

A photograph of two young women blowing colorful confetti. The woman on the left has blonde hair and is wearing a white fur-trimmed coat. The woman on the right has dark hair and is wearing a dark, textured sweater. They are both looking towards the camera with joyful expressions. The background is a soft, out-of-focus blue with many colorful confetti pieces floating in the air. A large, semi-transparent red circle is overlaid in the center of the image, containing the text.

OCCASIONS PACKAGES

cabsports.com.au/functions
2019 - 2020



CONGRATULATIONS ON YOUR SPECIAL OCCASION

Thank you for considering Caboolture Sports Club for your event. We take pride in making your celebration one to remember.

At Caboolture Sports Club we have all of the following included in our price per head packages:

- Crisp white linen table cloths
- Set up of the room to your specific requirements
- Parquetry, portable dance floor (subject to availability)
- Cordless microphone
- Private bathroom facilities
- Ample car parking
- Private, fully stocked bar (minimum numbers apply)
- Professional staff
- Stage area (subject to availability)
- Electronic LCD data projector & screen
- Fully air conditioned

ROOMS:



CEDAR
ROOM

Theatre Style: 30 guests
Seated Tables: 20 guests



SIX ROOM

The Six Room - 30 guests



GREVILLEA
ROOM

The Grevillea Room
Seated Tables: 150 guests
Round Tables: 100 guests
Theatre Style: 200 guests
Cocktail Style: 200 guests

WE CAN ALSO ARRANGE FOR THE FOLLOWING FOR AN ADDITIONAL COST:

- Decorative arrangements including balloons or floral arrangements
- Disc jockeys & live entertainers
- Internet Access

Prices include GST. Please be aware a surcharge of 15% applies on Public Holidays and Sundays. Round table setup will incur a \$2pp additional fee.

BRONZE PACKAGE

CHOOSE 6 ITEMS TO BE SERVED
OVER AN HOUR - \$20 PER PERSON

- Gourmet party pies
- Sausage rolls
- Mini quiches
- Spring rolls
- Crispy wedges & sour cream
- Chicken goujons
- Vegetable samosa
- Popcorn chicken
- Mini chicken dim sim
- Meatballs

***Or make your own platter by choosing
six of the above items for \$80 -
feeds 10 people!***

SILVER PACKAGE

CHOOSE 6 ITEMS TO BE SERVED
OVER AN HOUR - \$24 PER PERSON

- Gourmet party pie
- Crumbed camembert pieces
- Garlic prawn skewers
- S&P calamari
- Mini quiche lorraine
- Duck spring rolls
- Pumpkin & mozzarella arancini
- Mini pizza
- Spinach & ricotta triangle
- Tempura whiting pieces
- Karaage chicken

***Or make your own platter by choosing
six of the above items for \$95 -
feeds 10 people!***

GOLD PACKAGE

CHOOSE 6 ITEMS TO BE SERVED
OVER AN HOUR - \$30 PER PERSON

- Stuffed jalapenos
- Mini calzone
- Karaage chicken pieces
- Mini chicken tikka skewer
- Vegetable gyoza
- Mini BBQ pork steamed bun
- Bruschetta fingers
- Crumbed stuffed olives
- Falafel balls
- King island beef pies
- Duck spring rolls

***Or make your own platter by choosing
six of the above items for \$110 -
feeds 10 people!***

COCKTAIL PACKAGES

ADD COCKTAIL DESSERT BUFFET

ADDITIONAL \$6 PER PERSON

ASSORTED MIX OF PETITE CAKES,
SLICES & GOURMET SWEETS

Prices include room hire & GST and are for a minimum of 50 guests. Only available for functions held in The Grevillea Room.

We suggest one platter per 10 people.

TRIO OF DIPS PLATTER \$50

Selection of house made dips served with a variety of warm breads

ANTIPASTO GRAZING BOARD \$85

Selection of deli meats, cheeses, dips, sundried tomatoes, gerkins, stuffed olives, crackers & breads

SANDWICH PLATTER \$60

Selection of fillings in a variety of breads (white, wholemeal, multigrain) with assorted fillings: chicken, ham, roast meats, egg, red salmon, vegetarian and a selection of salad fillings

GOURMET PIZZA TOWER \$65

Chefs selection of gourmet pizzas

SLIDER PLATTER \$65

Cheeseburger sliders beef pattie, cheese, onion, pickle and tomato sauce

SKEWERS PLATTER \$70

Selection of satay chicken, garlic prawn and Thai beef skewers

SEAFOOD PLATTER \$110

Battered flathead, garlic prawn skewers, salt & vinegar calamari, fresh salmon & barramundi skewers, beer battered king prawns served with house made tartare & lemon wedges

GLUTEN FREE PARTY PLATTER \$75

Sausage rolls, spinach rolls, party pies & calamari

KIDS PLATTER \$60

Nuggets, sausage rolls, party pies & hot chips

FRESH FRUIT & CHEESE PLATTER \$65

Selection of fresh fruits in season, dried fruits, Tasmanian brie, aged cheddar cheese, quince paste and crackers

FRESH FRUIT PLATTER \$50

Selection of fresh fruits in season

DESSERT PLATTER \$70

Chefs selection of petite desserts



PLATTER MENU

CARVERY BUFFET \$30PP

MAINS

Choose any 2 of the following mains:

- Grain fed beef
- Roast pork & crackling
- Garlic and rosemary infused roast lamb
- Seasoned chicken breast
- Baked honey ham

SIDES

Served with the following vegetables:

- Creamy potato bake or baked potato
- Cauliflower au gratin
- Baked Sweet potato
- Seasonal steamed greens

DESSERTS

Choose any 2 of the following desserts to be served alternatively:

- Mud cake and Chantilly cream
- Traditional pavlova and Chantilly cream
- Caramel cheesecake and Chantilly cream
- Fresh fruit salad and Chantilly cream
- Warm apple crumble with custard

SILVER BUFFET \$40PP

MAINS

Select 3 of the following mains:

- Crispy pork belly
- Traditional roast pork
- Herb & garlic roast beef
- Petite beef fillet with red wine jus
- Portuguese chicken breast
- Grilled barramundi fillet with lemon butter sauce

SIDES

Select 5 of the following sides:

- Greek salad
- Caesar salad
- Coleslaw
- Tabouli
- Mediterranean
- Pasta salad
- Buttered corn Cobbette's
- Steamed vegetables
- Potato bake
- Roast pumpkin
- Garlic chats
- Roast potatoes

DESSERT SELECTION

- Selection of mini boutique cakes, slices & sweets
- Selection of cheeses, crisp breads and dried fruits
- Freshly brewed tea & coffee station

Add ½ hour of canapés for \$8pp

Add 1 hour of canapés for \$10pp

BUFFET PACKAGES

PRICES INCLUDE ROOM HIRE & GST AND ARE FOR A MINIMUM OF 50 GUESTS.

ONLY AVAILABLE FOR FUNCTIONS HELD IN THE GREVILLEA ROOM.



GOLD BUFFET \$50PP

MAINS

Select 3 of the following mains:

- Baked Tasmanian salmon with dill hollandaise
- Slow roasted MSA rib fillet with red wine jus
- Crispy pork belly with prawns & caramel lime sauce
- Chicken breast mignon with creamy white wine & garlic sauce
- Petite peppered fillet with herbed jus
- Mini beef wellington
- 2 pin herb crusted lamb rack with red wine & rosemary jus
- Macadamia crusted QLD barramundi fillet with dill hollandaise

SIDES

Select 5 of the following sides:

- Greek salad
- Caesar salad
- Coleslaw
- Tabouli
- Mediterranean
- Pasta salad
- Buttered corn Cobbette's
- Steamed vegetables
- Potato bake
- Roast pumpkin
- Garlic chats
- Roast potatoes

DESSERT SELECTION

- Selection of mini boutique cakes, slices & sweets
- Selection of cheeses, crisp breads and dried fruits
- Freshly brewed tea & coffee station

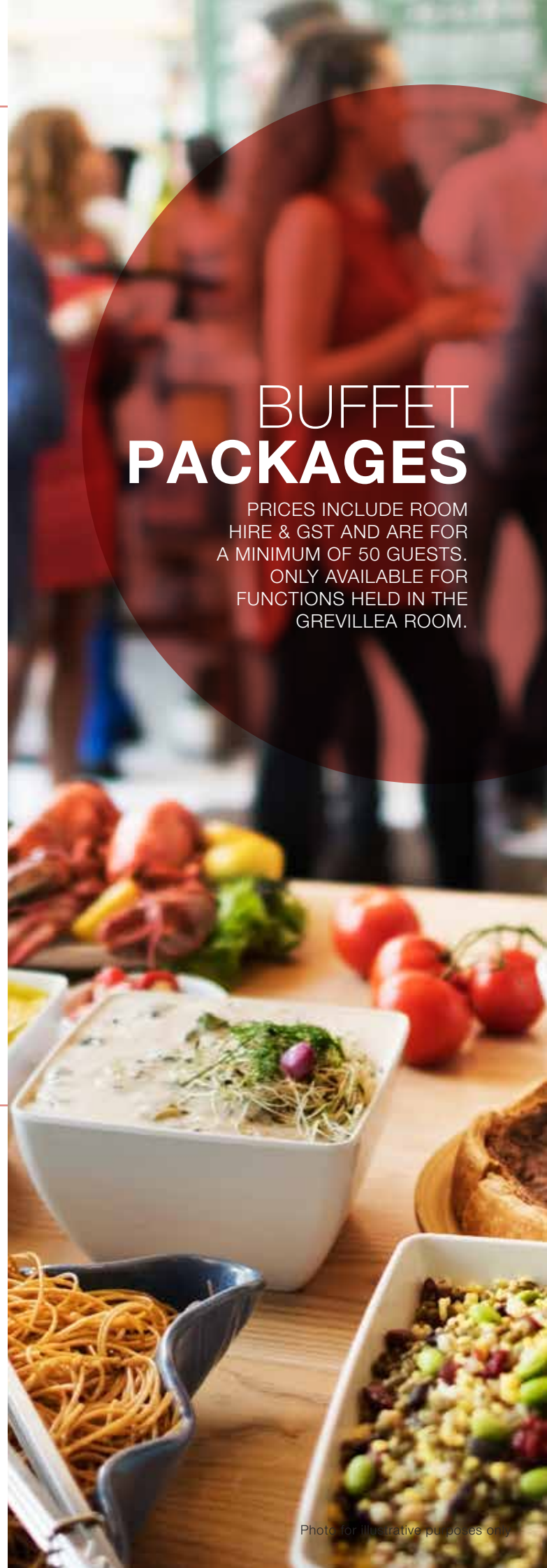
Add ½ hour of canapés for \$8pp

Add 1 hour of canapés for \$10pp

BUFFET PACKAGES

PRICES INCLUDE ROOM HIRE & GST AND ARE FOR A MINIMUM OF 50 GUESTS.

ONLY AVAILABLE FOR FUNCTIONS HELD IN THE GREVILLEA ROOM.



SILVER

Entree & Main: \$51.90pp

Main & Dessert: \$48.50pp

Entrée, Main & Dessert: \$56.50pp

ENTRÉE

Select 2 to be served alternate drop:

- Roast tomato & brie tartlet
- Chicken spring rolls with Asian dipping sauce
- Smoked chicken & avocado salad
- Satay chicken skewers with steamed jasmine rice
- Prawn & mango salad with citrus dressing
- Cheese tortellini with tomato & basil Napoli

MAINS

Select 2 to be served alternate drop:

- Beer battered barramundi fillet with crispy chips, house salad & tartare
- Slow roasted peppered rib fillet served on parmesan mash with steamed greens and a red wine reduction
- Crispy pork belly on a cauliflower puree with steamed asparagus and baby carrots
- Petite beef fillet served with smashed chats, oven roasted cherry tomatoes, steamed broccolini & jus
- Macadamia crusted barramundi served with buttered chats, steamed broccolini & dill hollandaise
- Crispy skin chicken supreme served on a green onion mash with steamed green beans & finished with a red wine jus

DESSERT SELECTION

Select 2 to be served alternate drop:

- Raspberry New York baked cheese cake with berry coulis & Chantilly cream
- Warm chocolate brownie served with chocolate fudge sauce & Chantilly cream
- Sticky date pudding with warm butter scotch sauce & vanilla whipped cream
- Pecan & white chocolate tart with salted caramel sauce & whipped cream
- Individual Pavlova served with fruit salad, passionfruit coulis & whipped cream
- Chocolate dipped profiterole stack with salted caramel sauce & whipped cream

Add ½ hour of Chef's selection silver canapés for \$8pp

Add 1 hour of Chef's selection silver canapés for \$10pp



A-LA-CARTE PACKAGES

GOLD

Entree & Main: \$53.90pp

Main & Dessert: \$53.90pp

Entrée, Main & Dessert: \$63.90pp

ENTRÉE

Select 2 to be served alternate drop:

- King prawn & avocado salad
- Warm Thai beef salad with Asian noodles
- Pumpkin & mozzarella arancini finished with a tomato and basil sauce
- Duck & plum spring rolls served on an Asian style salad & dipping sauce
- Roasted vegetable tart served with a rocket & parmesan salad

MAINS

Select 2 to be served alternate drop:

- Peppered eye fillet served on parmesan mash with wild mushroom jus & steamed broccolini
- Prawn & camembert stuffed chicken supreme served on garlic chats with steamed asparagus & dill hollandaise
- Crispy pork belly topped with a seared scallop, cauliflower puree & steamed greens
- Herb crusted 2 pin lamb rack served with chive mash, steamed green beans & a red wine jus
- Baked Atlantic salmon fillet served on buttered chats, steamed asparagus and finished with a lemon hollandaise sauce
- Petite beef mignon served on green onion mash with broccolini and topped with garlic buttered prawns

DESSERT SELECTION

Select 2 to be served alternate drop:

- Chefs selection boutique petite cakes slices & sweets
- Red velvet cake served with a chocolate fudge sauce & whipped Chantilly cream
- Mango & macadamia cheesecake with passionfruit coulis & whipped cream
- Celestial mud cake finished with salted caramel sauce & whipped cream
- Jaffa torte finished with raspberry coulis & Chantilly cream
- Custard filled profiterole topped with chocolate finished with whipped cream

Add ½ hour of Chef's selection gold canapés for \$8pp

Add 1 hour of Chef's selection gold canapés for \$10pp

A-LA-CARTE PACKAGES

CONDITIONS OF HIRE

CONFIRMATION OF BOOKINGS

Tentative bookings are held for two weeks from temporary booking date. All bookings are only considered confirmed after receipt of a \$200 deposit and a completed bookings form and terms & conditions sign off. Deposits will not be refunded unless a minimum of 7 business days' notice is given.

PAYMENT

Final fees must be paid 7 business days prior to the confirmed event. Account cards are payable on the day/night of the event.

CANCELLATIONS

A 7 business day cancellation notice is required for all confirmed bookings. No refunds will be issued within 7 business days of a confirmed event.

MENU CHOICES, FINAL NUMBERS & FUNCTION DETAILS

Menu selections, beverage options & final numbers must be received within 7 business days of your confirmed function. All final function details, including any seating plans must be finalised within 7 business days of the function. Final accounts will be calculated on the minimum number of required guests (i.e. 50 guests unless prior arrangements have been made with the Functions Manager). Bar account is payable on the day/night unless prior arrangement with the Functions Manager.

THE SIX ROOM ACCESS

The Six Room is accessible only by stairs, no wheel chair access or lift is accessible.

CHILDREN

Children must be supervised at all times by a parent or guardian. Children are not permitted at bars or in gaming room. Children pricing: Children under 3 years are free, children 3 – 12 years are half the menu price, and children over 12 years are at full price.

SPECIAL EVENTS

Management reserves the right to refuse events deemed unsuitable. If approved a security guard payment of \$300 for the event will be added to the final bill. If bookings are considered a deposit will be required which will be advised upon booking.

SECURITY & LICENSING

For security & licensing purposes, our security and/or Duty Manager staff may occasionally walk through the function room during your event. Our staff will do their best to not disturb your event.

SUNDAY & PUBLIC HOLIDAY FUNCTIONS

Functions held on a Sunday or Public Holiday will incur a 15% surcharge.

DECORATIONS AND ENTERTAINMENT

We can provide a range of decorations and/or entertainment upon request with the cost added to your bill. Clients are welcome to provide their own decorations and/or entertainment but you must discuss details with the Functions

Manager for their approval prior to the event to avoid any problems. Entertainment is not available for Terrace functions. Candles must not have a naked flame and be in candleholder/vase where glass comes above the flame. Table scatters, confetti, glitter and rice is not permitted. A charge may be incurred for removal of such items.

SIGNAGE

All external signage required for event must be approved by management prior to event.

DAMAGES

Caboolture Sports Club will not accept responsibility for any damage or loss of merchandise incurred during the event. Willful damages and breakages are not covered in the room hire fee. Damages must be paid for by the individual, group or company holding the function.

NOISE

While we make every effort to ensure your event is not disturbed by other events or the general club noise, our functions rooms are not completely sound proof.

SIGN IN

Guests attending an event may not play gaming machines unless they have been signed by a member of the Caboolture Sports Club, as a reciprocal member of another club, as a member's guest, or as a visitor that lives at least 15km from the Caboolture Sports Club.

DRESS REGULATIONS

Dress rules apply, contact the club for details.

SMOKING

Smoking is not permitted inside the club. Smoking is permitted in the Designated Outdoor Smoking Areas of Caboolture Sports Club. Please refer to venue signage for details.

ALCOHOL

The liquor act of 1992 provides for severe penalties associated with underage drinking. An individual may be asked for current photo I.D. if consuming alcohol. Any guests found to be drinking under the legal age, or consuming liquor purchased elsewhere will result in the function being ended without refunds.

CABOOLTURE SPORTS CLUB HOUSE POLICY

This policy is to serve our Members and their Guests in a responsible, friendly and professional manner. Our staff is on hand to assist patrons in their decision to drink in moderation and where appropriate avoid the dilemma of combining drinking and driving. Staff will not serve any persons under the age of 18 years, nor any person who staff deem to be intoxicated. Please be aware that this is not the full and complete House Policy, please refer to the official House Policy for full details (available on request).

BOOKING FORM

Function Day and Date: _____

Type of Function: _____

CONTACT DETAILS

Name: _____

Business /Association Name (if applicable): _____

Phone Number: _____

Email: _____

Postal Address: _____

Suburb: _____ Post Code: _____

Membership Number: _____

Alternate Contact Name: _____ Alternate Phone: _____

Proposed Function Time: _____ Earlier Request Time: _____

Estimated Number of Guests: _____

Anticipated Catering Requirements/Menu: _____

Anticipated Times for Catering: _____

Please circle your requirements: Rectangle/Round Tables (\$2 per person surcharge applies)

Dance Floor /Stage

Microphone

Electronic LCD Projector and Screen

Anticipated entertainment

Decorations

BOOKING FORM

TERMS AND CONDITIONS CONFIRMATION

- I have read and agreed to all Terms and Conditions mentioned on the previous pages of this package.
- I understand that any additional charges not settled on the night of my function will be charged to the following Credit Card

PAYMENT

Card Type: VISA / MASTERCARD / AMEX / Other: _____

Card Name: _____

Card Number: _____

Expiry: _____

Name: _____

Signature: _____

Date: _____

Please return to the Caboolture Sports Club, Attn Functions Manager.

Email: terrace@cabsports.com.au

Postal Address: P.O. Box 42, Morayfield, QLD, 4506