

113 NEY ROAD, CAPALABA QLD 4157
facebook.com/capalabasports



FUNCTIONS & EVENTS

P: 07 33903011

E: functions@capalabasportsclub.com.au
WWW.CAPALABASPORTSCLUB.COM.AU



CAPALABA SPORTS CLUB FUNCTION ROOM

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 importantly we want everyone to have fun and create memories.

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 is located on the lower level of the club. It has its own private entrance, amenities and fully serviced bar.

We pride ourselves on delivering fantastic service at an affordable price. We have a range of menus to suit all tastes and budgets.

** WEDDINGS
* BIRTHDAYS
* ENGAGEMENT PARTIES
* ANNIVERSARIES
* REUNIONS
* FAMILY GATHERINGS
AND MORE...*

Hot Platter Menus



TRADITIONAL HOT PLATTER \$95

Sausage rolls, plain party pies, assorted quiches, spring rolls and a selection of sauces

GOURMET PLATTER \$110

Homemade chicken skewers, assorted quiches, crumbed mozzarella, prawn twisters and a selection of sauces

SEAFOOD PLATTER \$125

Salt & pepper calamari, crumbed whiting, battered scallops, battered prawns, fries, tartare sauce and lemon

KIDS PLATTER \$95

Mini sausage rolls, mini pies, mini dagwood dogs, chicken nuggets, chips and tomato sauce

VEGETARIAN PLATTER \$100

Spinach and ricotta rolls, curry vegetable samosas, arancini balls, spinach and cheese quiche, served with a selection of sauces

GLUTEN FREE PLATTER \$115

Sausage rolls, salt and pepper calamari, party pies, chicken skewers

NOTE: Individual GF plates are available for \$15ea

PIZZA PLATTER \$80

BBQ chicken and bacon

Hawaiian

Meat lovers

Vegetarian

Each platter feeds approximately 10 guests as an appetiser and contains around 50 pieces of food.

We recommend at least 1 platter per 10 people as a nibble.

Cold Platter Menus



ANTIPASTO PLATTER \$85 (AGF)

Pepperoni, salami, olives, Mediterranean vegetables, feta and dips with mixed crackers

NIBBLES AND DIPS PLATTER \$75 (AGF)

Kabana, vegetable sticks, pickled onion, tasty cheese, assorted dips and crackers

CHEESE PLATTER \$85 (AGF)

Chefs selection of cheeses served with nuts, dried fruit and crackers

FRUIT PLATTER \$65 (GF)

Chefs selection of seasonal fruit

SANDWICH PLATTER \$70

An assortment of sandwiches

WRAPS PLATTER \$90

Mixed meat and salad wraps

SWEETS PLATTER \$65

Chefs selection of sweet items

SCONES PLATTER \$55

Freshly baked scones with jam and cream

(AGF) AVAILABLE GLUTEN FREE

Please note rice crackers can replace crackers for a gluten free option

We recommend at least 1 platter per 10 people as a nibble

MENU 1

2 COURSES \$50PP
3 COURSES \$55PP

Tea and coffee is self serve with dessert



ALL MENUS INCLUDE BREAD ROLLS AND BUTTER

ENTREE

Creamy butternut pumpkin soup with cheese and herb croutons (V)

Grilled chicken, mango, avocado, cranberry and almond salad

Crispy salt and pepper prawns with sweet chilli mayo on a baby spinach salad

Tomato, olive and leek tart with balsamic glaze (V)

DESSERT

Warm apple pie with vanilla custard, fresh cream and strawberries

Sticky date pudding with butterscotch sauce and vanilla ice cream

Mixed berry cheesecake with coulis, fresh cream and strawberries

Individual pavlova with summer fruits, cream and passionfruit coulis

Chocolate fondant with chocolate chards and strawberries

MAIN

Chicken breast filled with spinach and ricotta on sweet potato mash with garlic buttered broccolini and a creamy white wine sauce

Oven baked barramundi with fresh asparagus, herb crushed potatoes, seasonal vegetables and a citrus hollandaise

Roast marinated lamb rump with rosemary duo potatoes and buttered green beans

200gm Rib fillet with creamy potato gratin, prosciutto wrapped broccolini and pink peppercorn jus

Pork cutlet on roast pumpkin and potato gratin with greens, macadamia nuts and a drizzle of honey

Vegetable stir fry with teriyaki tofu (V)

SPECIAL DIETARY REQUIREMENTS CAN BE CATERED FOR WITH ADVANCE NOTICE.

BUFFET MENU

BRONZE \$50PP

1 carvery, 2 hot, 3 cold, 2 dessert

SILVER \$55PP

2 carvery, 2 hot, 4 cold, 2 desserts

GOLD \$60

2 carvery, 3 hot, 4 cold, 2 desserts

Tea and coffee is self serve with dessert

ALL BUFFETS INCLUDE FRESHLY BAKED BREAD ROLLS AND BUTTER

CARVERY (SERVED WITH ROAST POTATO AND PUMPKIN, STEAMED SEASONAL VEGETABLES AND GRAVY)

Roast mustard crusted beef

Roast pork with crackling and apple sauce

Roast herb lamb with mint sauce

Honey glazed ham

Roast chicken

COLD OPTIONS

Traditional coleslaw

Baby beets

Greek salad (mixed leaves, feta, olives, red onion, tomato, cucumber, vinaigrette)

Caesar salad

Potato salad with seeded mustard mayo and chives

Pesto pasta salad

Garden salad

Cold deli platter (sliced ham, turkey, kabana and salami)

Cold marinated chicken

HOT OPTIONS

Oven baked barramundi with lemon butter

Honey chicken with sesame seeds and jasmine rice

200gm Rib fillet with peppercorn sauce or jus

Creamy chicken and bacon pasta bake

Beef stroganoff with steamed jasmine rice

Char grilled vegetable lasagne

Thai green chicken curry with jasmine rice and poppadoms

Teriyaki beef and vegetable stir fry with noodles

Homemade beef lasagne

DESSERT - includes self serve tea and coffee

Chocolate mud cake with chocolate flakes and fresh cream

Warm apple pie with vanilla creme anglaise

Sticky date pudding with butterscotch sauce

Mixed berry cheesecake with fresh cream and coulis

Individual pavlova with cream and summer fruits

SPECIAL DIETARY REQUIREMENTS CAN BE CATERED FOR WITH ADVANCE NOTICE.

KIDS MENUS



CHILDREN ARE AGED 3-12 YEARS OLD.
THEY CAN HAVE THE SAME MENU AS THE ADULTS FOR HALF THE ADULT PRICE OR
SELECT ONE OF THE FOLLOWING FOR \$15PP

Crumbed whiting with chips, tartare sauce and lemon

Chicken nuggets, chips and tomato sauce

Spaghetti bolognese with grated cheese

Cheeseburger with chips and tomato sauce

Ham and cheese pizza with chips

*All children's meals are served with a free glass of soft drink and vanilla ice cream

SPECIAL DIETARY REQUIREMENTS CAN BE CATERED FOR WITH ADVANCE NOTICE.

BEVERAGES

You are welcome to have a cash bar or set up a bar tab.
Please note the function bar is stocked according to your requirements, we don't stock everything in this bar as we do throughout other areas of the club.

BEER

A SELECTION OF BOTTLED BEERS ARE AVAILABLE, PLEASE LET US KNOW YOUR PREFERENCE.

WINE

CRAIGMOOR NV SPARKLING
CHAIN OF FIRES CHARDONNAY
BAREFOOT MOSCATO, PINOT GRIGIO AND SAUVIGNON BLANC
BAREFOOT SHIRAZ AND CABERNET SAUVIGNON

SPIRITS

WE HAVE A SELECTION OF BASIC AND PREMIUM SPIRITS AVAILABLE

SOFT DRINKS AND JUICE

WE HAVE A SELECTION OF SOFT DRINKS AND JUICE AVAILABLE

Capalaba Sports Club practices and encourages the responsible service of alcohol at all times.





ADDITIONAL INFORMATION

ENTERTAINMENT

We have the ability for you to hook up your device and play music through our in house speakers. Please discuss this with us. Alternatively, you are welcome to organize your own entertainment.

AUDIO VISUAL

Data Projector \$50
Cordless Microphone FREE OF CHARGE
Lectern Mic \$50

DECORATIONS

Balloon bunch of 3 with weight \$12.50 each

Balloon bunch of 5 with weight \$15.50 each

Standard individual balloon \$2.50 each

Foil numbers or letters \$30 each (includes balloon and helium)

ROOM HIRE

**No discount applies to corporate events*

MONDAY - FRIDAY

UP TO 3 HOURS

\$200 Members / \$250 Non Members

UP TO 8 HOURS

\$300 Members / \$350 Non Members

FRIDAY AND SATURDAY NIGHT

\$350 Members / \$400 Non Members

SUNDAY

\$400 Members / \$450 Non Members

Room hire includes set up, pack down, linen, food and beverage service staff, napkins and the cleaning of the room after the event.

**Please note a minimum of 50 adults is required for evening platter functions.*

**Please note a minimum of 30 adults is required for a sit down dinner.*

We can recommend a local supplier for all your decoration needs, please discuss this with us.

TERMS & CONDITIONS

All confirmed functions automatically accept the terms and conditions

BOOKINGS

Tentative bookings will be held for 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 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 separate cost. Closing times on all functions are as follows unless otherwise organised with the Function Manager: Sunday to Thursday 9.30pm and Friday and Saturday is 12am. If you would like to have your function outside these hours please discuss this with us.

PUBLIC HOLIDAYS

A surcharge of 20% 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

The full account is to be paid in full 7 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.

FINAL NUMBERS

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

Charges will be based on the final numbers advised at this time.

CANCELLATIONS

All cancellations must be made in writing to the Function Manager. Cancellation fees may apply.

48 hours to 7 days no refund

8 days to 29 days 50% of deposit refunded
after rebooking the room

30+ days full refund

If your event is cancelled due to a COVID lockdown you will receive a full refund.

DRESS CODE

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

*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 no rubber thongs, high visibility or industrial workwear is permitted.

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 shall have the right to intervene and ensure an acceptable level is maintained throughout the duration of the function.