



# ASPLEY LEAGUES CLUB

## FUNCTIONS & CONFERENCE PACKAGE

“Where all good sports meet”

Thank you for your enquiry about holding your next function here as Aspley Leagues Club. We would be delighted to help you and make your event what you want it to be.

At Aspley Leagues Club we take pride in being able to offer yourself and your guests that special place to hold your up and coming:

- \*Corporate or Fundraising Lunch or Dinner
- \*Formal or Informal Wedding Reception
- \*Birthday Party
- \*Family Reunion, School Reunion or Staff Party
- \*Christmas Parties or Parties just for those feeling festive.

Our Function and Conference Room is the venue for you. Rooms seating from 10 to 150 people are available and we cater to your every need, what more could you ask for.

Not only do we offer good facilities but also our service is unbeatable. We believe that we have the best hospitality service around.

Aspley Leagues Club would like to inform you that all must meet one of our conditions of entry. Everyone entering the Club premises for a private function is eligible under condition 4. If they would like to play the Pokie Machines they must sign stating 4 as the category.

#### **DRESS REGULATIONS**

All persons entering the Club premises must satisfy the following minimum dress standards:

1. No bare feet
2. No swimwear, leotards or singlets – For Men.
3. No football socks, football shorts or jerseys
4. No clothing carrying offensive messages
5. No training apparel or overalls
6. No untidy, faded or frayed clothing

The appearance of all patrons must be neat and tidy at all times.

Please note that all determinations as to the suitability of clothing are at the sole discretion of Club Management and all decisions are final.

## **TENTATIVE BOOKINGS**

All tentative bookings will be held for a period of up to fourteen (14) days only. We reserve the right to cancel any unsecured bookings after this time if confirmation has not been received.

## **CANCELLATIONS**

Notice of cancellations more than one month prior – a full refund will be given

Notice of cancellation less than one month prior – no refund will be given.

## **CREDIT CARDS**

Aspley Leagues Club wishes to inform all guests that we are able to accept credit card for purchases only and payment of functions / conferences. Cash out is not permitted by credit.

## **CONFIRMATION AND DEPOSIT**

Confirmations of bookings must be made, together with minimum payment of the room hire within 7 days of the original booking date. Management of the club reserve the right to cancel bookings not confirmed within this time.

## **MENUS**

Clients are requested to contact the club 4 weeks prior to the function to coordinate menus and final arrangements. An indication of your final numbers is required 14 days prior to your function. Reconfirmation of final number of guests must be advised 7 days prior to your function. This number will constitute the minimum number of guests to be charged for.

## **CATERING**

Licensing restrictions and club policy prohibit food or beverages to be brought onto licensed club premises, with the exception of a wedding, birthday or special function cake.

## **PRICING**

Whilst we endeavour to maintain all prices as printed, they may be subject to change at Managements discretion. Children 2 years and under are free of charge. Children 3 years and over and under 12 years are half the package price. 12 years and over are considered adults.

## **PAYMENT**

Full pricing of your account, by cash, credit card or bank cheque is required before the day of your function.

## **SURCHARGE**

A 15% surcharge is applicable to room hire and catering expenses on public holidays.

## **ENTERTAINMENT**

A DJ or other entertainment can be organised through the club if require and a price is available on request.

**DAMAGE OR LOSS**

The club does not accept responsibility for loss or damage of property left in the club prior, during or after the function. Any damage to or loss of the Clubs' property caused by a client, his / her guests, agents or contractors during, before or after a function or conference, will be the financial responsibility of the client. Aspley Leagues Club exercises great care to ensure the safety and well being of our valued clientele, their guests and property before, during and after function or conference. Aspley Leagues Club is unable to accept any liability for injury, loss or damage to persons or goods.

**LIQUOR LICENCE**

Our club is licensed from 10.00am until 12 midnight, seven (7) days a week. We are closed Good Friday and Christmas Day. Bars close at 11.30pm, last drinks will be called at 11.15pm.

**MINORS ON LICENSED PREMISES**

Persons under the age of 18 years must remain in the company of their parent or guardian at all times whilst on Club Premises. Minors are asked to leave the premise by no later than 10pm. While children are welcome at your function, it is an offence for minors to approach or obtain service from the bar.

**CONDUCT**

Please be aware that the club enforces the Responsible Service of Alcohol. The Club reserves the right to expel or reject any functions guest who displays unreasonable or inappropriate behaviour.

**CLEANING FEE**

A \$150.00 cleaning fee may be charged at the discretion of the Manager.

**SECURITY**

All 21<sup>st</sup> & 18<sup>th</sup> will be required to have a security guard for the duration of the function.

Security will incur a fee of \$55.00 per hour.

Any more than 100 guests will require a second security guard.

**RESTAURANT OPERATING HOURS**

Our restaurant operates between 11.30 & 2pm, and 5.30 & 8.30pm. All functions that are outside these operating hours will incur a surcharge, unless a minimum of \$600.00 on food is paid for.



| <b>Function Rooms</b>   | <b>Room Hire</b> | <b>Seated</b> | <b>Cocktail</b> |
|-------------------------|------------------|---------------|-----------------|
| Function Room 1         | \$160            | 50ppl         | 70ppl           |
| Function Room 2         | \$160            | 50ppl         | 80ppl           |
| Function Room 3         | \$90             | 30ppl         | 50ppl           |
| Function Room 1 & 2     | \$300            | 100ppl        | 150ppl          |
| Function Room 1 & 2 & 3 | \$350            | 150ppl        | 190ppl          |

All numbers above are only if no stage or dance is being used in your function.

All prices include GST and are subject to change without notice.

I have read and understand the Policy Relating to the Hiring of the Function Rooms.

\_\_\_\_\_  
Name

\_\_\_\_\_  
Date

\_\_\_\_\_  
Signature

# DRINKS / DECORATION / MUSIC PACKAGES

## DRINKS

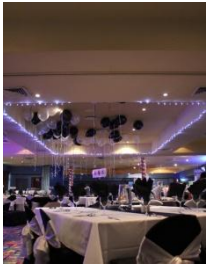
As requested by Client

This package runs for an unlimited time period with the "Bar Tab" amount as requested by the client at non-members prices.

## DECORATION PACKAGES

We can make your Special Event look the part with any of the following.

**PRICES ARE AVAILABLE ON REQUEST.**



Roof Balloons

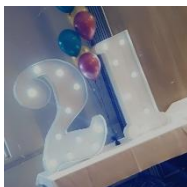


Napkins to suit your colour theme



Helium Balloons

\$2 per helium filled balloon with Balloon string. Balloon weights at an extra cost.



Light up Numbers available for hire.  
1/2/8. \$50 per Number



Light up white A-Frame back ground available to hire  
\$50, with white sheer curtains and fairy lights or black curtain.

We can also supply A 3x3 dance floor, Stage & Lectern at no extra charge.

## **Breakfast Menu**

### **Plated Breakfast**

Bacon, Choice of Eggs (scrambled/poached), Grilled Tomato, Hash Browns, Mushrooms, Beef Sausages, Toast.

Dessert – Pancakes with Maple Syrup & Cream

Tea & Coffee

\$25 per person

### **Buffet Breakfast**

A selection of fresh Breads & Toast, Fresh Fruit, Toasted Muesli & Yoghurt, Bacon, Scrambled Eggs, Beef Sausages, Grilled Tomato, Hash Browns, Mushrooms, Baked Beans.

Dessert – Mini Muffins, Pancakes with Maple Syrup & Cream

Tea & Coffee

\$35 per person

## ***Morning & Afternoon Tea Menu's***

Fresh Seasonal Fruit Platter - \$75 each

Chef's Selection of Sweets Platter - \$80 each

Morning Tea Platter - \$ 75 Each

Assorted cookies, Danish pastries, muffins, scones with jam & cream

## *Hot & Cold Platters*

### *Cold Platters*

Cheese Platter - \$60 each  
(Cubed Tasty Cheese with Crackers, Dried Fruit & Cocktail Onions)

Premium Cheese Platter - \$140 each

Premium Cheese & Fruit Platter - \$200 each

Premium Dessert Platter - \$140 each

Antipasto Platter - \$120 each  
(Includes Cured meats)

Sandwich Platter - \$65 each

Sandwich & Wrap Platter - \$75 each

Vegetarian Platter - \$65 each  
(includes dips)

### *Hot Platter*

Hot Platter A - \$85 each  
Party Pies, Cocktail Sausage Rolls, Spring Rolls, Samosas, Meatballs, Spinach & Ricotta Parcels.

Hot Platter B - \$110 each  
Mini Quiche, Marinated Chicken Skewers, Salt & Pepper Calamari, Beer Battered Fish, Tempura Prawns,  
Gourmet Mini Pies.

Hot Platter C - \$160 each  
Tequila Oysters, Kilpatrick Oysters, Battered Prawns, Salt & Pepper Calamari, Grilled Scallops, Tempura  
Barramundi.

Kids Platter - \$65 each  
Sausage Rolls, Party Pies, Chicken Nuggets, Potato Wedges.



Vegetarian Platter - \$85 each

Samosa, Spinach & Ricotta Sausage Rolls, Arancini Balls, Veg Pies, Veg Quiches, Spring Rolls.

Medium Pizza - \$15 each

Choice of Ham & Pineapple / Pepperoni / Chicken & Bacon / The Lot

### Lunch menu

#### *Relaxed Lunch*

Assorted Fresh Sandwiches, Fresh Seasonal Fruit Platter, Orange juice, Tea & Coffee

\$25.00 per person

#### *Workers Lunch*

Assorted Fresh Sandwiches, Hot Platter A, Fresh Seasonal Fruit Platter, Orange Juice, Tea & Coffee

\$27.50 per person

#### *Ultimate Workers Lunch*

Platter of Assorted Meats, Fresh Breads, Greek Salad, Potato Salad, Coleslaw, Pasta Salad, Fresh Seasonal Fruit

Platter, Orange Juice, Tea & Coffee

\$32.50 per person

## *Buffet Menus*

### *Roast Buffet: \$40.00pp*

Fresh baked bread rolls w butter, American style coleslaw, Potato salad w egg & shallot, Garden salad, Roast pork or Beef, Pan Gravy, Baked Vegetables, 2 fork dishes & Steamed Jasmine Rice, Pavlova w fruit & cream

Self-served tea and coffee station

### *Light Buffet Menu: \$45.00pp*

Fresh baked bread rolls w butter, Caesar Salad, Pasta Salad, Egg & Potato Salad, Fish fillets w Mornay sauce, Roast Beef with Red wine Jus, Butter Chicken & Jasmine Rice, Baked Vegetables, Pavlova w fruit & cream, Assorted Cheesecakes & Cakes

Self-served tea and coffee station

### *Transitions Buffet: \$52.50pp*

Fresh baked bread rolls w butter, Marinated Potato Salad, Italian Pasta Salad with Pesto, Garden Salad, Mustard baked Sirloin w red wine gravy, Roast Leg of Pork w chunky apple sauce and crackling, Roast Chicken w redcurrant jelly, Oven baked Fish fillets w asparagus & Mornay sauce, Baked Potatoes and vegetables, Assorted Condiments, A selection of Cheesecakes, Pavlova and Fresh Seasonal Fruit

Self-serve tea and coffee station

### *The Club Buffet: \$55.00pp*

Assortment of fresh baked breads w dips, Roasted Chicken Kiev w Garlic Cream, Roast Leg of Lamb w mint sauce and rosemary, Fillets of Barramundi with Garlic butter, Salt & Pepper calamari, 4 fork dishes & Fried Rice (Please find fork dishes on last page), Baked Potato and vegetables, A selection of Cheesecakes, Pavlova and Fresh Seasonal Fruit

Self-serve tea and coffee station

## *Seafood Buffet: \$POApp*

Freshly baked bread rolls and butter, Sydney Rock Oysters and Prawns, Marinated Mussels, Assorted Cold meats, Caesar Salad, Vegetarian creamy pasta salad, Garden Salad, Salt & Pepper Prawns & Calamari, Fried fish fillets, Cheesy Cauliflower, Baked Chat Potatoes & Pumpkin, Roast Beef with Pan Gravy, A selection of Cheesecakes, Pavlova and Fresh Seasonal Fruit

Self-serve tea and coffee station

## *Fork Dishes:*

Beef Burgundy Stew

Thai Beef or Chicken Curry

Beef and Black Bean

Spicy Chicken wings, Lemon Chicken

Sweet and Sour pork

BBQ Pork w vegetables

Stir fried vegetables

Singapore noodles

Fried Rice

Vegetarian Pasta Bake

Honey Chicken

Mongolian Lamb

## **DINNER MENUS**

### **LIMITED CHOICE MENU**

Choice of 3 Entrees, 3 Mains & 3 Desserts

Choice of Entrée / Main - \$50.00 per person

Choice of Main / Dessert \$50.00 per person

Choice of Entrée, Main & Dessert - \$60.00 per person

### **SET MENU**

Choice of 2 (Alternate Drop)

Choice of Entrée / Main - \$50.00 per person

Choice of Main / Dessert - \$50.00 per person

Choice of Entrée, Main & Dessert - \$60.00 per person

## *DINNER MENU CHOICES*

### *Entrée –*

Freshly made Soup of the Day with toasted Turkish Bread

Traditional Caesar Salad

Crispy Pork Belly with Chilli Plum Sauce

Prawn & Avocado Tower with a Tomato Salsa

Salt & Pepper Calamari with an Asian Salad

Vegetable Stack with a Tomato Chilli Chutney

Lamb & Goat's Cheese Tart with a Rocket Salad

Garlic Prawns with Steamed Jasmine Rice

Thai Chicken Noodle Salad

### *Mains –*

Beer Battered Fish & Chips with Lemon & Tartare

Chicken Breast topped with Ham, Asparagus & Cheese

Pork Cutlet topped with Caramalised Apple

Fresh Atlantic Salmon with Roast Garlic Aioli

Honey Glazed Lamb with a Rosemary Jus

250g Porterhouse or Rib Fillet with choice of Sauce

Braised Lamb Shank with a Red Wine Jus

Chicken Kiev cut with Camembert Cheese & a Creamy Seeded Mustard Sauce

Oven Baked Barramundi with Hollandaise Sauce

### *Desserts –*

Lemon Curd Tart with Berry Coulis

Apple Crumble with Vanilla Ice-Cream  
Pavlova with Fresh Cream & Fruit  
Sticky Date Pudding with Butterscotch Sauce  
Chocolate Pudding with Fresh Cream  
Black Forest Gataeu with Berry Coulis  
Lemon Meringue Tart with Vanilla Ice-Cream  
Apple & Rhubarb Tart with Fresh Cream  
Fig, Almond & Honey Pudding with Vanilla Ice-Cream

### *Menu Requirements*

Buffet Menu – Minimum 50 ppl

Limited Choice Menu – Minimum 40 ppl

Alternate Drop Menu – Minimum 40 ppl

Final Number, Dietary Requests And Full Payment Of Food Must Be Received 72 Hours (3 business days) Before The Day Of The Function.