



Function

Pack

2018



Welcome

It is with great pleasure that we present you with Club Chermside's Function Packages.

Our aim is to provide you with a simple and hassle free event. Our many years of function experience will ensure that your function is a successful one. We can provide an extensive range of menus to accommodate all occasions, dietary requirements and budgets.

Room hire pricing is inclusive of tables and chairs required for your event. A selection of presentation equipment is available for use including Microphones, PA system, Wireless speaker, White board, Data Projector (rental fee applies).

Bar accounts can be arranged if required.

Thank you for your enquiry, and please don't hesitate to contact

Tony or Paula
Ph: 07-33591097
E-mail: functions@chermsidebowls.com.au

We look forward to hearing from you.



Our Spaces

'The Deck'

Our covered Deck is adjacent to and directly overlooking our 3 top rated bowling greens. It gets lovely breezes to keep you comfortable, and has easy access to all the Club's facilities.

Capacity: - Seated Dinner: 40 or Cocktail Style: 60
Cost: - \$150.00 (up to 5hrs) or \$200.00 (6+hrs)

'The Club Room'

The Club Room is an intimate room to suit a seminar, a small to medium cocktail or dinner function. The room is fully air-conditioned with its own private bar facility.

Room dimensions: 8.7m x 9.8m

Capacity: - Seated Dinner: 50 or Cocktail Style: 80
Cost: - \$180.00 (up to 5hrs) or \$230.00 (6+hrs)

- A Private Bar Waiter is \$39.50p/h

'The Main Function Room'

The Main Function Room is a traditional large function room. The room can accommodate large seminars, cocktail or seated dinner style functions. There is a small stage. The room is fully air-conditioned and has access to our Alfresco area.

Room dimensions: 13.4m x 16.6m

Capacity: - Seated Dinner: 150 or Cocktail Style: 200
Cost: - \$380.00 (up to 5hrs) or \$450.00 (6+hrs)

- A Private Bar Waiter is \$35.00p/h



Barefoot Bowls

Casual barefoot bowls is available ANY TIME the club is open provided there is space on the green.

Barefoot bowls functions are also very welcome.
Bookings are required to ensure greens availability.

We have three floodlit bowls greens that can accommodate up to 150 bowlers at one time.

We have an extensive range of modern narrow-draw and older wide-draw bowls, in a variety of sizes from 00 to 5, for use by barefoot bowlers.

We also have a Junior Jack Attack kit available for use for younger children if required.

Cost

Adults: \$10 each
Children (3-11yrs): \$5 each*

Includes:

- All equipment required to play
- Basic instruction for new bowlers
- Use of bowls green for up to 2 hours
- Night flood lights if required



Terms & Conditions

Deposits

Tentative bookings will be held for a period of two (2) weeks.
On confirmation of your function a minimum deposit to the amount of room hire is required.
A deposit of \$100.00 is required for bookings for Barefoot Bowls for 15 or more people.

Cancellations

Any adjustments or cancellations must be received 72 hours prior to the event to avoid any additional costs or loss of deposit.

Cancellation fees may apply as follows:

The full deposit will be refunded if more than two (2) months' notice is given.

75% of the deposit will be refunded if one (1) months' notice is given.

If less than one (1) months' notice no refund will be given.

Catering

All catering is to be provided by our contract caterer, 'Jo's Bistro', with the exception of a specific celebratory cake.

NO other food or drinks may be brought into the venue.

Health and Safety

Due to Health and Safety regulations, no left-over food is to be removed from the venue.

Final Numbers

Seven (7) working days' notice is required for catering purposes.

Once final numbers have been confirmed you will be invoiced accordingly.

Payment

Full payment of all costs must be received five (5) working days prior to the event, with the exception of a bar account (if required) and barefoot bowls fees.

A credit card or cash is required in advance if a bar account is to be provided.

GST

GST is included in all prices quoted. All prices in this booklet are correct at time of printing and are subject to change without prior notice.

Club Property

All equipment and decorations supplied by Club Chermside remain the property of Club Chermside. Any damaged or lost property of Club Chermside will be the financial responsibility of the function organiser.



Catering

Options

2018



Meetings & Seminar Menu

Tea or Coffee on arrival: -	\$2.50 p/p
Tea or Coffee (continuous) for up to 4hrs: -	\$4.50 p/p
Tea or Coffee (continuous) for 5hrs or more: -	\$6.50 p/p
Biscuits: -	\$2.50 p/p
Sweet and/or Savoury Offerings: -	\$7.50 p/p
Fresh Fruit & Dried Fruit Platter: -	\$7.50 p/p

Cakes & Pastries Platters

(All Platters cater for 15 people)

Scones with Jam & Cream	\$60.00
(All scones will be halved, and only half will be dressed, with extra jam & cream on the side)	
Mini Muffins & Cup Cakes	\$50.00
Slab Cakes Platter: -	\$50.00
Gateaux & Tortes	\$70.00
Profiteroles, Eclairs, Vanilla Slice & Tarts	\$80.00

Sandwiches

Assorted Sandwiches: - \$5.50 per round

An assortment of sliced white and wholemeal breads
with a variety of fillings

Assorted Platter of Sandwiches: - \$55 per platter

An assortment of sliced white and wholemeal breads
with a variety of fillings



Finger Food Platter Selections

Each platter serves approx. 15-20 guests
(Gluten Free Options Available)

Cold Platters

Package 1: - \$60.00

A selection of cold appetizers

An array of Australian Cheeses and Dried Fruit
with Water crackers

Package 2: - \$50.00

Antipasto platter with chilled local & imported ingredients

Mixed Olives

Sun-dried tomatoes

Salami

Roasted Capsicum

Cabanossi

Prosciutto

An Array of Cheeses

Package 3: - \$30.00

Fruit platter

Assortment of Seasonal Fresh Fruit

Package 4: - \$45.00

Dip Platter

A Mixture of Dips with Turkish Bread and Crackers



Hot Platters

Bowl of Wedges: - \$10.00 **Platter of Wedges:** -
\$30.00

Served with: - Sour Cream and Sweet Chilli Sauce

Package 5: - \$50.00

Choose from our great selection below served hot with dipping sauces

Mini Sausage Roll

Mini Pies

Mini Pizzas

Cheerios

Chips

Package 6: - \$50.00

Choose from our great selection below served hot with dipping sauces

Mini Sausage Roll

Mini Pies

Meatballs

Prawn Cutlets

Wedges

Package 7: - \$50.00

Choose from our great selection below served hot with dipping sauces

Beef/Chicken Dim Sims

Mini Spring Rolls

Money Bags

Samosas

Prawn Crackers

Package 8: - \$60.00

Choose from our great selection below served hot with dipping sauces

A delicious platter full of moist marinated chicken.
Honey Soy, Satay, BBQ, Sweet Chilli & Honey Mustard



B.B.Q. Packages

(Gluten Free Options Available)

B.B.Q. # 1

\$15.00 p/p Minimum 25 guests

2 x BBQ sausages, 1 x Rissole
Tossed Salad, Bread roll & butter,
sauces & condiments

B.B.Q. # 2

\$18.00 p/p Minimum 25 guests

1 x BBQ sausages, 1 x Rump Steak, 1 x Marinated Chicken skewer,
Tossed Salad, Potato Salad, Coleslaw, Bread roll & butter,
Sauces & condiments

B.B.Q. # 3

\$25.00 p/p Minimum 25 guests

1 x Rib fillet steak, 1 x Honey Soy Chicken Skewer,
1 x Sausage, Grilled Onions,
Tossed Salad, Potato Salad, Coleslaw, Bread roll & butter,
sauces & condiments

B.B.Q. Extras

Extra Bowl of Salad: -	\$15ea Salad
Chicken Kebab (1): -	\$4.00p/p
Prawn Kebab (1): -	\$5.00p/p

Salt & Pepper Calamari: - \$5.00p/p



Roast Menu

Please choose **2** items of each course, to create a 2-course dinner,
to be served alternately
(Gluten Free Options Available)

Option 1 \$25.00p/p

Hot Roast Selection: - Beef, Pork, Lamb or Chicken

: - Served with Baked Potato, Pumpkin, Baby Carrots, Asparagus & Gravy

Dessert: - Citrus Cheese Cake, Pavlova, Mud Cake or Sticky Date Pudding

: - served with cream (Ice-cream an extra \$1.00 p/p)

Option 2 \$15.00p/p

Roast Beef with red wine jus served with baked root vegetables

Roast Chicken with chardonnay sauce with baked root vegetables

Roast Pork with apple sauce with baked root vegetables

- All Roast meals served with a dinner roll and butter



Buffet 1

\$30.00 p/p Minimum 30 guests
(Gluten Free Options Available)

Hot Dishes

Choose **2** of the following:

- Beef Stroganoff
- Apricot Chicken
- Spaghetti Bolognaise
- Vegetable Lasagne

Side Dishes

(Select 1)

- Seasonal Vegetables & Rice
 - Salad & Rice

Accompanied by

Fresh crusty bread rolls & Condiments

Desserts

Cakes, Cheesecakes, Pavlova and fruit.
Freshly brewed coffee and tea with after dinner mints



Buffet 2

(Gluten Free Options Available)

\$35.00 p/p Minimum 30 guests

Hot Dishes

Choose **2** of the following:

- Beef stroganoff
- Chicken satay
 - Beef Curry
- Sweet and sour pork
 - Lamb Curry

Side Dishes

(Select 1)

- Seasonal Vegetables & Rice
 - Salad & Rice

Accompanied by

Fresh crusty bread rolls & Condiments

Desserts

(Select 3)

A selection of scrumptious desserts from the buffet including,
Cakes, Cheesecakes, Pavlova, Chocolate Mousse, Fruit Salad
Freshly brewed coffee and tea with after dinner mints



Design Your Own 2 or 3 Course Meal

(2 Course: - \$30.00pp / 3 Course: - \$35.00)

(Gluten Free Options Available)

Entrée

Salt & Pepper Calamari

Roast Pumpkin, Baby Spinach & Pine Nut Salad

Bruschetta

(Basil Pesto, tomato, Spanish onion, feta & balsamic glaze)

Haloumi Salad

(grilled haloumi, cherry tomatoes, Spanish onions, sweet potato, mixed lettuce, beetroot relish, feta & balsamic glaze)

Roast Pumpkin Soup

(with a dollop of crème fresh & croutons)

Old Fashioned Prawn Cocktail

(king prawns on a bed of rocket topped with house made seafood sauce)

Mains

Chicken Oxford

Served with vegetables

(grilled breast chicken topped with bacon, avo, béarnaise sauce and grilled cheese)

Grilled Salmon

(served with lemon cream sauce on a bed of rocket, feta & a cherry tomato salad)

Herb Crusted Lamb

Served with duck fat potatoes, fresh beans & cob of corn

Fillet Mignon

Served with garlic mash, broccolini & a red wine Jus

Chicken Supreme

A chicken maryland baked to golden with a roasted capsicum sauce

Served with baked potatoes, fresh beans & carrots

Greek Salad

With or without lamb

with lettuce, cucumber, tomatoes, olives, danish feta, Spanish onions finished with a balsamic glaze

Pasta Marinara

Prawns, scallops, mussels, squid tossed through a garlic Napoli sauce.



Desserts

(All desserts served with cream or ice cream)

Lemon Cheese Cake

Mars Bar Cheese Cake

Moist Chocolate Cake

Cheese platter

Tiramisu

Fruit Salad