Function Packages



Capalaba Sports Club

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Functions at Capalaba Sports Club



Thank you for considering Capalaba Sports Club for your next event. At Capalaba Sports Club we want your function with us to be all about you, your family and friends, and most of all we want everyone to have fun.

Capalaba Sports Club is a modern, two level complex located in a quiet area of Capalaba with ample free off street parking.

Our modern function room has no pillars and is located on the lower level of the club. It has its own private entrance, amenities and a fully serviced bar. Our function room is designed to accommodate all your event needs.

Capalaba Sports Club prides itself on delivering fantastic service at great prices. We have menus to suit all tastes and budgets. We are also happy to tailor make a menu just for you at no additional cost.

Our outstanding food, relaxed atmosphere and convenient location has given us a reputation as being one of the top function venues in the Redland District.



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Each platter feeds approximately 10 guests as an appetizer, and contains around 50 pieces of food

Hot Platter #1

\$70 per platter

Chefs selection of oven baked and fried pieces served with a selection of condiments

Hot Platter #2

\$70 Per platter

Mini sausage rolls Assorted mini pies Mini chicken dim sims Vegetable spring rolls

Seafood Platter

\$85 Per platter

Salt & pepper calamari
Crumbed whiting
Battered scallops
Battered Prawns
Fries, tartare sauce and lemon

Gourmet Platter

\$80 per platter

Homemade chicken skewers
Assorted quiches
Herb crumbed mozzarella
Coconut crumbed prawns

Pizza Platter

\$60 Per platter

Chicken, BBQ & bacon Ham & pineapple Meat lovers Vegetarian

Kids Hot Platter

\$70 Per platter

Mini sausage rolls
Mini pies
Cheerios
Chicken nuggets
Potato Wedges

Gluten free platters are available. If you require this option, please speak with the Function supervisor.

Cold Platters

Antipasto Platter \$65 per platter

Cold meat, olives, Mediterranean vegetables, feta, basil pesto & Turkish bread.

Feeds approx 15 - 20 people

Nibbles & Dip Platter \$60 Per platter

Vegetable sticks, kabana, pickled onions, tasty cheese, assorted dips and crackers

Feeds approx 15—20 people

Cheese Platter

\$65 per platter

Chef's selection of cheese with grapes and crackers

Feeds approx 15—20 people

Fruit Platter \$50 Per platter

Chefs selection of seasonal fresh fruit Feeds approx 15 - 20 people

Sandwich Platter \$60 per platter

Mixed meat and salad sandwiches Feeds approx 10—15 people

Wraps Platter \$80 Per platter

Mixed meat and salad wraps Feeds approx 10 –15 people

Scones Platter

\$50 per platter

Freshly baked scones served with jam and cream
Feeds approx 15—20 people

Sweets Platter \$45 Per platter

Chefs selection of sweet items Feeds approx 10—15 people

Gluten free platters are available. If you require this option, please speak with the Function supervisor.

Seated Menu 1



2 Courses \$35.00 pp 3 Courses \$40.00 pp

Note: A minimum of 30 guest meals must be purchased for this option Please choose 2 options to be served alternately

Freshly baked Bread Rolls & Butter

Entrée

Butternut pumpkin soup with double cream swirl & cheesy Turkish bread

House made chicken satay skewers, jasmine rice & poppadom

Tempura reef fish goujons with sweet soy dipping sauce

Three cheese & tomato tart with pesto oil

Main

Chicken breast filled with basil pesto & camembert, potato crush & tarragon hollandaise

Oven baked barramundi with herbed potato & lemon beurre blanc

Lamb rump with sweet potato puree, spinach, green peas & minted jus

Rib fillet with herb potato mash, roasted field mushroom & pink peppercorn jus

Chicken breast with sundried tomato crust, pumpkin mash & mustard cream

All main meals served with seasonal steamed vegetables

Dessert

Traditional warm apple pie with crème anglaise, vanilla bean ice cream & fresh strawberries

Sticky date pudding with butterscotch sauce, chocolate peanut cluster & Chantilly cream

NY baked cheesecake with mango coulis & toasted coconut

Individual pavlova with soaked strawberries, vanilla cream & chocolate shavings

Warm chocolate mud cake with milk chocolate ice cream & raspberry coulis

Self serve tea and coffee is served with dessert

Seated Menu 2



2 Courses \$45.00pp 3 Courses \$50.00pp

Note: A minimum of 30 guest meals must be purchased for this option Please choose 2 options to be served alternately

Freshly baked Bread Rolls & Butter

Entrée

Butternut pumpkin soup with crisp bacon, double cream swirl & cheesy Turkish bread

Smoked chicken, sweet corn & avocado salad with capsicum hollandaise

Spiced lamb fillet with cous cous & minted yoghurt

Garlic prawns in a creamy white wine sauce with jasmine rice

Main

Atlantic salmon with potato mash, baby spinach & pernod cream

Cumin spiced lamb rump with pumpkin puree, prosciutto wrapped broccolini & red wine jus

Dukkah crusted pork fillet with sweet potato crush, balsamic onion & plum jus

Eye fillet with roasted roma tomato, smashed chat potatoes & wild mushroom cream

Crispy skinned chicken breast filled with chorizo & mozzarella, garlic potato mash & jus

Dessert

All main meals served with seasonal steamed vegetables

Warm chocolate fondant with chocolate peanut clusters

Apple and rhubarb crumble with vanilla bean ice cream

Baked berry cheesecake with mixed berry coulis

Tiramisu with vanilla cream and chocolate shavings

Self serve tea and coffee is served with dessert



Bronze

choice of two hot, three cold options & one dessert option \$35.00 per person Silver

choice of one carvery, two hot, three cold & two dessert options \$40.00 per person Gold

choice of two carvery, two hot, four cold & two dessert options \$45.00 per person

Note: children aged 3—12 will be charged at 50% of the above price A minimum of 30 guest meals must be purchased for this option

Freshly baked Bread Rolls & Butter served with all buffets *GF (Gluten Free) options available*

Carvery options

Beef with mustard marinade

Pork with apple sauce

Lamb with mint sauce

Honey glazed ham

Carvery served with roast vegetables, steamed seasonal vegetables & gravy

Cold options

Traditional coleslaw; cabbage, red onion, chives & Dijon mustard mayo

Baby beets in sweet chilli & coriander

Greek salad; mixed leaves, feta, olives, red onion, cherry tomatoes, cucumber & vinaigrette

Caesar salad; baby cos, crisp bacon, parmesan, herb croutons, egg & creamy anchovy dressing

Potato salad; shredded egg, shallots, chat potatoes & seeded mustard mayo

Garden salad; mixed leaves, tomato, cucumber, red onion, carrot & vinaigrette

Cold deli platter; sliced ham, turkey, kabana & salami

Cold marinated chicken



Hot options

Oven baked reef fish pieces with lemon butter

Macadamia crusted Atlantic salmon fillet

Rib fillet with red wine jus

Hoisin beef & macadamia nut stir fry on hokkien noodles

Honey soy glazed pork fillet with apple & onion compote

Moroccan chicken pieces with cous cous & natural yoghurt

Pumpkin & spinach ravioli with sun dried tomato & spinach white wine cream

Char grilled vegetable lasagne

Dessert

Chocolate mudcake with chocolate peanut cluster

Warm apple crumble served with vanilla crème angalise

New York baked cheesecake with toasted coconut

Tiramisu with vanilla cream and chocolate shavings

Individual pavlova topped with cream and soaked strawberries

Sticky date pudding with butterscotch sauce and chantilly cream

Self serve tea and coffee is served with dessert

Extras

Fresh prawns \$10pp
Additional roast \$5pp
Additional hot option \$5.00pp
Additional cold item \$5.00pp
Additional dessert \$6.50pp

A selection of hot platters are available if you would like to start your evening with some delicious nibbles (please ask the Function Coordinator)



\$12 per child includes choice of meal & ice cream with topping

up to & including 12 years of age

Crumbed whiting with chips & tomato sauce

Chicken fingers with chips & tomato sauce

Spaghetti bolognaise with tasty shredded cheese

Cheeseburger with chips & tomato sauce

Ham & pineapple pizza with chips & tomato sauce



Beers

(Please select two beers to be served on tap)
Carlton Mid, Cascade Premium Light, Lazy Yak, Carlton Draught,
Carlton Black, Great Northern, VB, XXXX Gold, Great Northern Super Crisp (mid)

House Wines

Chain of Fire Chardonnay
Barefoot Moscato, Pinot Grigio, Sauv Blanc
Barefoot White Zinfandel
Barefoot Shiraz & Cabernet Sauvignon
Craigmoor NV Sparkling

Beverage Package #1 - \$35.00 per person

Beverages served for 5 hours

Tap Beer / House Red, White and Sparkling Wine / Soft Drinks / Orange Juice

Beverage Package #2 - \$45.00 per person

Beverages served for 5 hours

Tap Beer / House Red and White Wine / Sparkling Wine / Basic House Spirits Soft Drinks / Orange Juice

Non Alcoholic Beverage Package - \$20.00 per person

Beverages served for 5 hoursSoft Drinks / Orange Juice

Capalaba Sports Club practices and encourages the Responsible Service of Alcohol at all times



Freshly baked bread rolls and butter

Potato salad

Garden salad

Traditional coleslaw

Grilled onions

Selection of condiments

*All BBQ buffet's include the above

Two BBQ options \$25.00per person **Three BBQ options** \$30.00per person **Four BBQ options** \$35.00per person

BBQ Items

Beef sausages

200g rump steak

Sweet Chilli & Lime Prawns

Marinated chicken skewers

Baked fish pieces

Beef pattie

*Special dietary requirements can be catered for with advance notice

Minimum of 15 guests required for BBQ menus

Barefoot Bowls is available for \$9pp which includes the hire of the greens and bowls and one of our resident bowlers to assist your group.

Please note that your food may be cooked either on the BBQ downstairs, or in our main kitchen, depending on numbers.

***A wet weather back up must be considered when booking a BBQ



A game of barefoot bowls & 'make your own' burger buffet \$25.00per person

Includes:

A game of barefoot bowls at your specified day/time

Exclusive use of the BBQ area

Freshly baked bread rolls and butter

Choice of either 150g rib fillet or beef pattie or beef sausages

Grilled onions

Lettuce

Tomato

Beetroot

Sliced cheese

Selection of condiments

*Special dietary requirements can be catered for with advance notice

Minimum of 15 guests required for BBQ menus



\$9.00per person

Includes green hire, equipment hire and instruction on how to play

ABOUT BOWLS...

There are 6-7 rinks per green and 8 people (two teams of four) can play at any one rink at a time so 56 people per green. More than one green is available.

Children of all ages are welcome and must be supervised. We have some light bowls for them to use.

A game generally takes about 1.5-2 hours.

When you book barefoot bowls we organize one of our resident bowlers to assist your group.

Bowls is a fun game for everyone from 5-100!



NOTE:

No heels or studs. Only bare feet, socks or smooth flat shoes are allowed.

No sitting on the bank with feet in the ditch (the perimeter where the sand is).

No eating or drinking on the green, this is allowed, however, on the shelters around the perimeter of the green.

Corporate Functions



Morning and Afternoon tea options

Tea and Coffee is included for all Corporate functions

Freshly baked scones served with jam and cream \$6.00 per person

Gourmet Biscuits

\$6.00 per person

Plain Biscuits

\$3.00 per person

Muffins

\$6.00 per person

Light Lunch options

Mixed fresh sandwiches and fruit

\$12.00 per person

Mixed fresh wraps and fruit

\$14.00 per person

A selection of salads, cold meats & breads.

\$13.00 per person

Beverages

Jugs of Soft Drink

\$8.00 each

Looking for something different? Speak to our dedicated Functions Coordinator about a tailored package to suit your next Corporate Event. We can offer various set ups to suit your requirements and also offer flexible catering options.



Our spacious function room equipped with it's own private entrance, large dance floor, fully serviced bar and amenities is the perfect place to celebrate Christmas with your staff.

All catering options, including seated and buffet menus are available for Christmas parties, with the additional option of ham and turkey for any seated packages. Speak to our dedicated functions supervisor about a tailored function to suit your needs.

Jingle Bells Package

\$50pp (Minimum 30 guests)

Includes:

Room Hire for 5 hours

(Includes set up and pack down, cleaning of the room, bar and food service staff on the night)

Table Scatters

Table decorations

Red and Green napkins

Silver Buffet Menu or 3 Course Menu

Additional Items

Christmas 3 Balloon bouquet \$10.50 Christmas 5 Balloon bouquet \$14.50 Bon Bons \$0.80 each

Looking for something different? Speak to our dedicated Functions Coordinator about a tailored package to suit your next Corporate Event. We can offer various set ups to suit your requirements and also offer flexible catering options.

Additional Items

Room Hire

Monday—Friday

(not including Friday night)

Up to 3 hours

\$100 Members / \$150 Non Members

Up to 8 hours

\$150 Members / \$200 Non Members

Friday night and Saturday (5 hours)

\$250 Members / \$300 Non Members

Sunday (5 hours)

\$300 Members/\$350 Non Members

Room Hire includes set up, pack down, linen, service staff (food and beverages), your choice of coloured napkins and cleaning of the room after the function

Note: The Function Room bar will only be staffed for events with over 50 guests. If you have less than this attending, please discuss bar options with the Functions coordinator.

Entertainment

We can arrange entertainment for you or you are welcome to organize your own

Jukebox from \$320

IPOD (You are welcome to bring in your own IPOD and hook it up to our in house PA System). There is no charge for this.

Audio Visual

Data Projector \$50



Why go to all the trouble when we can do it for you!

Tea light candles in small glass bowl \$1.50 each

Table Runners fr\$8.00 each

Chair Cover with Sash (Black or white chair covers available and a large selection of sash colours) fr\$6.50 each

Linen napkins in black or white \$1.10 each

Individual Balloons \$2.00 each

Balloon Bunch of 3 with weight \$9.50 each

Balloon Bunch of 5 with weight \$13.50 each

Giant helium inflated numbers in gold or silver \$25.00 each (subject to availability)

Room decorated - your choice of coloured napkins, bunches of 3 balloons for each table in your colour choice (max 8 tables) and table scatters \$110

*Please note printed balloons e.g. 21, 50 attract an additional fee of \$1.50 each

We can supply other decorations upon request, let us know your ideas and we'll see what we can do!



BOOKINGS

Tentative bookings will be held for seven (7) days, after which time the room hire fee is required to secure the venue. It is the clients responsibility to confirm the tentative booking otherwise it is automatically cancelled after the seven (7) day period.

In the event a second party becomes interested in the date/room you will be contacted and asked to make a decision within 24 hours otherwise the date/room may be released.

A signed copy of our terms and conditions is required to confirm all bookings along with a deposit equivalent to the room hire fee.

ROOM HIRE

Your room hire fee is not a deposit on catering as this is a separate cost. Room hire on a Friday, Saturday and Sunday night is for a period of 5 hours.

The latest a function can finish is as follows: Sunday to Thursday 9.30pm & Friday and Saturday is 12am. If you would like to have your function out of these hours please discuss this with us.

FINAL NUMBERS

Confirmation of the number of guests attending your function is required at least (7) days prior to the event.

Charges will be based on the final numbers advised at this time or the numbers on the night, whichever is greater.

PUBLIC HOLIDAYS

A surcharge of 15% applies to all public holidays to both room hire and catering. Please ask for a separate quote if you would like to hold your event on a Public Holiday.

PAYMENT METHOD

The full account is to be paid in full seven days prior to the function once final guest numbers have been confirmed. Credit card details will be required on file for security reasons should you wish to have a bar tab.

CANCELLATIONS

All cancellations must be made in writing to the Function Coordinator. The following cancellation fees apply.

CANCELLATION	REFUND AMOUNT
3 months – 6 months	Full refund
30 days - 3 months	70% of deposit refunded after re-booking of the room
29 days - 8 days	50% of deposit refunded after re-booking of the room
7 days - 49 hours	No refund on deposit and 50% of other expenses refunded
48 hours or less	No refunds



DRESS CODE

All guests attending functions must abide by the Clubs Dress Code.

The following standards apply at all times:

- No football shorts
- No swimwear
- No exposed midriffs
- No singlets or sleeveless mens shirts
- No offensive shirts
- No ladies caps
- No mens headwear
- No soiled or torn clothing
- No gang affiliated colours

Appearance must be clean, neat and tidy at all times.

After 6pm the following also applies:

- No rubber thongs
- No high visibility or industrial work wear

Management reserves the right to modify or change dress regulations without notice. Suitability of dress standards remain at the discretion of management and no further discussion will be entered into.

ENTERTAINMENT

All entertainment in the function room must be kept to an acceptable level. If the volume of music is deemed to be excessive staff have the right to intervene and ensure an acceptable level is maintained throughout the duration of the function.

DECORATIONS

The organizer of the function shall remain financially responsible for any and all items of linen that may not be accounted for on conclusion of the event. This includes, but is not limited to, chair covers, sashes, table runners, linen napkins and tablecloths. They will also be financially liable for any centerpieces or decorations that are broken or missing on conclusion of the function.

PRICES

While we endeavor to maintain all prices as printed, they are subject to change. Please consider this when booking your event well in advance.

SMOKING

The Clubs designated smoking areas must be observed by all guests. For the function room the designated smoking area is located outside the room and to the left where a seating area and ashtrays are located for the convenience of our guests. Drinks are not permitted to be taken outside the function room.



CHILDRENS MENU PRICES

Children under twelve (12) years of age are 50% of the package or menu price, with the exception of finger food packages where no discounts apply. Children are welcome to stay at the function until the conclusion. Children must be accompanied by a responsible adult at all times.

FOOD AND BEVERAGES

Capalaba Sports Club is a licensed venue therefore guests are not permitted to bring their own beverages or food of any type onto the premise. The only exception is that of a cake.

OTHER POLICIES

Strictly no confetti, party poppers, glitter or rice to be used on the premise. Scatters are accepted as a table decoration.

LICENSING AND RSA POLICY REQUIREMENTS

All guests of the Capalaba Sports club including those attending functions are subject to the clubs house policy regarding responsible service of alcohol. All guests are subject to ID checks and if unable to produce valid ID (Australian driver's license, 18+ card or passport) they may be refused service. In the event of underage drinking or supply of alcohol to underage persons both the underage individual and the individual who is found to be supplying the person with alcohol will be asked to leave the premises.

In the event of guests being found unduly intoxicated or disorderly, in accordance with the clubs house policy, that guest will asked to leave club premises.

As part of our house policy, and in conjunction with our legal obligations to provide responsible service of alcohol, we require a minimum amount of food be purchased when holding events at the club. This amount is based on the number of guests and will be advised by the Event Manager at the time of your booking confirmation. As a requirement of the club and licensing, every under 18 year old is to be accompanied by a parent or legal guardian at all times.

SUPPLIER MEALS

Photographers and entertainers can be catered for a main meal and soft drink for \$35 per person.

LOSS AND DAMAGE TO PERSONAL PROPERTY

The Capalaba Sports Club will not accept responsibility for any loss or damage of property or merchandise left on the premise prior to, during or after the function. The client will be held responsible for property loss or damage to the Capalaba Sports Club and shall be financially responsible for such property loss or damage.