# THE CLUB 

## FUNCTION PACKAGE



1312-1322 Western Hwy, Caroline Springs 3023
P. (O3) 83902445 | E.clubfunctions@mrc.net.au

WWW.THECLUBCS.COM.AU


## Welcome to THE CLUB

The Club is a premier dining complex situated in Caroline Springs and has become a great venue within the community. Offering a family friendly environment, great service and a relaxed atmosphere for all to enjoy.

Boasting modern facilities including a large bistro with a designated kid's area, function room, sports bar and more. Making it the perfect place for a drink, something to eat or that special occasion.
The Club is the place to be.

From an anniversary dinner or birthday bash to corporate meetings and live band concerts. We have an excellent range of room sizes, layouts \& catering packages to suit any occasion.

We offer personalise every event. We take pride in the little things \& making sure your event is one to remember.
(03) 83902445 clubfunctions@mrc.net.au

## 1312-1322 Western Highway, Caroline Springs

www.theclubcs.com.au

Room One \& Room Two are able to be hired together increasing capacity \& minimum spends. Chat to our Function's Team for more information.

## Function facilities



## ROOM ONE

ROOM HIRE Friday \& Saturday - 5 hours complimentary Sunday - 4 hours complimentary
SIT DOWN 100 max | tables of 8-10
COCKTAIL 120 max
MINIMUM SPEND Friday \& Sunday - \$2000
(food \& bev) Saturday - \$2500
Function Room 1 is our largest singular room. Perfect for Dining Events, Engagements, Birthday Celebrations \& corporate entertainment to name a few! Complimentary door sign, personalised menu's, use of projector, microphone and tea \& coffee station.

## ROOM TWO

ROOM HIRE Friday \& Saturday - 5 hours complimentary Sunday - 4 hours complimentary
SIT DOWN 60 max| tables of $8-10$
COCKTAIL 60 max
MINIMUM SPEND Friday \& Sunday - \$1500
(food \& bev) Saturday - \$2000
Function Room 2 is our slightly smaller Function Room perfect for intimate gatherings. . Perfect for corporate meetings \& training sessions.
Complimentary door sign, personalised menu's, use of projector, microphone and tea \& coffee station.

## FISH BOWL

ROOM HIRE Friday \& Saturday - 4 hours \$150
Sunday - 3 hours $\$ 150$
SIT DOWN 35 max
COCKTAIL Unavailable
MINIMUM SPEND Not applicable

Our Fishbowl is a semi private dining space perfect for small gatherings. We offer a personalised menu with inclusions from our bistro. located in the centre of the venue it is central to all aspects The Club has to offer. Please note all functions in the fishbowl must be completed by 10:00pm.

## LOUNGE BAR \& ALFRESCO

ROOM HIRE Friday \& Saturday - 5 hours complimentary Sunday - 4 hours complimentary
SIT DOWN unavailable
COCKTAIL 70 max
MINIMUM SPEND Friday \& Sunday - \$2000
(food \& bev) Saturday - \$2500
The lounge bar is an intimate gathering space with its own outdoor area, Toilets \& Bar. The alfresco includes two pool tables for guests use. Please note that the alfresco outdoor area must close by 10:30pm. Max capacity 70 guests. Complimentary door sign, use of TV screen \& microphone.

## Select 2 or 3 course menu

2 COURSE \$60 OR 3 COURSE \$65 PLATINUM SET MENU CHOOSE 2


## MAIN

- Garlic Prawn Chicken served with house potato and vegetables
- Lamb Rump
served with house potato and vegetables
- Butternut Pumpkin Chicken served with house potato and vegetables.
- Prime Porterhouse Steak cooked medium served with house potato, vegetables and red wine jus
- Grilled Market Fish
on a lemon \& green onion risotto


## - Sirloin of Pork

served with our own Applesauce and red wine jus.

## DESSERT

- Sticky Date pudding
served with cream \& strawberries
- Apple crumble
served with cream \& strawberries
- Flourless Orange cake
served with cream \& strawberries
- New York cheesecake served with cream \& strawberries
- Double Divine Chocolate served with cream \& strawberries


## Gluten free, Nut free, Vegetarian \& Vegan

 menu options are also available. Chat to our Function's Team to discuss options
## Select 2 or 3 course menu



## ENTREE

- Arancini
served w a romesco sauce \& parmesan
- Osso Bucco
w napoli \& a vegetable medley
- Char Grilled vegetable Antipasto
w cured meats \& cheese
- Prawn \& Scallop Salad
mixed lettuce leaf, mago, medley cherry tomatoes \& pear
- King Prawns basted in garlic butter w mango salad \& lemon aioli


## MAIN

- Smoked Salmon Risotto
cherry tomatoes, snow peas \& baby spinach in a creamy white wine sauce
- Vegetable Stack
assorted chargrilled vegetables served on sautéed gnocchi w baby spinach \& topped with wild rocket

- Rack of Lamb

Herb crusted rack of lamb on mash potato, Dutch carrots, asparagus \& red wine jus

- Beef Wellington
eye fillet w mushroom duxelles, wrapped in puff pastry, served with Desiree potatoes, duo Dutch carrots, asparagus \& red wine sauce
- Barramundi
salad leaf w medley cherry tomatoes, baby beetroot, avocado, pear, Parisienne potatoes \& lobster infused aioli.


## DESSERT

- Lemon Meringue
in a French butter pastry
- Toblerone
flavoured cheesecake in a choc brownie
- Coconut \& Lime Mousse
on a coconut Dacquoise
- Salted Caramel \& Chocolate mousse
on a chocolate sponge based finished with a caramel glitter glaze


## Cocktail Packages

MINIMUM 40 PEOPLE REQUIRED

## SILVER \$20 per person

Choose 6 items, 6 pieces per person

## GOLD \$22 per person

Choose 8 items, 8 pieces per person

- Oriental cocktail selection
- Gourmet party pies \& sausage rolls
- Spinach \& feta pastizzi with mini quiche
- Moroccan or Tandoori chicken skewers
- Mini Beef Burgers
- Mini Beetroot Burgers (vegan)
- Barramundi \& Chips
- Calamari \& Chips
- Chicken Drumettes
- Chicken Caesar salad
- Assorted sandwiches \& wraps (vo, gfo)
- Falafel Bites served w tzatziki (v)
- Vege Bites (sweet potato, pea \& mint or
sweetcorn \& mozzarella) (vegan)
- Kids platter options on request- refer to kids package



## Dessert platters available upon request.

Please note, due to food safety regulations outside food is prohibited to be bought onto the premises with the exception of celebratory cakes.

## Cocktail Packages



Please note: Platinum \& Crystal events can choose from Silver \& Gold catering options also. MINIMUM 40 PEOPLE REQUIRED.

## PLATINUM \$27 per person

Choose 10 items across both
menu's, 10 pieces per person

## CRYSTAL \$30 per person

Choose 12 items across both menu's, 12 pieces per person.
Perfect option for hungry crowds!

- Arancini (Butternut pumpkin or Chicken \& mushroom)
- Chicken mignon served w mushroom sauce (gluten free)
- Tempura prawns
- Pasta salads (cream \& red sauce available)
- Prawn \& Mango salad
- Risotto servings (Pumpkin or Chicken \& Mushroom)
- Vegetarian Spring Rolls (v)
- Pizza (assorted flavours available)
- Satay chicken skewers
- Mini salmon bagels
- Mac \& cheese croquettes
- Herb \& Garlic Chicken Skewers (gluten free)

Dessert platters available upon request.
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## WANT TO ADD SOME EXTRAS...

Why not have some platters on arrival for your guests to enjoy.
-Antipasto \$95
-Savoury \$65
-Dips and bread \$50

## Kids packages

## Kids party picnic table

Want to add that something special for the kids? Why not hire our custom made picnic tables, decorate yourself or allow our function specialists to style it for you! Perfect setting for up to 15 kids.

Hire tables (without styling) \$150

Hire tables (with styling-plates, napkins, cups, cutlery etc)
\$300

\$20 per child
2 course meal
3 course available upon request

## MAINS

- Pizza \& chips
- Chicken nuggets \& chips
- Fish \& chips
- Cheeseburger \& chips
- Bolognese

KIDS FINGER FOOD

- Chicken Nuggets \& Chips \$70
- Mini Pizza's \$80
- Mini Party Selection \$90
(mixed baker's selection)
- Mini Hot dogs \$80
- Mini Cheeseburgers \$90
- Chip Bowls \$40
- Wedges bowl \$45
- Fruit Platter \$90


## Something Sweet

Looking for some extra desserts to serve alongside your celebration cake?

## DESSERT PLATTERS <br> all platters come at set price \& quantity.



Cheesecake cups - \$90
20 assorted cheesecake flavours served in mini cups. Salted Caramel, Cookies \& Cream, Toblerone, Ferraro and Berry.

Chocolate Mousse cups- \$75
30 Delicious Chocolate Mousse cups with a dollop of cream and fresh strawberry.

Mini Apple Pie bites - \$70
25 short crust pastry filled with delicious apple pie mix

Cannoli - \$80
16 delicious Cannoli, choose from one flavour. per platter, Chocolate, Vanilla or half/half.

Assorted Mini Tarts- \$90
20 bite size tarts packed with flavour. Lemon Meringue, Lemon tart and Passionfruit Tart.

Fruit Platter- \$90
Fresh seasonal fruit selection.


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## Specials extras

## DJ, AUDIO \& PHOTOBOOTH

We'll take the stress out of any event, leave the organising to us!

5 hour DJ hire from \$600
hire our resident DJ, with a full setup and lights, you will have access to the portal to select music and make any special requests.

5 hour photobooth from \$600
choose from a closed classic booth or open air style. You can choose a customised strip design, includes props, 2 hard copies and digital copy link.

Portable Speaker Hire \$150
want to make a playlist to play at your function? You can hire our Bluetooth P/A speaker which also comes with a microphone for speeches.


## Club Hire

Let us do the decorating for you


GREEN WALL \$150

LET'S PARTY LED SIGN \$100


GOLD MESH WALL \$100

WOODEN ARCH WALLS $\$ 200$

CLEAR WISHING WELL \$40


CANDY CART \$150

WHITE DECORATIVE
HIGH CHAIR \$40

DONUT WALL \$50

ADD A BALLOON GARLAND TO YOUR HIRE ITEMS FOR \$65 PER

METRE


## Terms \& Conditions

## TENTATIVE

Tentative bookings are held for a maximum period of 7 days after which the booking will automatically be released. To confirm the Client's booking, the Client is required to pay a deposit of $\$ 300.00$ and return to the Venue a copy of this Agreement signed by the Client. Deposits are non refundable. At any time, the Venue reserves the right to obtain a copy of the Client's identification (ie. passport, driver's licence) upon its request.

## FINAL NUMBERS

Final guest numbers on which all charges will be based must be given 710 days prior to the day of the function. All catering must be paid in full 7 days prior to the day of function. The Client agrees to commence the function at the scheduled time and to have guests, invitees and other persons vacate the designated area at the contracted time.

## CANCELLATION

In the event of cancellation of function or a breach of these terms by the Client, all deposits are non-refundable.

## DAMAGE \| INJURY

The Client will be responsible for any and all damage or injury to any person or property caused by its accessories, agents and or guests. The Client will be liable for the costs of repairs or replacement of any furniture, equipment or landscaping the Venue reasonably deems was damaged by the Client, its accessories, agents and or guests in connection with the function and the Client accepts responsibility for such costs.

## FIRE SAFETY

For the safety of all, fire exits, aisles, doorways including entrances are to be kept clear at all times.

## DECORATIONS

Decorations must be approved by the function coordinator at the final meeting.
No blu tac, or sticky tape on the walls. If you are planning on using confetti, it must be approved by the functions team.

## PERSONAL BELONGINGS

The Venue will not accept responsibility for damage or loss of the Client's, its accessories', agents' and or guests' property left prior to, during or after a function. Goods left after a function without prior agreed arrangements with Venue management will be at Clients' own risk and if unclaimed, the Venue may elect to donate or discard such goods.

## PAYMENT

Payment can be made by cash, EFTPOS, credit cards (AMEX, Visa and Mastercard).
The balance payment for the function (including for all food catering for the final number of guests) is required 7 days prior to the date of the function. Any beverage accounts, the cost of additional food ordered or any other additional charges in connection with the function ("Additional Charges") must be settled by the conclusion of the function by cash, EFTPOS, credit cards (AMEX, Visa and Mastercard).

## FOOD SAFETY

Clients are not permitted to bring any outside catering besides a celebration cake onto the premises unless otherwise approved by the function coordinator and outline in the event order.

## LICENCE

The Venue and function area is fully licensed so no alcohol is permitted to be brought onto the premises. Venue management reserves the right to exclude or remove any objectionable person/persons from a function in accordance with the Liquor Control Act of Victoria. Venue management reserves the right to refuse admission to any or all other areas of the venue in accordance with Liquor Control Act of Victoria. Offensive behaviour will not be tolerated at any time during a function at the Venue. The Venue is committed to the responsible serving of alcohol to provide a safe and friendly environment for our guests and staff and abide by our legal obligations under the Liquor Control Reform Act 1998. The Venue management reserves the right to close down the function if the behaviour of guests becomes unacceptable. Guests who are considered to be intoxicated will not be served any alcohol and will be required to leave the Venue. Should the function be closed down and/or guests be required to leave the Venue, the Client shall not be entitled to any refund of monies paid, nor shall the Client be released from nor entitled to any reduction to, the fees and charges payable by Client to the Venue under the terms of this Agreement. In line with Australian standards, the Club practices the Responsible Serving of Alcohol (RSA).

## SECURITY

The Venue reserves the right to charge the Client a Security fee of up to $\$ 300.00$ (depending on duration) as security against the Client's liabilities to the Venue under this Agreement.

