

Social Club Celebration Package

\$120 Per Person (Saturday-Sunday)

\$110 Per Person (Monday-Friday)

Complimentary Venue Hire

MENU

Your Choice of Style Menu:

Three Course Set Menu (entrée, alternating main, dessert)

Three Course Table Banquet (entree, shared main, plated dessert)

Buffet upgrade @ \$4.00pp

BEVERAGE

5 Hour Beverage Package #1

ROOM SET UP

Large dance floor

White linen table cloths and napkins

Printed guest list displayed on hotel easel

Two personalised menus per table

Security guard for 5 hours (client payment with \$500.00)

CHOICE OF

White or Black linen chair covers with your choice of coloured band

OR

Audio Visual package: Tripod Screen, Projector, Lectern & Microphone

2x Mounted projector & screens @ \$400

BONUS

Complimentary overnight accommodation for the organiser

ACCOMMODATION

Special discounted rates for guests staying the function night

T&C's

Valid for social club events held in 2025

Public holiday surcharge applies

Minimum numbers apply: 100 for Pagoda Ballroom and Historic Ballroom

Plated Menu

Freshly baked bread rolls

ENTRÉE

Please select ONE item

Roast pumpkin soup with nutmeg spiced mascarpone cream (V)

Crispy skin roast pork belly with mash, garlic marinated bok choy and apple sauce (GF)

Smoked salmon carpaccio with fennel salad and passionfruit dressing (GF) (DF)

MAIN

Please select TWO alternating items

Roast beef sirloin with sweet potato mash, broccoli, grilled tomato and red wine jus (GF)

Pan fried barramundi with green pea risotto cake, asparagus and orange butter sauce (GF)

Roast chicken breast marinated in smoked paprika and herb with potato gratin,

Mediterranean roast vegetable and honey mustard sauce (GF)

Filo pastry filled with Mediterranean vegetable, grilled asparagus and
cherry tomato salsa (V)

DESSERT

Please select ONE item

Chocolate mousse tartlet with coffee mascarpone cream and berry compote

Vanilla bean panna cotta with fruit salsa and coulis (GF)

Mango and coconut pavlova roulade (GF)

Freshly brewed tea and coffee

Table Banquet Menu

Freshly baked bread rolls

ENTREE

Please select ONE item

Roast pumpkin soup with nutmeg spiced mascarpone cream (V)

Crispy skin roast pork belly with mash, garlic marinated bok choy and apple sauce (GF)

Smoked salmon carpaccio with fennel salad and passionfruit dressing (GF) (DF)

TABLE BANQUET MAIN

Served to the table to share on a 3-tiered stand

Roasted sirloin with thyme jus

Oven baked spinach and ricotta stuffed cannelloni pasta with Napolitana sauce and mozzarella cheese (GF)

Skinless baked barramundi sauce vierge

SIDES

Served to the table to share

Rosemary roasted potatoes

Steamed seasonal greens

Garden salad

DESSERT

Please select ONE item

Chocolate mousse tartlet with coffee mascarpone cream and berry compote

Vanilla bean panna cotta with fruit salsa and coulis (GF)

Mango and coconut pavlova roulade (GF)

Freshly brewed tea and coffee

Buffet Menu

Fresh baked bread rolls

SOUP

Please select ONE item

Pumpkin Soup

Cauliflower soup

Potato and leek soup

SECECTION OF FRESH SALADS

Fresh garden salad with cucumber, tomato and lemon dressing

Gourmet potato salad with mustard mayonnaise

Coleslaw

ROAST MEAT

Mustard crusted beef rump with gravy

HOT SELECTION

Butter chicken with basmati rice

Parmesan, fresh herb and lemon crusted fish fillets with chive beurre blanc

Vegetable Lasagne

SERVED WITH

Traditional rosemary and garlic roast potatoes

Steamed seasonal greens

DESSERT

Chef's selection of two desserts of the day

Freshly sliced fruit platter

Fresh brewed coffee and tea