

Christmas

at Arana Leagues Club





Foundation Room

The largest of our function rooms, the Foundation Room is a versatile function space catering for large conferences, dining & cocktail style events.

Capacity

Banquet	200
Cocktail	300
U-shape	80
Theatre	250
Classroom	150

Inclusions

Crisp white linen
 White paper napkins
 Microphones & lectern
 All required staff
 Function room set out to your individual specifications
 Unlimited meetings with our experienced Functions Coordinator

Room hire

6 hours	\$500
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Panther Den

The Panther Den is perfect for a more intimate celebration.

Capacity

Banquet	50
Cocktail	70
U-shape	30
Theatre	80
Classroom	50
Boardroom	40

Inclusions

Crisp white linen
 White paper napkins
 Microphones & lectern
 All required staff
 Function room set out to your individual specifications
 Unlimited meetings with our experienced Functions Coordinator

Room hire

6 hours	\$350
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Boardroom

Our modern Boardroom, designed to fit 12 people in high-back roller chairs, is perfect for intimate meetings or small catered events.

Capacity

Boardroom 12

Inclusions

All required staff
Function room set out to your individual specifications
Unlimited meetings with our experienced Functions Coordinator

Room hire

6 hours \$100

Dietary Requirements and Food Allergies

Whilst all care is taken when catering for special dietary and food allergy requirements, at this Club we handle foods such as seafood, shellfish, nuts, sesame seeds, eggs, wheat flour, fungi and all dairy products. Customer requests will be catered for to the best of our ability, but at all times ingredients may come in contact with the meal in question. It is the responsibility of the customer to alert us to any food allergies or dietary requirements.

Seafood Disclosure Statement

In accordance with Australian seafood labelling guidelines we wish to advise our guests that all seafood served for our events is imported. Specific country of origin information may vary by supplier and season. If you would like further details regarding the origin or type of seafood used in your dish please speak with our team who will be happy to assist

Traditional Christmas lunch or dinner

— 20 people minimum —

2 course: **\$51.90pp**

Main

Your choice of two (for alternate serve):

Honey glazed ham | LG

served with roast potatoes & pumpkin, fresh steamed vegetables & topped with gravy

Pan seared barramundi | LG

served with roasted kipfler potato, steamed broccoli, hollandaise & lemon

Roasted beef sirloin

served with creamy potato mash, steamed vegetables, Yorkshire pudding & topped with rosemary gravy

Oven roasted turkey breast | LG

served with roast potatoes & pumpkin, fresh steamed vegetables, cranberry sauce & topped with gravy

Dessert

Your choice of two (for alternate serve):

Traditional Christmas pudding

with vanilla custard, cream & strawberry

Australian pavlova | LG

with berries, coulis & Chantilly cream

Chocolate fudge pudding

with cream, berries & chocolate sauce

Sticky date pudding

finished with salted caramel, cream & berries

Mango macadamia cheesecake

with whipped cream, coulis & berries

Inclusions

Self-serve tea & coffee station

Freshly baked bread rolls

Christmas tree, centrepieces & theming throughout

Christmas bon bons & lollies



Community Christmas lunch

— 20 people minimum —

2 course: **\$44.90pp**

Main

Baked double smoked leg ham & roast turkey | LG

Served with roast potatoes & pumpkin, fresh steamed vegetables & topped with gravy & cranberry sauce

Dessert

For alternate serve:

Traditional Christmas pudding

with vanilla custard, cream & strawberry

Australian pavlova | LG

with berries, coulis & Chantilly cream

Inclusions

Self-serve tea & coffee station

Freshly baked bread rolls

Christmas tree, centrepieces & theming throughout

Christmas bon bons & lollies



Christmas buffet

— 50 people minimum —

2 course: **\$56.90pp**

Main

Your choice of two:

Baked ham

double smoked leg ham

Roast pork

with crackling

Oven roasted turkey

with cranberry sauce

Served with

Roasted potato, roasted pumpkin,
seasonal medley of vegetables

Salad bar

Green salad, potato salad & condiments

Dessert

Your choice of two (for alternate serve):

Traditional Christmas pudding

with vanilla custard, cream & strawberry

Australian pavlova | LG

with berries, coulis & Chantilly cream

Chocolate fudge pudding

with cream, berries & chocolate sauce

Sticky date pudding

finished with salted caramel, cream & berries

Mango macadamia cheesecake

with whipped cream, coulis & berries

Inclusions

Self-serve tea & coffee station

Freshly baked bread rolls

Christmas tree, centrepieces & theming throughout

Christmas bon bons & lollies





Terms and Conditions: Arana Leagues Club Functions Policy

Booking Confirmation and Deposit

A deposit of \$250.00 and a terms and conditions form signed is required to confirm all function bookings. The Club reserves the right to cancel any tentative booking that has not been confirmed within fourteen (14) days of the reservation being made.

Payments and Cancellation

The following payments must be provided by the following due dates:

\$250.00 is required upon booking.

Final confirmation of numbers and full payment is due seven (7) days prior to the function date. Event charges will be based on the final guest numbers provided. We realise that circumstances may occur which would make it necessary for a function to be cancelled. In such an event, written notice is required for all cancellations.

Notification in writing up until two (2) months prior to the scheduled event – full refund.

Notification in writing up until two (2) weeks prior to the scheduled event – 50% refund.

Notification in writing within two (2) weeks of the scheduled event – no refund

Advice of Final Numbers and Details

The Club's Functions Coordinator must be notified of all final details a minimum of fourteen (14) days prior to the event. A guaranteed minimum number must be advised seven (7) days prior to the function which will confirm the minimum number to be invoiced. Amendments after this date will be up to the discretion of management. All floorplans and setup requirements must be confirmed seven (7) days prior to the function.

Food and Beverage Policy and Licensing

All catering is to be supplied by Arana Leagues Club and to remain within the boundaries of our Brisbane City Council Approved Food Safety Accreditation. Food is not to be removed from the premises under our food safety accreditation. Celebration and specialty cakes are exempt from this condition.

Every endeavour is made to maintain prices as originally quoted to you. However, due to seasonal changes and unforeseen supplier increases, menu items may be required to adjust accordingly, which will be communicated with you immediately in writing.

All special dietary and food allergy requirement information must be given in writing to the Functions Coordinator when confirmation of final numbers is made (minimum 7 day prior). Please advise your attendees with dietary requirements that upon arrival they must make themselves known to a function staff member to confirm their requirements. Please note that whilst all care is taken when catering for special dietary and food allergy requirements, at this club we handle foods such as seafood, shellfish, nuts, sesame seeds, eggs, wheat, flour, fungi and all dairy products. Customers requests will be catered for to the best of our ability, but at all times ingredients may come into contact with the meal in question. Quality of presented meals, buffets, and/or cocktail packages cannot be guaranteed if agreed times are not adhere to.

A beverage account to the amount of your choice may be set up to cover your chosen beverages. All beverages must be supplied by Arana Leagues Club.

Responsible service of alcohol applies to all functions. House policy is available upon request. Management and Staff are required by law to refuse the service of alcohol to any patrons and/or guests under the age of 18, unduly intoxicated or disorderly. Acceptable proof of age identification must be produced to provide evidence of age.

Membership discount applies to all purchases, however "benefits and privileges" are exempt.



Entry Requirements and Minors

If your guests would like to utilise the Club's many other facilities, they must satisfy the conditions of entry requirements as governed by Liquor Licensing Laws and the responsible service of alcohol house policy. Any guests attending a function must sign in following the Club's sign in procedures.

All minors must be accompanied by a responsible adult at all times. Minors must remain in the Function Rooms after 10.00pm on any night of the week.

Access to club outside of normal trading hours may incur a fee.

Equipment, Entertainment Cleaning and Damages

All equipment and entertainment provided by the client must have prior permission from the Club. Management reserves the right to deny the use of any equipment or entertainment that causes concern to the safety or wellbeing of staff and/or guests.

Should emergency services be required due to negligence of the function organiser all related costs will be passed on to you. Fire Exits are to be kept clear at all times and are not to be obstructed for any reason. Obstructions of Fire Exits can accrue fines and, in the event, these will be passed on to the function organizers. Workplace Health and Safety standards and requirements must be adhered to at all times before, during, and after the event.

Our Functions team will take all necessary care in organizing and storing of event property but does not take responsibility for damage or loss of client's property before, during, and after the event.

If Management has reason to believe that any event/function will affect the smooth running of the Club, its security or its reputation, the management reserves the right to cancel at its discretion without notice or liability.

Decibel readings are to remain under 80DB for the safety of guests and staff. All final setups are at the discretion of Arana Leagues Club Staff.

The client making the booking is financially responsible for any damages and/or theft of property or equipment.

The client making the booking is responsible for the behaviour of their guests and in turn, will be responsible for the payment requirement of any additional cleaning fees. Additional fees may be applied if the function has created cleaning needs above our standard.

Special Conditions Regarding 21st Birthday Parties Inclusive

As an added condition to the above function, the client is to cover the Club's cost of hiring security personnel, who in return will remain within the function for its duration at a cost of \$250.00.

All guests under the age of 18 must have their legal guardian remain on the premises at all times during their stay. All guests over 18 must be wearing a wristband provided by the club. A minimum catering requirement must be met of either a meal package or two platters for every 10 guests.



Venue Hire Agreement

Function Booking Name: _____

Date of Function: _____

Contact Name: _____

Phone Number: _____

Email Address: _____

Membership #: _____

Number of guest attending: _____

Credit Card Details

Card type: Visa Mastercard American Express

Card number: _____ _____ _____

Expiry date: _____ / _____ CCV _____

Name on Card: _____

Signature on Card: _____

Please note: Any outstanding charges will need to be paid for at the conclusion of the function. In the event that the charges are not paid the full amount will be charged to the credit card listed above the next business day

Please circle which room you would prefer to hire:

Foundation Room

Panther Den

Boardroom

I have read and accept the terms and conditions as stated on the previous pages

Signed _____ Date: _____