

Club Beenleigh

FOR YOUR NEXT PARTY
OR CORPORATE FUNCTION



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CURRENT AS OF 01 JANUARY 2026

Function Catering

PARTY PLATTERS

20 - 100 PEOPLE

BREAD AND DIPS \$55

3 house made dips, rustic bread & crudities

MEZZE PLATTER \$120

Marinated olives, semi dried tomato, dried fruit, mixed nuts, cured ham, chorizo, char grilled capsicum, pickled onion & gherkins, 2 cheeses

SANDWICH PLATTER \$70

Selection of freshly made point sandwiches

ASSORTED WRAPS \$70

Selection of freshly made flour wraps

SUB PLATTER \$75

Selection of freshly made sub rolls

MIX BAG PLATTER \$85

Sausage roll, mini pies, spring rolls, samosas, money bags, mini dim sims

GOURMET PLATTER \$105

Coconut prawns, panko crumbed scallops, chicken wings, chicken satay skewers, fish goujon, prawn cutlets, arancini

GLUTEN FREE \$85 / \$50

Thai curry pies, savoury rolls, falafel bites, pumpkin arancini balls, sweet potato croquette, chicken satay skewers



VEGETARIAN \$75 / \$40

Samosas, money bags, arancini balls, vegetarian rolls, mozzarella sticks, spring rolls

VEGAN \$85 / \$50

Empanada, samosas, falafel bites, Thai green curry pies, savoury rolls, money bags, Italian tomato arancini balls

PIZZA TRIO PLATTER \$45

Ham & pineapple, margarita and pepperoni pizzas on party style base

DIETARIES

All dietary requirements can be catered for.

V - Vegetarian | **VV** - Vegan

GF - Gluten Free | **DF** - Dairy Free

SWEETS FOR AFTER

20 - 100 PEOPLE

FRUIT PLATTER \$50

Variety of seasonal fruit

CHEESE PLATE \$65

Selection of 3 cheese, dried fruits, mixed roasted nuts, savoury jam, and lavosh bread

DESSERT PLATE \$85

Selection of petit cakes and slices

SCONE PLATTER \$85

Mixture of plain and sultana scone with raspberry jam and crème Chantilly

BYO \$4PP

Bring your own celebration cake and we will portion and plate for your guests, complete with fresh cream and fruit coulis/fudge

CONTINUED

Function Catering



BIGGER BITES

FR. \$3.50PP

MIN ORDER 20 EACH

Southern fried chicken slider w house slaw & chipotle mayo

Angus beef cheeseburger slider w tomato sauce & American mustard

Falafel slider w hummus & tzatziki (v)

Mini smoked hot dogs w grilled onions, tomato sauce & American mustard

BBQ pork bao bun w Asian slaw & hoi sin mayo

Karaage chicken bao bun w Asian slaw & hoi sin mayo

Karaage Eggplant bao bun w Asian slaw & hoi sin mayo (v)



NOODLE BOX

FR. \$8.50PP

MIN ORDER 20 EACH

Smokey BBQ Pulled Pork with Rice Pilaf with a Black Bean Salsa

Chicken tikka marsala with steamed basmati rice and naan bread

Asian Beef w Wombok Slaw, Coriander & Peanut Dressing

Chicken pasta penne, pesto cream sauce and baby spinach

Lamb korma with basmati rice and naan bread

Butter chicken with basmati rice

Chicken Singaporean noodles

Sweet and sour pork with steamed jasmine rice

Pumpkin and lentil curry served with basmati rice (v)

Lamb kofta with Mediterranean couscous

Corporate Catering



SWEET TOOTH

10 - 100 GUESTS

MINI MUFFINS \$100

Selection of freshly baked muffins

LAMINGTONS \$50

Fan favourite lamingtons

SWEET BREADS \$65

Selection of freshly Toasted Breads (banana & walnut v. df., orange & almond gf. df. and pear & raspberry V)

FRESH FRUIT PLATTER \$50

Seasonal fruit platter

BAKED COOKIES \$60

Variety of freshly baked cookies (Anzac, Macadamia Shortbread and White Chocolate & Macadamia)

FRESH DANISHES \$75

Selection of freshly baked Danishes

SCONES \$85

Assorted plain & sultana scones served with Raspberry Jam & Crème Chantilly

DESSERTS \$85

Assorted plain & sultana scones served with Raspberry Jam & Crème Chantilly

BRUNCH TIME

10 - 60 GUESTS

BAKERS BEST \$75

Spinach & Ricotta Mini Rolls, Pumpkin & Feta Mini Rolls and Selections of Mini Quiche.

BREAD AND DIPS \$55

3 house made dips, rustic bread & crudities

MEZZE PLATTER \$120

Marinated olives, semi dried tomato, dried fruit, mixed nuts, cured ham, chorizo, char grilled capsicum, pickled onion & gherkins, 2 cheeses

SANDWICH PLATTER \$70

Selection of freshly made point sandwiches

ASSORTED WRAPS \$70

Selection of freshly made flour wraps

SUB PLATTER \$75

Selection of freshly made sub rolls

DIETARIES

All dietary requirements can be catered for.

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CAFFINATION STATION

10 - 100 GUESTS

CLASSIC \$4.50PP

(Min 10pax)
Instant Coffee & Black Tea Bags

PREMIUM \$6PP

(Min 20pax)
Nescafe Coffee Sachets & Selection of Premium Tea Bags (English Breakfast, Green & Peppermint), instant coffee and black tea bags included

BARISTA MADE \$6PP

(Pre-Order; Max 24 guests)
Barista Made Coffee & Teas



Breakfast Catering



BREAKFAST BUFFET

\$29PP

20 - 100 PAX

Grilled Bacon
Herb Grilled Tomato
Fried Mushroom
Baked Beans
Scrambled Eggs
Chipolata Sausages
Hash Browns
Toast
Season Fresh Fruit
Baked Danishes
Condiments

ADD ON **\$2EA/PP**

Cereal
Greek Yoghurt

SET MENU (CHOICE OF 2)

ALTERNATE DROP

20 - 100 PAX

CLASSIC **\$15PP**

Eggs Benedict (v)
Bircher Muesli (v)
Bacon & Egg Roll

GOURMET **\$17.50PP**

Bacon Eggs Benedict
Bacon & Eggs Toast w Tomato
Mushroom & Spinach on Turkish (v)
Smashed Avo & Feta on Turkish (v)
Ham & Cheese Omelette
Mushroom & Spinach Omelette (v)
Chorizo & Capsicum Omelette

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CAFFINATION STATION

10 - 100 GUESTS

REFRESHING JUICES **\$3PP**

Selection of Apple, Orange & Pineapple Juices

CLASSIC **\$4.50PP**

(Min 10pax)

Instant Coffee & Black Tea Bags

PREMIUM **\$6PP**

(Min 20pax)

Nescafe Coffee Sachets & Selection of Premium Tea Bags (English Breakfast, Green & Peppermint), instant coffee and black tea bags included

BARISTA MADE **\$7PP**

(Pre-Order; Max 24 guests)

Barista Made Coffee & Teas

Buffet Menus

FAMILY STYLE BUFFET

IDEAL FOR EVENTS
20 - 100 PAX

CLASSIC ROAST **\$34.90**

Choice of Roast Meats (2)
Roasted Vegetables
Steamed Vegetable Medley
Choice of Salads (2)
Condiments
Buffet rolls

DELUXE BUFFET **\$46.90**

Choice of Roast Meats (2)
Roasted Vegetables
Steamed Vegetable Medley
Choice of Salads (2)
Choice of Wet Dishes (2)
Steamed Rice
Condiments
Buffet rolls

PREMIUM BARBEQUE **\$59PP**

Choice of Premium Meats (2)
Steamed Vegetable Medley
Roasted Vegetable Medley
Choice of Salads (2)
Choice of Wet Dishes (2)
Steamed Rice
Condiments
Rustic Dinner Rolls w Butter

BUFFET OPTIONS

CUSTOMISE YOUR MENU WITH YOUR
OPTIONS

ROAST MEATS

Rosemary Dusted Lamb
Mustard Crusted Beef
Lemon & Thyme Chicken
Roast Pork & Crackling

SALADS

Greek Salad
Creamy Italian Pasta Salad
German Potato Salad
Coleslaw

WET DISHES

Butter Chicken
Lamb Korma
Beef Stroganoff
Sweet & Sour Pork
Pesto Chicken Pasta
Seafood Thai Green Curry

PREMIUM BARBEQUE ONLY

Lemon & Herb Marinated Chicken
Grilled Salmon w Citrus & Herb Aioli
Eye Fillet Steak w Caramelised Onion

Caesar Salad
Maple Pumpkin & Spinach Salad
Potato Bake

A LITTLE EXTRA ON THE SIDE

ADD THESE EXTRAS TO MAKE YOUR
EVENT SOMETHING SPECIAL
SERVES 20 PAX

OCEAN'S BEST

Shucked Pacific Oyster \$50
Lemongrass Fish Skewers \$90
Baby Octopus \$90
Ocean King Prawns \$190
Grilled Prawn Skewers \$130
Chorizo & Prawn Skewers \$130
Lemon Myrtle Barramundi \$250

CROWD PLEASERS

Hoi Sin Chicken Skewers \$80
Pork & Capsicum Skewers \$90
Lemon & Thyme Chicken Skewers \$90
Pork & Fennel Sausage \$170
Lamb Kofta w Spiced Yoghurt \$170

VEGETABLES

Bacon Wrapped Asparagus \$50
Grilled Mushroom \$50
Grilled Squash \$50
Grilled Asparagus \$50
Steamed Corn Cobb \$50
Charred Med Vegetables \$70
Grilled Vegetable Skewers \$90

DIETARIES

All dietary requirements can be
catered for.

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2 COURSE \$45 OR 3 COURSE \$54

Set Menu

Alternate Drop

ENTREE

Lamb Kofta w Mediterranean Cous Cous

Char Sui Pork Fillet w Asian Noodle Salad

Feta & Onion Tart w Baby Spinach Salad

Vine Ripened Tomato & Buffalo Mozzarella
Bruschetta

Karaage Chicken w Fried Rice & Kewpie
Mayonnaise

MAIN

Grilled Barramundi w Wilted Baby Spinach
and Caper & Lemon Butter

Moroccan Lamb Cutlet w Minted Pea Rice &
Spiced Yoghurt

Asparagus & Pea Risotto

Rare Beef w Parsnip Puree & Red Wine Jus

Teriyaki Salmon Fillet w Pickled Bean Sprout
Salad

Chicken & Camembert w Sundried Tomato
Pesto Cream

DESSERT

Orange & Almond Cake (gf)

Red Velvet Cake

Mango Macadamia Cheesecake (gf)

All desserts are served with Creme Chantilly
and coulis or fudge sauce

Dietaries

All dietary requirements can be
catered for.

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Beverage Options

PACKAGES ARE CAPPED AT MONETARY LIMITS OF YOUR CHOOSING AND HAVE THE FLEXIBILITY TO BE EXTENDED AT ANY TIME THROUGHOUT THE EVENT.

THIS ULTIMATELY ALLOWS YOU FULL CONTROL OVER YOUR BUDGET AND PREFERENCES. IF YOU HAVE ANY FURTHER QUESTIONS, PLEASE REACH OUT TO OUR FRIENDLY FUNCTION STAFF.

CASH BAR

Your guests can enjoy full autonomy of our diverse offers from our Bull'n'Barra Bar paying for their drinks individually.

IDEAL FOR: Events that aim to provide a flexible and personalised experience.

HOUSE PACKAGE

This package offers a curated selection of local tap beers, house wines, soft drinks, juices and barista coffees.

IDEAL FOR: Casual or budget-conscious events where simplicity is key, yet quality is still emphasized.

DELUXE PACKAGE

A variety of high- quality spirits, bottles beers, ready to drink premixes and premium wines are made available, along with the house package inclusions

IDEAL FOR: Special occasions where all bases are covered, allowing for a stress-free event with ultimate guest satisfaction.



Terms & conditions

CONFIRMATIONS & DEPOSITS

Submit the completed booking form to secure your reservation. Upon processing, you'll receive a confirmation email with deposit invoice or payment receipt. Your booking is confirmed only upon receipt of the confirmation email. Note: No space is reserved before this point. Full prepayment may be required for events within 14 days of booking.

CONFIRMATION OF DETAILS & PAYMENTS

Event details, including guest numbers and menu choices, must be finalized two weeks before the event. Payments are due one week before, based on confirmed numbers. No refunds for guest decreases after confirmation. Cheques accepted by arrangement; some packages require minimum numbers.

EVENT CANCELLATION/ POSTPONEMENT

Cancellations must be confirmed in writing. If rescheduled, the deposit and other payments contribute to the new date. Cancellation terms: 14-8 days: 50% of estimated cost (excluding deposit). Within 7 days: 100% of estimated event cost.

SECURITY

Management reserves the right to request security for 18th & 21st celebrations. This is charged to the client at 1 x Guard @ \$85p/h min. 5hrs, payable 2 weeks prior to your event.

RSA & VENUE POLICIES

- Alcoholic beverages will only be served to those persons over the age of 18 years. If asked, all persons must be able to provide photo I.D; if unable to provide, will be considered underage.
- Management reserves the right to refuse entry to/ remove any patron from the premises.
- All current RSA laws and Venue Policies must be adhered to.
- No outside food or beverages allowed on hotel property.
- Conduct your event orderly and lawfully, following our Club's liquor license conditions. Club Beenleigh may terminate your event if it believes it's not conducted appropriately.
- Club Beenleigh has no responsibility to you for any costs, damages or expenses that you may incur in relation to Club Beenleigh's termination of your event caused by breaking these policies.
- You must ensure that nothing is nailed, screwed or adhered in any way to any wall, door or other part of the building.
- No smoke machines, special balloon effects, or pyrotechnics without prior approval due to potential impact on hotel smoke detectors. If an unauthorised use triggers a Fire Brigade response, you are responsible for any charges incurred by Club Beenleigh..

RSA & VENUE POLICIES - CONTINUED

- Please inform us of all deliveries, marking them with the event name and date.
- All music – band, DJ, jukebox etc – must adhere to a 90 decibel noise level restriction.
- Client must cover costs for any accidental damage to premises, equipment, or personal property, including that of guests or contractors.

SET UP & PACK DOWN TIMES

Please speak to our Functions Manager for your event's specific bump in and bump out times. Failure to adhere to these agreed on times will result in an additional charge which will be at the discretion of Club Beenleigh Management.

NATURAL DIASTERS

In the event of a State of Emergency or Government enforced lockdown, Club Beenleigh will postpone your event to a date that suits both parties at no additional costs. Club Beenleigh reserves the rights to cover any food costs acquired and any remaining paid monies will be refunded in the event of a full cancellation.

ROOM HIRE CHARGES

Single room hire \$200 per hiring period.
Combined room hire \$350 per hiring period.