

Functions

at Arana Leagues Club



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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



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

Outdoor area

Available upon request. Please note that the outdoor area has limited availability during football season.

Capacity

Full-space 100
 Half-space 60

Inclusions

All required staff
 Allocated outdoor area set out to your individual specifications
 Unlimited meetings with our experienced Functions Coordinator

Room hire

6 hours full-space \$200
 6 hours half-space \$100



Breakfast

Hot plated breakfast

\$35.50pp — 30 people minimum —

Scrambled egg
Bacon
Pork chipolatas
Sea salted tomato
Thyme buttered mushrooms
Toasted Turkish bread

Served with:

Fresh fruit platter
Orange juice
Tea/coffee station



Buffet breakfast

\$40.50pp — 40 people minimum —

Choice of: scrambled eggs or ham & cheese omelette
Bacon
Pork chipolatas
Sea salted tomato
Thyme buttered mushrooms
Hash browns

Served with:

Fresh fruit platter
Assorted freshly baked danishes
Toast station with assorted accompaniments
Orange juice
Tea/coffee station

Additions

Assorted flavoured muffins \$7.90pp
Assorted danishes \$7.90pp

Dietary

Vegetarian option available on request
Low gluten option available on request

Seminars

Morning / afternoon tea

\$33pp — 20 people minimum —

Your choice of 2 of the following:

Buttermilk scones with cream & jam

Carrot cake | **VE**

Lemon cake with blueberry frosting | **LG**

Toffee & popcorn slice

American chocolate brownie | **LG**

Spinach & fetta muffins

Mac 'n' cheese bites

Smokey bacon & cheese arancini with chipotle mayo

Pumpkin, spinach & ricotta frittata with tomato chutney | **LG**

Pumpkin & cheddar scone with pesto butter

Plus

Fresh seasonal fruit platters

Tea & coffee station

Fresh fruit juices

Lunch

\$35pp — 20 people minimum —

Gourmet selection of freshly made tortilla wraps & point sandwiches

Plus

Fresh seasonal fruit platters

Tea & coffee station

Fresh fruit juices



Lunch buffet

\$45pp — 20 people minimum —

Your choice of 2 of the following:

Thai green chicken curry with Asian greens & steamed jasmine rice | **LG**

Chermoula grilled chicken breast with roasted kipfler potatoes & chipotle aioli | **LG**

Oven baked barramundi with lemon & caper cream | **LG**

Traditional beef lasagne with melted mozzarella & basil

Baked ricotta & spinach lasagne with parmesan & tomato ragout | **V**

Pumpkin & ricotta ravioli with queen green olives & capsicum & red onion salsa | **V**

Plus

Bread rolls & butter

Garden salad

Fresh seasonal fruit platters

Tea & coffee station

Fresh fruit juices

Platters

Platter selections

Each platter serves approximately 10 people

Assorted cakes & slices	\$85
Buttermilk scones with jam & cream	\$75
Fresh seasonal fruit platters	\$65
Sandwich platters	\$100
Half-size low gluten sandwich platter LG	\$60
Assorted wrap platters	\$100
Wedge & sour cream with sweet chilli sauce	\$75
Cheese platters	\$95
Antipasto platters	\$150



Party platter

\$175

Each platter serves approximately 10 people

Sausage rolls
Pies
Cornish pasties
Selection of quiches
Spinach & fetta puffs

Served with tomato & BBQ sauce

Note: unfortunately items cannot be swapped

Dietary additions

Half-size low gluten hot platter LG	\$120
Half-size vegan hot platter VE	\$120

Celebration platter

\$195

Each platter serves approximately 10 people

Prawn & ginger dumplings
Prawn spring rolls
Garlic chicken balls
Peking duck spring rolls
Karaage chicken

Served with aioli & sweet chilli sauce

Note: unfortunately items cannot be swapped

Dietary additions

Half-size low gluten hot platter LG	\$120
Half-size vegan hot platter VE	\$120

High tea

\$70pp — 40 people minimum —
Served as buffet style station

Sweet selection

Macaroons — assorted flavours
Petite lemon meringue tartlets
Strawberry with vanilla crème tartlet
Chocolate brownie | **LG**

Includes tea & coffee



Savoury selection

Sandwich flavours

Baked chicken with chive aioli
Salted cucumber with lemon zested sour cream | **V**
Smoked salmon with caper marscarpone

Spinach & pumpkin frittata with semi dried tomato tapenade | **V** | **LG**
Pumpkin & matured cheddar scone with pesto butter

Includes tea & coffee

Cocktail

— 40 people minimum —

5 canapés: **\$35pp** | 6 canapés: **\$40pp**

Cold canapés

Smoked Atlantic salmon | LG

with baby cornichon & caper, saffron mayo short bread shell

Sweet chilli & soy pork belly

with sesame carrot, pâté on crisp baguette

Charred thyme lamb rump

with roast pepper & cashew cream, basil oil on a crostini

Chimichurri chicken

with avocado & corn salsa, cherry tomato on a Turkish crisp bread

King prawn & spanner crab | LG

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

Thyme & garlic roasted pumpkin puree | LG | V

with beetroot & fetta whip in a shortbread shell

Spinach & pumpkin frittata | LG | V

with ricotta & Persian fetta topped with tomato relish

Olive & ricotta tapenade | LG | V

with cucumber julienne, toasted sesame, in a shortbread shell

Hot canapés

Beef cheese burger

with spicy burger sauce, pickles

Shrimp & crab rice paper spring roll

with sweet chilli & soy sauce

Butter chicken pies

with mango relish

Vietnamese pork spring roll

with sweet chili & coriander

Petite rare eye fillet | LG

with kipfler potato, truffle mayo

Camembert cheesy bite | V

with paprika mayo

Pizzaiola | V

tomato & mozzarella arancini

Crispy batter prawns

with lemon garlic aioli

Moroccan chicken tenderloin | LG

with cumin & cucumber yoghurt

Beef burgundy pies

with tomato relish



Taco bar

\$40pp — 40 people minimum —

Make your own nacho & taco bar with all the trimmings

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



Gourmet sliders

\$40pp — 40 people minimum —

All served on brioche buns. Choose 2 from the list below

Cheese burger

with old style cheddar, tomato, gherkin, burger sauce

Beef pattie

with smokey BBQ sauce with burger cheese, pickles & red onion

Charred pork loin

with sticky chilli & soy, sesame carrot, Sriracha aioli

Cajun chicken tenderloin

with apple slaw, chipotle mayo

Pork belly

with sticky chilli & soy with cucumber & carrot, kewpie mayo

Smokey paprika salted salmon

with avocado guacamole, tomato & corn salsa, dill mayo

Chimchurri forest mushroom | V

with beetroot & fetta whip, spinach

Pan seared haloumi | V

with capsicum & cashew tapenade, tomato

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

Plated dining

— 30 people minimum —

Choose two dishes from each course for alternate drop

2 course: **\$69pp** | 3 course: **\$89pp**

Entrée

Dill marinated smoked salmon | LG

with shaved fennel, orange & mint salad, beetroot & ricotta whip

Oregano & thyme spiced chicken tenderloin | LG

with prosciutto, pear & rocket salad, crumbled fetta with fig & balsamic jam

Sweet chilli & soy pork belly

with sesame cucumber & carrot salad, snowpea sprout, coriander & ponzu dressing

Chimichurri chicken | LG

with roasted dukka sweet potato & pumpkin, rocket, toasted walnuts with tahini yoghurt

Olive & basil charred lamb rump | LG

with sorrel, butter beans, artichoke with capsicum & cashew tapenade

Poached lemon salmon | LG

with watercress, asparagus & ruby grapefruit, salsa verde aioli & lemon oil

Asparagus & brie vol-au-vent | V

with baby whitlof leaves, shaved zucchini & carrot salad with apple cider vinaigrette

Main

Char grilled wagyu beef tenderloin | LG

with parmesan mash, chive butter roasted baby carrots, red wine jus

Salsa verde roasted chicken breast | LG

with olive oil mash potato, charred eggplant & zucchini with Italian tomato & olive Napoli, parmesan crisp

Pan seared salmon | LG

with warmed green bean basil & kifpler salad, green olive & lemon salsa verde

Char grilled pork loin | LG

with sweet potato puree with apple sautéed cabbage, sweet smokey BBQ sauce

Charred rosemary lamb rump | LG

with creamy fetta & parmesan soft polenta with roasted cherry tomatoes, zucchini & thyme jus

Pan seared barramundi | LG

with lemon pea hummus, roasted thyme squash, tartare sauce & lemon with watercress

Prosciutto wrapped chicken breast | LG

filled with basil, ricotta & roasted capsicum, roasted thyme kifpler potato, steamed broccolini with garlic & semi-dried tomato cream

Vegetarian | V

Chefs choice from our restaurant menu

Dessert

Chocolate mousse cake | LG

with raspberry coulis, vanilla cream & strawberries

Lemon meringue tartlet

with passionfruit syrup, cream Chantilly & raspberries

Bacio tort | LG

with pecan praline, chocolate fudge sauce, vanilla cream & berries

Sticky date pudding

with sticky toffee, whipped cream & strawberries

Warmed chocolate fondant

with pecan praline, raspberry coulis, cream & raspberries

New York baked cheesecake tart

with passionfruit syrup, double cream & strawberry

Carrot & ginger cake | LG

with lemon frosting, whipped cream, salted caramel sauce & berries



Buffet

— 40 people minimum —

2 mains, 2 salads: **\$65pp** | 3 mains, 3 salads: **\$70pp** | 4 mains, 4 salads: **\$75pp**

All buffets come with bread rolls & antipasto platter

Antipasto platter

Salami
Pepperoni
Marinated fetta
Selection of dips
Grilled vegetables
Olives | **LG**

Mains

Thyme roasted chicken breast | **LG**
with zucchini & tomato ragout & garlic aioli

Lemon roasted barramundi | **LG**
with thyme roasted kifpler potato & tarragon hollandaise

Glazed honey pork | **LG**
with bacon & braised cabbage with apple gravy

Sea salted salmon | **LG**
with roasted cauliflower & walnut with beetroot & fetta tapenade

Charred MSA beef sirloin | **LG**
with paprika salted wedges & pepper jus

Moroccan lamb rump | **LG**
with honey spiced sweet potato & pumpkin with coriander & cummin yoghurt

Beef medallions | **LG**
with rosemary roasted baby chats & mushroom gravy

Sage & pumpkin ravioli | **V**
with olive, basil & tomato sauce, parmesan crumble

Spinach & ricotta cannelloni | **V**
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 | **LG**

Asian apple slaw, shredded red cabbage, wombok, coriander, toasted coconut, Jap mayo | **LG** | **V**

Pasta, roasted thyme sweet potato, Mediterranean vegetable, honey mustard dressing | **V**

Baby lettuce, tomato, cucumber, red onion, Greek fetta, green olive, red wine vinaigrette | **LG** | **V**

Turmeric & cumin spiced chickpeas, green beans, roasted capsicum, toasted almonds, Champagne wine vinaigrette | **LG** | **V**

Seafood additions

Ocean king prawns (3 per serve)

Market fresh & accompanied by cocktail mayo, lemon & lime wedges \$22pp

Smoked salmon

horseradish crème fraiche, baby caperberry, sourdough breads \$15pp

Roast buffet

\$45pp — 40 people minimum —

Buffets come with bread rolls & antipasto platter

Antipasto platter

Salami
Pepperoni
Marinated fetta
Selection of dips
Grilled vegetables
Olives | **LG**

Roast

Choice of 2 roasts:

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

Accompanied with:

Roasted potato
Roasted pumpkin
Steamed garden-fresh vegetables

Sauces:

Gravy
Mustards
Relishes
Accompanied sauces



Add ons:

Salad	\$7pp
Chef selection canapés (30 minutes)	\$8.50pp
Plated dessert	\$10.50pp

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

Beverage packages

— 40 people minimum —

Standard

3 hours: **\$43pp** | 4 hours: **\$53pp** | 5 hours: **\$62pp**

House wines

Woodbrook Farms Brut — *Mudgee*

Woodbrook Farms Sauvignon Blanc — *Mudgee*

Chain of Fire Chardonnay — *Central Ranges*

Woodbrook Farms Shiraz — *Mudgee*

Draught beer (pots only)

XXXX Gold

Tooheys New

Hahn 3.5

Non alcoholic

Post mix soft drink

Juice



Premium

3 hours: **\$54pp** | 4 hours: **\$64pp** | 5 hours: **\$73pp**

House wines

Woodbrook Farms Brut — *Mudgee*

Woodbrook Farms Sauvignon Blanc — *Mudgee*

Chain of Fire Chardonnay — *Central Ranges*

Woodbrook Farms Shiraz — *Mudgee*

Premium wines

Wild Oats Pinot Grigio — *Mudgee*

Pikorua Sauvignon Blanc — *Marlborough NZ*

The Lane Lois NV Sparkling Blanc De Blanc — *Adelaide Hills SA*

Hentley Parm Villian & Vixen Shiraz — *Barossa SA*

Draught beer (pots only)

XXXX Gold

Tooheys New

Hahn 3.5

Stone & Wood Pacific Ale

Ginger beer

Non alcoholic

Post mix soft drink

Juice

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.

Non alcoholic

3 hours: **\$19pp** | 4 hours: **\$25pp** | 5 hours: **\$30pp**

Additions & extras

Menu additions

Tea & coffee	\$3.75 pp
Cakeage	\$2.75 pp
Childrens meals (4 - 12 years)	\$15 pp
- Chicken nuggets & chips	
- Tempura fish & chips	
- Mini cheeseburger & chips	
- Pizza & chips	

Event extras

Audio visual equipment items

Data projector & screen	\$50
Data projector, laptop & screen	\$80
Stage (two pieces, 2.4m x 1.8m)	\$100
Dance floor	\$150

Decorations

Coloured helium balloons	
Bunches x 3:	\$9
Bunches x 5:	\$15
Coloured linen napkins	\$1.50
Coloured table runners	from \$5
White or black chair covers with a sash	\$9
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 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: _____