



Function Packages

2023 - 2024

Grazing Platter Packages

GOURMET PARTY PLATTER - \$110

- Assorted mini meat pies
- Mini sausage rolls
- Assorted mini quiches
- Vegetable spring rolls
- Chicken breast goujons

SKEWER GRAZING BOARD - \$110

CHOOSE THREE FLAVOURS

- Satay chicken with peanut sauce skewers
- Thai beef skewers
- Prawn skewer with confit garlic butter
- Lamb Kofta

SLIDERS GRAZING BOARD - \$90

20 SLIDERS (CHOOSE TWO FLAVOURS)

- BBQ pulled pork belly with slaw
- Cheeseburger - American Cheese, Pickles, Tomato Sauce
- Chicken Schnitzel - Cheese, lettuce, Aioli
- BLT - Bacon, Lettuce, Tomato, Aioli

VEGAN PLANT BASED GRAZING BOARD - \$120

CHOOSE FIVE ITEMS

- Party vegan Sausage rolls
- Pumpkin arancini balls
- Vegan empanada
- Falafel bites
- Plant based meatballs

GLUTEN FREE PARTY PLATTER - \$120

- Mini meat pies
- Mini sausage rolls
- Assorted mini quiches
- Sweet Potato Croquettes
- Chicken Strips



Grazing Platter Packages

KIDS PARTY PLATTER - \$80

- Party pies
- Party sausage rolls
- Fish Pieces
- Chicken Nuggets
- Hot Chips

DIP & BREAD BOARD - \$65

Selection of dips served with baked breads and crispbreads

CHEF'S GOURMET SANDWICH PLATTER - \$70

Selection of assorted filled sandwiches

GOURMET PIZZA BOARD - \$70

Chef's selection of gourmet pizza

LOCALLY SOURCED CHEESE BOARD - \$110

Selection of 4 locally sourced cheeses, served with quince, dried & fresh fruits, cornichons and a selection of artisanal crispbreads

GOURMET SEAFOOD PLATTER - \$150

Freshly cooked beer battered barramundi, garlic prawn skewers, beer battered king prawns, salt & pepper calamari, marinated green mussels, seared scallops, crispy battered chips, lemon and tartare

SEASONAL FRUIT PLATTER - \$85

Chef's selection of seasonal fruits

CHARCUTERIE GRAZING BOARD - \$120

Selection of gourmet cheese, cured meats, dips, dried & fresh fruits, cornichons, olives and assorted crispbreads

DESSERT GRAZING PLATTER - \$110

Chef's selection of petite cakes, mini muffins, slices and sweets



Occasions Buffet Menu

CARVERY BUFFET - \$45PP

Package includes crusty bread rolls, butter & gravy (GF)

CHOOSE ANY **TWO** OF THE FOLLOWING ROASTS:

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

SERVED WITH THE FOLLOWING VEGETABLES:

- Confit garlic roasted potatoes
- Roast pumpkin
- Medley of steamed vegetables

CHOOSE ANY **TWO** OF THE BELOW DESSERTS: (Served alternative drop. All served with fresh berries & cream)

- Apple & Rhubarb Crumble
- Creme Caramel | Pistachio praline
- New York Baked Cheesecake
- Eaton Mess - Meringue | Berries | Whipped Cream | Chocolate shards
- Sticky date pudding | Salted caramel sauce



GOURMET BUFFET - \$65PP

Package includes crusty bread rolls, butter & gravy (GF) (GF)

SELECT **THREE** MAINS FROM THE BELOW:

- Slow roasted MSA rib fillet with red wine jus
- Northern River crispy pork belly with plum glaze
- Thai Prawn Stuffed Chicken breast
- Grilled petite beef fillet with Chimichurri sauce
- Pistachio & Herb crusted Queensland barramundi fillet with lemon butter
- Herb & Parmesan chicken breast pieces
- Vegetable Lasagne

SELECT **FOUR** SIDES FROM THE BELOW:

- Steamed Greens medley
- Medley of roast vegetables tossed through fresh herbs & butter
- Duck fat roasted Chat potatoes with sea salt & rosemary
- Creamy Layered Potato Bake
- Traditional Caesar salad with garlic croutons and soft poached eggs
- Thai Crispy noodle Salad
- Quinoa & Chickpea salads
- Garden salad

DESSERTS:

Sweet platters served with a selection of mini boutique cakes, slices & sweet or

Alternate Drop Desserts

CHOOSE ANY **TWO** OF THE BELOW DESSERTS: (All served with fresh berries & cream)

- Apple & Rhubarb Crumble
- Creme Caramel | Pistachio praline
- New York Baked Cheesecake
- Eaton Mess - Meringue | Berries | Whipped Cream | Chocolate shards
- Sticky date pudding | Salted caramel sauce

A-La-Carte Packages

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

BLUEBELL

ENTRÉE & MAIN - \$60PP

Served alternate drop

ENTRÉE

SELECT **TWO** FROM THE BELOW:

- Sweet potato rosti | Roasted truss tomato | Rocket | Mango chilli dressing
- 4 Cheese Arancini | Quince mayo
- Smoked Salmon Roulade
- Twice cooked pork belly | Char Sui | Roasted beets
- Japanese inspired Oysters (4) | Wakame | Nam Jim sauce
- Warm Thai beef salad | Crispy noodles
- Vietnamese Prawn spring roll | Nam Jim sauce
- Artisan bread & dip selection
- Ricotta rockmelon & prosciutto | Toasted Ciabatta | Mirco herbs

MAIN

SELECT **TWO** FROM THE BELOW:

- Grilled beef fillet | layered potato | Blistered tomato | Broccolini | Jus
- Slow Roasted Beef Sirloin | Confit garlic mash | Buttered greens | Wild mushroom sauce
- Chicken Supreme | Duck fat chats | Steamed greens | Lemon Buree Blanc
- Macadamia Crusted Barramundi | Parmesan crusted rosti | Steamed asparagus | Lemon & Dill Hollandaise

Vegetarian Options

- Caramelised onion & Goat cheese tart petite salad
- Corn & Zucchini Fritters | Rocket Salad | Tomato Relish | Chive creme franiche

DESSERT

SELECT **TWO** FROM THE BELOW: (All served with fresh berries & cream)

- Apple & Rhubarb Crumble
- Creme Caramel | Pistachio praline
- New York Baked Cheesecake
- Eaton Mess - Meringue | Berries | Whipped Cream | Chocolate shards
- Sticky date pudding | Salted caramel sauce





Terms and Conditions

CONFIRMATION OF BOOKINGS Tentative bookings are held for two weeks from temporary booking date. All bookings are only considered confirmed after a receipt of a \$200 deposit and a completed bookings form and terms & conditions sign off. Deposits will not be refunded unless a minimum of 14 business days' notice is given.

PAYMENT Final fees must be paid 14 business days prior to the confirmed event. Account cards are payable on the day/night of the event.

CANCELLATIONS A 14 business day cancellation notice is required for all confirmed bookings. No refunds will be issued within 14 business days of a confirmed event.

MENU CHOICES, FINAL NUMBERS & FUNCTION DETAILS Menu selections, beverage options & final numbers must be received within 14 business days of your confirmed function. All final function details, including any seating plans must be finalized within 14 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.

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 & Sports Central Caboolture. 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).



Booking Form

FUNCTION DETAILS

Occasion

Function Date / /

Function Times Start Finish

Number of Guests

Catering Package

Catering Times Start Finish

Bar Tab \$

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 / /