees shall conduct themselves in an orderly manner in full compliance with The Sunnybank Community & Sports Club Management Directions.

Access to Club

Government regulations require all guests attending a function or a meeting to complete a Visitor's Sign-in Slip upon arrival. A Sign-In Slip only allows the guests to attend the relevant function in the Function Room. Under Government regulations guests attending a function or meeting on site are not permitted to use any other club facilities; i.e. bars, gaming room, restaurant, coffee shop, etc. Alternatively, guests may be signed in by a member or reciprocal member, who is also in attendance of the meeting.

Conduct of Guests

The Organiser acknowledges that the Club reserves the right to remove or reject any Function guest who displays unreasonable behaviour or behaves in an inappropriate manner.

Minors Policy

The Sunnybank Community & Sports Club Policy states that persons under the age of 18 years must vacate the Club by 9.00pm on Sunday to Thursday and by 10.00pm on Friday and Saturday. However, persons under the



age of 18 years may remain within the confines of a private function area and under the care of a responsible adult, until the completion of the function. If any minor is observed leaving a function area unaccompanied by a responsible adult, the relevant responsible adult will be asked to remove the minors from the premises immediately.

Beverage Policy

Due to the nature of the License and Club Policy, bringing your own liquor and food into the Club is prohibited and will be confiscated.

Responsible Service of Alcohol

The Sunnybank Community & Sports Club practices Responsible Service of Alcohol in all areas of the Club. Organisers or guests who are unduly intoxicated, or act in a disorderly manner, will be refused service and may be asked to leave the premises.

Smoking

Government Regulations prohibit smoking in the Club. Designated Smoking Areas are available.

Fire Safety

The Organiser will make a short announcement indicating the Fire Exits in case of an emergency.

Photography and Filming

Requests for photography or filming in the Club will require prior approval/arrangement through the Functions Coordinator.

Signing-In (Important information)

All attendees at all functions must be correctly signed into the Club. For the details of the correct sign-in procedures please contact the Functions Coordinator.

Disclaimer of Liability

I agree to the listed terms and conditions:

Name of Company:.....

Contact Person:..... Phone:.....

Email:..... Fax:.....

Postal Address:.....

Date of Function/...../..... Time:.....

Authorised Signatory

Payment Type: EFTPOS / Master Card / Visa Card / Cash

Payment by Cheque (Corporate Only) **and Direct Deposit must be organized upon your booking.**

Name:.....Signature:.....

Member Name:..... Member Number:.....