



 *Club Beenleigh*

FUNCTIONS

# Function Spaces

## HAMMEL:

U Shape - 30pax

Theatre Style - 80pax

Rounds - 40pax



## OPPERMANN:

U Shape - 30pax

Theatre Style - 80pax

Rounds - 40pax



## HAMMEL/OPPERMANN (COMBINED):

U Shape - 60pax

Theatre Style - 160pax

Rounds - 120pax



# Platters

Each Platter serves 10-15 ppl

## ANTIPASTO \$85

3 Aussie Cheeses, Smoked Ham, Mild Salami, Feta Cheese, Semi-dried Tomatoes, Olives, Eggplant, Crackers, Grissini Sticks, Dried Fruit & Assorted Nuts

## CLUB MIXED BAG \$80

Southern Fried Wings, Party Pies, Party Sausage Rolls, Chicken Dim Sims, Vegetable Money Bags, Mini Spring Rolls, Prawn Crackers served with Dipping Sauces

## GOURMET \$85

Coconut Prawns, Prawn & Scallop Dumplings, Beer Battered Flathead Fillets, Pork Lotus Bao Buns, Chicken Satay Skewers, Meat Balls served with Dipping Sauces

Special Dietary Requirements Can Be Catered For With Advance Notice

## ASSORTED SANDWICHES \$65

Variety of Mixed Sandwiches

## ASSORTED SUB ROLLS \$70

Variety of 4" Sub Rolls

## ASSORTED WRAPS \$65

Variety of Gourmet Wraps

## VEGETARIAN PLATTER \$50

Empanada, Curry Samosas, Dim Sims, Crumbed Mushrooms, Quiches & Dumplings served with Dipping Sauces

## ASSORTED SCONES \$60

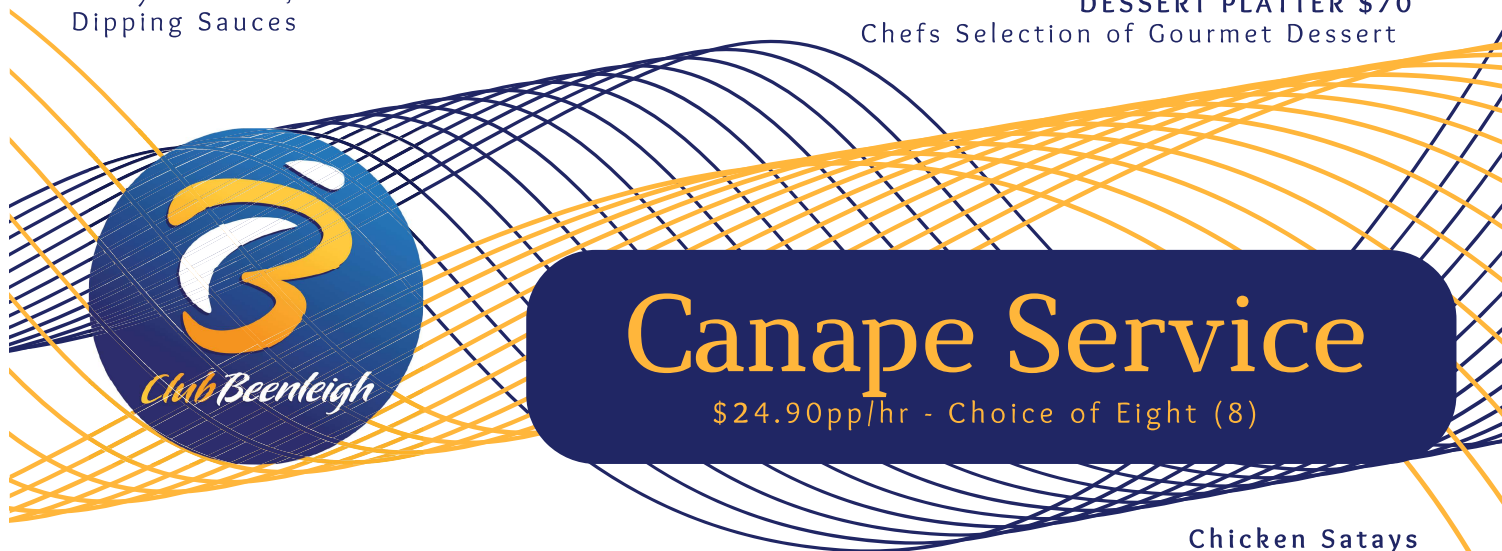
Freshly Baked Scones served with House-made Whipped Cream & Strawberry Jam

## FRUIT SELECTION \$50

Variety of Fresh Seasonal Fruit

## DESSERT PLATTER \$70

Chefs Selection of Gourmet Dessert



**Grilled Haloumi**  
w Cherry Tomatoes

**Poached Scallops**  
w Mango Salsa (Spoon)

**Fried Camembert**  
w Cranberry

**Pork Belly Bao Buns**  
w Coriander, Pickled Carrot & Chilli

**Pork & Shitake Mushroom Gyoza**  
w Sesame Dipping Sauce

**Beef & Chicken Sliders**  
w Slaw & Ranch Sauce

**Tiger Prawn**  
w Lettuce & 1000 Island Dressing (Spoon)

**Chicken Satays**  
w Assorted Dipping Sauces

**Seared Wagyu**  
w Wasabi Aioli

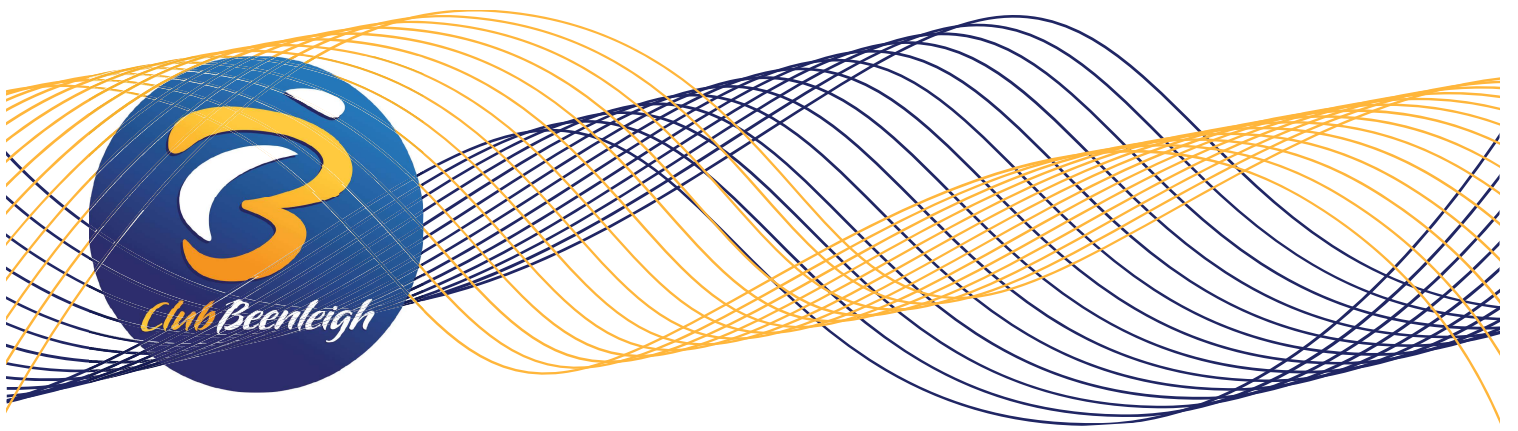
**Goats Cheese Tartlets**  
w Balsamic Reduction

**Freshly Shucked Oysters 3 Ways**  
(Natural, Kilpatrick & Lime, Coriander) \* additional cost \$5pp

**Peking Duck**  
w Hoi Sin Sauce, Spring Onion & Cucumber

**Mini Meat Balls**  
w Smokey Apple Wood Sauce

**Smoked Salmon**  
w Chives & Cream Cheese (Spoon)



# Corporate Packages

Choice of Three (3) - \$12.50pp  
(Minimum 10pax)

## BEVERAGE OPTIONS

### OPTION ONE:

\$3.50pp (Minimum 10pax)

Instant Coffee Sachets & a Selection of Tea Bags

### OPTION TWO:

\$4.50pp (Minimum 20pax)

Freshly Brewed Coffee (Percolator) & a Selection of Tea Bags

### OPTION THREE:

\$5pp (Pre-Order - 7days Notice)

Barista Made Coffee & Tea

## REFRESHMENTS

Seasonal Fresh Fruit

Freshly Baked Danishes

House Made Scones

Ham & Cheese Croissants

Bacon & Egg Frittatas



# Buffet Menu

**CLASSIC** \$34.90pp  
2 Carvery, 3 Sides, 2 Desserts

**SIGNATURE** \$46.90pp  
2 Carvery, 2 Hot, 3 Sides, 2 Desserts

**DELUXE** \$64.90pp  
3 Carvery, 3 Hot, 4 Sides, 2 Desserts



Minimum 30pax

NOTE: Each Buffet is Served with Toasted Dinner Rolls

## CARVERY:

Horseradish & Cracked Pepper Roast Beef

Roast Pork & Crackling

Garlic & Rosemary Infused Lamb

Lemon & Thyme Roast Chicken

## HOT OPTIONS:

Buffalo Glazed Chicken Wings

Pork & Fennel + Beef & Rosemary Sausages

Mussels in Tomato Broth

Thai Green Seafood Curry

Butter Chicken

## SIDES:

Roasted Seasonal Vegetables

Steamed Seasonal Vegetables

Potato Salad

Garden Salad

Caesar Salad

Pasta Salad

Greek Salad

DESSERT:  
(Alternative Drop)

Pavlova

Carrot Cake

Tiramisu

Chocolate Mud Cake

Mango & Macadamia Cheesecake (GF)





# Set Menu

2 COURSE - \$45pp

3 COURSE - \$60pp

Minimum 20pax  
Choice of Two (2) Dishes from Each Course  
(Served Alternatively)

NOTE: All Menus are Served with Toasted  
Dinner Rolls

## ENTREE:

Pesto Potato Gnocchi

Pork Belly Bao Buns

Poached Citrus Chicken Salad

Chorizo & Cherry Tomato Bruschetta

Prawn & Avocado Cocktail

## MAIN:

200gm 150-day Grain Fed Eye Fillet

Braised Lamb Rump

Spinach, Sundried Tomato & Feta Stuffed  
Chicken Breast

Tasmanian Salmon Fillet

Crispy Pork Belly

## DESSERT:

Banoffee Tart

Flourless Carrot Cake (GF)

Lemon Meringue Tart

Chocolate Mud Cake (GF)

New York Baked Cheesecake

Special Dietary Requirements Can Be  
Catered For With Advance Notice

# Kids Menu

2 COURSE - \$9pp  
(ages 3-12 years)

MAIN:

Popcorn Chicken

Battered Flathead

Grilled Steak

Lasagne

Cheeseburger

DESSERT:

Assorted PaddlePops

All Kids Meals are  
served with Chips





# Terms & Conditions

## CONFIRMATIONS

If a booking is made 21< days from the Set Function Date, a 20% Deposit of the Total Cost is required. If a booking is made 14 days before the Set Function Date, a 50% Deposit of the Total Cost is required. If a booking is made 7> days from the Set Function Date, a 100% Deposit is required. Bookings remain tentative until the deposit is made. Please fill in the required information on the Deposit Form attached and return to the Functions Coordinator with Five (5) Days of the initial booking. If the deposit is not made within the Five (5) Day period, the venue has the right to forfeit the booking.

## MINORS

Minors will not be served beverages of any kind. Service of alcohol will be refused to any person who cannot produce appropriate evidence of age. Unless in a private function room, minors must vacate by 10pm.

## SECURITY

Security is compulsory for 18th and 21st Birthday celebrations at an additional cost. Management reserves the right to alter or request/dismiss security at any time. Please discuss security requirements and charges with the Functions Coordinator.

## CATERING

Catering orders and final numbers must be made seven (7) days prior. Outside catering is not permitted, however cakes are an exception. Event charges will be based on the final numbers provided seven (7) days prior or on final head count, whichever is greater.

## SMOKING

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

## CANCELLATIONS

We understand that circumstances may occur occasionally for cancellation. A written notice of cancellation must be made in writing to the Functions Coordinator at [functions@clubbeenleigh.com.au](mailto:functions@clubbeenleigh.com.au) at least one month prior to the day of the event for a full refund; or cancellation fee equivalent to 50% of the deposit may apply.

## DAMAGES

No display material or decorations are to be erected without prior approval. Under no circumstances is glitter, wax candles, nails, pins, staples, hooks or adhesive tape to be used. Organisers will be financially responsible for any damages incurred. Outside Contractors for all events must have plans approved by the Functions Coordinator or Management Team in all matters concerning deliveries, set-ups and pack-down.

## RSA & CONDUCT OF GUESTS

Club Beenleigh are aware that functions are an exciting celebration, and we endeavour to make your event run as smoothly as possible, however the club must meet the state's strict Liquor Licensing Laws. All staff are trained in the Responsible Service of Alcohol and are obliged to maintain this practise. 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.