

Arana
LEAGUES CLUB



Functions AT ARANA



Room hire

Foundation Room: The largest of our function rooms, the Foundation Room is a versatile function space catering up to 200 for dining events and up to 300 for cocktail style events.

Panther Den: The Panther Den is perfect for a more intimate celebration. This room is suitable for dining events for 30 – 50 guests and up to 70 for cocktail style events.

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

Outdoor Area: Available upon request.

ROOM	ROOM LAYOUT / CAPACITY						6 HR ROOM HIRE	CONDITIONS
	BANQUET	COCKTAIL	U-SHAPE	THEATRE	CLASSROOM	BOARDROOM		
FOUNDATION ROOM	200	300	80	250	150	-	\$450	-
PANTHER DEN	50	70	30	80	50	40	\$300	-
BOARDROOM	-	-	-	-	-	12	\$100	-

Room hire inclusions

- Crisp white linen
- Black or white paper napkins
- Microphone and lectern
- Whiteboard & accessories
- All required staff
- Function room set out to your individual specifications
- Unlimited meetings with our experienced Functions Coordinator



Breakfast functions

Hot plated breakfast

— 30 PEOPLE MINIMUM —

Traditional breakfast

Scrambled egg / bacon /
pork chipolatas / sea salted tomato /
spinach / thyme buttered mushrooms /
toasted Turkish bread

\$28
PP

Buffet breakfast

— 40 PEOPLE MINIMUM —

Choice of 1 type of egg:
(scrambled or ham and cheese omelette)/
bacon / pork chipolatas /
sea salted tomato / thyme buttered
mushrooms / hash browns

\$32
PP

All buffet breakfast served with:

Fresh fruit platter
Assorted freshly baked danishes
Toast station with assorted
accompaniments
Self-service coffee station

Breakfast additions

Individual fruit salad with passionfruit yoghurt **gf** **\$6.50 pp**
Assorted flavoured muffins **\$6.50 pp**
Assorted danishes **\$6.50 pp**

Vegetarian available on request | Gluten free option available on request

v Vegetarian | **gf** Gluten free | **ve** Vegan

Seminars

Morning tea or afternoon tea

— SUITABLE FOR 20+ GUESTS —

\$27
PP

Fresh seasonal fruit platters

— plus —

Your choice of 2 of the following:

- Buttermilk scones with cream & jam
- Assorted sweet muffins
- Healthy fruit & grain slice (ve)
- Lamingtons - chocolate & raspberry
- Assorted cakes & slices
- American chocolate brownie (gf)
- Variety of cookies
- Pumpkin, spinach & ricotta frittata with tomato chutney (gf)
- Semi dried tomato quiche with feta & basil (v)
- Pumpkin & goats cheese arancini with chipotle mayo (v)
- Bagel with ham & cream cheese
- Pumpkin & cheddar scone with pesto butter

Beverages:

- Self-service tea & coffee station
- Fresh fruit juice

Lunch

— SUITABLE FOR 20+ GUESTS —

\$28⁵⁰
PP

Gourmet selection of freshly made tortilla wraps & point sandwiches

— plus —

- Fresh seasonal fruit platters
- Assorted cakes & slices

Beverages:

- Self-service tea & coffee station
- Fresh fruit juice

Lunch buffet

— SUITABLE FOR 20+ GUESTS —

\$37
PP

Your choice of 2 of the following:

- Thai green chicken curry with Asian greens & steamed jasmine rice (gf)
- Chermoula grilled chicken breast with roasted kipfler potatoes & chipotle aioli (gf)
- Oven baked barramundi with lemon & caper cream (gf)
- Traditional beef lasagne with melted mozzarella & basil
- Baked ricotta & spinach lasagne with parmesan & tomato ragout (v)
- MSA beef sirloin with paprika chats & mushroom gravy (gf)
- Pumpkin & ricotta ravioli with queen green olives & capsicum & red onion salsa (v)

— Served with —

- Bread roll & butter
- Garden salad
- Fresh seasonal fruit platters
- Assorted cakes & slices

Beverages:

- Self-service tea & coffee station
- Fresh fruit juice

(v) Vegetarian | (gf) Gluten free | (ve) Vegan



Platters

— SUITABLE FOR 20+ GUESTS —

Each platter serves
approximately 10 people

Assorted cakes & slices

\$80

Buttermilk scones with jam & cream

\$70

Fresh seasonal fruit platters

\$60

Sandwich platters

\$95

Assorted wrap platters

\$95

Wedge & sour cream with
sweet chilli sauce

\$70

Cheese platters

\$90

Hot savoury platters

\$160

Antipasto platters

\$135



High tea

— 40 PEOPLE MINIMUM —

\$60
PP

Sweet

1 per person across flavours

Macaroons – assorted flavors (gf)

Petite lemon meringue tartlets

Strawberry with vanilla crème tartlet

Chocolate brownie (gf)

Includes tea & coffee

Savoury

Petite finger sandwiches – 2 fingers per person across flavours

Baked chicken with chive aioli

Salted cucumber with
lemon zested sour cream (v)

Tasmanian salmon with
caper marscarpone

Spinach & pumpkin frittata with
semi dried tomato tapenade (v) (gf)

Pumpkin & matured cheddar
scone with pesto butter

Includes tea & coffee

Note: if attending numbers are less than 40,
a surcharge on the menu costs will apply.

(v) Vegetarian | (gf) Gluten free | (ve) Vegan

Cocktail

— 40 PEOPLE MINIMUM —

Selection of 5 canapes

\$27
pp

Selection of 6 canapes

\$30
pp

Cold canapés

Smoked Atlantic salmon

with pistachio dukkah spice, saffron mayo short bread shell

Red curry poached chicken

with coriander, toasted coconut, wonton wafer

Charred rosemary lamb

with black olive paste, semi dried tomato, balsamic glaze, bruschetta

Seared scallop spoon

with apple, queen green olive, preserved lemon aioli, basil oil (gf)

Gremolata chicken

with pesto aioli, fig jam, toasted bruschetta

King prawn & spanner crab

with dill & caper crème fraiche, finger lime, lemon shell

Roast duck breast

with green papaw salad, coriander, mint on a spoon (gf)

Moroccan spiced pumpkin

with persian feta, dukkha, shortbread shell (v) (gf)

Spinach & pumpkin frittata

with ricotta & tomato relish (v) (gf)

Avocado & sweet corn salsa

with oven dried truss tomato, bocconcini, olive crostini (v) (gf)

Hot canapés

Beef cheese burger

with spicy burger sauce, pickles

Peri peri chicken skewer

with mint & coriander riat (gf)

Chicken kaarage

with siracha mayo (gf)

BBQ pork spring roll

with hoisin & sesame dressing

Prawn potato string

with sweet chilli sauce

King island beef pie

with tomato relish

Prawn & ginger wonton

with soy & chilli

Jalapeno with chipotle & cheese arancini

with garlic aioli (v)

Shrimp & crab rice paper spring roll

with sweet chilli

Peking duck spring roll

with plum & sweet chilli sauce

Cauliflower popcorn

with saffron mayo (v)

Petite rare eye fillet

with kipfler potato, truffle mayo (gf)

Additional platters

Cheese platters

a selection of brie, blue & matured cheddar cheese with fruit paste, dried fruit & crackers

\$90

Hot savoury platters

a chef selection of savoury pies, sausage rolls, spring rolls, savoury quiches, chicken dim sum, chicken satay, fish bites & vegetarian aranchinis

\$160

Antipasto platters

a selection of salami, pepperoni, marinated feta, selection of dips, grilled vegetables & olives with assorted breads

\$135

Note: if attending numbers are less than 40,
a surcharge on the menu costs will apply.

(v) Vegetarian | (gf) Gluten free | (ve) Vegan

Noodle / sliders

Noodle box

— 40 PEOPLE MINIMUM —

One flavour

\$25
pp

Two flavours

\$35
pp

On arrival

30 minutes chef selection of hot canapés

Boxed mains:

Parmesan barra

with pimento roasted kipflers,
caper tartare, lemon (gf)

Gingered steamed salmon

with asian greens, jasmine rice,
coriander & chilli dressing (gf)

Soy & chilli chicken

with thin egg noodles, wombok & greens
stir fry, oyster sauce

Chilli beef & bean con carne

with fried corn chips, shredded cos, sour
cream, tomato & chilli salsa

Coconut & green chilli chicken

with ginger scented jasmine rice,
fried onion (gf)

Sticky sweet chilli pork

with rice noodle, Chinese greens, bean
sprouts, sweet chilli & soy

Red wine beef ragout

with crushed baby chat, thyme roasted
forest mushrooms (gf)

Chickpea & sweet potato red curry

with eggplant, beans, saffron rice (v) (gf)

Field mushroom ragout

with crumbled feta, baby spinach,
roasted capsicum, basil pesto (v)

Sliders

— 40 PEOPLE MINIMUM —

\$30
pp

On arrival

30 minutes chef selection
of hot canapés

Gourmet sliders

**Choose a minimum of 2
of the following:**

Beef & bacon cheese burger

with pickled gherkin, mustard aioli,
sesame brioche bun

Smokey BBQ pork rib

with ranch slaw, fried onion,
brioche bun

Grilled chicken

with pine nut pesto, shaved
parmesan, garlic aioli, milk bun

Mini hot dog

with American mustard, bacon,
cheese, onion, brioche hot dog roll

Soy & chilli glazed pork belly

ginger carrot, hoisin, boa bun

Cajun salmon

grilled corn salsa, chipotle dressing,
charcoal bun

Chimchurri portobello mushroom

Persian feta, balsamic glaze,
brioche bun (v)

Note: if attending numbers are less than 40,
a surcharge on the menu costs will apply.

(v) Vegetarian | (gf) Gluten free | (ve) Vegan



Food stations

— 40 PEOPLE MINIMUM —

Taco bar

**Make your own taco bar
with all the trimmings**

**\$30
PP**

On arrival

30 minutes chef selection
of hot canapés

Shells

A selection of hard & soft tacos
& corn chips

Fillings

Chilli con carne
Vegetarian chilli con carne

Selection of accompaniments

Lettuce
Grated carrot
Grated cheese
Red onion
Sliced capsicum

Condiments

Guacamole
Tomato & coriander salsa
Sour cream
Lime
Chilli

All served with eco friendly
disposable containers

Slider station

Make your own slider station

**\$35
PP**

On arrival

30 minutes chef selection
of hot canapés

Buns

Selection of brioche slider buns

Fillings

Smokey BBQ pulled pork
Chimichurri chicken tenderloin
Texan rubbed slow cooked beef
Chermoula & Persian feta grilled
mushrooms

Toppings

Sliced tomato
Lettuce
Slice American cheese
Pickles
Ranch dressed slaw

Condiments

Mustards
Tomato relish
Smokey BBQ sauce
Aioli
Chipotle mayo

All served with eco friendly
disposable containers

Note: if attending numbers are less than 40,
a surcharge on the menu costs will apply.

 **Vegetarian** |  **Gluten free** |  **Vegan**



Plated dining

— 30 PEOPLE MINIMUM —

\$60
pp

Two course

\$80
pp

Three course

Choose two dishes from each course for alternate drop

Entrée

Beetroot & mint cured smoked salmon

with basil cucumber & mint salad with heirloom tomato & saffron yoghurt (gf)

Oregano & thyme spiced chicken tenderloin

with prosciutto, pear & rocket salad, crumbled feta with fig & balsamic jam (gf)

Barramundi & crab cakes

with wakamme & snowpea tendrill salad with roasted sesame dressing & lime

Sweet chilli & soy pork belly

with coriander & corn fritter, snowpea tendrill & sesame carrot salad with nouch chan dressing

Chimichurri chicken

with apple, cucumber, radish & red cabbage slaw with tahini & sour cream dressing (gf)

Olive & basil charred lamb rump

with shaved fennel, orange & dill salad with semi dried tomato aioli (gf)

Peking duck breast

with shallot, coriander & snow pea sprout salad with crispy tortilla & hoisin & sweet chilli dressing

Brie, artichoke & asparagus puff tartlet

with watercress & ruby grapefruit salad rocket pesto & lemon oil (v)

Mains

Char grilled wagyu beef tenderloin

with bacon & spinach mash with butter & almond broccoli, rosemary jus & prosciutto crisp (gf)

Thai red curry grilled chicken breast

with coriander & corn potato cake, baby corn, bamboo shoot & Asian greens with red curry coconut cream (gf)

Pan seared tuna

with warmed green bean basil & kifler salad, green olive & lemon salsa verde (gf)

Char grilled pork loin

with sweet corn mash, broccolini, thyme & bacon jus & butterscotch apples (gf)

Moroccan charred lamb rump

with turmeric salted bay chats, Persian feta, rocket & artichoke with kalamata olive tapenade (gf)

Pan seared barramundi

with rosemary & green olive roasted kipfler, grilled capsicum & red onion salsa with sweet pea soubise (gf)

Prosciutto wrapped chicken breast

filled with semi dried tomato & ricotta on zucchini & potato bake butter & honey glazed carrot & sweet corn cream (gf)

Rigatoni pasta

with roasted garlic, mushroom baby balsamic, olives basil oil & fried leeks (v)

Desserts

Chocolate mousse cake

with raspberry coulis vanilla cream & strawberries (gf)

Lemon meringue tartlet

with passionfruit syrup, cream Chantilly & raspberries

Pecan & chocolate flan

with pecan praline double cream & berries

Apple & rhubarb crumble

with raspberry cream, coconut crumble & berries

Warmed chocolate fondant

with pecan praline raspberry coulis, cream & raspberries

Lime baked cheesecake

with mango puree, cream & berries

Chocolate & Kahula crème brûlée

with cream & seasonal berries (gf)

Coffee & Bailey's pannacotta

with coffee cream, pecan praline & berries (gf)



Vegetarian



Gluten free



Vegan

Buffet

— 40 PEOPLE MINIMUM —

Your choice of
2 main meals & 2 salads

\$55
pp

Your choice of
3 main meals & 3 salads

\$60
pp

Your choice of
4 main meals & 4 salads

\$65
pp

All buffets come with bread rolls &
antipasto platter listed below

Antipasto platter:

Salami / pepperoni / marinated feta /
selection of dips / grilled vegetables / olives (gf)

Mains:

Thyme roasted chicken breast
with buttered kipflers, pine nut
& basil cream sauce (gf)

Lemon roasted barramundi
with green beans & dried cranberry
salad, saffron aioli (gf)

Glazed honey pork
with braised fennel & cabbage
with gravy (gf)

Sea salted salmon
with roasted cauliflower & walnut,
charred lemon hollandaise (gf)

Charred MSA beef sirloin
with rosemary baked sweet potato
& pumpkin, mushroom jus (gf)

Moroccan lamb rump
with spiced chickpea & lentil ragout,
cumin seed & honey (gf)

Beef medallions
with roasted forest mushroom,
onion marmalade, pepper jus (gf)

Pumpkin gnocchi
with olive, basil & tomato sauce,
parmesan crumble (v)

Spinach & ricotta lasagne
with melted mozzarella (v)

Salads:

Caesar with baby cos, shaved
grana parmesan, bacon,
crouton, parmesan aioli

Kipfler potato, oven baked
streaky bacon, shallot, basil,
mustard seed mayonnaise (gf)

Asian apple slaw, shredded red
cabbage, wombok, coriander,
toasted coconut, Jap mayo (v) (gf)

Pasta, roasted thyme sweet potato,
Mediterranean vegetable, honey
mustard dressing (v)

Baby lettuce, tomato, cucumber,
red onion, Greek feta, green olive,
red wine vinaigrette (v) (gf)

Turmeric & cumin spiced chickpeas,
green beans, roasted capsicum,
toasted almonds, Champagne
wine vinaigrette (v) (gf)

Seafood additions:

Chilled premium rock oysters
(3 per serve)
Market fresh & accompanied by
lemon & lime wedges, red wine
reduction

\$15pp

Ocean king prawns
(3 per serve)
Market fresh & accompanied by
cocktail mayo, lemon & lime wedges

\$19pp

Tasmanian smoked salmon platter
(serves 10)
horseradish crème fraiche, baby
caperberry, sourdough breads

\$13pp

Note: if attending numbers are less than 40,
a surcharge on the menu costs will apply.

(v) Vegetarian | (gf) Gluten free | (ve) Vegan



Roast buffet

— 40 PEOPLE MINIMUM —

\$40
PP

Buffets come with bread rolls and butter

Antipasto platter

Salami / pepperoni / marinated feta /
selection of dips / grilled vegetables / olives 

Choice of 2 roasts:

Roasted topside beef
Roasted pork leg with crackling
Leg of lamb
Roasted chicken
Marmalade glazed ham

Your roast selection accompanied with:

Roasted potato
Roasted pumpkin
Steamed garden-fresh vegetables

Sauces:

Gravy / mustards / relishes &
accompanied sauces

Add ons:

Salad
\$6pp
Chef selection canapés (30 minutes)
\$7.50pp

Note: if attending numbers are less than 40,
a surcharge on the menu costs will apply.

 **Vegetarian** |  **Gluten free** |  **Vegan**



Beverage packages

— 40 PEOPLE MINIMUM —

Standard

Includes bottled house wines
(red, white and sparkling),
draught beer, post mix soft drink
and juice

House wines

Woodbrook Farms Brut – *Mudgee*
Woodbrook Farms Sauvignon Blanc – *Mudgee*
Chain of Fire Chardonnay – *Central Ranges*
Woodbrook Farms Shiraz – *Mudgee*
Chain of Fire Merlot – *Central Ranges*

Draught beer (pots only)

XXXX Gold
Hahn Premium Light
Tooheys New
Hahn 3.5

3 hours

\$38
PP

4 hours

\$47
PP

5 hours

\$55
PP

Premium

Includes premium and house wines
(red, white and sparkling),
draught beer, post mix soft drink
and juice

House wines

Woodbrook Farms Brut – *Mudgee*
Woodbrook Farms Sauvignon Blanc – *Mudgee*
Chain of Fire Chardonnay – *Central Ranges*
Woodbrook Farms Shiraz – *Mudgee*
Chain of Fire Merlot – *Central Ranges*

Premium wines

Wild Oats Pinot Grigio – *Mudgee*
Ara Single Estate Sauvignon Blanc – *Marlborough NZ*
Four in Hand Shiraz – *Barossa*

Draught beer (pots only)

XXXX Gold

Hahn Premium Light

Tooheys New

Hahn 3.5

James Squire 150 Lashes

James Squire Ginger Beer

3 hours

\$48
PP

4 hours

\$57
PP

5 hours

\$65
PP

Bar Tab

We are also able to offer your guests a pre-determined selection of beverages on a bar tab up to the value of your choosing. Please discuss your requirements with your Functions Co-ordinator.



Additions and extras

Menu additions

Tea + coffee

\$3.50 pp

Cakeage

\$2.50 pp

Childrens meals

\$13.50 pp

For Children 4 - 12 years of age

- Chicken nuggets and chips -
- Tempura fish and chips -
- Mini cheeseburger and chips -
- Pizza sub and chips -

Event extras

Audio visual equipment items

Data Projector and Screen
\$50

Data Projector, Laptop and Screen
\$80

Stage (Two Pieces, 2.4m x 1.8m)
\$100

Dance Floor
\$100

Decorations

Coloured Helium Balloons

Bunches x 3: \$7.50

Bunches x 5: \$12.50

Coloured Linen Napkins
\$1.50

Coloured Table Runners
from \$4

White or Black Chair Covers with a sash
\$7.50

Dry Bar Lycra Covers (selected colours available)
\$15

Centrepieces
\$POR

A5 Individual Menus
\$0.50



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 & 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 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 72 hours 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 dietary requirement information must be given to the Functions Coordinator when confirmation of final numbers is made. Quality of presented meals, buffets and/or cocktail packages cannot be guaranteed if agreed times are not adhered 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.



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.

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: _____

Email Address: _____

Membership # _____

Number of guest attending: _____

Credit Card Details

Card type Visa Mastercard American Express

Card number _ _ _ _ _ _ _ _ _ _ _ _ _ _ _

Expiry date _ _ _ _ / _ _ _ _

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: _____