



Southern Cross Sports Club

Cnr Logan & Klumpp Roads
Upper Mt Gravatt
38493366

southerncrosssportsclub.com.au

Function Packages 2016



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Business Seminar Packages

Package 1

\$35 per person

Morning Tea

Assorted danishes, cakes, or scones.

Lunch

Assorted gourmet sandwiches.

Afternoon Tea

Assorted biscuits with
bottomless tea & coffee,
and iced water station.

Complimentary Extras

Lectern, microphone, projector & screen,
whiteboard. Crisp white tablecloths.

Package 2

\$45 per person

Morning Tea

Assorted danishes or cakes.

Lunch

alternate drop - choice of 2
Roast pork or beef with
roasted seasonal vegetables.
Crumbed fish served with chips and salad.
Chicken schnitzel served with chips and
salad.
Beef lasagne served with chips and salad.

Afternoon Tea

Assorted biscuits with
bottomless tea & coffee,
and iced water station.

Complimentary Extras

Lectern, microphone, projector & screen,
whiteboard. Crisp white tablecloths.



Breakfast Packages

Package 1

\$20 per person

Continental Buffet

Assorted danishes and croissants.

Toast with condiments.

Selection of cereals.

Freshly sliced fruits.

Variety of juices.

Bottomless tea & coffee station.

Package 2

\$30 per person

Continental Buffet

Assorted danishes & croissants.

Toast with condiments.

Selection of cereals.

Freshly sliced fruits.

Variety of juices.

Bottomless tea & coffee station.

Hot

Grilled tomato.

Scrambled eggs.

Grilled Bacon.

Breakfast Sausages.



Celebration Packages

Package 1

Hot luncheon buffet

choice of 2 mains - \$29.90 per person.

choice of 3 mains - \$39.90 per person.

Mains

Beef stroganoff.

Sweet & sour battered pork.

Honey & garlic beef.

Chicken catchitore.

Red chicken & potato curry.

Vegetable & noodle stir fry.

Sides & Extras

Steamed jasmine rice & roasted potatoes.

Mixed garden salad with
mediterranean pasta salad.

Bread basket & condiments.

Tea & coffee station.

Package 2

Aussie BBQ buffet

\$42.90 per person.

Choice of 2

Mains

Marinated chicken satay skewers

Local gourmet beef or pork sausages.

Grilled marinated chicken thighs.

Homemade beef rissoles.

100g grain fed rib fillet steak.

Garlic south west chicken wings.

Sides

Mixed garden salad.

Pasta salad.

Coleslaw.

Bread basket with condiments.

Choice of 2

Desserts

Individual pavlova with
fresh cream & berry coulis.

Chocolate mud cake.

Chefs choice cheese cake.

Apple crumble with custard.



Celebration Packages

Package 3

Buffet - choose 2 from each serve

2 course - \$35 per person.

3 course - \$45 per person.

Entree

Cajun chicken skewers with jasmine rice.

Pumpkin & herb soup with crusty bread.

Tempura whiting fillets
with salad & lime tartare.

Vegetable spring rolls
with soy sweet chilli sauce

Mains

Chicken catchitore.

Thai green chicken curry.

Beef stroganoff.

Battered pork with honey & garlic sauce.

*all dished accompanied with steamed
jasmine rice, roasted potatoes, mixed garden
salad, bread basket, and tea & coffee
station.*

Dessert

Individual pavlova with
fresh cream & berry coulis.

Chocolate mud cake.

Chefs choice cheese cake.

Apple crumble with custard.

Package 4

Curry Buffet

\$44 per person.

Mains

Bombay red chicken & potato curry.

Harissa yellow lentils.

Beef & potato rogan josh.

Seasonal vegetable curry.

Sides

Jasmine rice.

Vegetable samosa.

Assorted Bread.

Pappadums.

Riata (cucumber & yogurt salad)



Celebration Cocktail Platters

Assorted Hot Platter

\$100 each

Samosas, Spring rolls, Mini quiches
Pizza bites, Pies, Dim sims
Sausage rolls, Meatballs.

Pastry Platter

\$110 each

Assorted vol au vant,
Ricotta & Spinach triangles,
Mini quiches, Pizza bites.

Prawn & Oyster Platter

\$200 each

Fresh selection of Prawns and
shucked oysters.

Antipasto Platter

\$110 each

Assorted cheeses, Olives, Gherkins,
three chefs choice assorted dips with
assorted crackers.

Cold Meat Platter

\$110 each

Roast chicken
Ham
Salami

Sandwich Platter

\$90 each

Selection of assorted
gourmet sandwiches.

Fruit Platter

\$85 each

Fresh selection of sliced seasonal fruits.



Formal Lunch & Dinner Packages

Package 1

\$45 per person.

Dining

Two course alternate drop menu including
entree & main courses

or

Main & dessert including
bread rolls

Room

Room hire for up to 5 hours.

Clothed cake table & silver knife with
complimentary wedding cake service.

Bottomless tea & coffee station.

Audio Visual

Lectern.

Microphone.

Projector & screen.

Package 2

\$55 per person.

Dining

Three course alternate drop menu including
entree, main, and dessert courses

with

fresh crusty dinner rolls.

Room

Room hire for up to 6 hours.

Clothed cake table & silver knife with
complimentary wedding cake service.

Bottomless tea & coffee station.

Audio Visual

Lectern.

Microphone.

Projector & Screen.

Prices based on 40 guest minimum. We are happy to adjust prices for fewer guests.

Prices include room hire. See over for menu options



Formal Lunch & Dinner Packages

Entree Options

Choice of 2

Tender aged grain fed strips of beef marinated in asian spices accompanied with seasonal green salad.

Marinated chilli garlic prawn skewers resting on a bed of steamed jasmine rice.

Lime and coconut infused fish roulade resting on potato galette finished with a citrus butter.

Tandoori marinated chicken served in a crisp pappadum.

Main Options

Choice of 2

New Zealand prime four point lamb rack served with roasted chats & green beans with a rosemary jus.

Oven baked chicken supreme pocketed with camembert & bacon set on a wild mushroom sweet potato mash.

250g grained rib fillet served with roasted chats & seasonal greens finished with a red wine jus.

King pork cutlet served on roasted garlic chats & carrot batons finished with mango mint chutney.



Formal Lunch & Dinner Packages

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Dessert Options

Choice of 2

Rich chocolate indulgence mud cake topped with ganache and chocolate shavings served with fresh cream and berry compote.

Individual pavlova with a mix of seasonal fruit and fresh cream

Strawberry sorbet served in a sugar frosted glass topped with vanilla bean ice cream

Tiramisu, an Italian favourite
a light mouse with a rich coffee syrup centre
decorated chocolate flakes and coffee biscuit.



Extras

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Room Hire

Business Meetings 1-3 hours \$120

Other functions up to 5 hours

Weekdays: \$150

Nights & Weekends: \$200

Table Cloths

\$8 each

Chair covers & sashes

\$10 each

Table centre pieces

\$5 each

Projector & screen

\$45

Tea, coffee, and iced water station

\$50

Bartender

\$80

Security

\$100

Terms and conditions

TENTATIVE BOOKINGS

A tentative booking will be held for a period of seven (7) days.

CONFIRMATION OF BOOKING AND PAYMENT OF FEES

To confirm your booking you will need to pay the Room Hire Fees for the room you wish to reserve. On receipt of your payment we will confirm your booking. Our catering fee, as determined by the number or persons attending your function and your selection from our menu, will be due (14) days prior to your function.

CANCELLATIONS

Notice of cancellations must be made in writing, and the following conditions apply:

- 30 % non-refundable deposit is required.
- If notice is given less than six (6) weeks prior to the event, room hire to a maximum of \$200 retained.
- If notice is given inside two (2) weeks, room hire to a maximum of \$200, plus 50% of the full catering and room hire fee is retained.
- If less than one (1) weeks' notice is given, or the terms and conditions are broken; the full catering & room hire fee will be retained.

FINAL NUMBERS

Confirmation of final numbers is required fourteen (14) days prior to the function. This will be considered a minimum number, not subject to reduction. Should the number of guests exceed the minimum; the appropriate charges will be made accordingly. If the number of guests drops below this number, you will still be charged according to the minimum number given. If you have more than the minimum number of guests, we will advise you in writing of any additional fees. Payment is to be received within fourteen (14) days.

CAKES AND OTHER FOOD

Due to health and safety laws no food may be brought into the function other than the food provided by the Club hosting your event. However one (1) cake per function may be brought in to the venue provided it has been purchased from an accredited food and beverage establishment. Cakeage fees may apply at \$3.00 per person for plates, cutlery and serviettes.

PAYMENT

Payment of your account may be made by Cash, EFPTOS and Credit Card.

PRICING AND MENUS

When alterations are requested to buffets or set menus, prices may differ depending on addition, deletions or changes. Children's and Vegetarian menus are available on request. Functions occurring on public holidays will incur a 15 % surcharge to the total bill of catering.

DAMAGE

You assume responsibility for all and any damages caused by you and your guests, either in the function room or any other part of the venue hosting your event.

ALCOHOL AND THE LAW

Alcoholic beverages may only be consumed by those patrons over the age of 18 years. Proof of age may be requested by the host venue at any time. As we are licensed premises, under no circumstances may alcohol be brought onto the premises. As the function room is part of the venue, all responsible service of alcohol laws apply. Any breaches of liquor licensing may result in the termination of your function without refund and guests being refused service and asked to leave the premises immediately. (Acceptable forms of Identification are; a current Australian driver's license, a current Australian 18+ card or a current passport).

HOUSE POLICY

All House Policy rules are to be adhered to by you and your guests. Any breach in these rules may result in the termination of your function without refund. All guests under the age of 18 must be accompanied and supervised at all times by a responsible adult capable of exercising parental rights. The venue requires that there be a least one adult per three guests under the age of 18.

ENTERTAINMENT AND PUBLIC LIABILITY

Any external entertainers must be able to produce a public liability document proving they are insured for damages in excess of \$10 million. If the entertainer fails to produce the documentation by the commencement of the function the entertainer will not be allowed to perform.

ADULT ENTERTAINMENT

Southern Cross Sports Club is not licensed to host adult entertainment and company policy forbids the employment of lingerie, bikini models or strippers in their venues, regardless of the private nature of the function. The staging of any adult entertainment will result in immediate termination of the function without any refund for room hire or food purchased.

SECURITY

A licensed security guard may be required for the day/night function, if needed; payment is the responsibility of the function organizer /customer. We can assist to provide security contact information and bookings.

BAR TAB / CREDIT

Anyone wishing to provide a bar tab must be able to provide a credit card pre-authorisation or cash deposit. A driver's license will be required in addition to an active credit card at the beginning of the function.

Function Name _____

Date of function _____

Full Name _____

Signature _____

Date _____