

BURLEIGH

Sports Club

FUNCTIONS PACK



BURLEIGH SPORTS CLUB WILL ENSURE YOUR EVENT IS A SUCCESS AND ONE TO REMEMBER!

We offer a variety of function areas to suit all occasions and cater to your needs. From booking a table in the restaurant to reserving a separate area, the club has a great range of food items and packages to suit all requirements and budgets. Parking is never a problem and visitors requiring accommodation can choose to stay at a variety of places from Burleigh to Broadbeach, located within minutes of our venues.

The Club offers a variety of menus and our staff would be pleased to help tailor a menu for your function. Vegetarian and children's meals (12 years & under) are available on request.

THE RESTAURANT

Our restaurant offers great range of dining options to suit all tastes. Perfect for small lunches and dinner bookings, or bus groups. Although it is not a private function space, we can offer a dedicated area for your guests, free of charge up to 100 people. If your function exceeds 100 people, consultation with our events organiser is required.

Ask our friendly staff, we are here to help.



Platter Menu

Each platter serves 10 unless stated otherwise

SPORTS PUB PLATTER

Assorted mini beef pies, sausage rolls and quiches.
Served with assorted dipping sauces.

\$55

EASTERN PLATTER

Cocktail vegetable spring rolls, beef dim sims, curry samosa and vegetable bags. Served with assorted dipping sauces & fried noodles.

\$45 (VO)

FROM THE SEA

Crumbed whiting fillets, salt and pepper calamari served with beer battered chips, tartare sauce and lemon wedges.

\$60

BEEF SLIDERS

Mini sliders of beef, cheese, lettuce, tomato, tangy burger sauce served in a brioche style bun.

\$55

CHICKEN SATAY

Marinated chicken skewers, marinated in a house made satay sauce. Garnished with fried onions and shallots.

\$60 (GFO)

HONEY SOY DRUMSTICKS

Sticky honey and soy marinated drumsticks. Garnished with sesame seeds and shallots.

\$40 (GFO)

12 INCH PIZZA (GFO) (VO)

8 slices

Hawaiian \$18 each

Shaved ham topped with pineapple.

Margherita \$18 each

Fresh tomato with basil, cracked black pepper and shaved Parmesan

Meat Lovers \$20 each

Grounded beef, bacon, pepperoni, red capsicum, and onion. Finished with BBQ and aioli sauce.

Specialty toppings \$22 each

AUSTRALIAN CHEESE SELECTION

Selection of fine Australian cheese made to your specifications served with crackers and breads

\$POA (minimum spend \$60) (GFO)

SANDWICHES & WRAPS (VO)

Chef's selection of fillings

Sandwiches \$60 | Wraps \$80

Mixture of Sandwiches and Wraps \$75

CAKE PLATTER

Carrot, Chocolate or Banana cake

\$40 single variety

\$45 mixed variety

We can also create platters for your special day, please ask if you require additional items

GFO – Gluten free option on request

VO – Vegetarian option on request

Canape Menu

1.5 hour food service

HOT

Mini vegetable spring rolls (V)
Prawn on Lemongrass
Vegetable gow (V)
Beef Dim sims
Panko Whiting fillets
Mini beef pies and sausage rolls
Mini Curried Lentil Pies (GF) (VV)
Open Ratatouille Pies (GF) (VV)
Mini Pumpkin Rolls (GF) (VV)
BBQ Bourbon meatballs
Mini Beef Sliders
Satay Chicken skewers
Shitake Mushroom Arancini Balls (GF) (V)
Pumpkin Arancini Balls (GF) (V)

COLD

Mini Bruschetta (V)
Assorted California rolls
Tuna Crostini
Avocado Tartlets (V)
Crudit  and blue cheese dip

Choose any 4 items: \$25 per person
Choose any 6 items: \$30 per person
Choose any 7 items: \$34 per person

All served with dipping sauces

GF - Gluten Free
V - Vegetarian
VV - Vegan



Plated Meal Options

2 COURSES \$45

MAIN + ENTRÉE OR DESSERT

Choice of 2 mains with a choice of either 2 entrees or 2 desserts.

Served alternate drop.

3 COURSES \$55

ENTRÉE + MAIN + DESSERT

Choice of 2 entrées, 2 mains and 2 desserts.

Served alternate drop.

ENTRÉES

VIETNAMESE RICE PAPER SPRING ROLLS (V)

Filled with crisp Asian vegetables, lightly fried, and served with petite salad and orange chilli dipping sauce

PUMPKIN FLOWERS WITH CAPRESE SALAD (V)

Filled pumpkin flowers served with ripe roma tomatoes, baby bocconcini cheese, fresh basil, cracked black pepper and drizzled with olive oil

DUSTED SQUID TENTACLES WITH ASIAN SALAD

Lightly fried squid tentacles with rocket, peanuts, crisp Asian vegetable salad and passionfruit vinaigrette

CHILLI PRAWN SPAGHETTI

Grilled prawns tossed in fresh chilli and olive oil, served with shaved Parmesan and garlic crostini

MOROCCAN CAULIFLOWER AND QUINOA SALAD

Quinoa and brown rice salad with cherry tomatoes, fresh basil vinaigrette and pieces of Moroccan dusted cauliflower

ROASTED TOMATO BRUSCHETTA (V) (GFO)

Lightly roasted cherry tomatoes, red capsicum, Spanish onion bruschetta with crumbled feta and balsamic glaze, served with toasted garlic baguette slices



Plated Meal Options

2 COURSES \$45

MAIN + ENTRÉE OR DESSERT

Choice of 2 mains, served alternate drop with a choice of 2 entrées or 2 desserts

3 COURSES \$55

ENTRÉE + MAIN + DESSERT

Choice of 2 entrées, 2 mains and 2 desserts. Served alternate drop.

MAINS

TWICE COOKED PORK BELLY (GFO)

With sake poached apples, sweet potato and ginger puree, served with a sage jus

GRILLED SKIN-ON BARRAMUNDI (GFO)

Served with rosti potato and mango salsa

CHAR GRILLED LAMB RUMP

Herd crusted rump with Parmesan polenta and rosemary jus

PUMPKIN AND SPINACH CHICKEN BREAST

Chicken breast filled with pumpkin, spinach and fetta served with mash potato and semi dried tomato sauce

SLOW ROASTED SIRLOIN OF BEEF (GFO)

Served with rosti potato and red wine jus

LAMB RAGOUT PAPPADELLE

14-hour braised lamb and tomato ragout with fresh herbs and pappardelle pasta

All mains served with two seasonal vegetables

DESSERTS

CHOCOLATE LAVA PUDDING

Decedent pudding served warm with vanilla bean ice cream

CHARCOAL BAO BUNS

Lightly fried Asian buns filled with salted caramel and peanut butter ice cream

ORANGE SYRUP PUDDING

Orange syrup infused pudding served warm with vanilla bean ice cream and candied orange

RASPBERRY AND WHITE CHOCOLATE PANNA COTTA (GFO)

Served with lightly whipped cream and berry compote

PROFITEROLES

Chocolate dipped and filled with custard, served with macerated strawberries, whipped cream and almond praline

TIRAMISU

Layered dessert of espresso soaked savoiardi, mascarpone cheese and chocolate, served in a rocks glass with fresh mint

Drinks Packages

STANDARD

2 Hours = \$35.00 per person

3 Hours = \$50.00 per person

TAP BEER

Hahn Premium Light

XXXX Gold

Hahn Super Dry 3.5

Iron Jack Super Crisp

Toohey's New

XXXX Bitter

PREMIUM

2 Hours = \$45.00 per person

3 Hours = \$60.00 per person

TAP

Hahn Premium Light

XXXX Gold

Hahn Super Dry 3.5

Iron Jack Super Crisp

Hahn Premium Super Dry

Toohey's New

XXXX Bitter

Furphy

James Squire 150 Lashes

James Squire Cider

SPIRITS

Jim Beam

Bundaberg Rum

Scotch

Vodka

Bacardi

Gin

WINE

Hardy's Riddle

- Sauvignon Blanc
- Chardonnay
- Moscato
- Sparkling Brut
- Cabernet Merlot Blend

SCHWEPPES SOFT DRINK

WINES

Hardy's Riddle

- Sauvignon Blanc
- Chardonnay
- Moscato
- Sparkling Brut
- Cabernet Merlot Blend

Floats Ya Goat NZ

- Sauvignon Blanc

Tatachilla

- Pinot Grigio

Grant Burge Benchmark:

- Chardonnay
- Shiraz

Marcel Martin

- Merlot

SCHWEPPES SOFT DRINK

BARISTA MADE TEA & COFFEE

\$2 per person

Function Terms & Conditions

BOOKINGS, CONFIRMATION & PAYMENT

Bookings will be considered tentative & held for a maximum of 7 days until the booking form is completed, signed & returned in person or via email, a non-refundable deposit of \$100 is made, and credit card details are provided.

CANCELLATIONS

Cancellations that are made more than 14 days in advance will forfeit their non-refundable deposit but receive a refund on all other payments made. Cancellations made less than 14 days in advance or if the group booked does not present themselves on the confirmed date, without prior notification of cancellation, the customer will be charged 100% of the total food bill will be deducted from the customer's credit card.

FINAL PAYMENT

Cash, credit card or EFTPOS payments will be accepted. A credit card will need to be provided when booking the function and kept until the account is paid in full. The card may be charged if any costs remain after the conclusion of the event.

PRICES

Prices and selection of beverages and food menus are subject to change.

FOOD SELECTION & FINAL NUMBERS

Food selection is required no less than 14 days prior to the event. Final numbers for your function need to be confirmed 7 days prior to the event. All food must be provided by Burleigh Sports Club, with the exception of one birthday cake (no cakeage fee).

Please advise if there are any special dietary requirements at the time of the booking, please note there may be a surcharge on applicable items.

LENGTH OF FUNCTION

All functions times will be decided upon with your functions coordinator & must be in conjunction with the club's trading hours. Any extension of these hours will incur additional room hire/staffing changes.

DAMAGE

The client will be accountable for any loss or damage which is caused to the premises by any guest at your function.

CAKE

Guests are welcome to bring their own cake. We will store it and take every care; however, we accept no responsibility for any damages that may occur. A cake knife and serviettes will be provided free of charge. If you would like your cake cut & plated by the kitchen, please discuss with your functions coordinator.

DECORATIONS

Customers are welcome to decorate their function area themselves. When decorating, no hooks, screws or tape are to be used anywhere on the premises. We do not allow glitter or small tinsel pieces to be used, please note that any decorations left at the end of your function will be disposed of unless otherwise stated in writing prior to your function.

MINORS

Minors are permitted in certain areas of the club & must be off premises by 10pm. They must be accompanied by and in the immediate presence of a responsible guardian at all times. This may include parents or a legal guardian, this does not include siblings, cousins, or friends. Any guests supplying alcohol to a minor will be referred to the police and fined.

If asked, all persons must be able to provide photo I.D as proof of age. If a guest is unable to provide correct identification, they will be considered underage. Management reserves the right to reuse entry to any patron.

AVAILABILITY

Availability will be subject to rugby league game days & space.

CLUB REGULATIONS

All guests who are not a member of the Club must sign in at reception.

Club dress regulations apply to all guests attending the function. All guests attending your function must comply with Club dress regulations.

SECURITY

Management reserves the right to request security if they deem it necessary, and that security be paid for by the client.

MUSIC

Depending on the area booked for the function, there may be a variety of music options available.

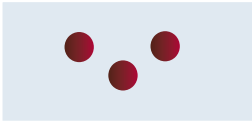
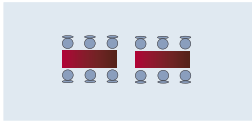
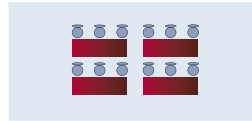

AV EQUIPMENT

AV Equipment is available in certain function areas. VGA, HDMI, or USB connections are available for playing music and presentations. We strongly suggest, you test all AV equipment prior to your function to avoid technical difficulties. Damage or loss of AV equipment will incur replacement fees.

Booking Form

Please complete and email to admin@burleighsports.com.au

EVENT DETAILS

Event		Date	
Event Space	<input type="checkbox"/> Sports Bar	<input type="checkbox"/> Deck	<input type="checkbox"/> Restaurant
Time		Number of people attending	
Meal format	<input type="checkbox"/> 2-course sit down	<input type="checkbox"/> 3-course sit down	<input type="checkbox"/> Canapés
Drinks format	<input type="checkbox"/> Standard - 2 hr	<input type="checkbox"/> Standard - 3 hr	<input type="checkbox"/> Bar Tab
	<input type="checkbox"/> Premium - 2 hr	<input type="checkbox"/> Premium - 3 hr	<input type="checkbox"/> Cash Bar
Space Set Up	<input type="checkbox"/> Cocktail	<input type="checkbox"/> Banquet	<input type="checkbox"/> Classroom
	<input type="checkbox"/> Theatre		
			
			
<input type="checkbox"/> Other			

CONTACT DETAILS

Event Type	<input type="checkbox"/> Personal Booking	<input type="checkbox"/> Corporate Booking
Event Organiser Name		
Position	Company Name	Landline
Email	Mobile	
Postal Address (if you would like tax invoice posted)		

PAYMENT DETAILS

A \$100 deposit is required to reserve the date for your function, tentative bookings are only held for 7 days. Your food requirements are required no later than 14 days before the event date.

Deposit Amount (inc GST): \$100 (to confirm booking)	Payment will be made via	<input type="checkbox"/> Credit Card	<input type="checkbox"/> Direct Deposit
Direct Deposit to: Burleigh Sports Club	BSB: 084 572	Account: 39 772 6722	
<small>*If paying by direct deposit, use your business or last name as a reference and email remittance to accounts@burleighbears.com.au</small>			
Card Number	/	/	/
Expiry date	/	/	CVV
Name on card	Signature		

BOOKING CONFIRMATION

I confirm I have read and agree to the terms and conditions and that all information supplied is true and correct.

Name	Signature
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