



Wedding

Packages



Capalaba Sports Club

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Elegance Package



\$88.00pp

(M i n i m u m 6 0 g u e s t s)

Elegance Package includes:

Use of the Function Room for five and a half hours

Parquetry Dance Floor

Clothed and Skirted Bridal Table

Clothed Oval Guest Tables

Chair Covers and Sashes (Your choice of colour)

Centerpieces for all Guest Tables
(Your choice from Tier 1)

Clothed and Skirted Cake Table and Silver Cake Knife

White Linen Napkins (other colours available)

Roving Microphone and PA System

White timber wishing well (optional)

Complimentary Parking (subject to availability)

Your choice of food from Menu 1 or Bronze or Silver Buffet Menu

Complimentary Wedding Cake service

Beverage Package #1 (5 hour duration)

Dedicated wedding co-ordinator

****We can also tailor make a package just for you***

Decadence Package



\$93.00pp

(M i n i m u m 6 0 g u e s t s)

Decadence Package includes:

Up to five and a half hour use of the function room

Parquetry Dance Floor

Clothed and Skirted Bridal Table

Clothed Oval Guest Tables

Table Runners for Guest and Bridal Tables

Chair Covers and Sashes

Centerpieces for the bridal table and guest tables
(Your choice from Tier 1 or 2)

Overlays for the Cake and Gift Table

Clothed and Skirted Cake Table and Silver Cake Knife

White Linen Napkins (other colours available)

Roving Microphone and PA System

White timber wishing well (optional)

Complimentary Parking (subject to availability)

Your choice of food from Menu 1 or 2 or Bronze or Silver Buffet

Complimentary wedding cake service

Beverage Package #1 (5 hour duration)

Dedicated wedding co-ordinator

****We can also tailor make a package just for you***

Platinum Package



\$97.00pp

(M i n i m u m 6 0 g u e s t s)

Platinum Package includes:

- Up to five and a half hour use of the function room
- Bridal Backdrop with Amber or White Fairy Lights
- Parquetry Dance Floor
- Clothed and Skirted Bridal Table
- Clothed Oval Guest Tables
- Table Runners for Guest and Bridal Tables
- Chair Covers and Sashes
- Centerpieces for the bridal table and guest tables
(Your choice from Tier 1, 2 or 3)
- Overlays for the Cake and Gift Table
- Clothed and Skirted Cake Table and Silver Cake Knife
- White Linen Napkins (other colours available)
- Roving Microphone and PA System
- White timber wishing well (optional)
- Complimentary Parking (subject to availability)
- Your choice of food from any of the menus
- Complimentary wedding cake service
- Beverage Package #1 (5 hour duration)
- Dedicated wedding co-ordinator

Menu 1



2 Courses \$35.00pp

3 Courses \$40.00pp

Please choose 2 options to be served alternately

Freshly baked Bread Rolls & Butter

Entrée

Lemon pepper calamari with garlic aioli

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

Chocolate dipped profiteroles filled with chocolate mousse, berry puree & white chocolate drizzle

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 mudcake with milk chocolate ice cream & raspberry coulis

Self serve tea and coffee is served with dessert

Menu 2



2 Courses \$45.00pp

3 Courses \$50.00pp

Please choose 2 options to be served alternately

Freshly baked Bread Rolls & Butter

Entrée

Scallops in their shell with fresh lime

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

All main meals served with seasonal steamed vegetables

Dessert

Warm chocolate fondant with chocolate peanut clusters

Apple and rhubarb crumble with vanilla bean ice cream

Caramel praline cone on hazelnut sponge with toffee dust

Baked berry cheesecake with mixed berry coulis

Tiramisu with vanilla cream and chocolate shavings

Self serve tea and coffee is served with dessert

Buffet Menu



Bronze – choice of two hot, three cold options & one dessert option \$35.00per 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 \$45.00per person

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

Buffet Menu

Hot options

Tempura battered reef fish pieces with dill tartare

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

Veal ravioli with mushroom, parmesan & shallot cream

Honey soy glazed pork fillet with apple & onion compote

Moroccan chicken pieces with cous cous & natural yoghurt

Mild Thai red chicken curry with jasmine rice & poppadom

Black bean chicken pieces on vegetable & hokkien noodle stir fry

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 anglaise

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 Event Manager)

Kids Menu



up to & including 12 years of age

Choice of meal & ice cream with topping

Crumbed whiting with chips & tomato sauce

Chicken nuggets with chips & tomato sauce

Spaghetti bolognese with tasty shredded cheese

Cheeseburger with chips & tomato sauce

Ham & pineapple pizza with chips & tomato sauce

*Please note children are half the package price

Beverage Packages



Beers

Carlton Mid Strength and Great Northern Original served on tap

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 hours

Soft Drinks / Orange Juice

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

Addition Items

Room Hire

Monday-Friday (up to 4 hours)	Monday-Friday (up to 8 hours)	Saturday (5 Hours)	Sunday (5 hours)	Additional Hour (Sat-Sun)
\$200	\$250	\$300	\$350	\$80

Decorations

Tea light holders with tea light from \$1.50 each
Table runners from \$8.00 each
Chair covers with your choice of coloured sash from \$6.50 each
Skirted bridal table from \$90.00
Skirting and swagging for the bridal table (up to 8 guests) from \$150.00
Linen napkins from \$1.00 each
Centerpieces from \$20.00 each
Wishing well \$30.00

Audio Visual

Data Projector \$50.00
Roving Microphone and PA System FOC

Entertainment

Jukebox from \$320.00
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.
You are welcome to organize your own entertainment (Jukebox, DJ or band).

Other Charges

A cakeage fee of \$1.50 applies if you would like us to cut and plate your wedding cake for dessert. This is not applicable if you have chosen the Elegance, Decadence or Platinum Package.

***We understand that every wedding is as individual as the bride and groom.
We are therefore happy to tailor a decoration package just for you, please let us know your preferences and we will put something wonderful together for your special day.***

Terms & Conditions

TERMS AND CONDITIONS

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 of \$300.

ROOM HIRE

Your room hire fee is not a deposit on catering as this is a separate cost.

Closing times on all functions are 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 wedding on a Public Holiday.

PAYMENT METHOD

The full account is to be paid in full seven days prior to the function once final guest

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

numbers have been confirmed. Credit card details will be required on file for security reasons should you wish to have a bar tab.

CANCELLATIONS

Terms & Conditions

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 wedding 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.

Terms & Conditions

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 be 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.