



Valid from December 2018; Prices may vary to circumstances beyond our control.

Centrally located on the ground level of the club, "The Lounge" is ideal for Private and Corporate Functions. There is a stage and dance floor for your own DJ or band, bar facilities, smoking and bathroom amenities. This venue is perfect for wedding reception and cocktail party.

Room Hire	\$500.00
Room Capacities*	Up To
Banquet Style	300 260 with dance floor
Cocktail Style	350
Classroom Style	140 - 200
Cabaret Style	120
Theatre Style	400

*capacities may vary according to individual needs

Room Hire Includes the
Use of PA system
Projector and Screen
Lectern & Microphone

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: *Served in The Terrace Restaurant - menu subject to change*

The Terrace Deluxe Burger

Homemade beef patty, lettuce, tomato, old English cheese, pickles & our secret recipe mayo sauce served on a damper roll with beer battered chips & salad. (V) patty & (GF) bun available

Chicken Caesar Salad

Chicken, cos lettuce, bacon, homemade croutons, parmesan cheese tossed in a Caesar dressing

200g Sirloin Steak

Served with beer battered fries & salad

Cheesy Gammon

Chicken schnitzel fried golden brown topped with Napolitana sauce, bacon & cheese served with beer battered fries, gravy & garden salad

Catch of the Day

Grilled Barramundi fillet served with mash, asparagus spears & burnt butter, mango & macadamia sauce

Stir Fry (V) Available

Served with steamed rice

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) <i>Assorted mini party pies, assorted mini quiches*, and bite size sausage rolls</i>	\$75.00
Hot Platter Extra Large (54 pieces) <i>Assorted mini party pies, assorted mini quiches* and bite size sausage rolls</i>	\$85.00
Asian Hot Platter (90-100 pieces) <i>Spring rolls, curry puffs, samosas, dim sims and vegetarian money bags</i>	\$85.00
Assorted Sandwich Platter* (12 rounds)	\$80.00
Assorted Fresh Wrap Platter* (40 pieces)	\$90.00
Gourmet Mini Quiche Platter (50 pieces)	\$70.00
Canapes Platter - Min 3 days notice required. Priced per person <i>Meatballs with a Napoli and parmesan sauce (2 pieces) Seafood vol au vents Spring rolls wrapped in lettuce and mint w/ Vietnamese dipping sauce Mini quiche Spinach and mushroom; Ham, onion and chives; Salmon and dill Chips with rosemary sea salt and garlic aioli Champagne ham and pineapple pizza Garlic cheese pizza Pepperoni Pizza</i>	\$25.00 pp
Cheese Platter <i>Cubed mild cheese, sliced kabana and crackers</i>	\$60.00
Gourmet Cheese Platter <i>Assorted gourmet vintage cheese and crackers</i>	\$80.00
Antipasto <i>Dried fruit, stuffed olives, pickled onion, salami, ham, twiggy sticks, sweet peppers stuffed with feta, marinated antipasto assortment and crackers</i>	\$90.00
Seasonal Fruit Platter	\$80.00
Assorted Gourmet Cookies (30 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.

Set Menu

Alternative serve

Two-course \$45.00pp

Three-course \$53.00pp

Entree

Thai beef salad – DF, GF

*Grilled haloumi served on sautéed spinach and finished with balsamic glaze **V & GF***

*Char-grilled chicken Caesar salad **DF***

*Salt and pepper calamari and lime mayo **GF***

*Twice cooked grain fed pork belly with cauliflower puree **GF***

Main

*Char-grilled chicken breast Kiev wrapped in Smoked bacon, Mediterranean cous cous, seasonal greens and Dijon sauce **GF***

*Angus rib fillet (250g) cooked medium, Paris mash, seasonal vegetables and beef jus **GF***

Grilled Barramundi fillet, potato rosti, blistered cherry tomatoes and smoked lemon butter sauce

*Porcini and field mushrooms and truffle risotto **V & GF***

Roasted lamb rack with, sweet potato mash, beetroot relish and red wine jus

Slow cooked beef cheek with truffled mash, and baby carrots

Dessert

Chocolate mud cake with double cream and berry coulis

White chocolate cheesecake

Individually plated cheese plate with dried fruits and lavosh

Flourless Chocolate cake, double cream and baileys anglaise

Buffet Menu

From \$38.00 per person

Cold Selection - select four items

(extra \$5.00 per person per one extra item)

Roasted chat potato, French shallot, paprika and wholegrain mustard (V, DF) Thai noodle with bean sprouts, radish and coriander (GF)

Vegan Roasted pumpkin, green beans toasted walnuts and Dukkah (GF, V)

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 items *(extra \$8.00 per person per an extra item)*

Char grilled teriyaki chicken with & sesame rice

Thai green chicken curry with fragrant jasmine rice (DF, GF)

Penne pasta, sun dried tomato tapenade and parmesan cheese (V)

Lamb stew braised with potato and carrot (DF, GF)

Beef stroganoff with new potatoes

Baked Barramundi fillet with lemon butter and roasted chat potatoes (GF)

Baked Penne in Napolitano sauce, basil and parmesan cheese (V)

Medley of market fresh vegetables, wok fried (V)

Roasted pork with apple cider gravy

Dessert - select two items *(extra \$4.00 per person per one extra item)*

Seasonal sliced fruits (DF, GF, V, Vegan)

Pavlova with fruit and double cream (GF)

Vanilla cheesecake (V)

Dark chocolate mud cake (V)

Apple crumble (V)

Chef's selection of cheese served with lavosh crackers, dates, dried fruits & nuts (V)

Tea & Coffee - self serve

Including fresh bread roll & butter

Canapes

\$27.00pp - 3 hot & 3 cold

\$37.00pp - 3 hot, 3 cold + 1 Substantial

Cold Canapés

Pan seared Scallop with pineapple salsa (GF)

Mini bruschetta crumbled with Persian feta (V)

Smoked salmon and caper on melba toast

Rare beef served on croute with horseradish cream

Antipasto skewer (V) (GF)

Vietnamese style rice paper rolls (V) (GF)

Prosciutto wrapped rockmelon balls with balsamic glaze (GF) Blinis, with smoked chicken and thyme mousseline

Hot Canapés

Peri Peri chicken skewer (GF)

Moroccan lamb Kofta with minted yoghurt (GF)

Cajun spiced Barramundi goujons

Italian style meatball with rich tomato ragout (GF)

Beef croquette

Pork belly nibbles tossed in house made apple sauce (GF) Cream cheese and asparagus Vol au vent (V)

Char grilled figs, glazed with lime, chilli and honey (V)

More substantial \$10.00 per 250gm 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 tortellini with basil Napoli V

Sliced slow cooked grain-fed beef with Kumara mash GF Gnocchi with mushroom Alfredo sauce and parmesan cheese V

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	\$35	\$42	\$46	\$49

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	\$29	\$36	\$41	\$45

Non-Alcoholic Packages Prices per person

1 Hour	2 Hour	3 Hour	4 Hour	5 Hour
\$7	\$11	\$15	\$19	\$22

Chilled juices - orange, apple and Soft drinks: Coke, sprite, coke zero, sparkling water

**Wine vintage may change, subject to availability*

A la Carte - Wines

**Wine vintage may change, subject to availability*

A la Carte - Spirits and Beers

Cocktail Reception Packages

Cocktail Reception Package (1)

\$44 per person

Includes one-hour house beverage package plus your choice of three cold and three hot canapes.

Upgrade to premium beverage package

\$6pp extra

Cocktail Reception Package (2)

\$55 per person

Includes two-hour house beverage package plus your choice of three cold and three hot canapes.

Upgrade to premium beverage package

\$8pp extra

Cocktail Reception Package (3)

\$77 per person

Includes three-hour house beverage package plus your choice of three cold and three hot canapes, and one substantial item.

Upgrade to premium beverage package

\$10pp 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 cost to the function is 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 breaches the Sunnybank Community & Sports Club Code of Conduct and Conditions of Entry. A copy of the Code of Conduct and Conditions of Entry are available at your request.

Self-Catering

Sunnybank Community & Sports Club does not allow self-catered functions. No food or beverages of any kind are permitted to be brought in for consumption, selling or distribution at a function by the organisers or any of the organisers' guests. An exception is made for ONE celebratory cake.

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 beverages 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. Organizers 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 Organizer will make a short announcement indicating the Fire Exits in case of an emergency.

Photography and Filming

Requests for photograph 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 Function 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:.....