



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.

Outside Bar: A unique space, the Outside Bar offers the benefits of an outdoor entertaining space, complete with it's own private bar and a view overlooking the adjoining field. This area can fit up to 150 in a cocktail style event, but can also be hired as a smaller section for 50 people cocktail style.

ROOM	ROOM LAYOUT / CAPACITY							6 HR ROOM HIRE	CONDITIONS
	BANQUET	COCKTAIL	CABARET (8)	U-SHAPE	THEATRE	CLASSROOM	BOARDROOM		
FOUNDATION ROOM	200	300	160	80	250	150	-	\$340	MEMBERS OF THE CLUB ENTITLED TO A \$40 DISCOUNT ON ROOM HIRE
PANTHER DEN	60	70	56	30	80	50	40	\$220	MEMBERS OF THE CLUB ENTITLED TO A \$40 DISCOUNT ON ROOM HIRE
BOARDROOM	-	-	-	-	-	-	12	\$100	-
OUTSIDE BAR	-	50 SECTION 150 FULL AREA	-	-	-	-	-	\$100 SECTION \$200 FULL AREA	SECTIONS CAN BE HIRED FOR UP TO 50 GUESTS FRI – SUN FULL AREA CAN ONLY BE HIRED MON – THURS.

Room hire inclusions

Crisp white linen & table skirting
Black or white paper napkins
Microphone and lectern
Whiteboard & accessories

Parquetry dancefloor
Flipchart & 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

\$24⁵⁰
pp

Toasted panini

Poached eggs / peppered spinach / parsley hollandaise

served with one of the following:

Smoked salmon

\$20
pp

Shaved leg ham

\$20
pp

Avocado & Persian feta crush

\$20
pp

Mushroom on toast ^v

Balsamic roasted mushroom / truffle oil / shaved parmesan / rosemary salted bread

\$20
pp

All plated breakfast served with:

fresh fruit plate per table

chilled orange juice

self-service coffee station

Buffet breakfast

— 40 PEOPLE MINIMUM —

Choice of 1 type of egg:
(poached scrambled or fried) /
bacon / pork chipolatas /
sea salted tomato / thyme buttered
mushrooms / hash browns

\$28
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} **\$5.50 pp**

Assorted flavoured muffins **\$5.50 pp**

Assorted danishes **\$5.50 pp**

Vegetarian available on request | Gluten free option available on request

^v Vegetarian | ^{gf} Gluten free | ^{ve} Vegan

Seminars

The kick-start brunch

— SUITABLE FOR 20+ GUESTS —

\$25
PP

Buffet style for a ‘help yourself’ graze

Toasted granola with cinnamon
apple yoghurt
Grilled banana bread with
orange marmalade
Baked fruit danishes
Ham & cheese croissants
Avocado & tomato
Turkish fingers (v)
Fresh seasonal fruit platters

Beverages:

Self-service tea & coffee station
Fresh fruit juice

Morning tea & afternoon tea

— SUITABLE FOR 20+ GUESTS —

\$25
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 —

\$25
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

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

Seminars cont.

Hot fork dish

— SUITABLE FOR 20+ GUESTS —

\$35
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

MYO lunch

— SUITABLE FOR 20+ GUESTS —

\$35
PP

Organic bread selection:

Ciabatta

Turkish

Bread rolls

Fillings:

Shaved leg ham with tomato relish

Pesto chicken breast with garlic aioli

Sliced turkey with cranberry

Italian salumi meats with pickle relish

Swiss & cheddar sliced

Sliced tomatoes with balsamic & olive oil

Assorted baby lettuce greens

Homemade pickles, relishes & condiments to suit

— Served with —

Fresh seasonal fruit platters

Assorted cakes & slices

Beverages:

Self-service tea & coffee station

Fresh fruit juice

Platters

— SUITABLE FOR 20+ GUESTS —

Each platter serves approximately 10 people

Assorted cakes & slices

\$60

Buttermilk scones with jam & cream

\$60

Fresh seasonal fruit platters

\$55

Sandwich platters

\$85

Assorted wrap platters

\$85

Wedge & sour cream with sweet chilli sauce

\$60

Cheese platters

\$85

Hot savoury platters

\$140

Antipasto platters

\$125



High tea

— 40 PEOPLE MINIMUM —

\$40
PP

Sweet

1 per person across flavours

Macaroons – assorted flavors (gf)

Petite lemon meringue tartlets

Strawberry with vanilla crème tartlet

Chocolate brownie (gf)

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

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



Vegetarian



Gluten free



Vegan

Cocktail

— 40 PEOPLE MINIMUM —

Selection of four canapés

\$21
pp

Selection of five canapés

\$24
pp

Selection of 6 canapés

\$27
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 riatá (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

\$85

Hot savoury platters

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

\$140

Antipasto platters

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

\$125

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

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

Noodle box

— 40 PEOPLE MINIMUM —

One flavour

\$20
pp

Two flavours

\$30
pp

On arrival

30 minutes chef selection of hot canapes

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)

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 —

Grazing table

A selection of antipasto & accompaniments served on large grazing platters

\$22⁵⁰
PP

Selection of meats

Pastrami, shaved champagne ham, salami, pepperoni, pickles, assorted mustards & relishes with crusty breads

Grilled vegetable & dips

Mixed olives, marinated feta, balsamic onions, grilled mushroom & vegetables with basil pesto, hummus with crusty breads

Cheeses

Selection of brie, matured cheddar, blue with crisp breads, crackers, grapes, fruit paste & dried fruits

Taco bar

Make your own nacho bar with all the trimmings

\$25⁵⁰
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

\$30
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 —

\$55
pp

Two course

\$75
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)

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



Buffet

— 40 PEOPLE MINIMUM —

Your choice of
2 main meals & 2 salads

\$50
pp

Your choice of
3 main meals & 3 salads

\$55
pp

Your choice of
4 main meals & 4 salads

\$60
pp


All buffets come with bread rolls &
antipasto platter listed below


Antipasto platter:

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


Mains:

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

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

Glazed honey pork
with braised fennel & cabbage
with gravy 

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

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

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


Beef medallions
with roasted forest mushroom,
onion marmalade, pepper jus 



Pumpkin gnocchi
with olive, basil & tomato sauce,
parmesan crumble 


Spinach & ricotta lasagne
with melted mozzarella 



Salads:



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

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

Asian apple slaw, shredded red
cabbage, wombok, coriander,
toasted coconut, Jap mayo  

Pasta, roasted thyme sweet potato,
Mediterranean vegetable, honey
mustard dressing 

Baby lettuce, tomato, cucumber,
red onion, Greek feta, green olive,
red wine vinaigrette  

Turmeric & cumin spiced chickpeas,
green beans, roasted capsicum,
toasted almonds, Champagne
wine vinaigrette  

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.

 Vegetarian |  Gluten free |  Vegan



Package buffet

— 40 PEOPLE MINIMUM —

Mediterranean style buffet

\$46
pp

Bread

Sourdough cobb bread with butter

To start

Antipasto platter:

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

Hot buffet

Thyme roasted chicken breast
with buttered kiplers (gf)

Roasted beef sirloin with balsamic mushroom
& roasted potato, gravy (gf)

Ricotta spinach lasagne with tomato
& olive napoli & melted mozzarella (v)

Salad

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

Dessert platters

White chocolate & raspberry

Orange & almond cake (gf)

Seasonal fruit platter (gf)

Country style buffet

\$46
pp

Bread

Multi grain sourdough with butter

To start

Antipasto platter:

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

Hot buffet

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

Honey glazed pork with braised
cabbage & apple sauce, gravy (gf)

Forest mushroom with
grilled artichoke & capsicum,
crumbled feta, parsley pesto (v) (gf)

Salad

Potato salad with oven baked
streaky bacon, shallot, mustard
seed mayonnaise (gf)

Dessert platters

Apple pie

Cookies & cream cake

Seasonal fruit platter (gf)

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

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



Carvery buffet

— 40 PEOPLE MINIMUM —

\$35
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
\$6
Chef selection canapés (30 minutes)
\$7.50

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

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



Sliders

— 40 PEOPLE MINIMUM —

\$26
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



Beverage packages

— 30 PEOPLE MINIMUM —

Standard

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

House wines

1858 Sauvignon Blanc - WA
Chain of Fire Chardonnay - *Central Ranges*
1858 Shiraz - *Central Ranges*
Chain of Fire Merlot - *Central Ranges*
Craigmoor NV Sparkling - *Mudgee*

Draught beer (pots only)

XXXX Gold
XXXX Dry
Hahn Premium Light
Tooheys New
Iron Jack Black

2 hours **\$30**
PP

3 hours **\$37**
PP

4 hours **\$43**
PP

5 hours **\$48**
PP

Premium

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

House wines

1858 Sauvignon Blanc - WA
Chain of Fire Chardonnay - *Central Ranges*
1858 Shiraz - *Central Ranges*
Chain of Fire Merlot - *Central Ranges*
Craigmoor NV Sparkling - *Mudgee*

Premium wines

Wild Oats Pinot Grigio - *Mudgee, NSW*
Nobody's Hero Sauvignon Blanc - *Marlborough, NZ*
Quilty & Gransden Shiraz - *Orange, NSW*

Draught beer (pots only)

XXXX Gold
XXXX Dry
Hahn Premium Light
Tooheys New
James Squire 150 Lashes
Iron Jack Black

2 hours **\$35**
PP

3 hours **\$42**
PP

4 hours **\$48**
PP

5 hours **\$53**
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

Entertainment meal

\$35

Main meal and unlimited soft drink

Childrens meals

\$15.50 pp

For Children 4 - 12 years of age

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

All children's meals include ice-cream
with choice of topping

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

Decorations

Coloured Helium Balloons
\$2

Coloured Linen Napkins
\$1.50

Coloured Table Overlays
\$6

Coloured Table Runners
\$4

Diamond Table Runners
\$5

White or Black Chair Covers with a sash
\$5

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

Centrepieces
\$POR

A5 Individual Menus
\$0.50

A5 Hard Cover Menus (Black or Silver)
\$1.50



Vegetarian



Gluten free



Vegan

Terms & Conditions: Arana Leagues Club Functions Policy

Booking Confirmation and Deposit

A deposit of \$250.00 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
- Full payment must be provided with the advice of final numbers, 7 days prior to the event. 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 days prior to the function which will confirm the minimum number to be invoiced. All floorplans and setup requirements must be confirmed 72 hours prior to the function.

Menu Selections and Price Variations

Our menu packages offer a wide and varied selection. **It is necessary for the Club to have a minimum of fourteen (14) days notice of the menu selection to ensure your requirements are met.** Although every effort is made by the Club to hold menu prices as printed, menu prices may vary slightly on occasion at the discretion of management. Special menus can be tailor designed to suit any dietary requirement.

Surcharge/ Minimum Number Charges

A surcharge of 10% is applicable on room hire and menu prices to functions being held on a public holiday or on a Sunday.

Minimum guest numbers for functions (as stated in packages) must be met, or paid for.

All events on Friday or Saturday evenings must reach a minimum spend of \$40.00 per person with catering, beverages and/or extras.

Food and Beverage Policy and Licensing

Due to the nature of the Club's license and policies, we are unable to permit patrons, guests or invitees to bring liquor or food onto the premises with the exception of celebration cakes. Gifts are not to be consumed on the premise.

Entry Requirements

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.

Responsible Service of Alcohol

Responsible service of alcohol applies to all functions. House policy is available on 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.

Equipment and Entertainment

All equipment and entertainment provided by the client must have prior permission from the Club. Management reserve the right to deny the use of any equipment or entertainment that causes concern to the safety or wellbeing of staff and/or guests, or is the cause of concern for any disruptions/disturbances potentially to occur. Decibel readings are to remain under 80 for the safety of guests and staff. All final setups are at the discretion of Arana Leagues Club Staff.

Payment

Direct Debit BSB 034 – 083 A/C No. 249172 Arana Leagues Club Ltd

Payment for catering account is required with the advice of the final numbers (7 days prior to the event). Remittance advice must be provided to confirm payment. Your beverage account is required to be paid for at the completion of the function. Payment may be in the form of cash, bank cheque or credit card. For all costs that are not paid for on the day of the event, I authorise Arana Leagues Club to charge my credit card for all unpaid amounts:

Credit Card Number: ____ / ____ / ____ / ____

Expiry date: ____ / ____

Cardholder's signature: _____

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 \$200.00.
- 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 wrist band provided by the club, any underage guests will not have a wristband.
- A minimum catering requirement must be met of either a meal package, or two platters for every 10 guests

Minors

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.

Cleaning

A general cleaning fee is included in the cost of room hire, but additional fees may be applied if the function has created cleaning needs above the standard. The client making the booking is responsible for the behaviors of their guests, and in turn will be responsible for the payment requirement of any additional fees applied.

Damages

The client making the booking is financially responsible for any damages and/or theft to the property or equipment. Arana Leagues Club will take all necessary precautions when handling any personal property of the client, but will not take responsibility for any damages/loss before, during or after a function.

Hire of Room Only

The price of room hire must be paid in full when booking. Linen and extras are not included in this pricing, please speak with our Functions Coordinator to organize any additional items.

I HAVE READ AND UNDERSTAND THE ABOVE CONDITIONS & AGREE TO ABIDE BY THEM.

Name:	Date of Function:
Signature:	Date of Signature: