



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 upcoming event.

We're dedicated to making your function a truly memorable occasion for you, your family, and your friends - with great service and a welcoming atmosphere.

Located in a peaceful area of Capalaba, our modern two-level venue offers ample free off-street parking for the convenience of your guests.

Our stylish function room is situated on the lower level of the club and features its own private entrance, exclusive amenities, and a fully serviced bar, providing the perfect setting for a wide range of celebrations and events.

At Capalaba Sports Club, we pride ourselves on delivering exceptional service at an affordable price. With a variety of menu options available, we can cater to all tastes, styles, and budgets to help create an event your guests will remember.

HOT PLATTER MENUS



TRADITIONAL HOT PLATTER \$110

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

GOURMET PLATTER \$140

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

SEAFOOD PLATTER \$140

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

PIZZA PLATTER \$90

Choice of 3

BBQ chicken and bacon

Hawaiian

Meat lovers

Vegetarian

KIDS PLATTER \$95

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

VEGETARIAN PLATTER \$120

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

GLUTEN FREE PLATTER \$150

Sausage rolls, salt and pepper calamari, spring rolls, chicken skewers

NOTE: Individual GF plates are available for \$25ea

Each platter feeds approximately 12 guests as an appetiser.
We recommend at least 1 platter per 12 people as a nibble.

COLD PLATTER MENUS



ANTIPASTO PLATTER \$100 (AGF)

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

NIBBLES AND DIPS PLATTER \$100 (AGF)

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

SANDWICH PLATTER \$85

An assortment of sandwiches

WRAPS PLATTER \$110

Mixed meat and salad wraps

CHEESE PLATTER \$110 (AGF)

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



FRUIT PLATTER \$80 (GF)

Chefs selection of seasonal fruit

SWEETS PLATTER \$90

Chefs selection of sweet items

SCONES PLATTER \$60

Freshly baked scones with jam and cream

Each platter feeds approximately 12 guests as an appetiser.
We recommend at least 1 platter per 12 people as a nibble.

AGF - AVAILABLE GLUTEN FREE GF - GLUTEN FREE

*Minimum 50 adults

MENU 1

2 COURSES \$60PP
3 COURSES \$65PP

SELECT 2 OPTIONS TO BE SERVED ALTERNATE DROP

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)

Mushroom arancini balls served with a truffle mayonnaise (V)

Pumpkin and feta quiche served with a garden salad (V)

Godess salad with mixed lettuce, cranberries, edamame, pepitas, feta, baby beetroot, chicken and a herb dressing

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

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

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 sauce and noodles (V)

SPECIAL DIETARY REQUIREMENTS CAN BE CATERED FOR WITH ADVANCE NOTICE

**Minimum 50 adults*

BUFFET MENU

BRONZE \$55PP

1 CARVERY, 2 HOT, 3 COLD, 2 DESSERT

SILVER \$60PP

2 CARVERY, 2 HOT, 4 COLD, 2 DESSERTS

GOLD \$65

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 marinated chicken

HOT OPTIONS

Oven baked barramundi with lemon butter

200gm Rib fillet with peppercorn sauce or jus

Beef stroganoff with steamed jasmine rice

Char grilled vegetable lasagne

Thai green chicken curry with jasmine rice

Teriyaki chicken and vegetable stir fry with noodles **OR**

Teriyaki vegetable stir fry (V)

Homemade beef lasagne

DESSERT

Chocolate mud cake with 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 MENU



**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

Ham and cheese pizza with chips

*All children's meals are served with 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

AZAHARA SPARKLING

HOUSE WINES -

DEAKIN ESTATE WHITES (CHARDONNAY, SAUVIGNON
BLANC, MOSCATO, PINOT GRIGIO)

DEAKIN ESTATE REDS (MERLOT, PINOT NOIR, SHIRAZ,
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

You're welcome to connect your device and play music through our in-house speakers - please speak with us to arrange this. Alternatively, you may organise your own entertainment.

AUDIO VISUAL

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

DECORATIONS

You are welcome to provide your own decorations, please discuss this with our Function Manager as some restrictions may apply.

ROOM HIRE

**No discount applies to corporate events*

CORPORATE MONDAY - FRIDAY

\$300

STAND UP COCKTAIL EVENT (Up to 5 hours)

MONDAY TO SATURDAY

\$400 Members / \$450 Non Members

SUNDAY

\$500 Members / \$550 Non Members

SIT DOWN EVENT (Buffet, seated meal)

MONDAY TO SATURDAY (Up to 5 hours)

\$500 Members / \$550 Non Members

SUNDAY (Up to 5 hours)

\$600 Members / \$650 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 50 adults is required for a sit down dinner.*

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 pandemic or forced 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 a liated 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.