



Function Packages

2021 - 2022



***Thank you for considering the CSC Group for your event!
We take pride in making your celebration one to remember.***

At the CSC Group we have the following in the included price per person packages:

Minimum of 50 guests

- Room hire
- Set up of the room to your specific requirements
- Professional staff
- Crisp white or black linen table cloths
- Crisp white or black linen napkins
- Private fully stocked bar
- Private bathroom facilities
- Parquetry portable dance floor
- Electronic LCD data projector & screen

We can also arrange the below at an additional cost:

- Decorative arrangements including balloons, fresh floral arrangements, centerpieces of your choice
- DJ / live entertainment
- Internet access

ROOMS:

CABOOLTURE SPORTS CLUB



**GREVILLEA
ROOM**



**CEDAR
ROOM**



SPORTS CENTRAL CABOOLTURE

• THE
GOLD
ROOM

• THE
SILVER
ROOM

• THE
BRONZE
ROOM

Please ask our friendly Functions Team for capacity & room specifications.

Prices include GST. Please be aware a surcharge of 15% applies on Public Holidays and Sundays.

Breakfast Menu

Price includes room hire.

Breakfast functions must be completed by 10am unless prior arrangements have been made with the functions manager

CONTINENTAL BREAKFAST - \$25.00 PER PERSON

Minimum of 50 guests

- Fresh Fruit Platter
- Ham and Cheese croissants
- Assorted mini muffins
- Assorted selection of cereal
- Toast station
- Juices

HOT BUFFET BREAKFAST - \$35.00 PER PERSON

Served to your table

Minimum of 50 guests

- Bacon
- Pork Sausages
- Scrambled Eggs
- Grilled Tomato
- Hash Browns
- Sautéed Mushrooms, garlic and spinach
- Toast Station
- Fresh Platter
- Juices

ALTERNATE DROP BREAKFAST - \$30.00 PER PERSON

Minimum of 50 guests

Select 2 served as alternate drop

- Eggs Benedict on sourdough with baby spinach & ham finished with hollandaise
- Breakfast frittata served with toasted ciabatta & tomato chutney
- Bacon, smashed avocado & fetta served on toasted Turkish bread with rocket
- Mini vanilla waffles served with maple syrup, whipped cream & ice cream
- Toasted granola bowl served with Greek yoghurt & berry coulis





Canapés Packages

(Served over a one to two hour period)

BLUEBELL - \$29PP

PICK ANY FIVE ITEMS

RED BANKSIA - \$32PP

PICK ANY SEVEN ITEMS

GOLDEN WATTLE - \$36PP

PICK ANY NINE ITEMS

COLD

- *Crostini of rare beef fillet with confit tomato, horseradish cream and fine herbs*
- *Mooloolaba prawns with a mango coriander salsa*
- *Tasmanian oysters with a champagne vinaigrette*
- *Prawn and avocado wasabi salad and rice cracker*
- *Smoked salmon, smoked cream and watercress on rye*
- *Garlic mushroom and truffle bruschetta*
- *Seared scallops with sesame seed and seaweed salad*
- *Crab crostini with wasabi mayonnaise*
- *Pumpkin, feta and caramelized onion tartlets*
- *Bruschetta of tomato, basil pesto, red onion and Persian feta*
- *Crostini, smoked chicken, avocado, shallots and aioli*

HOT

- *Macaroni cheese croquettes*
- *Pulled pork sliders*
- *Mini Wagyu beef sliders with smoked mayonnaise*
- *Quiche (assorted flavors)*
- *Salt and pepper calamari with sweet chilli and coriander sauce*
- *Satay chicken skewers with sesame and shallots*
- *Mini lamb koftas with spiced yoghurt*
- *Spinach and feta filo triangles*
- *North Indian onion pakora with sweet and sour dipping sauce*
- *Crispy fried whitebait with lemon and garlic aioli*
- *Free range chicken satay skewers with macadamia and coconut*
- *Barramundi and vegetable spring rolls served with sweet and sour sauce*
- *Prawn cigars served with sweet and sour sauce*
- *Porcini and truffle arancini balls with smoked mayonnaise*
- *Vegan spring rolls*
- *Vegan party plant based rolls*
- *Vegan pumpkin arancini balls*
- *Vegan empanada*
- *Indian vegetarian curry samosas*
- *Falafel bites served with an aioli sauce*
- *Sweet potato croquettes with spinach pesto*
- *Potato skins (assorted fillings)*
- *Plant based meatballs served with a smoked tomato chutney*
- *Stalk prawn lemongrass*
- *Coconut prawn on sugar cane*

Grazing Platter Packages

GOURMET GRAZING PLATTER

60 ITEMS FOR \$100

- Mini meat pies
- Mini sausage roll
- Mini quiche Lorraine
- Vegetable spring rolls
- Chicken breast goujons

SKEWER GRAZING BOARD

35 SKEWERS (THREE FLAVOURS) FOR \$110

- Satay chicken with peanut sauce skewers
- Thai beef skewers
- Vegetable skewer (mushroom, tomato, onion, zucchini, bocconcini)
- Prawn skewer with lemon grass, lime and garlic
- Tandoori beef served with yoghurt skewer
- Chorizo and tiger prawn skewers
- Salmon skewers
- Barramundi skewers

SLIDERS GRAZING BOARD

20 SLIDERS FOR \$90 (CHOOSE TWO FLAVOURS)

- Jack Daniel's glazed pulled pork belly with apple slaw
- Beer braised beef fillet with tomato jam and coleslaw
- Moroccan spiced pulled lamb with hummus and minted cucumber yoghurt
- Coconut poached chicken with mango and chilli salsa

VEGAN PLANT BASED GRAZING BOARD

50 ITEMS FOR \$110

(SELECT FIVE ITEMS)

- Vegan spring rolls
- Party vegan rolls
- Pumpkin arancini balls
- Vegan empanada
- Indian vegetarian curry samosas
- Falafel bites
- Sweet potato croquettes
- Potato skins
- Plant based meatballs



CHEFS TRADITIONAL SANDWICH PLATTER - \$75

Chicken cheese mayo, ham & tomato, tuna, egg & lettuce, cheese & tomato.

CHEFS GOURMET SANDWICH PLATTER - \$95

Chicken mayo black pepper, smoked salmon & cucumber, tuna & cucumber, prawn mayo, hummus & roasted red pepper, egg mayo, pastrami & cheese, crab & avocado. Served on Turkish and sourdough breads.

WOOD FIRED PIZZA BOARD - \$70

Chef's selection of gourmet pizza's

CHARCUTERIE GRAZING PLATTER - \$110

Selection of fresh fruits, dried fruits, nuts, marinated olives, gourmet cheeses, cured meats, dips, crackers, Turkish breads & lavosh crackers.

DESSERT GRAZING PLATTER - \$110

Chef's selection of petite cakes, mini muffin, varieties slices and macaroons



Occasions Buffet Menu

(Available in the Grevillea Room & Sports Central Caboolture only)

CARVERY BUFFET - \$45PP

Package includes crusty bread rolls and butter

CHOOSE ANY TWO OF THE FOLLOWING ROASTS:

- Succulent Queensland roast beef
- Northern River roast pork and crackling
- Rosemary & garlic butterflied roast lamb
- Oven roasted chicken breast

SERVED WITH THE FOLLOWING VEGETABLES:

- Garlic roasted potatoes
- Roast pumpkin
- Medley of steamed vegetables (carrots, broccoli, corn on the cob)
- Steamed greens (asparagus and broccolini)

CHOOSE ANY TWO OF THE BELOW DESSERTS: (Served alternative drop)

- Apple and rhubarb crumble tart with vanilla custard
- Baked berry cheesecake with fresh berries and bailey cream
- Individual sticky date puddings with a butterscotch sauce
- White chocolate bailey mousse with biscuit crumb and chocolate coulis



GOURMET BUFFET - \$65PP

Package includes crusty bread rolls and butter

SELECT THREE MAINS FROM THE BELOW:

- Pan fried Tasmanian salmon with citrus hollandaise
- Slow roasted MSA rib fillet with red wine jus
- Northern River crispy pork belly with a prawn chilli lime glaze
- Chicken breast wrapped in prosciutto
- Herb crusted petite beef fillet
- Free range pork belly with a Jack Daniels glaze and poached baby pear
- Macadamia crusted Queensland barramundi fillet with dill hollandaise

SELECT FIVE SIDES FROM THE BELOW:

- Traditional Caesar salad with garlic croutons and soft poached eggs
- Mediterranean salad with rocket, Kalamata olives, artichoke hearts, roast capsicum, cucumber, goats fetta with an apple balsamic dressing
- Broccolini with Cafe De Paris butter
- Medley of roast vegetables with rosemary and confit garlic
- Duck fat roasted kipfler potatoes with thyme, rosemary and confit garlic
- Prosciutto and Dutch potato gratin with truffle oil and buffalo mozzarella

DESSERTS: (Served alternative drop)

Selection of mini boutique cakes, slices & sweets

Selection of cheese's, crisp breads and dried fruits

A-La-Carte Packages

(Available in the Grevillea Room & Sports Central Caboolture only)

RED BANKSIA A-LA-CARTE PACKAGE

ENTRÉE & MAIN - \$50PP • ENTREE, MAIN & DESSERT - \$65PP

Served alternate drop

ENTRÉE

SELECT TWO FROM THE BELOW:

- Mushroom and creamed leek tart with rocket and pine nut pesto
- Moreton Bay bugs with green and yellow mango and crispy shallots
- Freshly shucked natural oysters with yuzu caviar and white soy

MAIN

SELECT TWO FROM THE BELOW:

- Beer battered barramundi fillet with crispy chips, house salad and tartare sauce
- Slow roasted peppered Brisbane rib fillet served on a parmesan mash, with steamed greens and roasted jus reduction
- Northern River crispy pork belly with an Asian salad and a blood orange sauce
- Pan fried beef fillet with smashed chats, blistered cherry tomatoes, steamed green vegetable medley and a red wine jus
- Macadamia crusted barramundi served with truffle chats, blistered cherry tomato, green beans and a citrus hollandaise
- Organic chicken breast with spiced bread sauce and a stuffed roasted onion

DESSERT

SELECT TWO FROM THE BELOW:

- Baked berry cheesecake with fresh berries and bailey cream
- Individual sticky date pudding with butterscotch sauce
- White chocolate bailey mousse with a biscuit crumb and chocolate coulis
- Chocolate dipped profiterole stack with salted caramel sauce and whipped cream

GOLDEN WATTLE A-LA-CARTE PACKAGE

ENTRÉE & MAIN - \$65.50PP • ENTREE, MAIN & DESSERT - \$72.50PP

Served alternate drop

ENTRÉE

SELECT TWO FROM THE BELOW:

- Tiger prawn and avocado salad
- Warm Thai beef salad with Asian noodles
- Pumpkin and mozzarella arancini, finished with a tomato and basil sauce
- Traditional pumpkin soup with warm bread roll and butter
- French onion soup with crouton and Swiss cheese

MAIN

SELECT TWO FROM THE BELOW:

- Black Angus beef rib fillet with kipfler hash cake, wilted spinach, seasonal vegetables and red wine jus
- Northern River crispy pork belly topped with a seared scallop, cauliflower puree, steamed greens, beetroot and an orange glaze
- Crispy skin free range chicken breast served on duck fat chat potatoes, seasonal vegetables and a port Dianne sauce
- Baked Atlantic salmon fillet served on buttered chats with steamed asparagus and lemon hollandaise sauce
- Parmesan and herb crusted lamb rack served with colcannon potatoes, seasonal vegetables and red wine jus

DESSERT

SELECT TWO FROM THE BELOW:

- Chocolate honeycomb baked cheesecake with fresh berries and bailey cream
- Individual sticky date pudding with butterscotch sauce
- White chocolate bailey mousse with a biscuit crumb and chocolate coulis
- Chocolate dipped profiterole stack with salted caramel sauce and whipped cream





Terms and Conditions

CONFIRMATION OF BOOKINGS Tentative bookings are held for two weeks from temporary booking date. All bookings are only considered confirmed after receipt of a \$200 deposit and a completed bookings form and terms & conditions sign off. Deposits will not be refunded unless a minimum of 7 business days' notice is given.

PAYMENT Final fees must be paid 7 business days prior to the confirmed event. Account cards are payable on the day/night of the event.

CANCELLATIONS A 7 business day cancellation notice is required for all confirmed bookings. No refunds will be issued within 7 business days of a confirmed event.

MENU CHOICES, FINAL NUMBERS & FUNCTION DETAILS Menu selections, beverage options & final numbers must be received within 7 business days of your confirmed function. All final function details, including any seating plans must be finalized within 7 business days of the function. Final accounts will be calculated on the minimum number of required guests (i.e. 50 guests unless prior arrangements have been made with the Functions Manager). Bar account is payable on the day/ night unless prior arrangement with the Functions Manager.

CHILDREN Children must be supervised at all times by a parent or guardian. Children are not permitted at bars or in gaming room. Children pricing: Children under 3 years are free, children 3 – 12 years are half the menu price, and children over 12 years are at full price.

SPECIAL EVENTS Management reserves the right to refuse events deemed unsuitable. If approved a security guard payment of \$300 for the event will be added to the final bill. If bookings are considered a deposit will be required which will be advised upon booking.

SECURITY & LICENSING For security & licensing purposes, our security and/or Duty Manager staff may occasionally walk through the function room during your event. Our staff will do their best to not disturb your event.

SUNDAY & PUBLIC HOLIDAY FUNCTIONS Functions held on a Sunday or Public Holiday will incur a 15% surcharge.

SIGNAGE All external signage required for event must be approved by management prior to event.

DECORATIONS AND ENTERTAINMENT We can provide a range of decorations and/or entertainment upon request with the cost added to your bill. Clients are welcome to provide their own decorations and/or entertainment but you must discuss details with the Functions Manager for their approval prior to the event to avoid any problems. Entertainment is not available for Terrace functions. Candles must not have a naked flame and be in candle holder/ vase where glass comes above the flame. Table scatters, confetti, glitter and rice is not permitted. A charge may be incurred for removal of such items.

DAMAGES Caboolture Sports Club will not accept responsibility for any damage or loss of merchandise incurred during the event. Willful damages and breakages are not covered in the room hire fee. Damages must be paid for

by the individual, group or company holding the function.

NOISE While we make every effort to ensure your event is not disturbed by other events or the general club noise, our functions rooms are not completely sound proof.

SIGN IN Guests attending an event may not play gaming machines unless they have been signed by a member of the Caboolture Sports Club, as a reciprocal member of another club, as a member's guest, or as a visitor that lives at least 15km from the Caboolture Sports Club.

DRESS REGULATIONS Dress rules apply, contact the club for details.

SMOKING Smoking is not permitted inside the club. Smoking is permitted in the Designated Outdoor Smoking Areas of Caboolture Sports Club. Please refer to venue signage for details.

ALCOHOL The liquor act of 1992 provides for severe penalties associated with underage drinking. An individual may be asked for current photo I.D. if consuming alcohol. Any guests found to be drinking under the legal age, or consuming liquor purchased elsewhere will result in the function being ended without refunds.

CSC GROUP HOUSE POLICY This policy is to serve our Members and their Guests in a responsible, friendly and professional manner. Our staff is on hand to assist patrons in their decision to drink in moderation and where appropriate avoid the dilemma of combining drinking and driving. Staff will not serve any persons under the age of 18 years, nor any person who staff deem to be intoxicated. Please be aware that this is not the full and complete House Policy, please refer to the official House Policy for full details (available on request).

LOYALTY Tier ratings are earned at the rate of one (1) tier rating for every \$1.00 spent on food, beverage, bingo, raffle tickets, merchandise, functions, event tickets, and showcase purchases when a membership card is swiped at a POS terminal before a sale is finalised.

Red Diamond, Yellow Diamond, Pink Diamond, Blue Diamond, and White Diamond tier level members receive discounts for functions at any of the CSC Group venues

The discount/offer each member receives depends on their tier level:

- Red Diamond - Free room hire
- Yellow Diamond - Free room hire and a 5% discount
- Pink Diamond - Free room hire and a 7% discount
- Blue Diamond - Free room hire and a 10% discount
- White Diamond - Free room hire and a 15% discount

All functions must be booked through the CSC Group functions team for any applicable discounts to be applied.

Function bookings are subject to availability, and certain times of the year may be busier than others.

Applicable discounts are applied to your entire pre-booked function package, and do not include individual purchases made during the function.



Booking Form

FUNCTION DETAILS

Occasion

Function Date / /

Function Times Start Finish

Number of Guests

Catering Package

Catering Times Start Finish

Bar Tab \$

OTHER REQUIREMENTS (please tick)

- Microphone
- Electronic LCD projector & screen
- Rectangle tables
- Round tables
- High bars
- Entertainer/DJ
- Decorations
- Other - Please specify

CONTACT DETAILS

Contact Name Membership No#

Company

Phone

Email

Postal Address

Suburb State Postcode

TERMS AND CONDITIONS

- I have read and agreed to all Terms and Conditions mentioned on the previous pages of this package.
- I understand that any additional charges not settled on the night of my function will be charged to the below Credit Card.

Signature

Date / /

PAYMENT

Card Type Visa / Mastercard / Amex / Other

Card Name

Card Number

Expiry / / CVV

Signature

Date / /