

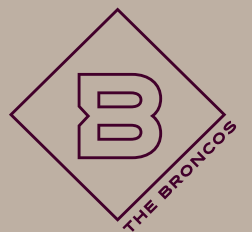


FUNCTIONS

at Broncos Club

☎ 07 3858 9036 ✉ eventcoord@brongosclub.com.au

BRONGOSCLUB.COM.AU



WELCOME TO EVENTS AT THE BRONCOS CLUB

Here at the Broncos, we pride ourselves on creating unique and seamless events. Our dedicated and experienced Events Team are here to help you every step of the way. We believe that our understanding and acknowledgement of your vision and ideas, whether it is for your business event or for a special day, is what sets us apart from the rest.

We offer multiple air-conditioned private event spaces and break-out areas to cater for groups as small as 20 or as large as 200. We offer a central location and complimentary car spaces for your guests from all corners of Brisbane with only a short drive to Brisbane airport.

Whether you are looking to host a large-scale seminar, or an intimate training meeting, anniversary, birthday or wedding, we can create the ideal day for you and your guests.

I look forward to hearing from you and hosting your event.

Warm Regards,
Tabitha and The Events Team



EVENT SPACES

The Captain's Room \$375

- Located in our private lower level, this room is perfect for all your special events.
- Our Captain's Room boasts soundproof walls, in-room bar, projector & screen, audio and private outdoor terrace.
- The room is fully air-conditioned with wifi included.
- Banquet Style - 70pax
- Open Ended Style – 56pax
- Cocktail Style - 70pax

Darcey Mitchell Room \$325

- The Darcey Mitchell Room is most commonly used for smaller events and gatherings.
- The room boasts soundproof walls, in-room bar, projector & screen, audio, and private outdoor terrace.
- The room is fully air-conditioned with wifi included.
- Banquet Style - 40pax
- Open Ended Style – 35pax
- Cocktail Style - 40pax

Captain's Room & Darcey Mitchell Room Combined \$625

- Banquet Style - 180pax
- Open Ended Style – 120pax
- Cocktail Style - 180pax

Upstairs Board Room \$200 (room hire only)

- Private intimate room overlooking the field.
- Access to a 70inch TV with Laptop hookup for presentations.
- Banquet style around 1 table – 10pax





PLATED BREAKFAST

Minimum 50 guests - \$26pp

Breakfast Quiche

Warm Spanakopita quiche, sauteed chorizo, crushed avocado, goat's curd & petite salsa

Eggs Benedict

Free range poached eggs, toasted sourdough, leg ham, sauteed spinach & hollandaise sauce

Broncos Breakfast

Scrambled eggs, thyme roasted tomatoes, bacon, hash brown & toasted ciabatta

Green Breakfast (V)

Free range poached egg, kale, broccoli, green peas, avocado, toasted pepitas & dukkha

***All plated breakfasts served with fresh seasonal sliced fruits per table**

BRONCOS BREAKFAST BUFFET

Minimum 50 guests - \$45pp

Cold

Selection of sliced breads & condiments

Seasonal sliced fruits & berries

Assorted Chobani yoghurts

Freshly baked Danishes

Hot

Scrambled free range eggs

Grilled bacon

Pork & fennel chipolata sausages

Roasted tomatoes

Sauteed mushrooms

Hash browns

Assorted sauces & condiments

ADD ONS

Freshly brewed coffee and a selection of teas \$5.5pp per sitting

All day tea and coffee \$10.50pp

Glass of Orange Juice \$4.5pp





DAY CONFERENCE PACKAGES

Minimum 30 guests

Half Day \$78pp

Full Day \$85pp

On Arrival

- Selection of teas & freshly brewed coffee

Morning Tea

- Selection of teas & freshly brewed coffee
- 2 options from morning & afternoon Tea menu

Buffet Lunch

- Selection of 2 hot, 2 cold dishes with inclusions

Afternoon Tea

- Selection of teas & freshly brewed coffee
- Chef's selection of house baked cookies



MORNING AND AFTERNOON TEAS

Minimum 40 guests

**Choose 2 of the following items \$22pp
(Or included in your meeting package)**

- Warm mini quiches
- Freshly baked Danishes
- Mini ham & cheese croissants
- Seasonal sliced fruits & berries
- Assorted baby muffins
- Buttermilk scones with jam & cream
- Cocktail pies & sausage rolls with tomato relish
- Assorted donuts
- Bacon & egg muffins
- Spice fried pakoras with herb yoghurt

ADD ONS

**Freshly brewed coffee and a selection
of teas \$5.5pp per sitting**

Glass of Orange Juice \$4.5pp

LIGHT WORKING LUNCH / BUFFET OPTIONS

Minimum 40 guests

**Choose 1 of each \$40pp or choose
2 for \$60pp (Or included in your
meeting package)**

Hot Selection

- Teriyaki glazed salmon with stir fried vegetables
- Slow braised lamb & vegetable cassoulet with Jasmine rice (GF)
- Chickpea & roasted eggplant curry with pilaf rice (VG)
- Baked barramundi, stir fried greens, cherry tomato salsa & dill cream sauce (GF)
- Chargrilled vegetable gnocchi, baby spinach leaves & tomato herb sugo (VG)
- Butter chicken curry & pilaf saffron rice (GF)
- Sweet & sour pork with special fried rice & crispy egg noodles
- Slow roasted beef rib fillet, crispy rosemary potatoes & mushroom sauce (GF)
- Chargrilled sweet chilli & lime chicken with fried rice

Cold Selection

- Heritage tomato salad, basil leaves, bocconcini, Spanish onion & balsamic reduction (V)(GF)
- Avocado, semi dried tomato, sweet corn, parsley & green leaf salad (VG)(GF)
- New season potato salad, bacon, green peas, herb & seeded mustard aioli (GF)
- Creamy pesto pasta salad with seasonal vegetables & shaved parmesan
- Baby gem lettuce, bacon, croutons, egg & parmesan salad, Caesar dressing
- Roasted pumpkin, rocket, semi dried tomato & spiced chickpea salad (VG)(GF)

INCLUSIONS

Bread Rolls & butter

ADD

**A dessert buffet add on option of Chef's
selection of cakes and slices \$10pp**

Dietary requirements such as Gluten Free/Dairy Free/Vegetarian/vegan and allergies/intolerances will be catered for upon request with a minimum of 7 days' notice. Alternate options will be accommodated via chef's discretion, not by the client. All other dietary requests such as selected diets may not be available.

Please be aware that all care is taken when catering for special dietary requirements such as allergies and intolerances. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi and dairy products. Customer requests will be catered to the best of our ability, but the decision to consume a meal is the responsibility of the diner.



CANAPE PLATTER MENU

Minimum 40 guests

- Wagyu cheeseburger sliders, pickles, American mustard & ketchup **\$75 platter / 10 pieces**
- Mini beef pies with tomato sauce **\$80 platter / 20 pieces**
- Mini sausage rolls with tomato sauce **\$80 platter / 20 pieces**
- Peking duck spring rolls with lime & sweet chilli sauce **\$80 platter / 20 pieces**
- Vegetable spring rolls with sweet chilli & soy sauces **\$80 platter / 20 pieces (V)**
- Southern fried chicken sliders, cheese, slaw, avocado & aioli **\$75 platter / 10 pieces**
- Portuguese chorizo & spinach tartlets with avocado dip **\$80 platter / 20 pieces**
- Spinach & ricotta filo pastries with mint & garlic hung yoghurt **\$80 platter / 20 pieces (V)**
- Salt & pepper squid with tartare sauce & lemon **\$90 platter / 25 pieces**
- Southern spice fried chicken wings, Buffalo & ranch sauce **\$100 / 40 PIECES**
- Mini hot dogs, artisan milk bun, American mustard & ketchup **\$75 platter / 10 pieces**
- Natural oysters served with cocktail sauce & lemon **\$125 platter / 25 pieces (GF)**
- Killpatrick oysters served lemon \$150 platter/25 pieces
- Seasonal sliced fruit platter with berries & honey yoghurt **\$180 platter / feeds 10pax (V)(GF)**
- Artisan cheese platter, fresh & dried fruits, poppy seed lavosh **\$220 platter / feeds 10pax (V)**
- Chilled Queensland prawn platter, cocktail sauce & lemon **\$140 platter / 40 pieces (GF)**
- Smoked salmon bagels, lettuce, cucumber, onion, lemon dill crème fraiche **\$130 / 10 bagels**
- Broncos Bahn Mi, roasted pork, pickled vegetables, cucumber & coriander rolls **\$130 / 10 rolls**
- Roasted beef paninis, tomato, cheddar, onions, pickles, horseradish cream **\$130 / 10 paninis**
- Curried egg, cucumber, watercress & chive mayonnaise sandwiches **\$100 / 10 sandwiches**
- Ham, cheese, tomato and mustard sandwiches **\$100 / 10 sandwiches**
- Turkey, cranberry, Swiss cheese and avocado sandwiches **\$100 / 10 sandwiches**
- Roast Beef, aged cheddar, tomato, caramelised onion with sweet mustard pickle sandwiches **\$100 / 10 sandwiches**





PLATED MENU

Minimum 50 guests - Alternate Drop extra \$3pp

2 course \$70pp | 3 course \$85pp

Entrée

- Baked Italian tomato tart, whipped goat's curd, basil pesto, rouquette & balsamic glaze (V)
- Queensland king prawn, crab tartlet, natural oyster, yuzu mayo & citrus pearls
- Lamb backstrap salad, ancient grains, cranberries, pomegranate, mint & garlic hung yoghurt
- Bresaola carpaccio, horseradish crème fraîche, fried capers, baby herbs & petite salsa (GF)
- Deconstructed pork belly wonton, shaved vegetables, wakame & char sui dressing
- Poached salmon, shaved fennel & Spanish onion salad, watercress, lemon & dill aioli (GF)
- Cold smoked chicken, orange & almond cous cous, crushed avocado & salsa verde

Main

- Teriyaki glazed salmon, Asian greens, fragrant steamed rice & toasted sesame
- Beef Fillet, mustard mash, sweet potato crisps, broccolini & red wine jus (GF)
- Pan seared chicken breast, sweetcorn purée, parmesan potato & thyme jus
- Pumpkin gnocchi, baby spinach leaves, roasted nuts, cheddar, pea cream sauce (VG)
- Baked barramundi, lemon & thyme potato, seasonal greens & hollandaise sauce (GF)
- Slow roasted lamb rump, honey pumpkin, baby carrots, caponata & parsnip chips (GF)
- Sicilian eggplant, spiced chickpea & potato crush, sautéed greens, citrus herb yoghurt (V)(GF)

Dessert

- Chocolate, raspberry & coconut dome, jelly dark chocolate mousse, raspberry coulis (VG)
- Passionfruit tart, almond biscuit crumble, pecan & praline ice cream
- Sticky date pudding, warm butterscotch sauce & whipped vanilla cream
- Orange, cranberry & almond cake, strawberry surprise ice cream (GF)
- Chocolate praline tart, chocolate pearls & English toffee gelato
- Raspberry opera cake, berry compote, white chocolate & raspberry ice cream

HIGH TEA

Minimum 60 guests

\$55pp

- Selection of finger sandwiches
- Croissants
- Macarons
- Scones
- Selection of finger cakes
- Danishes
- Freshly brewed coffee and a selection of teas

EXTRAS

- **Cake-age cost \$2.50pp**
Chefs to cut and plate brought in cake and served with cream
- **Kids prices are below**
Baby/toddler – FREE
Child 5yrs to 12yrs - 35% of \$x
- **Security Fee**
4 hours minimum \$180
Dependant on numbers and type of event

Table Settings and Other Extras

- Table menus \$45
- Seating signage and table signage \$60
- Linen Napkins \$1.50pp
- Outsourcing items/equipment/decorations \$50 per outsource



TERMS & CONDITIONS

Last Updated 16/07/2024

If you have any questions relating to this document, please direct them to our Functions manager on (07) 3858 9036 or via email at eventcoord@broncosclub.com.au.

Confirmation

1. In order to secure your function date, a minimum \$500 deposit is required.
2. In addition the booking document must be completed, signed and returned.
3. Function dates will only be held for 7 days without a paid deposit and the return of this document.
4. Functions will only be secured and confirmed upon the receipt of deposit and signed contract in adherence to Function Terms & Conditions.

Cancellation

5. All cancellations must be made in writing via email, or full charges will apply.
6. In the event of a cancellation after written confirmation, the following shall apply: Upon paying the deposit and returning this document until 61 days prior to your function: full refund of deposit.
 - 60 to 31 days prior to your function: 50% of deposit refunded.
 - 30 days to 14 days prior to your function: No refund of deposit.
 - 14 days prior to your function: You will be liable to pay 100% of the estimated costs.
7. Date alteration: If a function is confirmed and then changes dates or it is postponed, this will be treated as a cancellation as the above.

Minimum Spend / Guaranteed Numbers

8. All functions from Monday through to Sunday have a minimum catering spend of \$1000.
9. With all functions, to open the private bar is a minimum \$500 spend. If cash bar, not utilising bar tab, function cash bar is still required to meet \$500. If it does not meet minimum spend, the event contact will be charged the remaining amount on completion of the event.
10. Guaranteed numbers along with any dietary requirements of patrons attending a function is required in writing by 10.00am five (5) business days prior to the event, for catering and invoice purposes. Broncos Club reserve the right to charge a surcharge if any changes are made after 10.00am five (5) business days prior to the event.
11. The client will be invoiced for the guaranteed number even if numbers fall. If numbers increase they will be invoiced for the additional numbers.

12. If a guaranteed number is not received, the attendance indicated at the time the booking was received will be taken as final.

Responsibility

13. Organisers are financially responsible for any damage sustained to Brisbane Broncos Club's fittings, property or equipment by clients, guests or outside contractors prior to, during or after a function.
14. Brisbane Broncos Club does not accept responsibility for damage to or loss of any client's property left at Brisbane Broncos Club prior to, during or after a function.

Room Hire

15. Room hire charges are applied to all function rooms unless otherwise negotiated and approved.
16. Day time room hire charges are based on an eight (8) hour maximum period and functions over eight (8) hours will be charged additional room hire.
17. Evening room hire charges are based on an eight (8) hour maximum period and functions over eight (8) hours will be charged additional room hire.

Unavailability of Rooms

18. If because of an unforeseen and/or unavoidable circumstance the room or space reserved for the function becomes unavailable, Brisbane Broncos Club reserves the right to substitute a similar or comparable area. Brisbane Broncos Club will use its best endeavors to advise the client within a reasonable period of time prior to the date of the function.
19. Brisbane Broncos Club reserves the right to book another function in the same room up to one hour before the scheduled function and one hour after the scheduled function.
20. Brisbane Broncos Club reserves the right to book another function in adjoining rooms at any time.

Security

21. Brisbane Broncos Club opens at 10am daily and as a result access is restricted to function rooms only prior to this time. If access to a function room is required prior to its pre-arranged starting time then this access needs to be confirmed with Brisbane Broncos Club at least 48 hours prior.

22. If Brisbane Broncos Club has reason to believe that a function will affect the smooth operation of its business, security or reputation, it reserves the right, at the expense of the client, to allocate crowd controllers to the function for a minimum of 4 hours.
23. Brisbane Broncos Club only employs crowd controllers licensed under the Security Providers Act 1993.

Conduct of Guests

24. The organiser acknowledges that Brisbane Broncos Club reserves the right to remove or reject any function guest who displays in an unreasonable or inappropriate manner.
25. Entry to Brisbane Broncos Club is governed by legislation under the Liquor Act 1992. Therefore, all function guests are required to satisfy our sign in requirements to gain entry.
26. Access to Brisbane Broncos Club is via the main entry only.
27. All function guests are required to meet the entrance dress code policies of the Brisbane Broncos Club.

Responsible Service of Alcohol

28. Function guests are expected to comply with the behavioral codes of the club and licensing laws, such as Responsible Service of Alcohol under which the club operates.
29. Function guests who are unduly intoxicated or disorderly will be refused service and will be asked to leave the premises.

Menu and Price Variation

30. Every endeavour is made to maintain prices listed in our function packages and published elsewhere, however, prices are subject to change to cover any unforeseen variations in cost.
31. A surcharge of 15% will be applied to functions held on public holidays. This will be applied to the total cost of the function.
32. All prices are inclusive of GST.
33. Menus must be finalised no later than seven (7) days prior to the function date.
34. Due to seasonal availability of menu items, it may be necessary to make substitutions to the selected menu items. Organisers will be notified as soon as possible.

External Catering/Beverages

35. Organisers or clients are not permitted to bring food or beverages onto club premises with the exception of cakes under prior arrangements with Brisbane Broncos Club's Functions Manager. Instructions on storage, display and service of cakes are necessary and may incur a fee. No liability is taken for cakes/food brought onto club premises. All food not consumed with the exception of cakes remains the property of the club.
36. Cakes brought into the club may incur a cakeage fee.

Payment

37. Full function payments are required five (5) business days prior to the event.
38. Final beverage and other outstanding costs are to be paid at the conclusion of the function, before leaving the premises.
39. Preferred payment is by direct debit, cash or credit card – MasterCard and Visa only. **Brisbane Broncos Club does not accept AMEX.**
40. Brisbane Broncos Club reserves the right to cancel a function at any time without reason.
41. Brisbane Broncos Club reserves the right to charge interest of 5% per month, compounding on payments that are overdue and also reserves the right to charge an administration fee of \$250 payments that are overdue.
42. The client agrees to pay any costs incurred by Brisbane Broncos Club to collect outstanding amounts, including without limitation the fees or any agents or solicitors appointed by us for this purpose.
43. The clients also understands that Section 18E(c) of the Privacy Act 1988 allows us to give a credit reporting agency certain personal information about them when payments are more than 60 days overdue.

Safety & Fire Regulations

44. All functions held at Brisbane Broncos Club are subject to compliance to current Workplace Health & Safety legislation and to the requirements of any other Government or local Government authority.
45. The lighting of candles, naked flames or flammable items is not permitted.
46. Brisbane Broncos Club does not encourage the use of smoke producing machines; however, these are permitted with prior approval.

Insurance

47. Brisbane Broncos Club may require evidence from the organiser or client of adequate insurance to cover property damage and public liability.

Signage

48. All advertising and signage is subject to the approval of the management of the club. Prior permission is required to use the club's name and/or logo in print and/or audio visual display. All proposed artwork must be approved by the club's management prior to publication.
49. All signage to be installed in function rooms must have prior approval of Brisbane Broncos Club. Organisers will be responsible for any damage caused by the incorrect installation of signage.

Deliveries

50. All deliveries to Brisbane Broncos Club must be advised prior to delivery and must be delivered to Brisbane Broncos Club marked with the name of function, date of the function, contact name and attention to your Brisbane Broncos Club coordinator.
51. All items belonging to the organiser or used by the function not belonging to Brisbane Broncos Club must be collected and removed within 24 hours.

Equipment

52. Use of Brisbane Broncos Club equipment, particularly audio visual equipment, must have prior approval of Brisbane Broncos Club.
53. Smoking is prohibited indoors at Brisbane Broncos Club in accordance with Government legislation.
54. Brisbane Broncos Club has Designated Outdoor Smoking Areas (DOSAs) for use of clients and a map of their locations is available at reception along with copies of our smoking management plan.
55. No drinks are permitted to be consumed in our DOSA after 10pm and Brisbane Broncos Club reserves the right to ask large groups congregating on the DOSAs to return to their function room.
56. It is an offence to ignore a directive given by our staff in relation to smoking at Brisbane Broncos Club.